CX/FA 07/39/8 - Table One Page 3 of 495

# **CODEX GENERAL STANDARD FOR FOOD ADDITIVES**

# **TABLE ONE**

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



#### **ACESULFAME POTASSIUM**

Acesulfame Potassium INS: 950

Function:	Flavour Enhancer, Sweetener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)		6
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500 mg/kg	3
01.3.2	Beverage whiteners	2000 mg/kg	3
01.4	.4 Cream (plain) and the like 1000 mg/kg		3
01.5	Milk powder and cream powder and powder analogues (plain)	3000 mg/kg	3
01.5.1	Milk powder and cream powder (plain)	GMP	6
01.6.1	Unripened cheese	500 mg/kg	3
01.6.5	Cheese analogues	350 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000 mg/kg	6
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	6
03.0	Edible ices, including sherbet and sorbet	800 mg/kg	6
04.1.2.1	Frozen fruit	500 mg/kg	6
04.1.2.2	Dried fruit	500 mg/kg	6
04.1.2.3	.2.3 Fruit in vinegar, oil, or brine 200 mg/kg		6
04.1.2.4	Canned or bottled (pasteurized) fruit	500 mg/kg	6
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	6

CX/FA 07/39/8 - Table One Page 4 of 495

ACESUI FAME POTASSI			

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	6
04.1.2.7	Candied fruit	500 mg/kg	6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	6
04.1.2.10	Fermented fruit products	1000 mg/kg	3
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	6
04.1.2.12	Cooked fruit	500 mg/kg	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1000 mg/kg	3
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2500 mg/kg	6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	6
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	2500 mg/kg	6
05.1.2	Cocoa mixes (syrups)	500 mg/kg	6
05.1.3	Cocoa-based spreads, including fillings	2500 mg/kg	6
05.1.4	Cocoa and chocolate products	2000 mg/kg	3
05.1.5	Imitation chocolate, chocolate substitute products	2500 mg/kg	6
05.2.1	Hard candy	3500 mg/kg	6
05.2.2	Soft candy	2500 mg/kg	6
05.2.3	Nougats and marzipans	2500 mg/kg	6
05.3	Chewing gum	5000 mg/kg	6
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	6
06.1	Whole, broken, or flaked grain, including rice	300 mg/kg	3
06.3	Breakfast cereals, including rolled oats	1200 mg/kg	6
06.4.2	Dried pastas and noodles and like products	200 mg/kg	3
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350 mg/kg	6

CX/FA 07/39/8 - Table One Page 5 of 495

#### ACESULFAME POTASSIUM

Function: Flavour Enhancer, Sweetener

Function:	Flavour Ennancer, Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
07.1	Bread and ordinary bakery wares	1000 mg/kg		3	
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	1000 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1000 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	600 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	600 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	350 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	15000 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	2000 mg/kg		3	
12.3	Vinegars	2000 mg/kg		3	
12.4	Mustards	350 mg/kg		6	
12.5	Soups and broths	110 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg		6	
12.6.3	Mixes for sauces and gravies	1000 mg/kg		6	
12.6.4	Clear sauces (e.g., fish sauce)	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		6	
13.1.3	Formulae for special medical purposes for infants	450 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	450 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1000 mg/kg		3	
13.6	Food supplements	2000 mg/kg		6	
14.1.2.2	Vegetable juice	600 mg/kg		6	
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg	Note 14	3	
14.1.3.1	Fruit nectar	350 mg/kg		Adopted	2005
14.1.3.3	Concentrates for fruit nectar	350 mg/kg	Note 127	Adopted	2005
14.1.3.4	Concentrates for vegetable nectar	2500 mg/kg	Note 14	3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg		6	

CX/FA 07/39/8 - Table One Page 6 of 495

#### ACESULFAME POTASSIUM

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	3	
14.2.1	Beer and malt beverages	350 mg/kg	6	
14.2.2	Cider and perry	350 mg/kg	6	
14.2.3	14.2.3 Grape wines 500 mg/kg			
14.2.4	3			
14.2.5	.5 Mead 500 mg/kg			
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	containing more than 15% 350 mg/kg		
14.2.7	2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  500 mg/kg		3	
15.1	15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)			
15.2	5.2 Processed nuts, including coated nuts and nut mixtures 1000 mg/kg (with e.g., dried fruit)		6	
15.3	Snacks - fish based	acks - fish based 350 mg/kg		
16.0	Composite foods - foods that could not be placed in categories 01 - 15	350 mg/kg	3	

# **ACETIC ACID, GLACIAL**

Acetic Acid, Glacial INS: 260

Function:	Aciditiy Regulator, Preservative		
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
01.2.1	Fermented milks (plain)	GMP	
01.6.6	Whey protein cheese	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	5000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
10.2.1	Liquid egg products	GMP	7
10.2.2	Frozen egg products	GMP	7

CX/FA 07/39/8 - Table One Page 7 of 495

ACETIC ACID, GLACIAL

Function: Aciditiy Regulator, Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.3	Formulae for special medical purposes for infants	GMP		4	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

# **ACETIC AND FATTY ACID ESTERS OF GLYCEROL**

Acetic and Fatty Acid Esters of Glycerol INS: 472a

Function:	tion: Emulsifier, Sequestrant, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	1.1.1.2 Buttermilk (plain) GMP				
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	10000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	10000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
02.2.1.2	2.2.1.2 Margarine and similar products 10000 mg/kg			4	
04.1.1.2	1.1.2 Surface-treated fresh fruit GMP Note 16		Note 16	7	
04.2.1.2	4.2.1.2 Surface-treated fresh vegetables (including mushrooms and GMP Note 16 fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		Note 16	7	
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including GMP Note 16 mollusks, crustaceans, and echinoderms		Note 16	7	
09.2.3	2.3 Frozen minced and creamed fish products, including GMP Note 16 mollusks, crustaceans, and echinoderms		Note 16	7	
09.2.4	2.4 Cooked and/or fried fish and fish products, including GMP mollusks, crustaceans, and echinoderms		7		
09.2.5	9.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms		7		
11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)  GMP			7		

CX/FA 07/39/8 - Table One Page 8 of 495

#### ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.1.2	Salt Substitutes	5000 mg/kg		7
12.2.1	Herbs and spices	5000 mg/kg	Note 51	7
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		4
13.2	Complementary foods for infants and young children	5000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

# **ACETYLATED DISTARCH ADIPATE**

Acetylated Distarch Adipate INS: 1422

Function:	Function: Bulking agent, Emulsifier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2 Fermented and renneted milk products (plain), excluding GMP food category 01.1.2 (dairy-based drinks)		4			
01.4.1	01.4.1 Pasteurized cream (plain) GMP		7		
O1.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)		GMP		7	
02.1.2 Vegetable oils and fats GMP			7		
02.1.3	2.1.3 Lard, tallow, fish oil, and other animal fats GMP			7	
09.2.2 Frozen battered fish, fish fillets, and fish products, includir mollusks, crustaceans, and echinoderms		GMP	Note 41	7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)			7	
13.1.2 Follow-up formulae 5000 mg/kg		5000 mg/kg	Notes 72 & 150	7	
13.1.3	13.1.3 Formulae for special medical purposes for infants 6000 mg/kg			4	
13.2	Complementary foods for infants and young children 60000 mg/kg			7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	

# **ACETYLATED DISTARCH PHOSPHATE**

Acetylated Distarch Phosphate INS: 1414

Function:	Bulking agent, Emulsifier, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments St	ep Year
01.1.1.2	Buttermilk (plain)	GMP		7
O1.2 Fermented and renneted milk products (plain), excluding GMP food category 01.1.2 (dairy-based drinks)			4	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7

CX/FA 07/39/8 - Table One Page 9 of 495

	DISTARCH PHOSPHATE

Function: Bulking agent, Emulsifier, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	5000 mg/kg	Notes 72 & 150	7	
13.1.2	Follow-up formulae	5000 mg/kg	Notes 72 & 150	7	
13.1.3	Formulae for special medical purposes for infants	6000 mg/kg		4	
13.2	Complementary foods for infants and young children	60000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	

# **ACETYLATED OXIDIZED STARCH**

Acetylated Oxidized Starch INS: 1451

Function:	Binder, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.2	Complementary foods for infants and young children	5000 mg/kg	Note 72	4	

CX/FA 07/39/8 - Table One Page 10 of 495

ACID TREATED STARCH

# **ACID TREATED STARCH**

Acid Treated	Starch	INS:	1401					
Function:	Bulking agent, Emulsifier, St	abilizer	, thickener					
FoodCatNo	FoodCategory				MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk food category 01.1.2 (dairy-ba			cluding	GMP		4	
01.4.2	Sterilized and UHT creams, wand reduced fat creams (plair		g and whippe	d creams,	GMP		7	
02.1.2	Vegetable oils and fats				GMP		7	
02.1.3	Lard, tallow, fish oil, and othe	r anima	Il fats		GMP		7	
09.2.2	Frozen battered fish, fish fillet mollusks, crustaceans, and e			, including	GMP	Note 41	7	
11.4	Other sugars and syrups (e.g toppings)	., xylos	e, maple syru	ıp, sugar	10000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea hot cereal and grain beverage	,	,	ind other	10000 mg/kg		7	
ADIPATE	20							
ADIFATE Adipic Acid	.5	INS:	355	Sodium Adi	pate		INS:	356
Potassium Ad	lipate	INS:	357	Ammonium				359
Functions	A statistic De audeten Etimologia A				•			
Function:	Aciditiy Regulator, Firming A	gent, R	alsing Agent					
FoodCatNo	FoodCategory				MaxLevel	Comments	Step	Year
01.2.1	Fermented milks (plain)				1500 mg/kg	Note 1	4	
01.3.2	Beverage whiteners				4500 mg/kg	Note 1	7	
01.6.4	Processed cheese				5000 mg/kg	Note 1	7	
01.6.5	Cheese analogues				5000 mg/kg	Note 1	7	
01.7	Dairy-based desserts (e.g., puyoghurt)	udding,	fruit or flavou	ured	6000 mg/kg	Note 1	7	
02.1.2	Vegetable oils and fats				3000 mg/kg	Note 1	7	
02.1.3	Lard, tallow, fish oil, and othe	r anima	l fats		3000 mg/kg	Note 1	7	
02.4	Fat-based desserts excluding of food category 01.7	dairy-b	ased desser	t products	30000 mg/kg	Note 1	7	
03.0	Edible ices, including sherbet	and so	rbet		2000 mg/kg	Note 1	7	
04.1.2.5	Jams, jellies, marmelades				2000 mg/kg	Note 1	7	
04.1.2.8	Fruit preparations, including p coconut milk	ulp, pu	rees, fruit top	pings and	30000 mg/kg	Note 1	7	
04.1.2.9	Fruit-based desserts, includin desserts	g fruit-f	lavoured wat	er-based	30000 mg/kg	Note 1	7	
04.1.2.11	Fruit fillings for pastries				30000 mg/kg	Note 1	7	
04.2.2.3	Vegetables (including mushro tubers, pulses and legumes, a in vinegar, oil, brine, or soy sa	and alo			50000 mg/kg	Note 1	7	

CX/FA 07/39	9/8 - Table One		Page	11 of 495
ADIPATES				
Function:	Aciditiy Regulator, Firming Agent, Raising Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	6000 mg/kg	Note 1	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	50000 mg/kg	Note 1	4
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	Note 1	7
05.1.3	Cocoa-based spreads, including fillings	2000 mg/kg	Note 1	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	30000 mg/kg	Note 1	7
05.3	Chewing gum	20000 mg/kg	Note 1	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30000 mg/kg	Note 1	7
06.4.2	Dried pastas and noodles and like products	1000 mg/kg	Note 1	7
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	Note 1	7
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	30000 mg/kg	Note 1	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	1000 mg/kg	Note 1	7
07.0	Bakery wares	2000 mg/kg	Note 1	7
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg	Note 1	7
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg	Note 1	7
10.4	Egg-based desserts (e.g., custard)	30000 mg/kg	Note 1	7
12.2.2	Seasonings and condiments	50000 mg/kg	Note 1	7
12.5	Soups and broths	20 mg/kg	Note 1	7
12.6	Sauces and like products	10000 mg/kg	Note 1	7
14.1.4.1	Carbonated water-based flavoured drinks	790 mg/kg	Note 1	7
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	2000 mg/kg	Note 1	7
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg	Note 1	7
14.2.1	Beer and malt beverages	GMP	Note 1	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	13000 mg/kg	Note 1	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Notes 1 & 2	7

# **AGAR**

Agar INS: 406

CX/FA 07/39/8 - Table One Page 12 of 495

**AGAR** 

Function: Bulking agent, Emulsifier, Filler, Stabilizer, thickener

Function.	Buiking agent, Emulsiner, Filler, Stabilizer, thickerier				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	4000 mg/kg		7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP		7	
04.1.1.3	Peeled or cut fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1	Fresh meat, poultry, and game	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

# **ALGINIC ACID**

Alginic Acid INS: 400

CX/FA 07/39	9/8 - Table One		13 of 495	3 of 495	
ALGINIC ACII	)				
Function:	Bulking agent, Emulsifier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		7	
01.4.1	Pasteurized cream (plain)	1000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		4	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	
ALITAME					
Alitame	INS: 956				
Function:	Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	60 mg/kg		6	
01.4	Cream (plain) and the like	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg		6	

CX/FA 07/3	9/8 - Table One	Page 14 of			
ALITAME					
Function:	Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	. – – – -	6	
04.1.2.5	Jams, jellies, marmelades	100 mg/kg		6	
05.0	Confectionery	300 mg/kg		6	
07.0	Bakery wares	200 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		6	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6	
12.5	Soups and broths	40 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	40 mg/kg		6	
	NE TREATED STARCH				
Alkaline Trea					
Function:	Bulking agent, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other	10000 mg/kg		7	
	hot cereal and grain beverages, excluding cocoa			,	
ALLURA				,	
ALLURA Allura Red A	RED AC				
	RED AC			,	
Allura Red A	A RED AC C INS: 129	— — — MaxLevel	Comments	, 	Year
Allura Red A	C INS: 129  Colour  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-	MaxLevel 300 mg/kg	Comments		Year
Function: FoodCatNo 01.1.2	C INS: 129  Colour FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g.,		Comments  Note 3	Step	Year
Allura Red A Function: FoodCatNo	C INS: 129  Colour  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		Step 6	Year

CX/FA 07/39/8 - Table One Page 15 of 495

#### ALLURA RED AC

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	 Year
01.6.5	Cheese analogues	300 mg/kg	Note 3	3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.2.1.2	Margarine and similar products	300 mg/kg		3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	800 mg/kg		6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg		6	
05.1.4	Cocoa and chocolate products	300 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	348 mg/kg		6	
05.3	Chewing gum	467 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.2	Flours and starches (including soybean powder)	500 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	300 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	300 mg/kg		6	
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	2200 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	300 mg/kg		6	

CX/FA 07/39/8 - Table One Page 16 of 495

#### ALLURA RED AC

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	_ r
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	300 mg/kg		- <del></del>	_
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 4	3	
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and	25 mg/kg		6	
08.4	game products  Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		3	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
10.1	Fresh eggs	100 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9.5	Other protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4.1	Carbonated water-based flavoured drinks	300 mg/kg		6	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	300 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1572 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	

CX/FA 07/3	X/FA 07/39/8 - Table One Page 17 of 4			e 17 of 495	
ALLURA REI	D AC				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.4	Wines (other than grape)	200 mg/kg		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6	
	AMYLASE (ASPERGILLUS ORYZAE VAR	.)			
Function:	Adjuvant, Enzyme, Flour Treatment Agent				
FoodCatNo	FoodCategory	 MaxLevel	Comments		Year
06.1	Whole, broken, or flaked grain, including rice	GMP		 7	
06.2	Flours and starches (including soybean powder)	GMP		Adopted	I 1999
06.4.2	Dried pastas and noodles and like products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
13.2	Complementary foods for infants and young children	GMP		7	
ALPHA-	AMYLASE (BACILLUS SUBTILIS)				
Alpha-Amyla	ase (Bacillus subtilis) INS: 1100				
Function:	Enzyme, Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2.2	Starches	GMP		4	
	AMYLASE (CARBOHYDRASE) (BACILLU FORMIS)	S			
	ase (Carbohydrase) (Bacillus INS: 1100				
Function:	Enzyme, Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2.2	Starches	GMP		4	

CX/FA 07/39/8 - Table One Page 18 of 495

#### ALUMINIUM AMMONIUM SULPHATE

# **ALUMINIUM AMMONIUM SULPHATE**

Aluminium Ammonium Sulphate INS: 523

Function:	Firming Agent, Raising Agent, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.2.7	Candied fruit	200 mg/kg	Note 6	Adopted 2001
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	Note 6	4
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	35 mg/kg	Note 6	Adopted 2003
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	Note 6	Adopted 2001
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg	Note 6	4
06.2	Flours and starches (including soybean powder)	500 mg/kg	Note 6	4
06.2.2	Starches	GMP	Notes 6 & 26	7
07.1.2	Crackers, excluding sweet crackers	10000 mg/kg	Note 29	4
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 29	4
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg	Note 29	4
07.1.5	Steamed breads and buns	10000 mg/kg	Note 29	4
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	Note 6	4
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg	Note 29	4
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	Adopted 2001
10.2	Egg products	30 mg/kg	Note 6	Adopted 2001
10.4	Egg-based desserts (e.g., custard)	380 mg/kg	Note 6	Adopted 2003
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 6	4
12.9.2	Fresh bean curd (tofu)	GMP	Note 6	4
12.10.2	Fermented soybean curd (soybean cheese)	GMP	Note 6	4
12.10.3	Fermented soybean paste (e.g., miso)	GMP	Note 6	4
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	Note 6	4

# **ALUMINIUM SILICATE**

Aluminium Silicate INS: 559

CX/FA 07/39/8 - Table One				e 19 of 495
ALUMINIUM S	BILICATE			
Function:	Adjuvant, Anticaking Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	. – – –	Adopted 2006
06.1	Whole, broken, or flaked grain, including rice	GMP		7
12.1.2	Salt Substitutes	10000 mg/kg		7
12.2.1	Herbs and spices	GMP	Note 51	3
AMARAN	ITH			
Amaranth	INS: 123			
Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		<b></b> 7
01.6.2.2	Rind of ripened cheese	100 mg/kg		7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7
04.1.2.5	Jams, jellies, marmelades	300 mg/kg		7
04.1.2.7	Candied fruit	300 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		7
04.1.2.11	Fruit fillings for pastries	300 mg/kg		7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg		4
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		7
05.2.2	Soft candy	100 mg/kg		7
05.3	Chewing gum	300 mg/kg		7
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		7
06.3	Breakfast cereals, including rolled oats	300 mg/kg		7
06.4.2	Dried pastas and noodles and like products	100 mg/kg		7

Pre-cooked pastas and noodles and like products

06.4.3

100 mg/kg

7

CX/FA U7/3	9/8 - Table One		Page	20 of 495	5
AMARANTH					
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	100 mg/kg		7	
07.0	Bakery wares	300 mg/kg		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		7	
09.2.4.1	Cooked fish and fish products	300 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	Note 50	7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		7	
10.1	Fresh eggs	100 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		7	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		7	
12.2.2	Seasonings and condiments	300 mg/kg		7	
12.5	Soups and broths	300 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		7	
14.2.4	Wines (other than grape)	30 mg/kg		7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		7	
AMMONI	UM ALGINATE				
Ammonium A					
Function:	Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	. – – – -	7	
01.4.1	Pasteurized cream (plain)	100 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	

CX/FA 07/39	/8 - Table One		Page	21 of 495	 5
AMMONIUM A	LGINATE				
Function:	Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.1.2	Vegetable oils and fats	5000 mg/kg	. – – – -	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.2	Dried pastas and noodles and like products	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
Ammonium C	UM CARBONATE arbonate INS: 503i				
Function:	Acidity Regulator, Raising Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
13.2	Complementary foods for infants and young children	GMP		7	
AMMONI	UM CHLORIDE				
Ammonium C					
Function:	Flour Treatment agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
08.1	Fresh meat, poultry, and game	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

# AMMONIUM HYDROGEN CARBONATE

Ammonium Hydrogen Carbonate INS: 503ii

CX/FA 07/3	9/8 - Table One	Page 22 of 495			
AMMONIUM	HYDROGEN CARBONATE				
Function:	Acidity Regulator, Raising Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.2	Complementary foods for infants and young children	GMP		7	
AMMON	UM HYDROXIDE				
Ammonium H	Hydroxide INS: 527				
Function:	Acidity Regulator				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	. – – – .	4	
ANNATT	O EXTRACTS				
Annatto Extra	acts INS: 160b				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg	Note 9	7	
01.6.1	Unripened cheese	50 mg/kg	Note 74	7	
01.6.2	Ripened cheese	50 mg/kg		7	
01.6.4	Processed cheese	600 mg/kg		7	
01.6.5	Cheese analogues	20 mg/kg	Note 3	7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg		7	
01.8.1	Liquid whey and whey products, excluding whey cheeses	10 mg/kg		7	
02.1.2	Vegetable oils and fats	10 mg/kg	Note 9	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	Note 9	7	
02.2.1.1	Butter and concentrated butter	20 mg/kg	Note 9	Adopted	2006
02.2.1.2	Margarine and similar products	20 mg/kg	Note 9	7	
02.2.1.3	Blends of butter and margarine	10 mg/kg		7	
02.2.2	Emulsions containing less than 80% fat	30 mg/kg	Note 9	7	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20 mg/kg	Note 8	4	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 8	4	
04.1.1.2	Surface-treated fresh fruit	20 mg/kg	Note 16	7	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 8	4	
04.1.2.5	Jams, jellies, marmelades	10 mg/kg		7	

CX/FA 07/39/8 - Table One Page 23 of 495

#### ANNATTO EXTRACTS

Function: Colour

FoodCatNo	FoodCategory	 MaxLevel	Comments	Step Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.1.2.11	Fruit fillings for pastries	200 mg/kg		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	20 mg/kg	Note 16	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	10 mg/kg		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	200 mg/kg	Note 9	7
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 8	4
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	GMP		7
05.1.2	Cocoa mixes (syrups)	GMP		7
05.1.3	Cocoa-based spreads, including fillings	GMP		7
05.1.4	Cocoa and chocolate products	25 mg/kg	Note 9	7
05.1.5	Imitation chocolate, chocolate substitute products	25 mg/kg	Note 9	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 8	4
05.3	Chewing gum	500 mg/kg	Note 9	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		7
06.3	Breakfast cereals, including rolled oats	75 mg/kg	Note 9	7
06.4.2	Dried pastas and noodles and like products	100 mg/kg		4
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40 mg/kg	Note 9	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	20 mg/kg		7
07.1	Bread and ordinary bakery wares	120 mg/kg		4
07.1.4	Bread-type products, including bread stuffing and bread crumbs	20 mg/kg	Note 8	7
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	15 mg/kg	Note 9	7
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	40 mg/kg	Note 9	7

CX/FA 07/39/8 - Table One Page 24 of 495

#### ANNATTO EXTRACTS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15 mg/kg	Note 9	7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	20 mg/kg	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Notes 9 & 94	7
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg	Note 9	7
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 9 & 78	7
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	7
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	7
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	7
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	7
08.4	Edible casings (e.g., sausage casings)	60 mg/kg	Note 9	7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	Note 16	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 9	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 9	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 9	7
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 9	7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Notes 9 & 22	7
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	7
10.1	Fresh eggs	100 mg/kg	Note 4	4
10.4	Egg-based desserts (e.g., custard)	10 mg/kg		7
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	100 mg/kg		4
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	60 mg/kg		4
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	30 mg/kg	Note 9	7
12.4	Mustards	100 mg/kg	Note 8	7
12.5	Soups and broths	150 mg/kg	Note 8	7

CX/FA 07/39/8 - Table One	Page 25 of 495
CA/FA U//39/0 - Table One	Page 25 01 495

#### ANNATTO EXTRACTS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 8	7
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	Note 8	7
12.6.3	Mixes for sauces and gravies	100 mg/kg	Note 8	7
12.6.4	Clear sauces (e.g., fish sauce)	400 mg/kg		7
13.6	Food supplements	60 mg/kg		4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	Note 9	7
14.2.3.1	Still grape wine	10 mg/kg		4
14.2.3.2	Sparkling and semi-sparkling grape wines	10 mg/kg		4
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	15 mg/kg		4
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	10 mg/kg		7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg		7
15.0	Ready-to-eat savouries	300 mg/kg	Note 9	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	200 mg/kg		7

# ASCORBIC ACID

Ascorbic Acid INS: 300

Function:	Antioxidant, Colour Retention Agent		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
02.1.2	Vegetable oils and fats	200 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	7
04.1.1	Fresh fruit	500 mg/kg	7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100 mg/kg	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.2.1	Flours	300 mg/kg	7
06.4.1	Fresh pastas and noodles and like products	200 mg/kg	4
06.4.2	Dried pastas and noodles and like products	200 mg/kg	4
08.1	Fresh meat, poultry, and game	2000 mg/kg	7

CX/FA 07/39	9/8 - Table One		Page	26 of 495
ASCORBIC A	CID			
Function:	Antioxidant, Colour Retention Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		7
12.1.2	Salt Substitutes	GMP		4
12.2.1	Herbs and spices	GMP	Note 51	4
13.1.2	Follow-up formulae	50 mg/kg	Note 72	7
13.2	Complementary foods for infants and young children	3000 mg/kg		7
14.1.2.1	Fruit juice	GMP		Adopted 2005
14.1.2.2	Vegetable juice	GMP		4
14.1.2.3	Concentrates for fruit juice	GMP	Note 127	Adopted 2005
14.1.2.4	Concentrates for vegetable juice	GMP		4
14.1.3.1	Fruit nectar	GMP		Adopted 2005
14.1.3.2	Vegetable nectar	GMP		4
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	GMP		4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg		4
14.2.3	Grape wines	250 mg/kg		4
40000				
ASCORE Ascorbyl Pali	BYL ESTERS mitate INS: 304 Ascorbyl Stea	arato		INS: 305
-		arate		1113. 303
Function:	Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.3.2	Beverage whiteners	80 mg/kg	Note 10	Adopted 2001
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	Note 10	Adopted 2001
01.5.2	Milk and cream powder analogues	80 mg/kg	Note 10	Adopted 2001
01.6.1	Unripened cheese	500 mg/kg	Note 10	4
01.6.2.1	Ripened cheese, includes rind	500 mg/kg	Notes 10 & 112	Adopted 2001
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10	Adopted 2001
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	Note 10	Adopted 2006

CX/FA 07/39/8 - Table One Page 27 of 495

#### ASCORBYL ESTERS

Function: Antioxidant

i diletion.	Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.2	Vegetable oils and fats	500 mg/kg	Note 10	Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	500 mg/kg	Note 10	Adopted 2006
02.2.1.2	Margarine and similar products	500 mg/kg	Note 10	Adopted 2001
02.2.1.3	Blends of butter and margarine	500 mg/kg	Note 10	Adopted 2006
02.2.2	Emulsions containing less than 80% fat	500 mg/kg	Note 10	Adopted 2006
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10	Adopted 2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80 mg/kg	Note 10	Adopted 2001
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15	Adopted 2001
04.1.2.2	Dried fruit	80 mg/kg	Note 10	Adopted 2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10	Adopted 2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	Note 10	Adopted 2001
05.0	Confectionery	500 mg/kg	Notes 10, 15 & 114	Adopted 2001
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 10	Adopted 2001
06.4.3	Pre-cooked pastas and noodles and like products	500 mg/kg	Note 10	4
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	Note 10	Adopted 2003
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10	Adopted 2001
07.0	Bakery wares	1000 mg/kg	Notes 10 & 15	Adopted 2003
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10	Adopted 2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	Adopted 2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	Adopted 2001
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10	Adopted 2001
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200 mg/kg	Note 10	Adopted 2003
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10	Adopted 2001
12.4	Mustards	500 mg/kg	Note 10	Adopted 2003
12.5	Soups and broths	200 mg/kg	Note 10	Adopted 2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 10 & 15	Adopted 2001
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	Note 10	Adopted 2005
12.6.3	Mixes for sauces and gravies	200 mg/kg	Note 10	Adopted 2001
12.6.4	Clear sauces (e.g., fish sauce)	200 mg/kg	Note 10	Adopted 2001

CA/FA U//3	9/8 - Table One		Page	28 of 495	
ASCORBYL E	ESTERS				
Function:	Antioxidant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
 12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	Note 10	Adopted	2001
13.1.1	Infant formulae	10 mg/kg	Notes 10 & 72	7	
13.1.2	Follow-up formulae	50 mg/kg	Notes 10 & 72	7	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	Notes 10 & 15	Adopted	2006
13.2	Complementary foods for infants and young children	100 mg/kg	Note 10	Adopted	2001
13.4	Dietetic formulae for slimming purposes and weight reduction	500 mg/kg	Note 10	Adopted	2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	500 mg/kg	Note 10	4	
13.6	Food supplements	500 mg/kg	Note 10	Adopted	2003
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15	Adopted	2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 10	Adopted	2001
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 10 Adopted 20		2001
<b>ASPART</b> Aspartame	AME INS: 951				
ASPART Aspartame Function:					
Aspartame	INS: 951	MaxLevel	Comments		 Year
Aspartame Function:	INS: 951  Flavour Enhancer, Sweetener	MaxLevel 600 mg/kg	Comments	Step 6	Year
Aspartame Function: FoodCatNo 01.1.2	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-		Comments		Year
Aspartame Function: FoodCatNo 01.1.2	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)  Fermented and renneted milk products (plain), excluding	600 mg/kg	Comments	6	Year
Aspartame Function: FoodCatNo	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	600 mg/kg 2000 mg/kg	Comments	6	Year
Aspartame Function: FoodCatNo 01.1.2 01.2	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Beverage whiteners	600 mg/kg 2000 mg/kg 6000 mg/kg	Comments	6 6 3	Year
Aspartame  Function:  FoodCatNo  01.1.2  01.2  01.3.2  01.4.1  01.4.2	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Beverage whiteners  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams,	600 mg/kg 2000 mg/kg 6000 mg/kg 6000 mg/kg	Comments	6 3 3	Year
Aspartame  Function:  FoodCatNo  01.1.2  01.2  01.3.2  01.4.1  01.4.2  01.4.3	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Beverage whiteners  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	600 mg/kg 2000 mg/kg 6000 mg/kg 6000 mg/kg 6000 mg/kg	Comments	6 6 3 3	 Year
Aspartame  Function:  FoodCatNo  01.1.2  01.2  01.3.2  01.4.1  01.4.2  01.4.3  01.4.4	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Beverage whiteners  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Clotted cream (plain)	600 mg/kg 2000 mg/kg 6000 mg/kg 6000 mg/kg 6000 mg/kg	Comments	6 3 3 3 3	Year
Aspartame Function: FoodCatNo 01.1.2 01.2 01.3.2 01.4.1 01.4.2 01.4.3 01.4.4 01.5.1	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Beverage whiteners  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Clotted cream (plain)  Cream analogues	600 mg/kg 2000 mg/kg 6000 mg/kg 6000 mg/kg 6000 mg/kg 6000 mg/kg 1000 mg/kg	Comments	6 3 3 3 3	Yea
Aspartame Function: FoodCatNo 01.1.2 01.2 01.3.2 01.4.1	Flavour Enhancer, Sweetener  FoodCategory  Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Beverage whiteners  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Clotted cream (plain)  Cream analogues  Milk powder and cream powder (plain)	600 mg/kg 2000 mg/kg 6000 mg/kg 6000 mg/kg 6000 mg/kg 1000 mg/kg 5000 mg/kg	Comments	6 3 3 3 3 6 3	Year

6

3000 mg/kg

Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)

01.7

CX/FA 07/39/8 - Table One Page 29 of 495

PA			

Function: Flavour Enhancer, Sweetener

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

CX/FA 07/39/8 - Table One Page 30 of 495

		ГΑ		

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	 MaxLevel	Comments	Step	 Year
05.1.2	Cocoa mixes (syrups)	1000 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	3000 mg/kg		6	
05.1.4	Cocoa and chocolate products	2500 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	3000 mg/kg		6	
05.2.1	Hard candy	10000 mg/kg		6	
05.2.2	Soft candy	3000 mg/kg		6	
05.2.3	Nougats and marzipans	3000 mg/kg		6	
05.3	Chewing gum	10000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg		6	
07.1	Bread and ordinary bakery wares	4000 mg/kg		6	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	5000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	3000 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	1000 mg/kg		6	
12.2.2	Seasonings and condiments	2000 mg/kg		6	
12.3	Vinegars	GMP		3	
12.4	Mustards	350 mg/kg		6	
12.5	Soups and broths	600 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg		6	
12.6.3	Mixes for sauces and gravies	350 mg/kg		6	
12.6.4	Clear sauces (e.g., fish sauce)	350 mg/kg		6	

CX/FA 07/39	9/8 - Table One		Page	31 of 495	
ASPARTAME					
Function:	Flavour Enhancer, Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		6	
13.1.3	Formulae for special medical purposes for infants	800 mg/kg	Note 84	3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	800 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2000 mg/kg		6	
13.6	Food supplements	5500 mg/kg		6	
14.1.2.2	Vegetable juice	2000 mg/kg		6	
14.1.2.4	Concentrates for vegetable juice	2000 mg/kg		6	
14.1.3.1	Fruit nectar	600 mg/kg		Adopted	2005
14.1.3.2	Vegetable nectar	2000 mg/kg		6	
14.1.3.3	Concentrates for fruit nectar	600 mg/kg	Note 127	Adopted	2005
14.1.3.4	Concentrates for vegetable nectar	2000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		3	
14.2.1	Beer and malt beverages	600 mg/kg		6	
14.2.2	Cider and perry	600 mg/kg		6	
14.2.4	Wines (other than grape)	700 mg/kg		6	
14.2.5	Mead	700 mg/kg		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	700 mg/kg		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg		6	
15.0	Ready-to-eat savouries	500 mg/kg		6	

# **ASPARTAME-ACESULFAME SALT**

Aspartame-Acesulfame Salt INS: 962

Function:	Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	790 mg/kg	Notes 113 & 145	3	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1130 mg/kg	Note 113	3	
01.3.2	Beverage whiteners	4540 mg/kg	Note 113	3	

#### ASPARTAME-ACESULFAME SALT

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ear
01.4.1	Pasteurized cream (plain)	2270 mg/kg	Note 113	3	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	2270 mg/kg	Note 113	3	
01.4.3	Clotted cream (plain)	2270 mg/kg	Note 113	3	
01.4.4	Cream analogues	1550 mg/kg	Note 119	3	
01.5.1	Milk powder and cream powder (plain)	6820 mg/kg	Note 113	3	
01.5.2	Milk and cream powder analogues	3100 mg/kg	Note 119	3	
01.6.1	Unripened cheese	1130 mg/kg	Note 113	3	
01.6.5	Cheese analogues	790 mg/kg	Note 113	3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1130 mg/kg	Notes 113 & 145	3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1550 mg/kg	Note 119	3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1130 mg/kg	Notes 113 & 145	3	
03.0	Edible ices, including sherbet and sorbet	1550 mg/kg	Notes 119 & 145	3	
04.1.2.1	Frozen fruit	1130 mg/kg	Note 113	3	
04.1.2.2	Dried fruit	1130 mg/kg	Note 113	3	
04.1.2.3	Fruit in vinegar, oil, or brine	450 mg/kg	Notes 113 & 144	3	
04.1.2.4	Canned or bottled (pasteurized) fruit	790 mg/kg	Notes 113 & 145	3	
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Notes 119 & 138	3	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2270 mg/kg	Notes 113 & 138	3	
04.1.2.7	Candied fruit	1130 mg/kg	Note 113	3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	790 mg/kg	Notes 113 & 138	3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	790 mg/kg	Notes 113 & 145	3	
04.1.2.10	Fermented fruit products	790 mg/kg	Note 113	3	
04.1.2.11	Fruit fillings for pastries	790 mg/kg	Note 113	3	
04.1.2.12	Cooked fruit	1130 mg/kg	Note 113	3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	460 mg/kg	Note 119 & 144	3	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	790 mg/kg	Note 113	3	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	4660 mg/kg	Note 119	3	

CX/FA 07/39/8 - Table One Page 33 of 495

#### ASPARTAME-ACESULFAME SALT

Function:	Sweetener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	790 mg/kg	Notes 113 & 145	3
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2270 mg/kg	Note 113	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	4660 mg/kg	Note 119	3
05.1.2	Cocoa mixes (syrups)	1130 mg/kg	Note 113	3
05.1.3	Cocoa-based spreads, including fillings	4540 mg/kg	Notes 113 & 145	3
05.1.4	Cocoa and chocolate products	2270 mg/kg	Notes 113 & 145	3
05.1.5	Imitation chocolate, chocolate substitute products	2270 mg/kg	Notes 113 & 145	3
05.2.1	Hard candy	5680 mg/kg	Notes 113 & 145	3
05.2.2	Soft candy	4540 mg/kg	Notes 113 & 145	3
05.2.3	Nougats and marzipans	2270 mg/kg	Notes 113 & 145	3
05.3	Chewing gum	4540 mg/kg	Notes 68 & 113	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1130 mg/kg	Note 113	3
06.3	Breakfast cereals, including rolled oats	1550 mg/kg	Notes 119 & 145	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	790 mg/kg	Notes 113 & 145	3
07.1	Bread and ordinary bakery wares	2270 mg/kg	Note 113	3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	2270 mg/kg	Notes 77 & 113	3
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	450 mg/kg	Note 113	3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	450 mg/kg	Note 113	3
10.4	Egg-based desserts (e.g., custard)	790 mg/kg	Notes 113 & 145	3
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	2270 mg/kg	Note 113	3
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP	Note 113	3
12.2.2	Seasonings and condiments	3100 mg/kg	Note 113	3
12.3	Vinegars	4540 mg/kg	Note 113	3
12.4	Mustards	540 mg/kg	Note 119	3
12.5	Soups and broths	250 mg/kg	Notes 113 & 138	3

CX/FA 07/39/8 - Table One Page 34 of 495

Λ	$c_{D}$			-ACFSU		$C \times I \times T$
н	.5P	ARI	AIVIE:	-AUFSU	I FAIVIE	SALL

i unction. Sweetener	Function:	Sweetener
----------------------	-----------	-----------

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	770 mg/kg	Note 119	3	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	540 mg/kg	Note 119	3	
12.6.3	Mixes for sauces and gravies	540 mg/kg	Note 119	3	
12.6.4	Clear sauces (e.g., fish sauce)	540 mg/kg	Note 119	3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1550 mg/kg	Notes 113 & 145	3	
13.1.3	Formulae for special medical purposes for infants	1020 mg/kg	Note 113	3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1020 mg/kg	Note 113	3	
13.4	Dietetic formulae for slimming purposes and weight reduction	1020 mg/kg	Note 113	3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1130 mg/kg	Note 113	3	
13.6	Food supplements	2000 mg/kg	Note 113	3	
14.1.2.2	Vegetable juice	1360 mg/kg	Note 113	3	
14.1.2.4	Concentrates for vegetable juice	3100 mg/kg	Note 113	3	
14.1.3.4	Concentrates for vegetable nectar	3100 mg/kg	Note 113	3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	930 mg/kg	Notes 119 & 145	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1360 mg/kg	Note 113	3	
14.2.1	Beer and malt beverages	790 mg/kg	Notes 113 & 138	3	
14.2.2	Cider and perry	790 mg/kg	Note 113	3	
14.2.4	Wines (other than grape)	1080 mg/kg	Note 113	3	
14.2.5	Mead	1080 mg/kg	Note 113	3	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	790 mg/kg	Note 113	3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	930 mg/kg	Note 119	3	
15.0	Ready-to-eat savouries	770 mg/kg	Notes 113 & 144	3	

# **AZODICARBONAMIDE**

Azodicarbonamide INS: 927a

Function:	Adjuvant, Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2.1	Flours	45 mg/kg		Adopted	1999

CX/FA 07/39/8 - Table One Page 35 of 495

#### AZORUBINE

# **AZORUBINE**

Azorubine INS: 122

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

CX/FA 07/39/8 - Table One Page 36 of 495

Δ7	$\sim$	oı.	IО	INI	_

Function: Colour

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

CX/FA 07/39/8 - Table One			Page 37 of 495		
AZORUBINE					
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.6	Food supplements	300 mg/kg		7	
14.1.2.2	Vegetable juice	GMP		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		7	
14.2.2	Cider and perry	200 mg/kg		7	
14.2.4	Wines (other than grape)	200 mg/kg		7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	550 mg/kg		4	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		7	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		7	

# BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow INS: 901

Function:	Bulking Agent, Clouding Agent, Glazing Agent, Release Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	<b>-</b>
04.1.1.2	Surface-treated fresh fruit	GMP		Adopted 2003	3
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 79	Adopted 2003	3
05.1.4	Cocoa and chocolate products	GMP	Note 3	Adopted 200	1
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	Adopted 200	1
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	Adopted 200	1
05.3	Chewing gum	GMP		Adopted 2003	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		Adopted 2003	3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	Note 3	Adopted 200	1
13.6	Food supplements	GMP	Note 3	Adopted 200	1
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 131	Adopted 2006	6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	Adopted 200	1
15.0	Ready-to-eat savouries	GMP	Note 3	Adopted 200	1

# **BEET RED**

Beet Red INS: 162

	9/8 - Table One		Pay	e 38 of 495
BEET RED				
Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
06.1	Whole, broken, or flaked grain, including rice	GMP		7
06.4.2	Dried pastas and noodles and like products	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	Note 117	7
09.1.1	Fresh fish	GMP	Note 50	7
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4.1	Cooked fish and fish products	GMP		7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	7
10.1	Fresh eggs	GMP	Note 4	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
13.1.3	Formulae for special medical purposes for infants	20 mg/kg	Note 84	4
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP		7
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		7
BENZOA	TES			
Benzoic Acid	INS: 210 Sodium Be	enzoate		INS: 211
Potassium Be	enzoate INS: 212 Calcium Be	enzoate		INS: 213

CX/FA 07/39/8 - Table One Page 39 of 495

RF	いて	$\Gamma \Delta \Gamma$	F۹

Function:	Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13	Adopted 2001
02.2.1.2	Margarine and similar products	1000 mg/kg	Note 13	Adopted 2001
02.2.2	Emulsions containing less than 80% fat	1000 mg/kg	Note 13	Adopted 2001
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13	Adopted 2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 13	Adopted 2001
04.1.2.2	Dried fruit	800 mg/kg	Note 13	Adopted 2003
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13	Adopted 2001
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 13	Adopted 2001
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg	Note 13	3
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13	Adopted 2001
04.1.2.7	Candied fruit	1000 mg/kg	Note 13	Adopted 2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13	Adopted 2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13	Adopted 2001
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13	Adopted 2001
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13	Adopted 2001
04.1.2.12	Cooked fruit	1000 mg/kg	Note 13	Adopted 2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 13	Adopted 2003
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13	Adopted 2001
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13	Adopted 2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	Note 13	Adopted 2001
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg	Note 13	Adopted 2001
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	Note 13	Adopted 2001
05.1.3	Cocoa-based spreads, including fillings	1500 mg/kg	Note 13	Adopted 2003
05.1.5	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 13	Adopted 2003
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	Note 13	Adopted 2003

CX/FA 07/39/8 - Table One Page 40 of 495

RFI	いて	٦Δ٦	ΓFS

Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ar
05.3	Chewing gum	1500 mg/kg	Note 13	Adopted 200	05
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	Note 13	Adopted 200	103
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	Note 13	Adopted 200	04
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 13	Adopted 200	103
07.0	Bakery wares	1000 mg/kg	Note 13	Adopted 200	04
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 3 & 13	Adopted 200	05
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 3 & 13	Adopted 200	05
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 82	Adopted 200	03
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 13 & 121	Adopted 200	04
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 120	Adopted 200	03
10.2.1	Liquid egg products	5000 mg/kg	Note 13	Adopted 200	03
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 13	Adopted 200	03
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg	Note 13	Adopted 200	103
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	2000 mg/kg	Note 13	Adopted 200	103
12.2.2	Seasonings and condiments	1000 mg/kg	Note 13	Adopted 200	03
12.3	Vinegars	1000 mg/kg	Note 13	Adopted 200	03
12.4	Mustards	1000 mg/kg	Note 13	Adopted 200	03
12.5	Soups and broths	500 mg/kg	Note 13	Adopted 200	01
12.6	Sauces and like products	1000 mg/kg	Note 13	Adopted 200	03
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg	Note 13	Adopted 200	03
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	1000 mg/kg	Note 13	Adopted 200	06
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	Note 13	Adopted 200	103
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 13	Adopted 200	103
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2000 mg/kg	Note 13	Adopted 200	103
13.6	Food supplements	2000 mg/kg	Note 13	Adopted 200	03
14.1.2.1	Fruit juice	1000 mg/kg	Notes 13, 91 & 122	Adopted 200	04
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	Notes 13, 91, 122 & 127	Adopted 200	04

CX/FA 07/3	CX/FA 07/39/8 - Table One			41 of 495
BENZOATES	•			
Function:	Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
14.1.3.1	Fruit nectar	1000 mg/kg	Notes 13, 91 & 122	Adopted 2004
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	Notes 13, 91, 122 & 127	Adopted 2004
14.1.3.4	Concentrates for vegetable nectar	600 mg/kg	Note 13	Adopted 2004
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	Notes 13 & 123	8 interim 2004
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 13	Adopted 2004
14.2.2	Cider and perry	1000 mg/kg	Notes 13 & 124	Adopted 2004
14.2.4	Wines (other than grape)	1000 mg/kg	Note 13	Adopted 2003
14.2.5	Mead	1000 mg/kg	Note 13	Adopted 2004
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg	Note 13	Adopted 2003
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 13	Adopted 2004
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 13	Adopted 2004
BENZOY	ZI DEDOVIDE			
DLINZOI	'L PEROXIDE			
Benzoyl Pero				
Benzoyl Perd	oxide INS: 928		Comments	 Step Year
Benzoyl Perd	Bleaching Agent (Not for Flour), Flour Treatment Agent	MaxLevel 1000 mg/kg	Comments Note 55	Step Year
Benzoyl Pero Function: FoodCatNo	Bleaching Agent (Not for Flour), Flour Treatment Agent  FoodCategory	. – – – –		
Function: FoodCatNo 01.6.2.1	Bleaching Agent (Not for Flour), Flour Treatment Agent FoodCategory Ripened cheese, includes rind	1000 mg/kg		6
Function: FoodCatNo 01.6.2.1 01.8.1	Bleaching Agent (Not for Flour), Flour Treatment Agent FoodCategory Ripened cheese, includes rind Liquid whey and whey products, excluding whey cheeses	1000 mg/kg GMP	Note 55	6
Function: FoodCatNo 01.6.2.1 01.8.1 01.8.2	Bleaching Agent (Not for Flour), Flour Treatment Agent FoodCategory Ripened cheese, includes rind Liquid whey and whey products, excluding whey cheeses Dried whey and whey products, excluding whey cheeses	1000 mg/kg GMP 100 mg/kg	Note 55	6 6 Adopted 2005
Function:  FoodCatNo 01.6.2.1 01.8.1 01.8.2 06.2.1	Bleaching Agent (Not for Flour), Flour Treatment Agent FoodCategory Ripened cheese, includes rind Liquid whey and whey products, excluding whey cheeses Dried whey and whey products, excluding whey cheeses	1000 mg/kg GMP 100 mg/kg	Note 55	6 6 Adopted 2005
Function:  FoodCatNo 01.6.2.1 01.8.1 01.8.2 06.2.1	Bleaching Agent (Not for Flour), Flour Treatment Agent  FoodCategory  Ripened cheese, includes rind  Liquid whey and whey products, excluding whey cheeses  Dried whey and whey products, excluding whey cheeses  Flours	1000 mg/kg GMP 100 mg/kg	Note 55	6 6 Adopted 2005
Function: FoodCatNo 01.6.2.1 01.8.1 01.8.2 06.2.1  BHA Butylated Hy	Bleaching Agent (Not for Flour), Flour Treatment Agent  FoodCategory  Ripened cheese, includes rind  Liquid whey and whey products, excluding whey cheeses  Dried whey and whey products, excluding whey cheeses  Flours  INS: 320	1000 mg/kg GMP 100 mg/kg	Note 55	6 6 Adopted 2005
Function: FoodCatNo 01.6.2.1 01.8.1 01.8.2 06.2.1  BHA Butylated Hy Function:	Bleaching Agent (Not for Flour), Flour Treatment Agent FoodCategory Ripened cheese, includes rind Liquid whey and whey products, excluding whey cheeses Dried whey and whey products, excluding whey cheeses Flours  droxyanisole INS: 320  Antioxidant	1000 mg/kg GMP 100 mg/kg 66 mg/kg	Note 55  Note 147	6 6 Adopted 2005 6
Function: FoodCatNo 01.6.2.1 01.8.1 01.8.2 06.2.1  BHA Butylated Hy Function: FoodCatNo	Bleaching Agent (Not for Flour), Flour Treatment Agent  FoodCategory  Ripened cheese, includes rind  Liquid whey and whey products, excluding whey cheeses  Dried whey and whey products, excluding whey cheeses  Flours  INS: 320  Antioxidant  FoodCategory	1000 mg/kg GMP 100 mg/kg 66 mg/kg	Note 55  Note 147  Comments	6 6 Adopted 2005 6 Step Year
Function: FoodCatNo 01.6.2.1 01.8.1 01.8.2 06.2.1  BHA Butylated Hy Function: FoodCatNo 01.3.2	Bleaching Agent (Not for Flour), Flour Treatment Agent FoodCategory Ripened cheese, includes rind Liquid whey and whey products, excluding whey cheeses Dried whey and whey products, excluding whey cheeses Flours  droxyanisole INS: 320  Antioxidant FoodCategory Beverage whiteners	1000 mg/kg GMP 100 mg/kg 66 mg/kg  MaxLevel 100 mg/kg	Note 55  Note 147  Comments  Note 15  Notes 15 &	6 6 Adopted 2005 6 Step Year

CX/FA 07/39/8 - Table One		Page 42 of 495			
ВНА					
Function:	Antioxidant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	Notes 15 & 130	Adopted	2006
02.2.1.2	Margarine and similar products	200 mg/kg	Notes 15 & 130	Adopted	2005
02.2.1.2	Margarine and similar products	175 mg/kg	Notes 15 & 133	6	
02.2.1.3	Blends of butter and margarine	200 mg/kg	Notes 15 & 130	Adopted	2006
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Notes 15 & 130	Adopted	2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	Notes 15 & 130	Adopted	2006
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	Notes 15 & 130	Adopted	2006
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 15 & 130	Adopted	2006
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	Notes 15, 76 & 130	Adopted	2005
05.1.4	Cocoa and chocolate products	200 mg/kg	Notes 15, 130 & 141	Adopted	2006
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Notes 15 & 130	6	
05.3	Chewing gum	400 mg/kg	Note 130	Adopted	2006
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Notes 15 & 130	Adopted	2005
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Notes 15 & 130	Adopted	2006
07.0	Bakery wares	200 mg/kg	Notes 15 & 130	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg	Notes 15 & 130	Adopted	2006
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Notes 15 & 130	Adopted	2005
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	Notes 15 & 130	Adopted	2005
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted	2006
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted	2006
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted	2006
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted	2006
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted	2006
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Notes 15 & 130	Adopted	2005

12.5

Soups and broths

Notes 15 & Adopted 2006 130

200 mg/kg

CX/FA 07/39	9/8 - Table One		Page	43 of 495
ВНА				
Function:	Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.6	Sauces and like products	200 mg/kg	Notes 15 & 130	Adopted 2005
12.8	Yeast and like products	200 mg/kg	Notes 15 & 130	Adopted 2006
13.6	Food supplements	400 mg/kg	Notes 15 & 130	Adopted 2006
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Notes 15 & 130	Adopted 2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Notes 15 & 130	Adopted 2005
BHT Butylated Hy	droxytoluene INS: 321			
Function:	Adjuvant, Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.3.2	Beverage whiteners	100 mg/kg	Note 15	3
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Notes 15 & 130	Adopted 2006
02.1.1	Butter oil, anhydrous milkfat, ghee	75 mg/kg	Notes 15 & 133	Adopted 2006
02.1.2	Vegetable oils and fats	200 mg/kg	Notes 15 & 130	Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	Notes 15 & 130	Adopted 2006
02.2.1.2	Margarine and similar products	500 mg/kg	Notes 15 & 130	6
02.2.1.2	Margarine and similar products	75 mg/kg	Notes 15 & 133	3
02.2.1.3	Blends of butter and margarine	200 mg/kg	Notes 15 & 130	Adopted 2006
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Notes 15 & 130	Adopted 2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	Notes 15 & 130	Adopted 2006
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	Notes 15 & 130	Adopted 2006

100 mg/kg

200 mg/kg

200 mg/kg

200 mg/kg

200 mg/kg

400 mg/kg

Notes 15 &

& 130

Notes 15, 130 & 141

Notes 15 &

Notes 15 &

Note 130

130

130

Adopted 2006

Adopted 2006

Adopted 2006

Adopted 2006

6

Notes 15, 76 Adopted 2005

03.0

04.2.2.2

05.1.4

05.1.5

05.2

05.3

Edible ices, including sherbet and sorbet

and nuts and seeds

Chewing gum

Cocoa and chocolate products

Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds,

Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4  $\,$ 

Imitation chocolate, chocolate substitute products

CX/FA 07/39/8 - Table One Page 44 of 495

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	6
06.3	Breakfast cereals, including rolled oats	100 mg/kg	Notes 15 & 130	Adopted 2006
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Notes 15 & 130	Adopted 2006
07.0	Bakery wares	200 mg/kg	Notes 15 & 130	6
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	100 mg/kg	Notes 15 & 130	Adopted 2006
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Notes 15 & 130	6
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Notes 15 & 130	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Notes 15 & 130	Adopted 2006
12.5	Soups and broths	100 mg/kg	Notes 15 & 130	Adopted 2006
12.6	Sauces and like products	100 mg/kg	Notes 15 & 130	Adopted 2006
13.6	Food supplements	400 mg/kg	Notes 15 & 130	Adopted 2006
15.0	Ready-to-eat savouries	200 mg/kg	Notes 15 & 130	Adopted 2006

## **BLEACHED STARCH**

Bleached Starch INS: 1403

Function:	Bulking Agent, Emulsifier, Stabilizer, thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	4
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg	7

CX/FA 07/39/8 - Table One		Page 45 of 495	
BLEACHED S	STARCH		-
Function:	Bulking Agent, Emulsifier, Stabilizer, thickener		
FoodCatNo	FoodCategory	MaxLevel Comments Step Year	-

10000 mg/kg

7

Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

# **BRILLIANT BLACK PN**

14.1.5

Brilliant Black PN INS: 151

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

CX/FA 07/39/8 - Table One Page 46 of 495

#### BRILLIANT BLACK PN

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7	
05.3	Chewing gum	300 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	7	
09.1.1	Fresh fish	300 mg/kg	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.4.1	Cooked fish and fish products	500 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
10.1	Fresh eggs	GMP	Note 4	7	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		7	
12.2.2	Seasonings and condiments	500 mg/kg		7	
12.4	Mustards	300 mg/kg		7	
12.5	Soups and broths	300 mg/kg		7	
12.6	Sauces and like products	500 mg/kg		7	
12.9.5	Other protein products	100 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		7	

CX/FA 07/39/8 - Table One Page 47 of 495

#### BRILLIANT BLACK PN

Function: Colour

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

## **BRILLIANT BLUE FCF**

Brilliant Blue FCF INS: 133

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

CX/FA 07/39/8 - Table One Page 48 of 495

BRILLIANT	BLUE	FCF
-----------	------	-----

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

CX/FA 07/3	9/8 - Table One		Page	e 49 of 495
BRILLIANT B	LUE FCF			
Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	Adopted 200
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	Adopted 200
9.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		Adopted 200
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		Adopted 200
10.1	Fresh eggs	GMP	Note 4	Adopted 200
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		Adopted 200
12.2.2	Seasonings and condiments	500 mg/kg		6
12.4	Mustards	300 mg/kg		6
12.5	Soups and broths	300 mg/kg		6
12.6	Sauces and like products	500 mg/kg		6
12.9.5	Other protein products	100 mg/kg		6
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		Adopted 200
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		Adopted 200
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		Adopted 200
13.6	Food supplements	300 mg/kg		Adopted 200
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		Adopted 200
14.2.2	Cider and perry	200 mg/kg		Adopted 200
14.2.4	Wines (other than grape)	200 mg/kg		Adopted 200
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		Adopted 200
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		Adopted 200
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		Adopted 200
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		Adopted 200
16.0	Composite foods - foods that could not be placed in categories 01 - 15	100 mg/kg	Note 2	6
	AIN			
BROMEL				
Bromelain	INS: 1101iii			
Function:	Flavour Enhancer, Flour Treatment Agent, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	_	7

CX/FA 07/39	9/8 - Table One		Page	50 of 49	5
BROMELAIN					
Function:	Flavour Enhancer, Flour Treatment Agent, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP		7	
BROWN					
Brown HT	INS: 155				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		7	
01.6.1	Unripened cheese	GMP	Note 3	7	
01.6.2.2	Rind of ripened cheese	GMP		7	
01.6.4	Processed cheese	200 mg/kg		7	
01.6.5	Cheese analogues	GMP	Note 3	7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		7	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	7	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		7	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		7	
04.1.2.7	Candied fruit	200 mg/kg		7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	7	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		7	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		7	
05.1.4	Cocoa and chocolate products	80 mg/kg		7	
05.1.5	Imitation chocolate, chocolate substitute products	80 mg/kg		7	

CX/FA 07/39/8 - Table One Page 51 of 495

		N	

i diletion.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7	
05.3	Chewing gum	300 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	7	
09.1.1	Fresh fish	300 mg/kg	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.4.1	Cooked fish and fish products	500 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
10.1	Fresh eggs	GMP	Note 4	7	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		7	
12.2.2	Seasonings and condiments	500 mg/kg		7	
12.4	Mustards	300 mg/kg		7	
12.5	Soups and broths	300 mg/kg		7	
12.6	Sauces and like products	500 mg/kg		7	
12.9.5	Other protein products	100 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		7	

CX/FA 07/3	9/8 - Table One		Page	52 of 49	5
BROWN HT					
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		7	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		7	
13.6	Food supplements	300 mg/kg		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		7	
14.2.2	Cider and perry	200 mg/kg		7	
14.2.4	Wines (other than grape)	200 mg/kg		7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		7	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		7	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		7	
	M ACETATE				
Calcium Ace	tate INS: 263				
Function:	Acidity Regulator, Preservative, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1500 mg/kg		7	
13.2	Complementary foods for infants and young children	GMP		7	
	M ALGINATE				
Calcium Algi	nate INS: 404				
Function:	Antifoaming Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
FoodCatNo 01.1.1.2	FoodCategory  Buttermilk (plain)	MaxLevel 6000 mg/kg	Comments	Step 7	Year
			Comments	<u>-</u>	Year
	Buttermilk (plain)	6000 mg/kg	Comments	<del>·</del> 7	Year
01.1.1.2	Buttermilk (plain) Fermented milks (plain), heat-treated after fermentation	6000 mg/kg 5000 mg/kg	Comments	<u>·</u> 7 7	Year
01.1.1.2 01.2.1.2 01.4.1 01.4.2	Buttermilk (plain) Fermented milks (plain), heat-treated after fermentation Pasteurized cream (plain) Sterilized and UHT creams, whipping and whipped creams,	6000 mg/kg 5000 mg/kg 1000 mg/kg	Comments	7 7 7	Year
01.1.1.2 01.2.1.2 01.4.1	Buttermilk (plain) Fermented milks (plain), heat-treated after fermentation Pasteurized cream (plain) Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg 5000 mg/kg 1000 mg/kg 5000 mg/kg	Comments	7 7 7 7	Year

#### **CALCIUM ALGINATE**

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.4.2	Dried pastas and noodles and like products	GMP	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	7
10.2.1	Liquid egg products	6000 mg/kg	7
10.2.2	Frozen egg products	6000 mg/kg	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg	7
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	4
13.2	Complementary foods for infants and young children	5000 mg/kg	7
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP	7

## **CALCIUM ALUMINIUM SILICATE (SYNTHETIC)**

Calcium Aluminium Silicate

INS: 556

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

### **CALCIUM ASCORBATE**

Calcium Ascorbate INS: 302

Function:	Antioxidant			
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year	٠
02.1.2	Vegetable oils and fats	GMP	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7	
04.1.1	Fresh fruit	GMP	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7	
06.4.1	Fresh pastas and noodles and like products	200 mg/kg	4	
06.4.2	Dried pastas and noodles and like products	200 mg/kg	4	

CX/FA 07/39/8 - Table One Page 54 of 495

#### CALCIUM ASCORBATE

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	7	
13.1.2	Follow-up formulae	50 mg/kg	Notes 70 & 72	7	
13.1.3	Formulae for special medical purposes for infants	3000 mg/kg		4	
13.2	Complementary foods for infants and young children	3000 mg/kg		7	
14.1.2.1	Fruit juice	GMP		Adopted	2005
14.1.2.3	Concentrates for fruit juice	GMP	Note 127	Adopted	2005
14.1.3.1	Fruit nectar	GMP		Adopted	2005
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted	2005
14.2.3	Grape wines	GMP		7	

## **CALCIUM CARBONATE**

Calcium Carbonate INS: 170i

Function:	Anticaking Agent, Acidity regulator, Colour, Emulsifier, Stabili.	zer		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	. – – – –	4
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 2006
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 58	4
06.1	Whole, broken, or flaked grain, including rice	2220 mg/kg		7
06.2	Flours and starches (including soybean powder)	10000 mg/kg	Note 58	4
06.2.1	Flours	GMP	Note 57	7
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg	Note 58	4
06.4.2	Dried pastas and noodles and like products	10000 mg/kg	Note 58	4

CX/FA 07/39/8 - Table One Page 55 of 495

#### **CALCIUM CARBONATE**

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	<b></b> 7
08.1.2	Fresh meat, poultry, and game, comminuted	1500 mg/kg		7
09.1.1	Fresh fish	GMP	Note 50	7
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4.1	Cooked fish and fish products	GMP		7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.1	Fresh eggs	GMP	Note 4	7
12.1.1	Salt	GMP		Adopted 2006
12.1.2	Salt Substitutes	10000 mg/kg	Note 58	4
12.2.1	Herbs and spices	10000 mg/kg	Notes 51& 58	4
13.1.3	Formulae for special medical purposes for infants	GMP		4
13.2	Complementary foods for infants and young children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	Note 58	4
14.2.3	Grape wines	3500 mg/kg		7

# CALCIUM CHLORIDE

Calcium Chloride INS: 509

Function:	Firming Agent, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7

CX/FA 07/39/8 - Table One Page 56 of 495

#### CALCIUM CHLORIDE

Function: Firming Agent, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	- <b>-</b> - 7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	4000 mg/kg		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 58	4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	4	
12.1.2	Salt Substitutes	10000 mg/kg	Note 58	4	
12.2.1	Herbs and spices	10000 mg/kg	Notes 51 & 58	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	Note 58	4	

### **CALCIUM CITRATES**

Calcium Citrates INS: 333

Function:	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Seque	estrant, Stabilize	r		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.3	Formulae for special medical purposes for infants	GMP		4	
13.2	Complementary foods for infants and young children	GMP		7	

## **CALCIUM GLUCONATE**

Calcium Gluconate INS: 578

CX/FA 07/3	9/8 - Table One		Page	e 57 of 495	
CALCIUM GL	UCONATE				
Function:	Acidity Regulator, Firming Agent, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 58	7	
CALCIUI	M GLUTAMATE, DI-L-				
Calcium Glut	·				
Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP	. – – – –	<sub>7</sub> -	
12.2.1	Herbs and spices	GMP	Note 51	7	
Function:	Flavour Enhancer				
Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
CALCIUI	M HYDROXIDE				
Calcium Hyd	roxide INS: 526				
Function:	Acidity Regulator, Firming Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	. – – – –	4	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted	2006
02.2.1.1	Butter and concentrated butter	GMP		Adopted	2006
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 58	7	

CX/FA 07/3	9/8 - Table One		Page	58 of 495	
CALCIUM HY	DROXIDE				
Function:	Acidity Regulator, Firming Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	GMP		4	
13.2	Complementary foods for infants and young children	GMP		7	
CALCIUI	M INOSINATE, 5'-				
Calcium Inos	sinate, 5'- INS: 633				
Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
	M LACTATE				
Calcium Lac					
	tate INS: 327				
- ··					
Function:	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stat	oilizer, thickener			
Function:		oilizer, thickener MaxLevel	Comments	Step	Year
	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation		Comments	Step 4	Year
FoodCatNo	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State	MaxLevel	Comments		Year
FoodCatNo 01.2.1.2	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation	MaxLevel GMP	Comments	4	Year
FoodCatNo 01.2.1.2 01.4.1	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams,	MaxLevel GMP	Comments	<u>-</u> - 4 7	Year
FoodCatNo 01.2.1.2 01.4.1 01.4.2	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	MaxLevel GMP GMP	Comments	4 7 4	Year
FoodCatNo 01.2.1.2 01.4.1 01.4.2 02.1.2	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats	MaxLevel GMP GMP GMP GMP	Comments  Note 58	4 7 4 7	Year
FoodCatNo 01.2.1.2 01.4.1 01.4.2 02.1.2 02.1.3	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products	MaxLevel GMP GMP GMP GMP GMP		7 4 7 7	Year
FoodCatNo 01.2.1.2 01.4.1 01.4.2 02.1.2 02.1.3 04.2.2.7	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	MaxLevel  GMP  GMP  GMP  GMP  GMP  GMP  GMP  GM		7 4 7 7 7 7	Year
FoodCatNo 01.2.1.2 01.4.1 01.4.2 02.1.2 02.1.3 04.2.2.7	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  Fresh meat, poultry, and game, comminuted  Fresh fish and fish products, including mollusks,	MaxLevel GMP GMP GMP GMP GMP 10000 mg/kg	Note 58	7 4 7 7 7 4	Year
FoodCatNo 01.2.1.2 01.4.1 01.4.2 02.1.2 02.1.3 04.2.2.7 08.1.2 09.1	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  Fresh meat, poultry, and game, comminuted  Fresh fish and fish products, including mollusks, crustaceans, and echinoderms  Processed fish and fish products, including mollusks,	MaxLevel GMP GMP GMP GMP GMP 10000 mg/kg	Note 58	7 4 7 7 7 4	Year
FoodCatNo 01.2.1.2 01.4.1 01.4.2 02.1.2 02.1.3 04.2.2.7  08.1.2 09.1 09.2	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, State FoodCategory  Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  Fresh meat, poultry, and game, comminuted  Fresh fish and fish products, including mollusks, crustaceans, and echinoderms  Processed fish and fish products, including mollusks, crustaceans, and echinoderms	MaxLevel GMP GMP GMP GMP GMP 10000 mg/kg 10000 mg/kg 10000 mg/kg	Note 58 Note 58	7 4 7 7 4 7 4	Year

13.2

Complementary foods for infants and young children

7

GMP

0,0.,,0,,,	9/8 - Table One		Page	e 59 of 495	
CALCIUM LA	CTATE				
Function:	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stal	bilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	Note 58	4	
CALCIUI	M MALATE				
Calcium Mala	ate INS: 352ii				
Function:	Acidity Regulator				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
14.2.3	Grape wines	GMP		7	
CALCIUI	M OXIDE				
Calcium Oxid	de INS: 529				
Function:	Acidity Regulator, Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	 ⁄ear
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP			
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
CALCIUI Calcium Prop	M PROPIONATE  pionate INS: 282				
Calciulii Fioi	pionale ins. 202				
Function:	Preservative				
		MaxLevel	Comments	 	/ear
Function:	Preservative	MaxLevel 3000 mg/kg	Comments Note 70	Step Y	
Function:	Preservative FoodCategory			— <u>—</u> — .	
Function: FoodCatNo 01.6.6	Preservative  FoodCategory  Whey protein cheese	3000 mg/kg		Adopted 2	
Function: FoodCatNo 01.6.6 06.2	Preservative  FoodCategory  Whey protein cheese  Flours and starches (including soybean powder)	3000 mg/kg 1000 mg/kg		Adopted 2	
Function:  FoodCatNo  01.6.6  06.2  06.4.1  06.4.2	Preservative FoodCategory Whey protein cheese Flours and starches (including soybean powder) Fresh pastas and noodles and like products Dried pastas and noodles and like products	3000 mg/kg 1000 mg/kg 1000 mg/kg		Adopted 2  4  4	
Function:  FoodCatNo  01.6.6  06.2  06.4.1  06.4.2  CALCIUI	Preservative  FoodCategory  Whey protein cheese  Flours and starches (including soybean powder)  Fresh pastas and noodles and like products	3000 mg/kg 1000 mg/kg 1000 mg/kg		Adopted 2  4  4	
Function:  FoodCatNo  01.6.6  06.2  06.4.1  06.4.2  CALCIUI	Preservative FoodCategory Whey protein cheese Flours and starches (including soybean powder) Fresh pastas and noodles and like products Dried pastas and noodles and like products M RIBONUCLEOTIDES, 5'-	3000 mg/kg 1000 mg/kg 1000 mg/kg		Adopted 2  4  4	
Function: FoodCatNo 01.6.6 06.2 06.4.1 06.4.2  CALCIUI Calcium Ribo	Preservative  FoodCategory  Whey protein cheese  Flours and starches (including soybean powder)  Fresh pastas and noodles and like products  Dried pastas and noodles and like products  MRIBONUCLEOTIDES, 5'-  ponucleotides, 5'-  INS: 634	3000 mg/kg 1000 mg/kg 1000 mg/kg		Adopted 2 4 4 4	
Function: FoodCatNo 01.6.6 06.2 06.4.1 06.4.2  CALCIUI Calcium Ribo	Preservative  FoodCategory  Whey protein cheese  Flours and starches (including soybean powder)  Fresh pastas and noodles and like products  Dried pastas and noodles and like products  MRIBONUCLEOTIDES, 5'-  ponucleotides, 5'-  INS: 634  Flavour Enhancer	3000 mg/kg 1000 mg/kg 1000 mg/kg 1000 mg/kg	Note 70	Adopted 2 4 4 4	2006
Function: FoodCatNo 01.6.6 06.2 06.4.1 06.4.2  CALCIUI Calcium Ribo Function: FoodCatNo	Preservative  FoodCategory  Whey protein cheese  Flours and starches (including soybean powder)  Fresh pastas and noodles and like products  Dried pastas and noodles and like products  MRIBONUCLEOTIDES, 5'-  INS: 634  Flavour Enhancer  FoodCategory  Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products	3000 mg/kg 1000 mg/kg 1000 mg/kg 1000 mg/kg	Note 70	Adopted 2  4  4  4  Step	2006

	9/8 - Table One		Page	e 60 of 495
CALCIUM RIE	BONUCLEOTIDES, 5'-			
Function:	Flavour Enhancer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.2.1	Herbs and spices	GMP	Note 51	7
CALCIU	M SILICATE			
Calcium Silic	ate INS: 552			
Function:	Anticaking Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	. – – –	Adopted
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted
12.1.1	Salt	GMP		Adopted
12.1.2	Salt Substitutes	10000 mg/kg		7
FoodCatNo	Acidity Regulator, Bulking agent, Firming Agent, Flour Treatm			
FoodCatNo	FoodCategory	MaxLevel	strant, Stabilize Comments	Step
01.4.1	FoodCategory  Pasteurized cream (plain)	MaxLevel GMP		Step 3
	FoodCategory	MaxLevel		Step
01.4.1	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams,	MaxLevel GMP		Step 3
01.4.1	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe	MaxLevel GMP	Comments	Step 3
01.4.1 01.4.2 04.2.1.2	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and	MaxLevel GMP GMP 800 mg/kg	Comments  Note 58	Step 3 3 7
01.4.1 01.4.2 04.2.1.2 04.2.1.3	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds,	MaxLevel GMP GMP 800 mg/kg	Comments  Note 58	Step 3 3 7
01.4.1 01.4.2 04.2.1.2 04.2.1.3	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	MaxLevel GMP GMP 800 mg/kg 800 mg/kg 3500 mg/kg	Note 58	
01.4.1 01.4.2 04.2.1.2 04.2.1.3 04.2.2.1	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Flours	MaxLevel GMP GMP 800 mg/kg 800 mg/kg 3500 mg/kg GMP	Note 58	- Step - 3 3 3 7 7 7 7
01.4.1 01.4.2 04.2.1.2 04.2.1.3 04.2.2.1 06.2.1 06.4.2 14.2.3.3	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Flours  Dried pastas and noodles and like products  Fortified grape wine, grape liquor wine, and sweet grape wine	MaxLevel GMP GMP 800 mg/kg 800 mg/kg 3500 mg/kg GMP 5000 mg/kg	Note 58	- Step - 3 3 3 7 7 7 7 7 7 7
01.4.1 01.4.2 04.2.1.2 04.2.1.3 04.2.2.1 06.2.1 06.4.2 14.2.3.3	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Flours  Dried pastas and noodles and like products  Fortified grape wine, grape liquor wine, and sweet grape wine	MaxLevel GMP GMP 800 mg/kg 800 mg/kg 3500 mg/kg GMP 5000 mg/kg	Note 58	- Step - 3 3 3 7 7 7 7 7 7 7
01.4.1 01.4.2 04.2.1.2 04.2.1.3 04.2.2.1 06.2.1 06.4.2 14.2.3.3	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Flours  Dried pastas and noodles and like products  Fortified grape wine, grape liquor wine, and sweet grape wine	MaxLevel — GMP GMP 800 mg/kg 800 mg/kg 3500 mg/kg GMP 5000 mg/kg 2000 mg/kg	Note 58	- Step - 3 3 3 7 7 7 7 7 7 7
01.4.1 01.4.2 04.2.1.2 04.2.1.3 04.2.2.1 06.2.1 06.4.2 14.2.3.3 CANDEL Candelilla W.	FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Flours  Dried pastas and noodles and like products  Fortified grape wine, grape liquor wine, and sweet grape wine  ILLA WAX  INS: 902	MaxLevel — GMP GMP 800 mg/kg 800 mg/kg 3500 mg/kg GMP 5000 mg/kg 2000 mg/kg	Note 58	- Step - 3 3 3 7 7 7 7 7 7 7

CX/FA 07/39/8 - Table One Page 61 of 495

		WAX	

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

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

## **CANTHAXANTHIN**

Canthaxanthin INS: 161g

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

CX/FA 07/39/8 - Table One Page 62 of 495

#### CANTHAXANTHIN

FoodCatNo		 MaxLevel	Comments	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6
04.1.2.11	Fruit fillings for pastries	GMP		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	8.2 mg/kg		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg		6
05.3	Chewing gum	300 mg/kg		6
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6
06.3	Breakfast cereals, including rolled oats	50 mg/kg		3
06.3	Breakfast cereals, including rolled oats	35 mg/kg		6
06.4.2	Dried pastas and noodles and like products	GMP		6
06.4.3	Pre-cooked pastas and noodles and like products	GMP		6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6
07.0	Bakery wares	GMP		6
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	Note 118	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6
09.2.4.1	Cooked fish and fish products	200 mg/kg		6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6
10.1	Fresh eggs	GMP	Note 4	Adopted 2005
10.4	Egg-based desserts (e.g., custard)	GMP		6
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		6
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		6
12.2.2	Seasonings and condiments	GMP		6
12.5.2	Mixes for soups and broths	100 mg/kg		6

CX/FA 07/39/8 - Table One Page 63 of 495

#### CANTHAXANTHIN

Function: Colour

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

# **CARAMEL COLOUR, CLASS I**

Caramel Colour, Class I - Plain INS: 150a

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

CX/FA 07/39/8 - Table One Page 64 of 495					
CARAMEL CO	DLOUR, CLASS I				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.1	Fresh eggs	GMP	Note 4	7	

GMP

GMP

GMP

Note 51

4

4

4

7

### Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa GMP 14.2.3 Grape wines

### **CARAMEL COLOUR, CLASS II**

Salt Substitutes

Herbs and spices

12.1.2

12.2.1

14.1.5

Caramel Colour, Class II-caustic sulphate process INS: 150b

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

CX/FA 07/39/8 - Table One Page 65 of 495

COLOUR	CIASSII

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

CX/FA 07/39/8 - Table One			Page 66 of 495
CARAMEL CO	DLOUR, CLASS II		
Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg	4
13.6	Food supplements	35000 mg/kg	4
14.1.2.2	Vegetable juice	50000 mg/kg	4
14.1.2.4	Concentrates for vegetable juice	50000 mg/kg	4
14.1.3.2	Vegetable nectar	50000 mg/kg	4
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg	4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg	4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50000 mg/kg	4
14.2	Alcoholic beverages, including alcohol-free and low- alcoholic counterparts	50000 mg/kg	4
15.0	Ready-to-eat savouries	10000 mg/kg	4
16.0	Composite foods - foods that could not be placed in categories 01 - 15	20000 mg/kg	4

# **CARAMEL COLOUR, CLASS III**

Caramel Colour, Class III - Ammonia Process INS: 150c

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

CX/FA 07/39/8 - Table One Page 67 of 495

COLOUR	

Function:	Colour

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ear
01.6.2	Ripened cheese	50000 mg/kg		3	
01.6.2.2	Rind of ripened cheese	GMP		Adopted 19	999
01.6.4	Processed cheese	50000 mg/kg		3	
01.6.4	Processed cheese	GMP		Adopted 19	999
01.6.5	Cheese analogues	50000 mg/kg		3	
01.6.5	Cheese analogues	GMP		Adopted 19	999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg		Adopted 19	999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000 mg/kg		3	
01.8.1	Liquid whey and whey products, excluding whey cheeses	50000 mg/kg		3	
02.1.2	Vegetable oils and fats	20000 mg/kg		3	
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg		3	
02.2.1.2	Margarine and similar products	20000 mg/kg		3	
02.2.1.3	Blends of butter and margarine	20000 mg/kg		3	
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		Adopted 19	999
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	30000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		Adopted 19	999
04.1.2	Processed fruit	80000 mg/kg		3	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		Adopted 19	999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		Adopted 19	999
04.1.2.5	Jams, jellies, marmelades	GMP		Adopted 19	999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		Adopted 19	999
04.1.2.7	Candied fruit	GMP		Adopted 19	999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		Adopted 19	999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		Adopted 19	999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		Adopted 19	999
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg		3	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 76	6	

CX/FA 07/39/8 - Table One Page 68 of 495

COLOUR	

Function:	Colour

Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	Adopted 1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	Adopted 1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP	Adopted 1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP	Adopted 1999
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	6
05.0	Confectionery	50000 mg/kg	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	GMP	6
05.1.2	Cocoa mixes (syrups)	GMP	6
05.1.3	Cocoa-based spreads, including fillings	GMP	Adopted 1999
05.1.4	Cocoa and chocolate products	GMP	6
05.1.5	Imitation chocolate, chocolate substitute products	GMP	6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Adopted 1999
05.3	Chewing gum	20000 mg/kg	Adopted 1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	Adopted 1999
06.3	Breakfast cereals, including rolled oats	50000 mg/kg	3
06.3	Breakfast cereals, including rolled oats	6500 mg/kg	Adopted 1999
06.4.2	Dried pastas and noodles and like products	50000 mg/kg	3
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	Adopted 1999
06.6	Batters (e.g., for breading or batters for fish or poultry)	50000 mg/kg	3
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg	3
07.1.2	Crackers, excluding sweet crackers	50000 mg/kg	3
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50000 mg/kg	3

CX/FA 07/39/8 - Table One Page 69 of 495

$\cap$ $\wedge$ $\cap$ $\wedge$ $\wedge$ $\wedge$ $\cap$ $\cap$		CLASS III	
ARAIVIEL	COLOUR	CLASSIII	

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

CX/FA 07/39/8 - Table One Page 70 of 495

COLOUR	

i diletion.	Goloui		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
12.3	Vinegars	1000 mg/kg	Adopted 1999
12.4	Mustards	GMP	Adopted 1999
12.4	Mustards	100000 mg/kg	3
12.5	Soups and broths	100000 mg/kg	3
12.5	Soups and broths	GMP	Adopted 1999
12.6	Sauces and like products	100000 mg/kg	3
12.6	Sauces and like products	1500 mg/kg	Adopted 1999
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000 mg/kg	3
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP	Adopted 1999
12.9.1	Soybean protein products	100000 mg/kg	3
12.9.3	Semi-dehydrated bean curd	80000 mg/kg	3
12.9.5	Other protein products	100000 mg/kg	3
12.9.5	Other protein products	GMP	Adopted 1999
12.10	Fermented soybean products	100000 mg/kg	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP	Adopted 1999
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg	3
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	Adopted 1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg	3
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP	Adopted 1999
13.6	Food supplements	20000 mg/kg	3
13.6	Food supplements	GMP	Adopted 1999
14.1.2.2	Vegetable juice	50000 mg/kg	3
14.1.2.4	Concentrates for vegetable juice	50000 mg/kg	3
14.1.3.2	Vegetable nectar	GMP	Adopted 1999
14.1.3.2	Vegetable nectar	50000 mg/kg	3
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg	3
14.1.3.4	Concentrates for vegetable nectar	GMP	Adopted 1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	GMP	Adopted 1999

CX/FA 07/3	CX/FA 07/39/8 - Table One Page 71 of 495				
CARAMEL CO	DLOUR, CLASS III				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000 mg/kg		3	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000 mg/kg		3	
14.2.1	Beer and malt beverages	GMP		Adopted	1999
14.2.2	Cider and perry	GMP		Adopted	1999
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		Adopted	1999
14.2.4	Wines (other than grape)	GMP		Adopted	1999
14.2.5	Mead	GMP		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		Adopted	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		Adopted	1999
15.0	Ready-to-eat savouries	10000 mg/kg		3	
15.0	Ready-to-eat savouries	GMP		Adopted	1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	20000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		Adopted	1999

## **CARAMEL COLOUR, CLASS IV**

Caramel Colour, Class IV - Ammonia Sulphite Process INS: 150d

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

CX/FA 07/39/8 - Table One Page 72 of 495

	CLASS IV

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

CX/FA 07/39/8 - Table One Page 73 of 495

$\triangle A D A M I C I$	COLOUR	CLACC	11\/
CARAIVIEL	COLOUR	CIASS	ıv

Function:	Colour

i unction.	Coloui			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		Adopted 1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		Adopted 1999
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg		3
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 76	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		Adopted 1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP		Adopted 1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP		Adopted 1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		Adopted 1999
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP		6
05.0	Confectionery	50000 mg/kg		3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	GMP		6
05.1.2	Cocoa mixes (syrups)	GMP		6
05.1.3	Cocoa-based spreads, including fillings	GMP		Adopted 1999
05.1.4	Cocoa and chocolate products	GMP		6
05.1.5	Imitation chocolate, chocolate substitute products	GMP		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP		Adopted 1999
05.3	Chewing gum	20000 mg/kg		Adopted 1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		Adopted 1999
06.3	Breakfast cereals, including rolled oats	50000 mg/kg		3
06.3	Breakfast cereals, including rolled oats	2500 mg/kg		Adopted 1999
06.4.2	Dried pastas and noodles and like products	50000 mg/kg		3
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg		3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg		3

CX/FA 07/39/8 - Table One Page 74 of 495

CARAMEL	COLOUR	CLASS IV

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

CX/FA 07/39/8 - Table One Page 75 of 495

	CLASS IV

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

CX/FA 07/39/8 - Table One Page 76 of 495

COLOUR	

Function: Colour

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

# **CARBON DIOXIDE**

Carbon Dioxide INS: 290

Function:	Adjuvant, Carbonating Agent, Packing Gas				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	GMP	Note 59	7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	7	
01.4.1	Pasteurized cream (plain)	GMP	Note 59	7	

CX/FA 07/39/8 - Table One	Page 77 of 495
CA/I A 01/39/0 - Table Offe	Faut // 01433

### CARBON DIOXIDE

Function: Adjuvant, Carbonating Agent, Packing Gas

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

# **CARMINES**

Carmines INS: 120

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

CX/FA 07/39/8 - Table One Page 78 of 495 CARMINES Function: Colour FoodCatNo FoodCategory MaxLevel Comments Step Year Fat-based desserts excluding dairy-based dessert products 02.4 Adopted 2005 150 mg/kg of food category 01.7 03.0 Edible ices, including sherbet and sorbet 150 mg/kg Adopted 2005 Adopted 2005 04.1.1.2 Surface-treated fresh fruit 500 mg/kg Note 16 04.1.2.4 Canned or bottled (pasteurized) fruit 200 mg/kg Adopted 2005 04.1.2.5 Jams, jellies, marmelades 200 mg/kg Adopted 2005 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of 500 mg/kg Adopted 2005 food category 04.1.2.5 04.1.2.7 Candied fruit 200 mg/kg Adopted 2005 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and 500 mg/kg Adopted 2005 coconut milk 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based 150 mg/kg Adopted 2005 desserts 04.1.2.11 Fruit fillings for pastries 300 mg/kg Adopted 2005 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and 500 mg/kg Note 16 Adopted 2005 fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.3 Vegetables (including mushrooms and fungi, roots and 500 mg/kg 6 tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce Adopted 2005 04.2.2.5 Vegetable (including mushrooms and fungi, roots and 100 mg/kg tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) 04.2.2.6 Vegetable (including mushrooms and fungi, roots and 200 mg/kg Adopted 2005 tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 05.1.2 Cocoa mixes (syrups) 300 mg/kg Adopted 2005 05.1.5 Imitation chocolate, chocolate substitute products Adopted 2005 300 mg/kg 05.2 Confectionery including hard and soft candy, nougats, etc. 300 mg/kg Adopted 2005 other than food categories 05.1, 05.3 and 05.4 05.3 Chewing gum 1020 mg/kg 6 05.4 Decorations (e.g., for fine bakery wares), toppings (non-500 mg/kg Adopted 2005 fruit) and sweet sauces 06.3 Adopted 2005 Breakfast cereals, including rolled oats 200 mg/kg 06.4.2 Dried pastas and noodles and like products 100 mg/kg 3 06.4.3 Pre-cooked pastas and noodles and like products 3 100 mg/kg 06.5 Adopted 2005 Cereal and starch based desserts (e.g., rice pudding, 150 mg/kg tapioca pudding) 06.6 Batters (e.g., for breading or batters for fish or poultry) 500 mg/kg Adopted 2005 6 07.1 Bread and ordinary bakery wares **GMP** 07.1.4 Bread-type products, including bread stuffing and bread 3 500 mg/kg

200 mg/kg

Adopted 2005

07.2

Fine bakery wares (sweet, salty, savoury) and mixes

CX/FA 07/39/8 - Table One Page 79 of 495

		FS

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

CX/FA 07/39/8 - Table One Page 80 of 495					
CARMINES					
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.4	Mustards	300 mg/kg		Adopted	2005
12.5	Soups and broths	50 mg/kg		Adopted	2005
12.6	Sauces and like products	500 mg/kg		Adopted	2005
12.9.5	Other protein products	100 mg/kg		Adopted	2005
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		Adopted	2005
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		Adopted	2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		Adopted	2005
13.6	Food supplements	300 mg/kg		Adopted	2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.2.1	Beer and malt beverages	100 mg/kg		Adopted	2005
14.2.2	Cider and perry	200 mg/kg		Adopted	2005
14.2.4	Wines (other than grape)	200 mg/kg		Adopted	2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		Adopted	2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		Adopted	2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		Adopted	2005

### **CARNAUBA WAX**

Carnauba Wax INS: 903

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

CX/FA 07/39/8 - Table One Page 81 of 495

### CARNAUBA WAX

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step \	Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		Adopted 2	2001
07.0	Bakery wares	GMP	Note 3	Adopted 2	2001
13.6	Food supplements	5000 mg/kg	Note 3	Adopted 2	2006
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 131	Adopted 2	2003
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	Note 108	Adopted 2	2006
15.0	Ready-to-eat savouries	200 mg/kg	Note 3	Adopted 2	2006

# **CAROB BEAN GUM**

Carob Bean Gum INS: 410

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

CX/FA 07/39/8 - Table One	Page 82 of 495

### CAROB BEAN GUM

Function: Emulsifier, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	1000 mg/kg	Notes 72 & 149	7	
13.1.2	Follow-up formulae	1000 mg/kg	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		4	
13.2	Complementary foods for infants and young children	20000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

# CAROTENES, VEGETABLE

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

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

CX/FA 07/39/8 - Table One Page 83 of 495

	VEGETABLE	

Function:	Colour

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

CX/FA 07/39/8 - Table One Page 84 of 495

	VEGETABI I	

Function:	Colour

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

CX/FA 07/39/8 - Table One Page 85 of 495

	VEGETABLE	

_	
Function:	Colour

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50 mg/kg		Adopted 2005
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg		3
12.4	Mustards	1000 mg/kg		Adopted 2005
12.5	Soups and broths	1000 mg/kg		Adopted 2005
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2000 mg/kg		Adopted 2005
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		Adopted 2005
12.6.3	Mixes for sauces and gravies	2000 mg/kg		Adopted 2005
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		Adopted 2005
12.9.5	Other protein products	1000 mg/kg		Adopted 2005
12.10.3	Fermented soybean paste (e.g., miso)	GMP		6
13.1.3	Formulae for special medical purposes for infants	30 mg/kg	Note 84	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	600 mg/kg		Adopted 2005
13.4	Dietetic formulae for slimming purposes and weight reduction	600 mg/kg		Adopted 2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	600 mg/kg		Adopted 2005
13.6	Food supplements	600 mg/kg		Adopted 2005
14.1.2.2	Vegetable juice	2000 mg/kg		3
14.1.2.4	Concentrates for vegetable juice	2000 mg/kg		3
14.1.3.2	Vegetable nectar	2000 mg/kg		3
14.1.3.4	Concentrates for vegetable nectar	1000 mg/kg		3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	2000 mg/kg		Adopted 2005
14.2.1	Beer and malt beverages	600 mg/kg		Adopted 2005
14.2.2	Cider and perry	600 mg/kg		Adopted 2005
14.2.4	Wines (other than grape)	600 mg/kg		Adopted 2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	600 mg/kg		Adopted 2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	600 mg/kg		Adopted 2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400 mg/kg		3
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25 mg/kg		6
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	20000 mg/kg		3
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		3

#### **CAROTENOIDS**

01.4

01.6.2.3

02.1.2

02.2.1.2

CA	D	$\cap$	NO	חו	C
CA	$\mathbf{r}$	_	VU	טוי	J

Beta-Carotene (Synthetic) INS: 160ai Beta-carotene (Blakeslea trispora) INS: 160aii

Beta-Apo-8'-Carotenal INS: 160e Beta-Apo-8'-Carotenoic Acid, Methyl or INS: 160f

Beta-Apo-8'-Carotenal INS: 160e Beta-Apo-8'-Carote Ethyl Ester

Cheese powder (for reconstitution; e.g., for cheese sauces)

Cream (plain) and the like

Vegetable oils and fats

coconut milk

Margarine and similar products

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.3.2	Beverage whiteners	1000 mg/kg		3	

1000 mg/kg

1000 mg/kg

1000 mg/kg

1000 mg/kg

3

3

6

6

01.5.2	Milk and cream powder analogues	1000 mg/kg	3
01.6.1	Unripened cheese	35 mg/kg	6
01.6.2.1	Ripened cheese, includes rind	100 mg/kg	6
01.6.2.2	Rind of ripened cheese	1000 mg/kg	3

01.6.4	Processed cheese	200 mg/kg	6
01.6.5	Cheese analogues	1000 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg	6

02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg		6
02.2.1.1	Butter and concentrated butter	25 mg/kg	Note 146	Adopted 2006

02.2.1.2	Margarine and similar products	25 mg/kg	3
02.2.1.3	Blends of butter and margarine	GMP	6
02.2.2	Emulsions containing less than 80% fat	1000 mg/kg	6
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	6

02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	6	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	3	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	6	
04.1.2.5	Jams, jellies, marmelades	500 ma/ka	6	

04.1.2.5	Jams, jellies, marmelades	500 mg/kg	6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	6
04.1.2.7	Candied fruit	200 mg/kg	6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and	500 mg/kg	6

CX/FA 07/39/8 - Table One Page 87 of 495

### CAROTENOIDS

FoodCatNa	FoodCategory	Movil evel	Comments	- Cton	- <u>-</u> -
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg		3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg		3	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	300 mg/kg		6	
05.1.2	Cocoa mixes (syrups)	300 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg		6	
05.1.4	Cocoa and chocolate products	500 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		6	
05.3	Chewing gum	500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.3	Pre-cooked pastas and noodles and like products	1200 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500 mg/kg		6	
07.1.1	Breads and rolls	35 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	1000 mg/kg		3	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	1000 mg/kg		3	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	1000 mg/kg	Note 116	3	

CX/FA 07/39/8 - Table One Page 88 of 495

### CAROTENOIDS

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
07.1.5	Steamed breads and buns	1000 mg/kg		- <del></del> -	
07.1.6	Mixes for bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 117	6	
08.3.1.1	Cured (including salted) non-heat treated processed	100 mg/kg	Note 118	6	
00.0.4.0	comminuted meat, poultry, and game products	00		•	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
09.1.1	Fresh fish	300 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 41	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	1000 mg/kg	Note 4	3	
10.2	Egg products	1000 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		3	
12.9.5	Other protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		6	

CX/FA 07/3	9/8 - Table One		Page	89 of 49	5
CAROTENOI	DS				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.3.2	Vegetable nectar	100 mg/kg		6	
14.1.3.4	Concentrates for vegetable nectar	100 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.4	Wines (other than grape)	200 mg/kg		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6	
CARRAC	SEENAN				
Carrageenar	INS: 407				
Function:	Emulsifier, Filler, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
		10000 mg/kg		<u>-</u>	
01.1.1.2	Buttermilk (plain)	6000 mg/kg		7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		7	
01.4.1	Pasteurized cream (plain)	500 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.2 02.1.3		GMP GMP		7 7	

GMP

GMP

**GMP** 

7

04.1.1.3

04.2.1.2

04.2.1.3

Peeled or cut fresh fruit

Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

CX/FA 07/39	9/8 - Table One		Page	90 of 495	i
CARRAGEEN	IAN				
Function:	Emulsifier, Filler, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	8330 mg/kg	Note 37	7	
08.1	Fresh meat, poultry, and game	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 61	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	300 mg/kg	Notes 72 & 151	7	
13.1.2	Follow-up formulae	300 mg/kg	Notes 72 & 151	7	
13.1.3	Formulae for special medical purposes for infants	300 mg/kg		4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
CASTOR	OII				
Castor Oil	INS: 1503				
Function:	Anticaking Agent, Carrier solvent, Glazing Agent, Release Age	ent			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
	Cocoa products and chocolate products including imitations	GMP	. – – – -	6	
	and chocolate substitutes				

	FA 07/39/8 - Table One Page 91 of 495				
CASTOR OIL					
Function:	Anticaking Agent, Carrier solvent, Glazing Agent, Release Age	ent			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.3	Chewing gum	2100 mg/kg		6	
13.6	Food supplements	GMP		6	
CHLORIN	NE				
Chlorine	INS: 925				
Function:	Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2.1	Flours	2500 mg/kg	Note 87	Adopted	2001
CHLORI	NE DIOXIDE				
Chlorine Diox					
Function:	Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2.1	Flours	2500 mg/kg	Note 87	Adopted	2001
	ADUNAT O				
CHLORO					
Chlorophylls	INS: 140				
Chlorophylls Function:	INS: 140  Colour				
Chlorophylls Function: FoodCatNo	INS: 140  Colour  FoodCategory	MaxLevel	Comments		Year
Function: FoodCatNo 01.4.1	Colour FoodCategory Pasteurized cream (plain)	GMP	Comments	7	 Year
Chlorophylls Function: FoodCatNo	INS: 140  Colour  FoodCategory	GMP	Comments -		 Year 
Function: FoodCatNo 01.4.1	Colour FoodCategory Pasteurized cream (plain) Sterilized and UHT creams, whipping and whipped creams,	GMP GMP	Comments	7	 Year 
Function: FoodCatNo 01.4.1 01.4.2	Colour  FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	Comments	7 7	 Year 
Function: FoodCatNo 01.4.1 01.4.2 02.1.2	Colour FoodCategory Pasteurized cream (plain) Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain) Vegetable oils and fats	GMP GMP	Comments  Note 16	7	Year
Function: FoodCatNo 01.4.1 01.4.2 02.1.2 02.1.3	Colour FoodCategory Pasteurized cream (plain) Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain) Vegetable oils and fats Lard, tallow, fish oil, and other animal fats	GMP GMP GMP GMP		7 7 7 7	Year
Chlorophylls  Function:  FoodCatNo  01.4.1  01.4.2  02.1.2  02.1.3  04.1.1.2	Colour  FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Surface-treated fresh fruit  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe	GMP GMP GMP GMP GMP	Note 16	7 7 7 7 7	 Year 
Function: FoodCatNo 01.4.1 01.4.2 02.1.2 02.1.3 04.1.1.2 04.2.1.2	Colour  FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Surface-treated fresh fruit  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP GMP GMP GMP GMP	Note 16	7 7 7 7 7 7	Year
Chlorophylls  Function:  FoodCatNo  01.4.1  01.4.2  02.1.2  02.1.3  04.1.1.2  04.2.1.2  06.4.2	Colour  FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Surface-treated fresh fruit  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Dried pastas and noodles and like products	GMP GMP GMP GMP GMP GMP	Note 16 Note 16	7 7 7 7 7 7	Year
Chlorophylls  Function:  FoodCatNo  01.4.1  01.4.2  02.1.2  02.1.3  04.1.1.2  04.2.1.2  06.4.2  08.1.1	Colour  FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Surface-treated fresh fruit  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Dried pastas and noodles and like products  Fresh meat, poultry, and game, whole pieces or cuts	GMP GMP GMP GMP GMP GMP GMP	Note 16 Note 16 Notes 4 & 16	7 7 7 7 7 7 7	Year
Chlorophylls  Function:  FoodCatNo  01.4.1  01.4.2  02.1.2  02.1.3  04.1.1.2  04.2.1.2  06.4.2  08.1.1  08.1.2	Colour  FoodCategory  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Surface-treated fresh fruit  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Dried pastas and noodles and like products  Fresh meat, poultry, and game, whole pieces or cuts  Fresh meat, poultry, and game, comminuted	GMP GMP GMP GMP GMP GMP GMP TO00 mg/kg	Note 16 Note 16 Notes 4 & 16 Note 94	7 7 7 7 7 7 7	Year

CX/FA 07/39/8 - Table One			Page 92 of 495				
CHLOROPH	CHLOROPHYLLS						
Function:	Colour						
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year		
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7			
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7			
09.2.4.1	Cooked fish and fish products	GMP		7			
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7			
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7			
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	7			
10.1	Fresh eggs	GMP	Note 4	7			
13.1.3	Formulae for special medical purposes for infants	20 mg/kg	Note 84	4			
13.6	Food supplements	25000 mg/kg		4			

# CHLOROPHYLLS, COPPER COMPLEXES

Sparkling and semi-sparkling grape wines

Fortified grape wine, grape liquor wine, and sweet grape wine

14.2.3.2

14.2.3.3

Chlorophyllin Copper Complex, Sodium and Potassium Salts Chlorophylls, Copper Complex INS: 141i INS: 141ii

GMP

GMP

7

7

Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg	3
01.6.1	Unripened cheese	50 mg/kg	3
01.6.2.1	Ripened cheese, includes rind	50 mg/kg	3
01.6.2.1	Ripened cheese, includes rind	15 mg/kg	6
01.6.2.2	Rind of ripened cheese	75 mg/kg	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg	3
01.6.4	Processed cheese	50 mg/kg	3
01.6.5	Cheese analogues	50 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg	6
02.1.2	Vegetable oils and fats	GMP	6
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	6
02.2.1.3	Blends of butter and margarine	GMP	6
02.2.2	Emulsions containing less than 80% fat	GMP	6

CX/FA 07/39/8 - Table One Page 93 of 495

OROPHYLL		

Function:	Colour

FoodCatNo	FoodCategory	 MaxLevel	Comments	Step Year
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP		6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	500 mg/kg		3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		6
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		3
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	Note 62	Adopted 2005
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg	Note 62	Adopted 2005
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	150 mg/kg		6
04.1.2.7	Candied fruit	250 mg/kg		3
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 62	Adopted 2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	Note 62	6
04.1.2.10	Fermented fruit products	100 mg/kg	Note 62	Adopted 2005
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 62	Adopted 2005
04.1.2.12	Cooked fruit	100 mg/kg	Note 62	Adopted 2005
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100 mg/kg	Notes 62 & 89	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note 62	6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	Note 62	Adopted 2005
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	Note 62	Adopted 2005
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	100 mg/kg	Note 62	Adopted 2005
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note 62	Adopted 2005
05.1.2	Cocoa mixes (syrups)	6.4 mg/kg	Note 62	3
05.1.3	Cocoa-based spreads, including fillings	6.4 mg/kg	Note 62	3
05.1.4	Cocoa and chocolate products	700 mg/kg		6

CX/FA 07/39/8 - Table One Page 94 of 495

### CHLOROPHYLLS, COPPER COMPLEXES

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.1.5	Imitation chocolate, chocolate substitute products	700 mg/kg		6	
05.2.1	Hard candy	700 mg/kg		6	
05.2.2	Soft candy	100 mg/kg		6	
05.2.3	Nougats and marzipans	100 mg/kg		6	
05.3	Chewing gum	700 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	100 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	GMP		6	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4 mg/kg	Note 62	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	6.4 mg/kg	Note 62	3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	75 mg/kg		3	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg		3	
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 62	6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	40 mg/kg		3	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	40 mg/kg		3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg		3	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	75 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	Note 2	3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	64 mg/kg	Note 62	Adopted	2005
12.2.2	Seasonings and condiments	100 mg/kg		3	
12.4	Mustards	GMP		6	

CX/FA 07/39	CX/FA 07/39/8 - Table One			Page 95 of 495		
CHLOROPHY	LLS, COPPER COMPLEXES					
Function:	Colour					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	400 mg/kg		6		
12.5.2	Mixes for soups and broths	100 mg/kg		3		
12.6	Sauces and like products	100 mg/kg		3		
13.6	Food supplements	GMP		6		
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		6		
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	350 mg/kg		3		
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		3		

# **CITRIC ACID**

Citric Acid INS: 330

Function:	Acidity Regulator, Antioxidant, Sequestrant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
01.6.6	Whey protein cheese	GMP		Adopted	2006
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP		Adopted	2006
02.1.2	Vegetable oils and fats	100 mg/kg	Note 15	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	Note 15	7	
02.2.1.2	Margarine and similar products	GMP		4	
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2000 mg/kg		7	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 15	7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	

CX/FA 07/39/8 - Table One Page 96 of 495				
CITRIC ACID				
Function:	Acidity Regulator, Antioxidant, Sequestrant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	4
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.1	Infant formulae	GMP	Note 72	7
13.1.2	Follow-up formulae	GMP	Note 72	7
13.1.3	Formulae for special medical purposes for infants	GMP		4
13.2	Complementary foods for infants and young children	25000 mg/kg		7
14.1.2.1	Fruit juice	3000 mg/kg	Note 122	Adopted 2005
14.1.2.2	Vegetable juice	3000 mg/kg		4
14.1.2.3	Concentrates for fruit juice	3000 mg/kg	Notes 122 & 127	Adopted 2005
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg		4
14.1.3.1	Fruit nectar	5000 mg/kg		Adopted 2005
14.1.3.2	Vegetable nectar	5000 mg/kg		4
14.1.3.3	Concentrates for fruit nectar	5000 mg/kg	Note 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	5000 mg/kg		4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4
14.2.3	Grape wines	4000 mg/kg		4

# CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol INS: 472c

Function:	Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1.2	Buttermilk (plain)	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	5000 mg/kg	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	GMP	7

CX/FA 07/39/8 - Table One Page 97 of 495

		$\lambda$ CID ECTED	S OF GLYCFROL
CHRIC AND	FAIII	みいい こうしこだい	ういたいに さいただい

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
02.2.1.2	Margarine and similar products	10000 mg/kg		4	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.3	Formulae for special medical purposes for infants	9000 mg/kg		4	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

# **CURCUMIN**

Curcumin INS: 100i

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

CX/FA 07/39/8 - Table One Page 98 of 495

CURCUMIN
----------

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

CX/FA 07/39/8 - Table One Page 99 of 495

<b>JRCI</b>	

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

CX/FA 07/39/8 - Table One Page 100 of 495

CURCUMIN
----------

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

CX/FA 07/3	9/8 - Table One		Page	101 of 49	95
CURCUMIN					
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		7	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		7	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		7	
CURDLA	AN				
Curdlan	INS: 424				
Function:	Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
	Freely produce and produce and the products				:

GMP

4

# **CYCLAMATES**

Cyclamic Acid (and Sodium, Potassium, Calcium Salts)

INS: 952

Fresh pastas and noodles and like products

06.4.1

Function:	Flavour Enhancer, Sweetener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg	Note 17	6
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 17	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	250 mg/kg	Note 17	6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg	Note 17	6
03.0	Edible ices, including sherbet and sorbet	250 mg/kg	Note 17	6
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 17	6
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 17	6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg	Note 17	6
04.1.2.7	Candied fruit	500 mg/kg	Note 17	6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	Note 17	6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	250 mg/kg	Note 17	6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note 17	6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	Note 17	6

CX/FA 07/39/8 - Table One			Page 102 of 495		
CYCLAMATES	8				
Function:	Flavour Enhancer, Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 17	6	
05.2.1	Hard candy	2500 mg/kg	Note 17	6	
05.2.2	Soft candy	500 mg/kg	Note 17	6	
05.2.3	Nougats and marzipans	500 mg/kg	Note 17	6	
05.3	Chewing gum	3000 mg/kg	Note 17	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 17	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250 mg/kg	Note 17	6	
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	1600 mg/kg	Note 17	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 17	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1600 mg/kg	Note 17	6	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg	Note 17	6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500 mg/kg	Note 17	6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP	Note 17	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Note 17	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	500 mg/kg	Note 17	6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	Note 17	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1300 mg/kg	Note 17	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	16000 mg/kg	Note 17	3	
13.6	Food supplements	1250 mg/kg	Note 17	6	
14.1.3.1	Fruit nectar	400 mg/kg	Notes 17 & 122	Adopted 2005	
14.1.3.2	Vegetable nectar	400 mg/kg	Note 17	3	
14.1.3.3	Concentrates for fruit nectar	400 mg/kg	Notes 17, 122 & 127	Adopted 2005	
14.1.3.4	Concentrates for vegetable nectar	400 mg/kg	Notes 17 & 127	3	
14.1.4.1	Carbonated water-based flavoured drinks	1500 mg/kg	Note 17	6	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	1500 mg/kg	Note 17	6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250 mg/kg	Note 17	6	

# CYCLODEXTRIN, BETA-

Cyclodextrin, Beta-

INS: 459

CX/FA 07/39/8 - Table One Pag				103 of 495	;
CYCLODEXTE	RIN, BETA-				
Function:	Binder, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		Adopted	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		Adopted	2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		Adopted	2004

# **DEXTRINS, WHITE AND YELLOW, ROASTED STARCH**

Dextrins, White and Yellow Roasted Starch INS: 1400

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

# DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of INS: 472e

Glycerol

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

CX/FA 07/39/8 - Table One Page 104 of 495

DIVCETAI	TADTADIC	VNID EVITA	ACID ESTERS

Function: Emulsifier, Sequestrant, Stabilizer

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

CX/FA 07/39/8 - Table One Page 105 of 495

	ACID ESTERS

Function: Emulsifier, Sequestrant, Stabilizer

Function:	Emulsifier, Sequestrant, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2500 mg/kg		Adopted 2005
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg		Adopted 2005
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		Adopted 2005
05.3	Chewing gum	50000 mg/kg		Adopted 2005
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		Adopted 2005
06.2	Flours and starches (including soybean powder)	5000 mg/kg		6
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		6
06.4.3	Pre-cooked pastas and noodles and like products	10000 mg/kg		Adopted 2005
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		Adopted 2005
06.6	Batters (e.g., for breading or batters for fish or poultry)	5000 mg/kg		Adopted 2005
07.1	Bread and ordinary bakery wares	6000 mg/kg		Adopted 2006
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	20000 mg/kg		Adopted 2006
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 16	3
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 16	3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		3
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg		Adopted 2005
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		Adopted 2005
12.1.2	Salt Substitutes	16000 mg/kg		Adopted 2006
12.4	Mustards	10000 mg/kg		Adopted 2005
12.5	Soups and broths	5000 mg/kg		Adopted 2005
12.6	Sauces and like products	10000 mg/kg		Adopted 2005
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	5000 mg/kg		Adopted 2005
12.9.5	Other protein products	10000 mg/kg		Adopted 2005
13.1.1	Infant formulae	5000 mg/kg		3
13.1.2	Follow-up formulae	5000 mg/kg		3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		Adopted 2005
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		Adopted 2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	5000 mg/kg		Adopted 2005

CX/FA 07/39/8 - Table One Page 106 of 495

### DIACETYLTARTARIC AND FATTY ACID ESTERS

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
13.6	Food supplements	5000 mg/kg		Adopted 2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg		Adopted 2005
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg	Note 142	Adopted 2006
14.2.2	Cider and perry	5000 mg/kg		Adopted 2005
14.2.4	Wines (other than grape)	5000 mg/kg		Adopted 2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg		Adopted 2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10000 mg/kg		Adopted 2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20000 mg/kg		Adopted 2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	10000 mg/kg		Adopted 2005

# **DIMETHYL DICARBONATE**

Dimethyl Dicarbonate INS: 242

Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	_
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	250 mg/kg	Note 18	Adopted 1999	<del>-</del>
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	Note 18	Adopted 2004	1
14.2.2	Cider and perry	250 mg/kg	Note 18	Adopted 2004	1
14.2.3	Grape wines	200 mg/kg	Note 18	Adopted 2004	1
14.2.4	Wines (other than grape)	250 mg/kg	Note 18	Adopted 2004	1
14.2.5	Mead	200 mg/kg	Note 18	Adopted 2004	1

# **DIOCTYL SODIUM SULFOSUCCINATE**

Dioctyl Sodium Sulfosuccinate INS: 480

Function:	Adjuvant, Emulsifier, Humectant, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	25 mg/kg	Note 19	7	
01.3.1	Condensed milk (plain)	GMP		7	
01.6.1	Unripened cheese	5000 mg/kg	Note 20	7	
01.6.4	Processed cheese	5000 mg/kg	Note 20	7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg		7	

CX/FA 07/3	9/8 - Table One		Page	107 of 49	95
DIOCTYL SO	DIUM SULFOSUCCINATE				
Function:	Adjuvant, Emulsifier, Humectant, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	4000 mg/kg		7	
08.4	Edible casings (e.g., sausage casings)	200 mg/kg		7	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 20	7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	10 mg/kg		7	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	10 mg/kg		7	
DIPHEN	YL				
Diphenyl	INS: 230				
Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	70 mg/kg	Note 49	7	
DIPOTAS	SSIUM GUANYLATE, 5'-				
	Guanylate, 5'- INS: 628				
Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
DIPOTAS	SSIUM INOSINATE, 5'-				
Dipotassium	Inosinate, 5'- INS: 632				
Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
DISODIU	IM GUANYLATE, 5'-				
Disodium Gu					
Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	

CX/FA 07/39/8 - Table One	Page 108 of 495
DIOODUIN OLIANIA ATE EL	

DISODIL	INAC	71 I A A	1\/I A	TC 5'	
ロハラしカカル	) I//I	יואנור	3 Y I A	IF 3-	

Function: Flavour Enhancer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear/
06.4.2	Dried pastas and noodles and like products	GMP		4	
08.1	Fresh meat, poultry, and game	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

# **DISODIUM INOSINATE, 5'-**

Disodium Inosinate, 5'-

INS: 631

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

# **DISODIUM RIBONUCLEOTIDES, 5'-**

Disodium Ribonucleotides, 5'- INS: 635

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

CX/FA 07/39/8 - Table One Page 109 of 495

DISTARCH PHOSPHATE

### **DISTARCH PHOSPHATE**

Distarch Phosphate INS: 1412

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

### **EDTAs**

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

Function:	Antioxidant, Preservative, Sequestrant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.2.1.2	Margarine and similar products	75 mg/kg	Note 21	Adopted 2001
02.2.2	Emulsions containing less than 80% fat	100 mg/kg	Note 21	Adopted 2001
04.1.2.2	Dried fruit	265 mg/kg	Note 21	Adopted 2001
04.1.2.5	Jams, jellies, marmelades	130 mg/kg	Note 21	Adopted 2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	Note 21	Adopted 2001
04.1.2.11	Fruit fillings for pastries	650 mg/kg	Note 21	Adopted 2001
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100 mg/kg	Notes 21 & 110	Adopted 2006

CX/FA 07/39/8 - Table One Page 110 of 495

CX/FA 07/39/8 - Table One			Page	Page 110 of 495		
EDTAs						
Function:	Antioxidant, Preservative, Sequestrant					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year		
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Notes 21& 64	Adopted 2001		
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	250 mg/kg	Note 21	Adopted 2001		
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	Note 21	Adopted 2001		
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	Note 21	Adopted 2001		
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	Note 21	Adopted 2001		
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	250 mg/kg	Note 21	Adopted 2001		
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	250 mg/kg	Note 21	Adopted 2001		
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	Note 21	Adopted 2001		
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	315 mg/kg	Note 21	Adopted 2001		
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	35 mg/kg	Note 21	Adopted 2001		
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	Adopted 2001		
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	Adopted 2001		
09.2.4.1	Cooked fish and fish products	50 mg/kg	Note 21	Adopted 2005		
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	250 mg/kg	Note 21	Adopted 2001		
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	Note 21	Adopted 2001		
10.2.3	Dried and/or heat coagulated egg products	200 mg/kg	Notes 21 & 47	Adopted 2001		
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	1000 mg/kg	Notes 21 & 96	Adopted 2005		
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	70 mg/kg	Note 21	Adopted 2001		
12.4	Mustards	75 mg/kg	Note 21	Adopted 2001		
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 21	Adopted 2001		
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	Note 21	Adopted 2001		
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100 mg/kg	Note 21	Adopted 2001		
40.0		4=0 "				

150 mg/kg

Note 21

Adopted 2001

13.6

Food supplements

CX/FA 07/39/8 - Table One				Page 111 of 495		
EDTAs						
Function:	Antioxidant, Preservative, Sequestrant					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year		
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 21	Adopted 2001		
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	35 mg/kg	Note 21	Adopted 2001		
14.2.1	Beer and malt beverages	25 mg/kg	Note 21	Adopted 2004		
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	25 mg/kg	Note 21	Adopted 2005		
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	25 mg/kg	Note 21	6		

# **ENZYME TREATED STARCH**

Enzyme Treated Starch INS: 1405

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

# **ERYTHORBIC ACID**

Erythorbic Acid INS: 315

Function:	Antioxidant, Colour Retention Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments Step Yea	r
02.1.2	Vegetable oils and fats	100 mg/kg	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	7	
04.1.1	Fresh fruit	GMP	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15 7	

CX/FA 07/39/8 - Table One Page 112 of 495					
ERYTHORBIC	CACID				
Function:	Antioxidant, Colour Retention Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	250 mg/kg		4	
ERYTHR	ITOI				=
Erythritol	INS: 968				
Function:	Sweetener				
FoodCatNo	FoodCategory		Comments	Step Yea	 ar
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	40000 mg/kg	. – – – .	4	_
01.4.1	Pasteurized cream (plain)	600000 mg/kg		4	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	600000 mg/kg		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200000 mg/kg		4	
12.1.2	Salt Substitutes	200000 mg/kg		4	
12.2.1	Herbs and spices	200000 mg/kg	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	40000 mg/kg		4	
ERYTHR	OSINE				
Erythrosine	INS: 127				
Function:	Colour				_
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	_
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg		3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		6	
04.1.2.5	Jams, jellies, marmelades	400 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg	Note 54	Adopted 200	)5

CX/FA 07/39/8 - Table One	Page 113 of 495
ERYTHROSINE	

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year	_
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	6	_
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg	3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	6	
05.3	Chewing gum	200 mg/kg	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg	6	
08.3	Processed comminuted meat, poultry, and game products	30 mg/kg	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg	6	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	300 mg/kg	6	

EIHYLMALIOL	
-------------	--

Food supplements

Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

INS: 637

Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Composite foods - foods that could not be placed in categories 01 - 15  $\,$ 

13.6

14.1.4

15.1

16.0

Ethyl Maltol

Function:	Flavour Enhancer, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg		7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg		7	

300 mg/kg

300 mg/kg

300 mg/kg

300 mg/kg

Note 2

6

6

6

6

CX/FA 07/39/8 - Table One Page 114 of 495

	ſΗÌ	/1	B 4	Λ1	-	$\sim$	
- і	н.	ΥI	IV/I	AΙ	- 1 1	ונ	

Function: Flavour Enhancer, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		7	
05.1.4	Cocoa and chocolate products	1000 mg/kg		7	
05.1.5	Imitation chocolate, chocolate substitute products	1000 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		7	
05.3	Chewing gum	1000 mg/kg		7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		4	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		7	
14.2.2	Cider and perry	100 mg/kg		7	
14.2.3	Grape wines	100 mg/kg	Note 93	7	
14.2.4	Wines (other than grape)	100 mg/kg		7	

# **FAST GREEN FCF**

Fast Green FCF INS: 143

Function:	Colour				_
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg		Adopted	1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 2	Adopted	1999
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		Adopted	1999
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		Adopted	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		Adopted	1999
04.1.2.5	Jams, jellies, marmelades	400 mg/kg		Adopted	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.7	Candied fruit	100 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	

CX/FA 07/39/8 - Table One Page 115 of 495

	N FCF

i diletion.	Golodi				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		Adopted	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		Adopted	1999
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.3	Chewing gum	300 mg/kg		Adopted	1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		6	
06.4.2	Dried pastas and noodles and like products	100 mg/kg		6	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		6	
06.4.3	Pre-cooked pastas and noodles and like products	290 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		6	
07.0	Bakery wares	100 mg/kg		6	
07.1.1	Breads and rolls	100 mg/kg		Adopted	1999
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		Adopted	1999
08.1	Fresh meat, poultry, and game	1000 mg/kg	Notes 3 & 4	3	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 3 & 4	3	
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Notes 3 & 4	3	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.2.4.1	Cooked fish and fish products	100 mg/kg		Adopted	1999
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		Adopted	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg		Adopted	1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.1	Fresh eggs	GMP	Note 4	Adopted	1999
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
12.2.2	Seasonings and condiments	100 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		Adopted	1999

CX/FA 07/39/8 - Table One		Page 116 of 495					
FAST GREEN	I FCF						
Function:	Colour						
FoodCatNo	FoodCategory				MaxLevel	Comments	Step Year
14.2.6	Distilled spirituous beverage alcohol	es contai	ining more	than 15%	100 mg/kg		Adopted 1999
14.2.7	Aromatized alcoholic bevera spirituous cooler-type bever				100 mg/kg		Adopted 1999
FERRIC A	AMMONIUM CITRA	TE					
Ferric Ammo	nium Citrate	INS:	381				
Function:	Anticaking Agent						
FoodCatNo	FoodCategory				MaxLevel	Comments	Step Year
14.1.4.3	Concentrates (liquid or solic drinks	l) for wat	ter-based fl	avoured	10 mg/kg	Note 23	Adopted 1999
FERROC	YANIDES						
Sodium Ferro	ocyanide	INS:	535	Potassium	Ferrocyanide		INS: 536
Calcium Ferr	ocyanide	INS:	538				
Function:	Anticaking Agent						
FoodCatNo	FoodCategory		· – – –		MaxLevel	Comments	Step Year
12.1.1	Salt				14 mg/kg	Notes 24 & 107	Adopted 2006
12.1.2	Salt Substitutes				20 mg/kg	Note 24	Adopted 1999
12.2.2	Seasonings and condiment	S			20 mg/kg	Note 24	Adopted 1999
	S GLUCONATE						
Ferrous Gluc	onate	INS:	579				
Function:	Acidity Regulator, Colour F	Retention	Agent, Pre	eservative			
FoodCatNo	FoodCategory				MaxLevel	Comments	Step Year
04.2.2.3	Vegetables (including mush tubers, pulses and legumes in vinegar, oil, brine, or soy	, and alc	0 /		150 mg/kg	Notes 23 & 48	Adopted 1999
FERROU	S LACTATE						
Ferrous Lacta	ate	INS:	585				
Function:	Acidity Regulator, Colour F	Retention	Agent				
FoodCatNo	FoodCategory				MaxLevel	Comments	Step Year
04.2.2.3	Vegetables (including mush tubers, pulses and legumes in vinegar, oil, brine, or soy	, and alc			150 mg/kg	Notes 23 & 48	Adopted 1999

FORMATES Formic Acid INS: 236  Function: Preservative FoodCatNo FoodCategory MaxLevel Comments Step F2.6 Sauces and like products 200 mg/kg Note 25 Adopted F4.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  FUMARIC ACID Fumaric Acid INS: 297  Function: Acidity Regulator, Stabilizer FoodCatNo FoodCategory MaxLevel Comments Step F1.2.1 Fermented milks (plain) GMP 7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  First pastas and noodles and like products 600 mg/kg 4	MaxLevel   Comments   Step   Year	CX/FA 07/3	9/8 - Table One	Page 117 of 495			
Function: Preservative  FoodCattNo FoodCategory MaxLevel Comments Step  12.6 Sauces and like products 200 mg/kg Note 25 Adopted  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "lo0 mg/kg Note 25 Adopted  "electrolyte" drinks and particulated drinks  FUMARIC ACID  Fumaric Acid INS: 297  Function: Acidity Regulator, Stabilizer  FoodCatNo FoodCategory MaxLevel Comments Step  10.2.1 Fermented milks (plain) GMP 7  10.4.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  10.6.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	MaxLevel   Comments   Step   Year	FORMATES					
Function: Preservative  FoodCatNo FoodCategory MaxLevel Comments Step  12.6 Sauces and like products 200 mg/kg Note 25 Adopted  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "lo0 mg/kg Note 25 Adopted  FUMARIC ACID  Fumaric Acid INS: 297  Function: Acidity Regulator, Stabilizer  FoodCatNo FoodCategory MaxLevel Comments Step  01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	MaxLevel   Comments   Step   Year	FORMAT	TES				
FoodCatNo FoodCategory MaxLevel Comments Step  12.6 Sauces and like products 200 mg/kg Note 25 Adopted  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  FUMARIC ACID  Fumaric Acid INS: 297  Function: Acidity Regulator, Stabilizer  FoodCatNo FoodCategory MaxLevel Comments Step  01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	200 mg/kg Note 25 Adopted 2001  ding "sport," "energy," or drinks	Formic Acid	INS: 236				
12.6 Sauces and like products  200 mg/kg Note 25 Adopted  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  FUMARIC ACID  Fumaric Acid INS: 297  Function: Acidity Regulator, Stabilizer  FoodCatNo FoodCategory MaxLevel Comments Step  01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	200 mg/kg Note 25 Adopted 2001  ding "sport," "energy," or drinks	Function:	Preservative				
14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  FUMARIC ACID  Fumaric Acid INS: 297  Function: Acidity Regulator, Stabilizer  FoodCatNo FoodCategory MaxLevel Comments Step  01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	ding "sport," "energy," or drinks  297  MaxLevel Comments Step Year  GMP 7  Shrooms and fungi, es, and aloe vera), and inted soybean products  oroducts 600 mg/kg 4  oroducts 600 mg/kg 4  GMP 4  GMP 4  GMP 4  GMP 4  GMP Note 51 4  al infusions, and other 1000 mg/kg Note 2 7	FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
"electrolyte" drinks and particulated drinks  FUMARIC ACID  Fumaric Acid INS: 297  Function: Acidity Regulator, Stabilizer  FoodCatNo FoodCategory MaxLevel Comments Step  01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	drinks  297  MaxLevel Comments Step Year  GMP 7  shrooms and fungi, es, and aloe vera), and inted soybean products  products 600 mg/kg 4  products 600 mg/kg 4  GMP 4  GMP 4  GMP Note 51 4  al infusions, and other 1000 mg/kg Note 2 7	12.6	Sauces and like products	200 mg/kg	Note 25	Adopted 2001	
Function: Acidity Regulator, Stabilizer  FoodCatNo FoodCategory MaxLevel Comments Step  01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	MaxLevel Comments Step Year  GMP 7  shrooms and fungi, es, and aloe vera), and inted soybean products  products 600 mg/kg 4  cluding mollusks, GMP 4  GMP Note 51 4  al infusions, and other 1000 mg/kg Note 2 7	14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	Note 25	Adopted 2001	
Function: Acidity Regulator, Stabilizer  FoodCatNo FoodCategory MaxLevel Comments Step  01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	MaxLevel Comments Step Year  GMP 7  shrooms and fungi, es, and aloe vera), and inted soybean products  products 600 mg/kg 4  cluding mollusks, GMP 4  GMP Note 51 4  al infusions, and other 1000 mg/kg Note 2 7	FUMARI	C ACID				
FoodCatNo FoodCategory MaxLevel Comments Step  01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	GMP 7 shrooms and fungi, es, and aloe vera), and need soybean products  products 600 mg/kg 4 products 600 mg/kg 4 cluding mollusks, GMP 4 GMP Note 51 4 al infusions, and other 1000 mg/kg Note 2 7	Fumaric Acid	INS: 297				
01.2.1 Fermented milks (plain) GMP 7  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.1 Fresh pastas and noodles and like products 600 mg/kg 4	GMP 7 shrooms and fungi, es, and aloe vera), and need soybean products  products 600 mg/kg 4 products 600 mg/kg 4 cluding mollusks, GMP 4 GMP Note 51 4 al infusions, and other 1000 mg/kg Note 2 7	Function:	Acidity Regulator, Stabilizer				
O4.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  O6.4.1 Fresh pastas and noodles and like products  600 mg/kg  4	shrooms and fungi, es, and aloe vera), and need soybean products  foroducts  600 mg/kg  4  foroducts  600 mg/kg  4  cluding mollusks,  GMP  GMP  4  GMP  Note 51  4  al infusions, and other  1000 mg/kg  Note 2  7	FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
roots and tubers, pulses and legumes, and aloe veral, and seaweed products, excluding fermented soybean products of food category 12.10  60.4.1 Fresh pastas and noodles and like products  600 mg/kg  4	es, and aloe vera), and anted soybean products  products  600 mg/kg  4  cluding mollusks,  GMP  GMP  Note 51  4  al infusions, and other  1000 mg/kg  Note 2  7	01.2.1	Fermented milks (plain)	GMP		7	
	GMP   4   GMP   Note 51   4   al infusions, and other   1000 mg/kg   Note 2   7	04.2.2.7	roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products	GMP		4	
06.4.2 Dried pactae and poodles and like products 600 mg/kg 4	GMP 4  GMP Note 51 4  al infusions, and other 1000 mg/kg Note 2 7	06.4.1	Fresh pastas and noodles and like products	600 mg/kg		4	
00.4.2 Direct pastas and modules and like products 000 mg/kg 4	GMP 4  GMP Note 51 4  al infusions, and other 1000 mg/kg Note 2 7	06.4.2	Dried pastas and noodles and like products	600 mg/kg		4	
09.2 Processed fish and fish products, including mollusks, GMP crustaceans, and echinoderms	GMP Note 51 4 al infusions, and other 1000 mg/kg Note 2 7	09.2		GMP		4	
12.1.2 Salt Substitutes GMP 4	al infusions, and other 1000 mg/kg Note 2 7	12.1.2	Salt Substitutes	GMP		4	
12.2.1 Herbs and spices GMP Note 51 4		12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other 1000 mg/kg Note 2 7 hot cereal and grain beverages, excluding cocoa	idding occou	14.1.5		1000 mg/kg	Note 2	7	
14.2.3 Grape wines 3000 mg/kg Note 109 7	3000 mg/kg Note 109 7	14.2.3	Grape wines	3000 mg/kg	Note 109	7	
		GELLAN Gellan Gum	I GUM INS: 418				
	418	Function:	Stabilizer, thickener				
Gellan Gum INS: 418	418	FoodCatNo		MaxLevel	Comments	Step Year	
Gellan Gum INS: 418  Function: Stabilizer, thickener		 01.1.1	Milk and buttermilk (plain)	GMP		<sub>7</sub>	
Gellan Gum  INS: 418  Function: Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	MaxLevel Comments Step Year		Formanted milks (plain), not host treated after formantation	GMP		4	
Gellan Gum  INS: 418  Function: Stabilizer, thickener  FoodCatNo FoodCategory  MaxLevel Comments Step  O1.1.1 Milk and buttermilk (plain)  GMP  7	MaxLevel Comments Step Year  GMP 7	01.2.1.1	remented miks (plain), not heat-treated after fermentation				
Function: Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step  01.1.1 Milk and buttermilk (plain) GMP 7  01.2.1.1 Fermented milks (plain), not heat-treated after fermentation GMP 4	MaxLevel Comments Step Year  GMP 7  eated after fermentation GMP 4		, ,	GMP		7	
Function: Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step  01.1.1 Milk and buttermilk (plain) GMP 7  01.2.1.1 Fermented milks (plain), not heat-treated after fermentation GMP 4  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 7	MaxLevel Comments Step Year  GMP 7  eated after fermentation GMP 4  d after fermentation GMP 7	01.2.1.2	Fermented milks (plain), heat-treated after fermentation				
Function: Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step  01.1.1 Milk and buttermilk (plain) GMP 7  01.2.1.1 Fermented milks (plain), not heat-treated after fermentation GMP 4  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 7  01.4.1 Pasteurized cream (plain) GMP 7	MaxLevel Comments Step Year  GMP 7  eated after fermentation GMP 4  d after fermentation GMP 7  GMP 7	01.2.1.2 01.4.1	Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams,	GMP		7	
Function: Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step  01.1.1 Milk and buttermilk (plain) GMP 7  01.2.1.1 Fermented milks (plain), not heat-treated after fermentation GMP 4  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 7  01.4.1 Pasteurized cream (plain) GMP 7  01.4.2 Sterilized and UHT creams, whipping and whipped creams, GMP 7	MaxLevel Comments Step Year  GMP 7  eated after fermentation GMP 4  d after fermentation GMP 7  GMP 7  GMP 7  g and whipped creams, GMP 7	01.2.1.2 01.4.1 01.4.2	Fermented milks (plain), heat-treated after fermentation  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP GMP		7 7	

CX/FA 07/39/8 - Table One Page 118 of 495

I AN	

Function: Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.4.1	Fresh pastas and noodles and like products	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	7
08.1	Fresh meat, poultry, and game	GMP	7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
10.2.1	Liquid egg products	GMP	7
10.2.2	Frozen egg products	GMP	7
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	500 mg/kg	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500 mg/kg	7
12.1.2	Salt Substitutes	GMP	7
12.2.1	Herbs and spices	GMP	Note 51 7
13.2	Complementary foods for infants and young children	GMP	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	7
14.2.3	Grape wines	GMP	7

## **GLUCONO DELTA-LACTONE**

Glucono Delta-Lactone INS: 575

Function:	Acidity Regulator, Raising Agent		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2.1	Fermented milks (plain)	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	4
01.6.6	Whey protein cheese	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7

CX/FA 07/3	9/8 - Table One		Pag	e 119 of 495	
GLUCONO D	ELTA-LACTONE				
Function:	Acidity Regulator, Raising Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP	. – – –		
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		4	
13.2	Complementary foods for infants and young children	5000 mg/kg		4	
	SE OXIDASE (ASPERGILLUS NIGER VAI	R.)			
Function:	Antioxidant, Preservative, Stabilizer				
FoodCatNo	FoodCategory		Comments		 Year
06.2.1	Flours	780 mg/kg		- <del></del> -	
14.2.3	Grape wines	GMP		7	
GLUTAN Glutamic Aci	MIC ACID, (L+)- d (L(+)-) INS: 620				
Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
GLYCER	ROL				
Glycerol	INS: 422				
Function:	Emulsifier, Humectant, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		<sub>7</sub> -	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	

CX/FA 07/3	9/8 - Table One		Page	20 of 495
GLYCEROL				
Function:	Emulsifier, Humectant, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP	Note 51	7
12.2.1	Herbs and spices	GMP	Note 51	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7
	ROL ESTER OF WOOD ROSIN er of Wood Rosin INS: 445			
Function:	Adjuvant, Bulking Agent, Emulsifier, Stabilizer, thickener			
FoodCatNo		MaxLevel	Comments	Step Ye
04.1.1.2		110 mg/kg		<u>·</u> Adopted 20
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	110 mg/kg		Adopted 20
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	150 mg/kg		Adopted 19
GRAPE	SKIN EXTRACT			
Grape Skin E				
Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1500 mg/kg		3
01.3.2	Beverage whiteners	1500 mg/kg		3

1500 mg/kg

3

01.4

Cream (plain) and the like

CX/FA 07/39/8 - Table One Page 121 of 495

## GRAPE SKIN EXTRACT

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.5.2	Milk and cream powder analogues	1500 mg/kg	. – – – .	3	
01.6.1	Unripened cheese	1000 mg/kg		3	
01.6.2.1	Ripened cheese, includes rind	125 mg/kg		6	
01.6.2.2	Rind of ripened cheese	1000 mg/kg		3	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000 mg/kg		3	
01.6.5	Cheese analogues	1000 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1500 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	1500 mg/kg		3	
04.1.2.4	Canned or bottled (pasteurized) fruit	1500 mg/kg		3	
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg		3	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	1500 mg/kg		3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg		3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1500 mg/kg		3	
04.1.2.10	Fermented fruit products	1500 mg/kg		3	
04.1.2.11	Fruit fillings for pastries	1500 mg/kg		3	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1500 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1500 mg/kg		3	
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg		3	

CX/FA 07/39/8 - Table One Page 122 of 495

	FXTRACT	

i unction.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		3	
05.3	Chewing gum	10000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1500 mg/kg		3	
07.0	Bakery wares	1500 mg/kg		3	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	5000 mg/kg	Note 16	3	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg		3	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	5000 mg/kg		3	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.3.3	Frozen processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		3	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1000 mg/kg		3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 16	3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 22	3	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	3	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1500 mg/kg	Note 16	3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	1500 mg/kg		3	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1500 mg/kg	Note 16	3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		3	
10.1	Fresh eggs	1500 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	500 mg/kg		3	

CX/FA 07/39/8 - Table One Page 123 of 495

## GRAPE SKIN EXTRACT

i dilotion.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1500 mg/kg		3	
12.4	Mustards	500 mg/kg		3	
12.5	Soups and broths	1500 mg/kg		3	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1500 mg/kg		3	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg		3	
12.6.3	Mixes for sauces and gravies	500 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg		3	
12.9.5	Other protein products	500 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	20 mg/kg	Note 84	3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1500 mg/kg		3	
13.6	Food supplements	1500 mg/kg		3	
14.1.3.2	Vegetable nectar	1500 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	1500 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.2.1	Beer and malt beverages	1500 mg/kg		3	
14.2.2	Cider and perry	1500 mg/kg		3	
14.2.3.2	Sparkling and semi-sparkling grape wines	1500 mg/kg		3	
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	1500 mg/kg		3	
14.2.4	Wines (other than grape)	1500 mg/kg		3	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	1500 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1500 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	10000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	10 mg/kg		6	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1500 mg/kg		3	

CX/FA 07/3	9/8 - Table One		Page	24 of 495
GUAIAC RES	SIN			
GUAIAC	RESIN			
Guaiac Resir	n INS: 314			
Function:	Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.2	Vegetable oils and fats	1000 mg/kg	. – – – .	Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg		Adopted 2006
02.2.1.3	Blends of butter and margarine	1000 mg/kg		Adopted 2006
05.3	Chewing gum	1500 mg/kg		Adopted 1999
12.6	Sauces and like products	600 mg/kg	Note 15	Adopted 2004
GUANYL	IC ACID, 5'-			
Guanylic Aci	·			
Function:	Flavour Enhancer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.1.2	Salt Substitutes	GMP		 7
12.2.1	Herbs and spices	GMP	Note 51	7
GUAR G	UM			
Guar Gum	INS: 412			
Function:	Bulking Agent, Emulsifier, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1	Milk and buttermilk (plain)	6000 mg/kg	. – – – .	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
02.1.2	Vegetable oils and fats	20000 mg/kg		7
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg		7
04.1.1.2	Surface-treated fresh fruit	GMP		7
04.1.1.3	Peeled or cut fresh fruit	GMP		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7

CX/FA 07/39	9/8 - Table One		Page	125 of 49	5
GUAR GUM					
Function:	Bulking Agent, Emulsifier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	20000 mg/kg		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 61 & 73	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg		7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	1000 mg/kg	Note 72	7	
13.1.2	Follow-up formulae	1000 mg/kg	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		4	
13.2	Complementary foods for infants and young children	20000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

# **GUM ARABIC**

Gum Arabic INS: 414

CX/FA 07/39/8 - Table One Page 126 of 495

	ARA	

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	. – – – .	7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	5000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	15000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	15000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	83000 mg/kg	Note 79	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	83000 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg		4	
13.2	Complementary foods for infants and young children	20000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	300 mg/kg		7	

HEXAMETHYLENE TETRAMINE  Hexamethylene Tetramine INS: 239  Function: Preservative  FoodCatNo FoodCategory MaxLevel Comments  01.6.2.1 Ripened cheese, includes rind 25 mg/kg Note 66  HYDROCHLORIC ACID  Hydrochloric Acid INS: 507  Function: Acidity Regulator  FoodCatNo FoodCategory MaxLevel Comments  01.2.1 Fermented milks (plain) GMP  06.2 Flours and starches (including soybean powder) GMP	Step Year Adopted 2001
Function: Preservative  FoodCatNo FoodCategory MaxLevel Comments  01.6.2.1 Ripened cheese, includes rind 25 mg/kg Note 66  HYDROCHLORIC ACID  Hydrochloric Acid INS: 507  Function: Acidity Regulator  FoodCatNo FoodCategory MaxLevel Comments  01.2.1 Fermented milks (plain) GMP	
Function: Preservative  FoodCatNo FoodCategory MaxLevel Comments  01.6.2.1 Ripened cheese, includes rind 25 mg/kg Note 66  HYDROCHLORIC ACID  Hydrochloric Acid INS: 507  Function: Acidity Regulator  FoodCatNo FoodCategory MaxLevel Comments  01.2.1 Fermented milks (plain) GMP	
FoodCatNo FoodCategory MaxLevel Comments  01.6.2.1 Ripened cheese, includes rind 25 mg/kg Note 66  HYDROCHLORIC ACID Hydrochloric Acid INS: 507  Function: Acidity Regulator  FoodCatNo FoodCategory MaxLevel Comments  01.2.1 Fermented milks (plain) GMP	
01.6.2.1 Ripened cheese, includes rind 25 mg/kg Note 66  HYDROCHLORIC ACID Hydrochloric Acid INS: 507  Function: Acidity Regulator FoodCatNo FoodCategory MaxLevel Comments 01.2.1 Fermented milks (plain) GMP	
HYDROCHLORIC ACID  Hydrochloric Acid INS: 507  Function: Acidity Regulator  FoodCatNo FoodCategory MaxLevel Comments  01.2.1 Fermented milks (plain) GMP	Adopted 2001
Hydrochloric Acid INS: 507  Function: Acidity Regulator  FoodCatNo FoodCategory MaxLevel Comments  01.2.1 Fermented milks (plain) GMP	
Function: Acidity Regulator  FoodCatNo FoodCategory MaxLevel Comments  01.2.1 Fermented milks (plain) GMP	
FoodCatNo FoodCategory MaxLevel Comments  01.2.1 Fermented milks (plain) GMP	
01.2.1 Fermented milks (plain) GMP	
	Step Year
06.2 Flours and starches (including soybean powder) GMP	
	7
13.1.3 Formulae for special medical purposes for infants GMP	4
13.2 Complementary foods for infants and young children GMP	7
Hydrogenated Poly-1-decene INS: 907  Function: Glazing Agent	
Function: Glazing Agent	
FoodCatNo FoodCategory MaxLevel Comments	Step Year
04.1.2.2 Dried fruit 2000 mg/kg	4
05.2.2 Soft candy 2000 mg/kg	4
HYDROXYBENZOATES, p-	
Ethyl p-Hydroxybenzoate INS: 214 Propyl p-Hydroxybenzoate	INS: 216
Methyl p-Hydroxybenzoate INS: 218	
Function: Preservative	
FoodCatNo FoodCategory MaxLevel Comments	Step Year
01.6.2 Ripened cheese 500 mg/kg Note 27	7
	7
01.6.4 Processed cheese 300 mg/kg Note 27	
01.6.4         Processed cheese         300 mg/kg         Note 27           01.6.5         Cheese analogues         500 mg/kg         Note 27	7
Ç Ç	7 7
01.6.5 Cheese analogues 500 mg/kg Note 27 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) 120 mg/kg Note 27	
01.6.5 Cheese analogues 500 mg/kg Note 27 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) 120 mg/kg Note 27	7

CX/FA 07/39/8 - Table One Page 128 of 495

HY	'nRC	XYBE	NZOAT	ΓES, p-
----	------	------	-------	---------

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 27	7
04.1.1.3	Peeled or cut fresh fruit	12 mg/kg	Note 27	7
04.1.2.1	Frozen fruit	800 mg/kg	Note 27	7
04.1.2.2	Dried fruit	800 mg/kg	Note 27	7
04.1.2.3	Fruit in vinegar, oil, or brine	800 mg/kg	Note 27	7
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	Note 27	7
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 27	7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 27	7
04.1.2.7	Candied fruit	1000 mg/kg	Note 27	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	Note 27	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	800 mg/kg	Note 27	7
04.1.2.10	Fermented fruit products	800 mg/kg	Note 27	7
04.1.2.11	Fruit fillings for pastries	800 mg/kg	Note 27	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	12 mg/kg	Note 27	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	12 mg/kg	Note 27	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1000 mg/kg	Note 27	7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	300 mg/kg	Note 27	7
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 27	7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	Note 27	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg	Note 27	7
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	700 mg/kg	Note 27	7
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	Note 27	7
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg	Note 27	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 27	7
05.3	Chewing gum	1500 mg/kg	Note 27	7

CX/FA 07/39/8 - Table One Page 129 of 495

HYDROXYBENZOATES, I	p-
---------------------	----

Function: Prese	rvative
-----------------	---------

Function:	Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	Note 27	7
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300 mg/kg	Note 27	7
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 27	7
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Notes 3 & 27	7
08.4	Edible casings (e.g., sausage casings)	36 mg/kg	Note 27	7
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 27	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	100 mg/kg	Note 27	7
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	1500 mg/kg	Note 27	4
12.3	Vinegars	100 mg/kg	Note 27	7
12.4	Mustards	300 mg/kg	Note 27	7
12.5	Soups and broths	300 mg/kg	Note 27	7
12.6	Sauces and like products	1000 mg/kg	Note 27	7
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	300 mg/kg	Note 27	7
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	250 mg/kg	Note 27	7
13.6	Food supplements	2000 mg/kg	Note 27	4
14.1.2.2	Vegetable juice	1000 mg/kg	Note 27	7
14.1.2.4	Concentrates for vegetable juice	1000 mg/kg	Note 27	7
14.1.3.2	Vegetable nectar	200 mg/kg	Note 27	7
14.1.3.4	Concentrates for vegetable nectar	200 mg/kg	Note 27	7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 27	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	450 mg/kg	Note 27	7
14.2.1	Beer and malt beverages	200 mg/kg	Note 27	7
14.2.2	Cider and perry	200 mg/kg	Note 27	7
14.2.3	Grape wines	50 mg/kg	Note 27	7
14.2.4	Wines (other than grape)	200 mg/kg	Note 27	7
14.2.5	Mead	200 mg/kg	Note 27	7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg	Note 27	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 27	4
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	Note 27	7

CX/FA 07/39/8 - Table One			Page	130 of 49	95
HYDROXYBE	NZOATES, p-				
Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 27	7	

# HYDROXYPROPYL CELLULOSE

INS: Hydroxypropyl Cellulose 463

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

## HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate INS: 1442 CX/FA 07/39/8 - Table One Page 131 of 495

#### HYDROXYPROPYL DISTARCH PHOSPHATE

Function: Bulking Agent, Emulsifier, Stabilizer, thickener

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

# HYDROXYPROPYL METHYL CELLULOSE

Hydroxypropyl Methyl Cellulose INS: 464

Bulking Agent, Emulsifier, Stabilizer, thickener				
FoodCategory	MaxLevel	Comments	Step	Year
Buttermilk (plain)	GMP		7	
Fermented milks (plain), heat-treated after fermentation	GMP		7	
Renneted milk (plain)	GMP		7	
Pasteurized cream (plain)	GMP		7	
Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
Surface-treated fresh fruit	GMP	Note 16	7	
Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
Fresh meat, poultry, and game, comminuted	GMP		7	
Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
	FoodCategory  Buttermilk (plain)  Fermented milks (plain), heat-treated after fermentation  Renneted milk (plain)  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh fruit  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Fresh meat, poultry, and game, whole pieces or cuts  Fresh meat, poultry, and game, comminuted  Fresh fish and fish products, including mollusks, crustaceans, and echinoderms  Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms  Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms  Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms  Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms  Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms  Smoked, dried, fermented, and/or salted fish and fish	FoodCategory MaxLevel  Buttermilk (plain) GMP  Fermented milks (plain), heat-treated after fermentation GMP  Renneted milk (plain) GMP  Pasteurized cream (plain) GMP  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh fruit GMP  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Fresh meat, poultry, and game, whole pieces or cuts GMP  Fresh fish and fish products, including mollusks, crustaceans, and echinoderms  Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms  Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms  Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms  Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms  Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms  Smoked, dried, fermented, and/or salted fish and fish  GMP	FoodCategory  Buttermilk (plain)  Fermented milks (plain), heat-treated after fermentation  GMP  Renneted milk (plain)  GMP  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Surface-treated fresh ruit  GMP  Note 16  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  Fresh meat, poultry, and game, whole pieces or cuts  GMP  Note 16  Fresh fish and fish products, including mollusks, crustaceans, and echinoderms  Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms  Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms  Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms  Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms  Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms  Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms  Smoked, dried, fermented, and/or salted fish and fish  GMP	Buttermilk (plain)   GMP   7

CX/FA 07/39/8 - Table One Page 132 of 495

## HYDROXYPROPYL METHYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, thickener

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

## **HYDROXYPROPYL STARCH**

Hydroxypropyl Starch INS: 1440

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

CX/FA 07/3	9/8 - Table One	Page	133 of 49	95	
HYDROXYPF	ROPYL STARCH				
Function:	Bulking Agent, Emulsifier, Stabilizer, thickener				
oodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
 12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	5000 mg/kg	Notes 72 & 150	7	
13.1.3	Formulae for special medical purposes for infants	60000 GMP		4	
13.2	Complementary foods for infants and young children	60000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	
INDIGOT Indigotine	INS: 132				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.6.1	Unripened cheese	200 mg/kg	Note 3	3	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.5	Cheese analogues	200 mg/kg	Note 3	3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		3	
02.2.1.2	Margarine and similar products	200 mg/kg		3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		6	

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.6.1	Unripened cheese	200 mg/kg	Note 3	3	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.5	Cheese analogues	200 mg/kg	Note 3	3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		3	
02.2.1.2	Margarine and similar products	200 mg/kg		3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6	

CX/FA 07/39/8 - Table One Page 134 of 495

INDIGOTINI	_

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.4	Cocoa and chocolate products	450 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	450 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	450 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	300 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	300 mg/kg		6	
12.2.1	Herbs and spices	300 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	

CX/FA 07/39/8 - Table One Page 135 of 495				95	
INDIGOTINE					
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.5	Soups and broths	300 mg/kg	. – – – .	6	
12.6	Sauces and like products	500 mg/kg		6	
12.9.5	Other protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg	kg 6		
14.2.4	Wines (other than grape)	200 mg/kg	g/kg 6		
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg	g/kg 6		
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
INOSINIC	C ACID, 5'-				
Inosinic Acid,	5'- INS: 630				
Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
INVERTA	ASE (SACCHAROMYCES CEREVISIAE)				
Invertase (Sa	ccharomyces cerevisiae) INS: 1103				
Function:	Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		4	

INS: 172ii

#### IRON OXIDES

## **IRON OXIDES**

Iron Oxide, Black INS: 172i Iron Oxide, Red

Iron Oxide, Yellow INS: 172iii

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg		Adopted	2005
01.4	Cream (plain) and the like	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		Adopted	2005
01.6.4	Processed cheese	50 mg/kg		Adopted	2005
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg		Adopted	2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg		Adopted	2005
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		Adopted	2005
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	Note 16	Adopted	2005
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		Adopted	2005
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		Adopted	2005
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		Adopted	2005
04.1.2.7	Candied fruit	250 mg/kg		Adopted	2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	200 mg/kg		Adopted	2005
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	75 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		6	
05.1.3	Cocoa-based spreads, including fillings	GMP		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		Adopted	2005
05.3	Chewing gum	10000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		Adopted	2005
06.3	Breakfast cereals, including rolled oats	75 mg/kg		Adopted	2005
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75 mg/kg		Adopted	2005
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		Adopted	2005

CX/FA 07/39/8 - Table One Page 137 of 495

	OX	

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Note 72	Adopted 2005
09.1.1	Fresh fish	GMP	Note 50	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	250 mg/kg	Note 22	Adopted 2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg		Adopted 2005
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	50 mg/kg		3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6
10.1	Fresh eggs	GMP	Note 4	Adopted 2005
10.4	Egg-based desserts (e.g., custard)	GMP		6
12.2.2	Seasonings and condiments	1000 mg/kg		Adopted 2005
12.4	Mustards	GMP		6
12.5	Soups and broths	100 mg/kg		Adopted 2005
12.6	Sauces and like products	75 mg/kg		Adopted 2005
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP		6
12.9.5	Other protein products	GMP		6
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP		6
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP		6
13.6	Food supplements	GMP		6
14.1.3.2	Vegetable nectar	GMP		6
14.1.3.4	Concentrates for vegetable nectar	GMP		6
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		Adopted 2005
14.2.2	Cider and perry	GMP		6

CX/FA 07/39	CX/FA 07/39/8 - Table One		Page	138 of 49	5
IRON OXIDES	6				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Yea
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP		6	_
14.2.4	Wines (other than grape)	GMP		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		Adopted	200
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	400 mg/kg		Adopted	200
ISOMAL <sup>*</sup>	T				
Isomalt	INS: 953				
Function:	Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, S	weetener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Yea
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01 2 2	Pannatad milk (plain)	CMD		7	

Function:	Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, S	weetener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	50000 mg/kg		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100000 mg/kg		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4.1	Cooked fish and fish products	GMP		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	

CX/FA 07/3	9/8 - Table One		Page 139 of 495		
ISOMALT			. 490		
Function:	Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent,	Sweetener			
FoodCatNo	FoodCategory		Comments	Step Year	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	100000 mg/kg		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300000 mg/kg		4	
ISOPRO	PYL CITRATES				
Isopropyl Cit	rates INS: 384				
Function:	Antioxidant, Preservative, Sequestrant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
02.1.2	Vegetable oils and fats	200 mg/kg		Adopted 2005	
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		Adopted 2001	
02.2.1.2	Margarine and similar products	200 mg/kg		Adopted 2001	
02.2.1.2	Margarine and similar products	100 mg/kg	Note 148	7	
02.2.2	Emulsions containing less than 80% fat	100 mg/kg		Adopted 2001	
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg		Adopted 2001	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg		Adopted 2001	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		Adopted 2001	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		Adopted 2001	
KARAYA	A GUM				
Karaya Gum	INS: 416				
Function:	Bulking Agent, Emulsifier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
01.1.1	Milk and buttermilk (plain)	200 mg/kg		7	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	200 mg/kg		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	

GMP

7

02.1.3

Lard, tallow, fish oil, and other animal fats

CX/FA 07/39/8 - Table One			Page	140 of 49	5
KARAYA GUN	И				
Function:	Bulking Agent, Emulsifier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		7	
04.1.1.3	Peeled or cut fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1	Fresh meat, poultry, and game	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	

GMP

GMP

GMP

**GMP** 

GMP

Note 51

7

7

7

7

## **KONJAC FLOUR**

12.1.2

12.2.1

13.2

14.1.5

14.2.3

Konjac Flour INS: 425

Complementary foods for infants and young children

Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Salt Substitutes

Herbs and spices

Grape wines

Function:	Emulsifier, Stabilizer, thickener		
FoodCatNo	FoodCategory	MaxLevel Comm	ents Step Year
01.1.1	Milk and buttermilk (plain)	GMP	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	2000 mg/kg	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7

CX/FA 07/39/8 - Table One Page 141 of 495

#### KONJAC FLOUR

Function: Emulsifier, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	10000 mg/kg		7	
08.1	Fresh meat, poultry, and game	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

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

Lactic Acid (L-, D- and DL-) INS: 270

Function:	Acidity Regulator		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2.1	Fermented milks (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	4
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	4
01.6.6	Whey protein cheese	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
02.2.1.2	Margarine and similar products	GMP	4
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7

CX/FA 07/39	/8 - Table One		Page 142 of 495		
LACTIC ACID	(L-, D- and DL-)				
Function:	Acidity Regulator				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		4	
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	GMP	Note 83	4	
13.2	Complementary foods for infants and young children	15000 mg/kg		7	
14.2.3	Grape wines	4000 mg/kg		4	

# LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol INS: 472b

Function:	Emulsifier, Sequestrant, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	10000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	10000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	80000 mg/kg		7	
02.2.1.2	Margarine and similar products	10000 mg/kg		4	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
06.1	Whole, broken, or flaked grain, including rice	GMP		7	

CX/FA 07/39/8 - Table One Page 143 of 495

## LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Emulsifier, Sequestrant, Stabilizer

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

# **LACTITOL**

Lactitol INS: 966

Function:	Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	30000 mg/kg	4
01.4.1	Pasteurized cream (plain)	30000 mg/kg	4
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	30000 mg/kg	4
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	4
06.4.2	Dried pastas and noodles and like products	GMP	7
08.1	Fresh meat, poultry, and game	GMP	4
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	7

CX/FA 07/39	9/8 - Table One		Page	144 of 495	
LACTITOL					
Function:	Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		4	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	30000 mg/kg		4	
LECITHII Lecithins	N INS: 322				
Function:	Antioxidant, Emulsifier, Stabilizer				
FoodCatNo	FoodCategory	 MaxLevel	Comments	Step	 Year
01.1.1.2	Buttermilk (plain)	GMP		- <del></del> - 7	<u> </u>
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	5000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	20000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg		7	
02.2.1.2	Margarine and similar products	GMP		4	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.2	Flours and starches (including soybean powder)	5000 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
00.2.1	Erozon fish fish fillate and fish products including	CMD		7	

GMP

7

Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

09.2.1

CX/FA 07/39/8 - Table One			Page 145 of 495		
LECITHIN					
Function:	Antioxidant, Emulsifier, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	5000 mg/kg	Note 72	7	
13.1.2	Follow-up formulae	5000 mg/kg	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	15000 mg/kg		4	
13.2	Complementary foods for infants and young children	15000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

# **LUTEIN FROM TAGETES ERECTA**

Lutein from Tagetes erecta INS: 161bi

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg	Note 52	4	<b></b>
01.6.1	Unripened cheese	GMP		4	
01.6.2	Ripened cheese	GMP		4	
01.6.4.1	Plain processed cheese	GMP		4	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		4	
01.6.5	Cheese analogues	GMP		4	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		4	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		4	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		4	
04.1.2.5	Jams, jellies, marmelades	100 mg/kg		4	
04.1.2.7	Candied fruit	200 mg/kg		4	

CX/FA 07/39/8 - Table One Page 146 of 495

## LUTEIN FROM TAGETES ERECTA

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		4	
04.1.2.11	Fruit fillings for pastries	150 mg/kg		4	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		4	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		4	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		4	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		4	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		4	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	GMP		4	
08.4	Edible casings (e.g., sausage casings)	GMP		4	
09.1.1	Fresh fish	300 mg/kg	Note 50	4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	4	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 22	4	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP		4	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		4	
10.2	Egg products	GMP		4	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		4	
12.2.2	Seasonings and condiments	500 mg/kg		4	
12.4	Mustards	300 mg/kg		4	
12.5	Soups and broths	50 mg/kg		4	
12.6	Sauces and like products	500 mg/kg	Note 92	4	
12.9.5	Other protein products	100 mg/kg		4	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		4	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		4	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	100 mg/kg		4	
13.6	Food supplements	300 mg/kg		4	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		4	
14.2.2	Cider and perry	200 mg/kg		4	

CX/FA 07/39	9/8 - Table One		Page	147 of 49	5
LUTEIN FROI	M TAGETES ERECTA				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.4	Wines (other than grape)	200 mg/kg		4	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		4	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		4	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		4	
LYSOZY	ME				
Lysozyme	INS: 1105				
Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.2	Ripened cheese	GMP	. – – –	Adopted	1999
14.2.2	Cider and perry	500 mg/kg		Adopted	2004
14.2.3	Grape wines	500 mg/kg		Adopted	2004
MAGNES	SIUM CARBONATE				
Magnesium (	Carbonate INS: 504i				
Function:	Acidity Regulator, Anticaking Agent, Colour Retention Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP	. – – –	<u>-</u> -	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	2006
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	5000 mg/kg	Note 36	4	
06.2.1	Flours	1500 mg/kg		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 36	4	

CX/FA 07/39/8 - Table One Page 148 of 495

#### MAGNESIUM CARBONATE

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent

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

### **MAGNESIUM CHLORIDE**

Magnesium Chloride INS: 511

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

CX/FA 07/39/8 - Table One	Page 149 of 495

#### MAGNESIUM CHLORIDE

Function: Colour Retention Agent, Firming Agent

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

# **MAGNESIUM GLUTAMATE, DI-L-**

Magnesium Glutamate, DI-L- INS:

Function: Flavour Enhancer

FoodCatNo FoodCategory MaxLevel

 FoodCatNo
 FoodCategory
 MaxLevel
 Comments
 Step

 12.1.2
 Salt Substitutes
 GMP
 7

 12.2.1
 Herbs and spices
 GMP
 Note 51
 7

Year

625

### **MAGNESIUM HYDROGEN CARBONATE**

Magnesium Hydrogen Carbonate INS: 504ii

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

CX/FA 07/39/8 - Table One Page 150 of 495

#### MAGNESIUM HYDROGEN CARBONATE

Function: Acidity Regulator, Anticaking Agent, Firming Agent

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

### **MAGNESIUM HYDROXIDE**

Magnesium Hydroxide INS: 528

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

# **MAGNESIUM OXIDE**

Magnesium Oxide INS: 530

Dried whey and whey products, excluding whey cheeses 10000 mg/kg Adopted 200  MAGNESIUM SILICATE (SYNTHETIC)  Magnesium Silicate (Synthetic) INS: 553i  Function: Anticaking Agent  FoodCatNo FoodCategory MaxLevel Comments Step Year  01.8.2 Dried whey and whey products, excluding whey cheeses 10000 mg/kg Adopted 200  11.1.2 Powdered sugar, powdered dextrose 15000 mg/kg Note 56 Adopted 200  12.1.1 Salt GMP Adopted 200  12.1.2 Salt Substitutes 10000 mg/kg 7  MALIC ACID (DL-)  Malic Acid (DL-) INS: 296  Function: Acidity Regulator, Sequestrant  FoodCatNo FoodCategory MaxLevel Comments Step Year  01.2.1 Fermented milks (plain) GMP 7  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 4	CX/FA 07/39	9/8 - Table One		Page	e 151 of 495
FoodCalNo FoodCalegory	MAGNESIUM	OXIDE			
Dies whey and whey products, excluding whey cheeses 10000 mg/kg Adopted 200 (12.1.1 Salt GMP Adopted 200 (12.1.2 Fermented milks (plain) (12.1.2 Fermented milks (plain), heat-treated after fermentation GMP Adopted 200 (12.1.2 Fermented milks (plain), heat-treated after fermentation GMP Adopted 200 (12.1.2 Vegetable oils and fats 100 mg/kg 7 (12.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7 (12.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7 (12.1.3 Ferze vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (12.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (12.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (12.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (12.2.2 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (12.2.2 Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (12.2.2 Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (12.2.2 Fermented vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (12.2.2 Fermented vegetable	Function:	Anticaking Agent			
MAGNESIUM SILICATE (SYNTHETIC)  Magnesium Silicate (Synthetic)  INS: 553i  Function: Anticaking Agent  FoodCatNo FoodCategory	FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
MAGNESIUM SILICATE (SYNTHETIC)  Magnesium Silicate (Synthetic) INS: 553i  Function: Anticaking Agent  FoodCathol FoodCategory	01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 2006
Magnesium Silicate (Synthetic) INS: 553i  Function: Anticaking Agent  FoodCatNo FoodCategory	12.1.1	Salt	GMP		Adopted 2006
Function: Anticaking Agent  FoodCatNo FoodCategory	MAGNES	SIUM SILICATE (SYNTHETIC)			
FoodCatNo FoodCategory	Magnesium	Silicate (Synthetic) INS: 553i			
Dried whey and whey products, excluding whey cheeses 10000 mg/kg Adopted 200 11.1.2 Powdered sugar, powdered dextrose 15000 mg/kg Note 56 Adopted 200 12.1.1 Salt GMP Adopted 200 12.1.1 Salt Substitutes 10000 mg/kg 7 Adopted 200 12.1.2 Fermented milks (plain) GMP Adopted 200 12.1.2 Fermented milks (plain), heat-treated after fermentation GMP Adopted 200 12.1.2 Vegetable oils and fats 100 mg/kg 7 Adopted 200 12.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7 Adopted 200 12.1.3 Fersh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 14.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 14.2.2.1 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and seaweed products, excluding fermented soybean products of food category 12.10 GMP 4 Processed fish and fish products, including mollusks, CMP 4	Function:	Anticaking Agent			
11.1.2 Powdered sugar, powdered dextrose  15000 mg/kg Note 56 Adopted 200 12.1.1 Salt  GMP Adopted 200 12.1.2 Salt Substitutes  10000 mg/kg 7  MALIC ACID (DL-)  Malic Acid (DL-)  Malic Acid (DL-)  INS: 296  Function: Acidity Regulator, Sequestrant  FoodCatNo FoodCategory MaxLevel Comments Step Yee 01.2.1 Fermented milks (plain) GMP 7  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 4  01.6.6 Whey protein cheese GMP Adopted 200 02.1.2 Vegetable oils and fats 100 mg/kg 7  02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7  04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms 12.1.2 Salt Substitutes GMP Note 51 4	FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.1.1 Salt Substitutes 10000 mg/kg 7  MALIC ACID (DL-)  Malic Acid (DL-) INS: 296  Function: Acidity Regulator, Sequestrant  FoodCatNo FoodCategory MaxLevel Comments Step Year 01.2.1 Fermented milks (plain) GMP 7  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 4  01.6.6 Whey protein cheese GMP Adopted 200  02.1.2 Vegetable oils and fats 100 mg/kg 7  02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7  04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) (GMP A Depth of the cotter of food category 12.10 GMP A Depth of the cotter of food category 12.10 GMP A Depth of	01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 2006
MALIC ACID (DL-)  Malic Acid (DL-)  Malic Acid (DL-)  INS: 296  Function: Acidity Regulator, Sequestrant  FoodCatNo FoodCategory  01.2.1 Fermented milks (plain)  01.2.1.2 Fermented milks (plain), heat-treated after fermentation  01.2.1.2 Fermented milks (plain), heat-treated after fermentation  02.1.2 Vegetable oils and fats  02.1.3 Lard, tallow, fish oil, and other animal fats  02.1.3 Lard, tallow, fish oil, and other animal fats  04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seased orderoducts, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products  GMP  4  O9.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes  GMP  Note 51  4	11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted 2006
MALIC ACID (DL-)  Malic Acid (DL-)  Malic Acid (DL-)  INS: 296  Function: Acidity Regulator, Sequestrant  FoodCatNo FoodCategory MaxLevel Comments Step Year  01.2.1 Fermented milks (plain)  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 4  01.6.6 Whey protein cheese GMP Adopted 200  02.1.2 Vegetable oils and fats 100 mg/kg 7  02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7  04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and outs and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products  GMP 4  09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes GMP A  12.2.1 Herbs and spices GMP Note 51 4	12.1.1	Salt	GMP		Adopted 2006
Function: Acidity Regulator, Sequestrant  FoodCattNo FoodCategory MaxLevel Comments Step Year  01.2.1 Fermented milks (plain)  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 4  01.6.6 Whey protein cheese GMP Adopted 200  02.1.2 Vegetable oils and fats 100 mg/kg 7  02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7  04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products GMP 4  09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes GMP Note 51 4	12.1.2	Salt Substitutes	10000 mg/kg		7
Function: Acidity Regulator, Sequestrant  FoodCattNo FoodCategory MaxLevel Comments Step Year  01.2.1 Fermented milks (plain)  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 4  01.6.6 Whey protein cheese GMP Adopted 200  02.1.2 Vegetable oils and fats 100 mg/kg 7  02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7  04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products GMP 4  09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes GMP Note 51 4	MALIC A	CID (DL-)			
FoodCatNo FoodCategory MaxLevel Comments Step Year 01.2.1 Fermented milks (plain) GMP 7  01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 4  01.6.6 Whey protein cheese GMP Adopted 200 02.1.2 Vegetable oils and fats 100 mg/kg 7  02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7  04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products GMP 4  09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes GMP 4  12.2.1 Herbs and spices GMP Note 51 4		•			
01.2.1 Fermented milks (plain) 01.2.1.2 Fermented milks (plain), heat-treated after fermentation 01.2.1.2 Fermented milks (plain), heat-treated after fermentation 01.2.1.2 Fermented milks (plain), heat-treated after fermentation 02.1.2 Whey protein cheese 03MP 02.1.2 Vegetable oils and fats 100 mg/kg 7 02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7 04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 06.4.2 Dried pastas and noodles and like products 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms 04.2.2.1 Herbs and spices 04.2.2.1 Herbs and spices 05 GMP 06 GMP 07 OMP 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms 06 GMP 07 OMP 08 OMP 09 O	Function:	Acidity Regulator, Sequestrant			
01.2.1.2 Fermented milks (plain), heat-treated after fermentation GMP 4 01.6.6 Whey protein cheese GMP Adopted 200 02.1.2 Vegetable oils and fats 100 mg/kg 7 02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7 04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 06.4.2 Dried pastas and noodles and like products 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms 12.1.2 Salt Substitutes GMP 4 12.2.1 Herbs and spices GMP Note 51 4	FoodCatNo				
01.6.6 Whey protein cheese GMP Adopted 200 02.1.2 Vegetable oils and fats 100 mg/kg 7 02.1.3 Lard, tallow, fish oil, and other animal fats 100 mg/kg 7 04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds GMP 7 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds GMP 7 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 06.4.2 Dried pastas and noodles and like products GMP 4 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms GMP 4 12.1.2 Salt Substitutes GMP 4 12.2.1 Herbs and spices GMP Note 51 4	1 000Cativo	FoodCategory	MaxLevel	Comments	Step Year
02.1.2       Vegetable oils and fats       100 mg/kg       7         02.1.3       Lard, tallow, fish oil, and other animal fats       100 mg/kg       7         04.2.1       Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds       GMP       7         04.2.2.1       Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds       GMP       7         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP       4         06.4.2       Dried pastas and noodles and like products       GMP       4         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP       4         12.1.2       Salt Substitutes       GMP       Note 51       4         12.2.1       Herbs and spices       GMP       Note 51       4		<u> </u>		Comments	<del>-</del>
D2.1.3 Lard, tallow, fish oil, and other animal fats  100 mg/kg  7  04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products  09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes  GMP  4  12.2.1 Herbs and spices  GMP  Note 51  4	01.2.1	Fermented milks (plain)	GMP	Comments	7
O4.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  O4.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  O4.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  O6.4.2 Dried pastas and noodles and like products  O9.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes  GMP  Vote 51  4	01.2.1.2	Fermented milks (plain) Fermented milks (plain), heat-treated after fermentation	GMP GMP	Comments	7
and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products  GMP  4  09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes  GMP  Note 51  4	01.2.1 01.2.1.2 01.6.6	Fermented milks (plain)  Fermented milks (plain), heat-treated after fermentation  Whey protein cheese	GMP GMP GMP	Comments	7 4 Adopted 2006
and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds  04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products  GMP  4  09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes  GMP  4  12.2.1 Herbs and spices  GMP  Note 51  4	01.2.1.2 01.6.6 02.1.2	Fermented milks (plain)  Fermented milks (plain), heat-treated after fermentation  Whey protein cheese  Vegetable oils and fats	GMP GMP GMP 100 mg/kg	Comments	7 4 Adopted 2006
roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10  06.4.2 Dried pastas and noodles and like products  GMP 4  09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes  GMP 4  12.2.1 Herbs and spices  GMP Note 51 4	01.2.1.2 01.6.6 02.1.2 02.1.3	Fermented milks (plain)  Fermented milks (plain), heat-treated after fermentation  Whey protein cheese  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds,	GMP GMP GMP 100 mg/kg 100 mg/kg	Comments	7 4 Adopted 2006 7
Processed fish and fish products, including mollusks, crustaceans, and echinoderms  12.1.2 Salt Substitutes  GMP  4  12.2.1 Herbs and spices  GMP Note 51  4	01.2.1.2 01.6.6 02.1.2 02.1.3 04.2.1	Fermented milks (plain) Fermented milks (plain), heat-treated after fermentation Whey protein cheese Vegetable oils and fats Lard, tallow, fish oil, and other animal fats Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds,	GMP GMP GMP 100 mg/kg 100 mg/kg GMP	Comments	7 4 Adopted 2006 7 7
crustaceans, and echinoderms  12.1.2 Salt Substitutes GMP 4  12.2.1 Herbs and spices GMP Note 51 4	01.2.1.2 01.6.6 02.1.2 02.1.3 04.2.1	Fermented milks (plain) Fermented milks (plain), heat-treated after fermentation Whey protein cheese Vegetable oils and fats Lard, tallow, fish oil, and other animal fats Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products	GMP GMP 100 mg/kg 100 mg/kg GMP	Comments	7 4 Adopted 2006 7 7 7
12.2.1 Herbs and spices GMP Note 51 4	01.2.1.2 01.6.6 02.1.2 02.1.3 04.2.1 04.2.2.1	Fermented milks (plain) Fermented milks (plain), heat-treated after fermentation Whey protein cheese Vegetable oils and fats Lard, tallow, fish oil, and other animal fats Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP GMP 100 mg/kg 100 mg/kg GMP GMP	Comments	7 4 Adopted 2006 7 7 7 7
	01.2.1.2 01.6.6 02.1.2 02.1.3 04.2.1 04.2.2.1 04.2.2.7	Fermented milks (plain) Fermented milks (plain), heat-treated after fermentation Whey protein cheese Vegetable oils and fats Lard, tallow, fish oil, and other animal fats Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 Dried pastas and noodles and like products Processed fish and fish products, including mollusks,	GMP GMP 100 mg/kg 100 mg/kg GMP GMP GMP	Comments	7 4 Adopted 2006 7 7 7 4
13.1.3 Formulae for special medical purposes for infants GMP 4	01.2.1 01.2.1.2 01.6.6 02.1.2 02.1.3 04.2.1 04.2.2.1 04.2.2.7 06.4.2 09.2	Fermented milks (plain) Fermented milks (plain), heat-treated after fermentation Whey protein cheese Vegetable oils and fats Lard, tallow, fish oil, and other animal fats Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 Dried pastas and noodles and like products Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP GMP 100 mg/kg 100 mg/kg GMP GMP GMP	Comments	7 4 Adopted 2006 7 7 7 4 4 4 4 4
	01.2.1.2 01.2.1.2 01.6.6 02.1.2 02.1.3 04.2.1 04.2.2.1 04.2.2.7 06.4.2 09.2 12.1.2	Fermented milks (plain) Fermented milks (plain), heat-treated after fermentation Whey protein cheese Vegetable oils and fats Lard, tallow, fish oil, and other animal fats Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 Dried pastas and noodles and like products Processed fish and fish products, including mollusks, crustaceans, and echinoderms Salt Substitutes	GMP GMP 100 mg/kg 100 mg/kg GMP GMP GMP GMP GMP		7 4 Adopted 2006 7 7 7 4 4 4 4 4 4

13.2

Complementary foods for infants and young children

7

GMP

CX/FA 07/39/8 - Table One Page 152 of 495

MALIC ACID (DL-)

Function: Acidity Regulator, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	_
14.1.2.1	Fruit juice	GMP	Note 115	Adopted 2005	
14.1.2.2	Vegetable juice	3000 mg/kg		4	
14.1.2.3	Concentrates for fruit juice	GMP	Notes 115 & 127	Adopted 2005	
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg		4	
14.1.3.1	Fruit nectar	GMP		Adopted 2005	i
14.1.3.2	Vegetable nectar	3000 mg/kg		4	
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted 2005	
14.1.3.4	Concentrates for vegetable nectar	3000 mg/kg		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	
14.2.3	Grape wines	4000 mg/kg		4	

# **MALTITOL and MALTITOL SYRUP**

Maltitol and Maltitol Syrup INS: 965

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

CX/FA 07/3	9/8 - Table One	Page 153 of 495			
MALTITOL ar	d MALTITOL SYRUP				
Function:	Bulking Agent, Emulsifier, Stabilizer, Sweetener, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	. – – – .	4	
10.2.2	Frozen egg products	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		4	
12.1.2	Salt Substitutes	50000 mg/kg		4	
12.2.1	Herbs and spices	50000 mg/kg	Note 51	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000 mg/kg		4	
MALTOL					
Maltol	INS: 636				
Function:	Flavour Enhancer, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg		7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		7	
05.1.4	Cocoa and chocolate products	200 mg/kg		7	
05.1.5	Imitation chocolate, chocolate substitute products	200 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		7	
05.3	Chewing gum	200 mg/kg		7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		7	
14.2.2	Cider and perry	250 mg/kg		7	
14.2.3	Grape wines	250 mg/kg		7	
14.2.4	Wines (other than grape)	250 mg/kg		7	
MANNIT	OL				
Mannitol	INS: 421				
Function:	Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, Sweet	tener, thickener			
	FoodCategory	MaxLevel			-, <i>,</i>

CX/FA 07/39/8 - Table One Page 154 of 495

MANNITOL

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

# **METHYL CELLULOSE**

13.2

Methyl Cellulose INS: 461

Complementary foods for infants and young children

Function:	Bulking Agent, Emulsifier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	

GMP

7

CX/FA 07/39/8 - Table One Page 155 of 495

METHYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41 & 61	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

# METHYL ETHYL CELLULOSE

Methyl Ethyl Cellulose INS: 465

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

CX/FA 07/39/8 - Table One Page 156 of 495

#### METHYL ETHYL CELLULOSE

Function: Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, thickener

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

# MICROCRYSTALLINE CELLULOSE

Microcrystalline Cellulose INS: 460i

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

CX/FA 07/39/8 - Table One Page 157 of 495

#### MICROCRYSTALLINE CELLULOSE

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

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

# **MICROCRYSTALLINE WAX**

Microcrystalline Wax INS: 905ci

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

# MINERAL OIL (HIGH VISCOSITY)

Mineral Oil (High Viscosity) INS: 905d

Function:	Glazing Agent, Release Agent					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
04.1.2.2	Dried fruit	5000 mg/kg		Adopted	2005	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	2000 mg/kg	Note 3	Adopted	2004	

CX/FA 07/39/8 - Table One	Page 158 of 495

### MINERAL OIL (HIGH VISCOSITY)

Glazing Agent, Release Agent Function:

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 3	Adopted 2004
05.3	Chewing gum	20000 mg/kg		Adopted 2004
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	2000 mg/kg	Note 3	Adopted 2004
06.1	Whole, broken, or flaked grain, including rice	800 mg/kg	Note 98	Adopted 2004
07.0	Bakery wares	3000 mg/kg	Note 125	Adopted 2004
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	950 mg/kg	Note 3	Adopted 2004
08.3.3	Frozen processed comminuted meat, poultry, and game products	950 mg/kg	Note 3	Adopted 2004

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

Mineral Oil (Medium & Low Viscosity, Class I)

INS: 905e

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

# **MONO- AND DIGLYCERIDES**

Mono- and Diglycerides INS: 471

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

CX/FA 07/39/8 - Table One				159 of 495
MONO- AND	DIGLYCERIDES			
Function:	Antifoaming Agent, Bulking Agent, Emulsifier, Stabilizer, thick	kener		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
06.4.1	Fresh pastas and noodles and like products	GMP		4
06.4.2	Dried pastas and noodles and like products	30000 mg/kg		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	6000 mg/kg		7
12.1.2	Salt Substitutes	5000 mg/kg		7
12.2.1	Herbs and spices	5000 mg/kg	Note 51	7
13.1.1	Infant formulae	4000 mg/kg	Note 72	7
13.1.2	Follow-up formulae	4000 mg/kg	Note 72	7
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		4
13.2	Complementary foods for infants and young children	15000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7
14.2.3	Grape wines	18 mg/kg		7
MONOAI	MMONIUM GLUTAMATE, L-			
Monoammon	ium Glutamate, L- INS: 624			
Function:	Flavour Enhancer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
08.1	Fresh meat, poultry, and game	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
MONOPO	OTASSIUM GLUTAMATE, L-			
	um Glutamate, L- INS: 622			
Function:	Flavour Enhancer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
_ <b></b>	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
	monacks, oractaceans, and commodernic			
12.1.2	Salt Substitutes	GMP		7

CX/FA 07/39/8 - Table One Page 160 of 495

MONOPOTASSIUM GLUTAMATE, L-

Function: Flavour Enhancer

FoodCatNo FoodCategory MaxLevel Comments Step Year

# MONOSODIUM GLUTAMATE, L-

Monosodium Glutamate, L- INS: 621

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

# **MONOSTARCH PHOSPHATE**

Monostarch Phosphate INS: 1410

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

CX/FA 07/39/8 - Table One Page 161 of 495

MONOSTARCH PHOSPHATE

Function: Bulking Agent, Emulsifier, Stabilizer, thickener

FoodCatNo FoodCategory MaxLevel Comments Step Year

### **NEOTAME**

Neotame INS: 961

Function:	Flavour Enhancer, Sweetener		_
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg	3
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	65 mg/kg	3
01.3.2	Beverage whiteners	GMP	3
01.4.1	Pasteurized cream (plain)	GMP	3
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	3
01.4.3	Clotted cream (plain)	GMP	3
01.4.4	Cream analogues	33 mg/kg	3
01.5.1	Milk powder and cream powder (plain)	GMP	3
01.5.2	Milk and cream powder analogues	65 mg/kg	3
01.6.1	Unripened cheese	33 mg/kg	3
01.6.5	Cheese analogues	33 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	3
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg	3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	3
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	3
04.1.2.1	Frozen fruit	100 mg/kg	3
04.1.2.2	Dried fruit	100 mg/kg	3
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	3
04.1.2.4	Canned or bottled (pasteurized) fruit	33 mg/kg	3
04.1.2.5	Jams, jellies, marmelades	33 mg/kg	3
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	65 mg/kg	3
04.1.2.7	Candied fruit	65 mg/kg	3
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	3
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	3
04.1.2.10	Fermented fruit products	65 mg/kg	3

CX/FA 07/39/8 - Table One Page 162 of 495

	ГΑ	

Function: Flavour Enhancer, Sweetener

FoodCatNa	FoodCategory	Movierel	Comments
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
04.1.2.11	Fruit fillings for pastries	100 mg/kg	3
04.1.2.12	Cooked fruit	65 mg/kg	3
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	3
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	3
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg	3
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	3
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	33 mg/kg	3
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg	3
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	33 mg/kg	3
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	100 mg/kg	3
05.1.2	Cocoa mixes (syrups)	33 mg/kg	3
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	3
05.1.4	Cocoa and chocolate products	80 mg/kg	3
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg	3
05.3	Chewing gum	1000 mg/kg	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	33 mg/kg	3
06.3	Breakfast cereals, including rolled oats	80 mg/kg	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	33 mg/kg	3
07.1	Bread and ordinary bakery wares	70 mg/kg	3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	80 mg/kg	3
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10 mg/kg	3
08.3	Processed comminuted meat, poultry, and game products	10 mg/kg	3

CX/FA 07/39/8 - Table One Page 163 of 495

			IF.

Function: Flavour Enhancer, Sweetener

i unction.	riavour Emilancer, oweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg		3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg		3	
10.2.3	Dried and/or heat coagulated egg products	33 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	33 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	100 mg/kg		3	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	12 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	65 mg/kg		3	
12.3	Vinegars	12 mg/kg		3	
12.4	Mustards	12 mg/kg		3	
12.5	Soups and broths	20 mg/kg		3	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	65 mg/kg		3	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	70 mg/kg		3	
12.6.3	Mixes for sauces and gravies	12 mg/kg		3	
12.6.4	Clear sauces (e.g., fish sauce)	12 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	33 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	25 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	33 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	65 mg/kg		3	
13.6	Food supplements	90 mg/kg		3	
14.1.2.2	Vegetable juice	65 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	65 mg/kg		3	
14.1.3.2	Vegetable nectar	65 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	65 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	33 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg		3	
14.2.1	Beer and malt beverages	20 mg/kg		3	
14.2.2	Cider and perry	20 mg/kg		3	

CX/FA 07/39/8 - Table One Page 164 of 495				 5	
NEOTAME					
Function:	Flavour Enhancer, Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.4	Wines (other than grape)	23 mg/kg			
14.2.5	Mead	23 mg/kg		3	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	23 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	33 mg/kg		3	
15.0	Ready-to-eat savouries	16 mg/kg		3	
NISIN					
Nisin	INS: 234				
Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1	Milk and dairy-based drinks	 500 mg/kg	Note 28	4	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500 mg/kg	Note 28	4	
01.3	Condensed milk and analogues (plain)	500 mg/kg	Note 28	4	
01.4	Cream (plain) and the like	500 mg/kg	Note 28	4	
01.4.3	Clotted cream (plain)	10 mg/kg	Note 28	7	
01.5	Milk powder and cream powder and powder analogues (plain)	500 mg/kg	Note 28	4	
01.6.1	Unripened cheese	500 mg/kg	Note 28	4	
01.6.1	Unripened cheese	12.5 mg/kg	Note 28	7	
01.6.2	Ripened cheese	500 mg/kg	Note 28	4	
01.6.2	Ripened cheese	12.5 mg/kg	Note 28	7	
01.6.4	Processed cheese	500 mg/kg	Note 28	4	
01.6.4	Processed cheese	250 mg/kg	Note 28	7	
01.6.5	Cheese analogues	500 mg/kg	Note 28	4	
01.6.5	Cheese analogues	12.5 mg/kg	Note 28	7	
01.6.6	Whey protein cheese	12.5 mg/kg	kg Note 28 Adopted		2006
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg	Note 28	4	
01.8.1	Liquid whey and whey products, excluding whey cheeses	500 mg/kg	Note 28	4	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	Note 28	7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3 mg/kg	Note 28	7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	250 mg/kg	Note 28	7	
				_	

500 mg/kg

Note 28

0.80

Meat and meat products, including poultry and game

CX/FA 07/39	9/8 - Table One		Page	e 165 of 49	5
NISIN					
Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
10.2.1	Liquid egg products	GMP	Note 28		
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	GMP	Note 28	7	
12.9.5	Other protein products	200 mg/kg	Note 28	4	
NITRATE	S				
Sodium Nitra		Nitrate		INS: 25	52
Function:	Colour Retention Agent, Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.1	Unripened cheese	40 mg/kg	Note 30	7	
01.6.2	Ripened cheese	40 mg/kg	Note 30	7	
01.6.4	Processed cheese	40 mg/kg	Note 30	7	
01.6.5	Cheese analogues	40 mg/kg	Note 30	7	
08.1	Fresh meat, poultry, and game	150 mg/kg	Note 30	7	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1600 mg/kg	Note 30	7	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	450 mg/kg	Note 30	7	
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts	450 mg/kg	Note 30	7	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	365 mg/kg	Note 30	7	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	220 mg/kg	Note 30	7	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1250 mg/kg	Note 30	7	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	7	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	7	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	7	
08.3.3	Frozen processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	7	
08.4	Edible casings (e.g., sausage casings) 150 mg/k		Note 30	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	Note 30	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	365 mg/kg	Notes 22 & 30	7	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	220 mg/kg	Note 30	7	
14.2.4	Wines (other than grape)	70 mg/kg	Notes 30 & 31	7	

V	ΙT	R	ΙT	FS

### **NITRITES**

Potassium Nitrite INS: 249 Sodium Nitrite INS: 250

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

### **NITROGEN**

Nitrogen INS: 941

Function:	Propellant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	GMP	Note 59	7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	7	
01.4.1	Pasteurized cream (plain)	GMP	Note 59	7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	Note 59	4	
02.1.2	Vegetable oils and fats	GMP	Note 59	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	Note 59	7	
04.1.1	Fresh fruit	GMP	Note 59	7	

CX/FA 07/3	CX/FA 07/39/8 - Table One				5
NITROGEN					
Function:	Propellant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 59	7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	7	
13.2	Complementary foods for infants and young children	GMP	Note 59	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	7	
14.2.3	Grape wines	GMP	Note 59	7	

# **NITROUS OXIDE**

Nitrous Oxide INS: 942

Function:	Propellant		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1	Milk and buttermilk (plain)	GMP	7
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.1	Untreated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.1	Whole, broken, or flaked grain, including rice	GMP	7
06.2	Flours and starches (including soybean powder)	GMP	7
06.4.2	Dried pastas and noodles and like products	GMP	7
08.1	Fresh meat, poultry, and game	GMP	7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	7

CX/FA 07/39	9/8 - Table One		Pag	e 168 of 495
NITROUS OX	KIDE			
Function:	Propellant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
10.1	Fresh eggs	GMP		7
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	7
13.2	Complementary foods for infants and young children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7
ORTHO	PHENYLPHENOLS			
Ortho-Phenyl		enylphenol		INS: 232
,	•	, ·		
Eunction:	Proconyativo			
Function:	Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
		MaxLevel — — — — 12 mg/kg	Comments Note 49	Step Year Adopted 1999
FoodCatNo 04.1.1.2	FoodCategory			
FoodCatNo 04.1.1.2	FoodCategory Surface-treated fresh fruit  D STARCH			
FoodCatNo 04.1.1.2	FoodCategory Surface-treated fresh fruit  D STARCH			
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta	FoodCategory  Surface-treated fresh fruit  D STARCH  Inch INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener			
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta Function:	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404	12 mg/kg	Note 49	Adopted 1999
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta Function: FoodCatNo	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding	12 mg/kg  12 mg/kg  MaxLevel	Note 49	Adopted 1999  Step Year
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Star  Function: FoodCatNo 01.1.1.2	FoodCategory  Surface-treated fresh fruit  D STARCH  Inch INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)	12 mg/kg  12 mg/kg  MaxLevel  GMP	Note 49	Adopted 1999  Step Year
FoodCatNo  04.1.1.2  OXIDIZE  Oxidized Sta  Function:  FoodCatNo  01.1.1.2  01.2	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	12 mg/kg  12 mg/kg  MaxLevel GMP GMP	Note 49	Adopted 1999  Step Year  7 4
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta  Function: FoodCatNo 01.1.1.2 01.2 01.2.1.2	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Fermented milks (plain), heat-treated after fermentation	12 mg/kg  12 mg/kg  MaxLevel  GMP  GMP  GMP	Note 49	Adopted 1999  Step Year  7  4
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta  Function: FoodCatNo 01.1.1.2 01.2 01.2.1.2	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Fermented milks (plain), heat-treated after fermentation  Renneted milk (plain)	12 mg/kg  12 mg/kg  MaxLevel  GMP  GMP  GMP  GMP	Note 49	Adopted 1999  Step Year  7  4  7
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta  Function: FoodCatNo 01.1.1.2 01.2.2 01.2.1.2 01.2.1.2	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Fermented milks (plain), heat-treated after fermentation  Renneted milk (plain)  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams,	12 mg/kg  MaxLevel GMP GMP GMP GMP	Note 49	Adopted 1999  Step Year  7  4  7  7
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Stal  Function: FoodCatNo 01.1.1.2 01.2 01.2.1.2 01.2.1.2 01.4.1 01.4.2	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Fermented milks (plain), heat-treated after fermentation  Renneted milk (plain)  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	12 mg/kg  12 mg/kg  MaxLevel  GMP  GMP  GMP  GMP  GMP  GMP	Note 49	Adopted 1999  Step Year  7  4  7  7  7
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta  Function: FoodCatNo 01.1.1.2 01.2.2 01.2.1.2 01.4.1 01.4.2 02.1.2	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Fermented milks (plain), heat-treated after fermentation  Renneted milk (plain)  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats	12 mg/kg  MaxLevel GMP GMP GMP GMP GMP GMP GMP	Note 49	Adopted 1999  Step Year  7  4  7  7  7
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta Function: FoodCatNo 01.1.1.2 01.2.2 01.2.1.2 01.4.1 01.4.2 02.1.2 02.1.3	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Fermented milks (plain), heat-treated after fermentation  Renneted milk (plain)  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats	12 mg/kg  12 mg/kg  MaxLevel GMP GMP GMP GMP GMP GMP GMP	Note 49  Comments	Adopted 1999  Step Year  7  4  7  7  7  7  7
FoodCatNo 04.1.1.2  OXIDIZE Oxidized Sta  Function: FoodCatNo 01.1.1.2 01.2 01.2.1.2 01.2.2 01.4.1 01.4.2 02.1.2 02.1.3 04.1.1.2	FoodCategory  Surface-treated fresh fruit  D STARCH  INS: 1404  Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)  Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)  Fermented milks (plain), heat-treated after fermentation  Renneted milk (plain)  Pasteurized cream (plain)  Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Surface-treated fresh fruit  Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe	12 mg/kg  12 mg/kg  MaxLevel  GMP  GMP  GMP  GMP  GMP  GMP  GMP  GM	Note 49  Comments  Note 16	Adopted 1999  Step Year  7  4  7  7  7  7  7  7

CX/FA 07/3	9/8 - Table One		Page	169 of 49	95
OXIDIZED ST	TARCH				
Function:	Bulking Agent, Emulsifier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.3	Formulae for special medical purposes for infants	50000 mg/kg		4	
13.2	Complementary foods for infants and young children	50000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	
<b>PAPAIN</b>					
PAPAIN Papain	INS: 1101ii				
	INS: 1101ii  Flavour Enhancer, Flour Treatment Agent, Stabilizer				
Papain		 MaxLevel	Comments	Step	 Year
Papain Function:	Flavour Enhancer, Flour Treatment Agent, Stabilizer	MaxLevel 1000 mg/kg	Comments	Step 7	 Year 
Papain Function: FoodCatNo	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory	4000	Comments	<u>-</u>	Year
Function: FoodCatNo 06.1	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice	1000 mg/kg	Comments	7	Year
Function: FoodCatNo 06.1 06.2.1	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours	1000 mg/kg GMP	Comments	7 7	 Year 
Function: FoodCatNo 06.1 06.2.1 08.1.1	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours  Fresh meat, poultry, and game, whole pieces or cuts  Grape wines	1000 mg/kg GMP GMP	Comments	7 7	Year
Function:  FoodCatNo  06.1  06.2.1  08.1.1  14.2.3	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours  Fresh meat, poultry, and game, whole pieces or cuts  Grape wines	1000 mg/kg GMP GMP	Comments	7 7	Year
Function: FoodCatNo 06.1 06.2.1 08.1.1 14.2.3	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours  Fresh meat, poultry, and game, whole pieces or cuts  Grape wines	1000 mg/kg GMP GMP	Comments	7 7	Year
Function: FoodCatNo 06.1 06.2.1 08.1.1 14.2.3  PECTINS Pectins	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours  Fresh meat, poultry, and game, whole pieces or cuts  Grape wines  INS: 440	1000 mg/kg GMP GMP	Comments	7 7	Year Year
Papain  Function:  FoodCatNo  06.1  06.2.1  08.1.1  14.2.3  PECTINS  Pectins  Function:	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours  Fresh meat, poultry, and game, whole pieces or cuts  Grape wines  INS: 440  Emulsifier, Stabilizer, thickener	1000 mg/kg GMP GMP GMP		<del>-</del> 7 7 7 7 7	
Papain  Function:  FoodCatNo  06.1  06.2.1  08.1.1  14.2.3  PECTINS  Pectins  Function:  FoodCatNo	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours  Fresh meat, poultry, and game, whole pieces or cuts  Grape wines  INS: 440  Emulsifier, Stabilizer, thickener  FoodCategory	1000 mg/kg GMP GMP GMP		7 7 7 7 7 Step — — — — — — — — — — — — — — — — — — —	
Papain  Function:  FoodCatNo  06.1  06.2.1  08.1.1  14.2.3  PECTINS  Pectins  Function:  FoodCatNo  01.1.1	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours  Fresh meat, poultry, and game, whole pieces or cuts  Grape wines  INS: 440  Emulsifier, Stabilizer, thickener  FoodCategory  Milk and buttermilk (plain)	1000 mg/kg GMP GMP GMP GMP		7 7 7 7 7 Step 7 7	
Papain  Function:  FoodCatNo  06.1  06.2.1  08.1.1  14.2.3  PECTINS  Pectins  Function:  FoodCatNo  01.1.1  01.2.1.1	Flavour Enhancer, Flour Treatment Agent, Stabilizer  FoodCategory  Whole, broken, or flaked grain, including rice  Flours  Fresh meat, poultry, and game, whole pieces or cuts  Grape wines  INS: 440  Emulsifier, Stabilizer, thickener  FoodCategory  Milk and buttermilk (plain)  Fermented milks (plain), not heat-treated after fermentation	1000 mg/kg GMP GMP GMP  MaxLevel GMP GMP		7 7 7 7 Step 7 7	

CX/FA 07/39/8 - Table One Page 170 of 495

CX/FA 07/3	9/8 - Table One		Page	170 of 495
PECTINS				
Function:	Emulsifier, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		 7
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.2	Surface-treated fresh fruit	GMP		7
04.1.1.3	Peeled or cut fresh fruit	GMP		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	20000 mg/kg		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
06.4.1	Fresh pastas and noodles and like products	GMP		4
06.4.2	Dried pastas and noodles and like products	GMP		7
08.1	Fresh meat, poultry, and game	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 16	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 61	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.2	Follow-up formulae	10000 mg/kg	Note 72	7
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		4
13.2	Complementary foods for infants and young children	20000 mg/kg		7
14.1.2.1	Fruit juice	GMP	Note 35	Adopted 2005
14.1.2.3	Concentrates for fruit juice	GMP	Notes 35 & 127	Adopted 2005

GMP

Adopted 2005

14.1.3.1

Fruit nectar

CX/FA 07/39/8 - Table One			Page 171 of 495			
PECTINS						
Function:	Emulsifier, Stabilizer, thickener					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar	
14.1.3.2	Vegetable nectar	3000 mg/kg		4	_	
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted 200	)5	
14.1.3.4	Concentrates for vegetable nectar	3000 mg/kg		4		
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7		
14.2.3	Grape wines	GMP		7		

### PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate INS: 1413

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

CX/FA 07/39/8 - Table One Page 172 of 495

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

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1	Milk and buttermilk (plain)	1500 mg/kg	Note 33	4
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1320 mg/kg	Note 33	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2200 mg/kg	Note 33	4
01.3.1	Condensed milk (plain)	880 mg/kg	Notes 33 & 34	7
01.3.2	Beverage whiteners	22000 mg/kg	Note 33	7
01.4	Cream (plain) and the like	2200 mg/kg	Note 33	7
01.5.1	Milk powder and cream powder (plain)	4400 mg/kg	Note 33	7
01.5.2	Milk and cream powder analogues	2200 mg/kg	Note 33	4
01.6.1	Unripened cheese	10000 mg/kg	Note 33	7
01.6.2	Ripened cheese	880 mg/kg	Note 33	7
01.6.4	Processed cheese	14050 mg/kg	Note 33	7
01.6.5	Cheese analogues	13200 mg/kg	Note 33	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10500 mg/kg	Note 33	4
01.8.1	Liquid whey and whey products, excluding whey cheeses	880 mg/kg	Note 33	7
01.8.2	Dried whey and whey products, excluding whey cheeses	4400 mg/kg	Note 33	Adopted 2006

CX/FA 07/39/8 - Table One Page 173 of 495

#### PHOSPHATES

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

thickener

	tnickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.2	Vegetable oils and fats	220 mg/kg	Note 33	7
02.1.3	Lard, tallow, fish oil, and other animal fats	220 mg/kg	Note 33	7
02.2.1.1	Butter and concentrated butter	880 mg/kg	Notes 33 & 34	Adopted 2006
02.2.1.2	Margarine and similar products	40 mg/kg	Notes 33 & 148	7
02.2.1.3	Blends of butter and margarine	GMP	Note 33	7
02.2.2	Emulsions containing less than 80% fat	2200 mg/kg	Note 33	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	2200 mg/kg	Note 33	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	7000 mg/kg	Note 33	7
03.0	Edible ices, including sherbet and sorbet	12000 mg/kg	Note 33	7
04.1.2.1	Frozen fruit	200 mg/kg	Note 33	7
04.1.2.2	Dried fruit	10 mg/kg	Note 33	7
04.1.2.3	Fruit in vinegar, oil, or brine	1100 mg/kg	Note 33	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 33	7
04.1.2.5	Jams, jellies, marmelades	530 mg/kg	Note 33	7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1100 mg/kg	Note 33	7
04.1.2.7	Candied fruit	10 mg/kg	Note 33	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7000 mg/kg	Note 33	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7000 mg/kg	Note 33	7
04.1.2.11	Fruit fillings for pastries	7000 mg/kg	Note 33	7
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	Note 33	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1760 mg/kg	Notes 16 & 33	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5600 mg/kg	Notes 33 & 76	4
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	Notes 33 & 76	7
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	Notes 33 & 76	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2200 mg/kg	Note 33	7

CX/FA 07/39/8 - Table One Page 174 of 495

#### PHOSPHATES

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

	thickener	3 (	, , , , , , , , , , , , , , , , , , , ,	-,	,
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	Note 33	7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2200 mg/kg	Notes 33 & 76	7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	Note 33	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2200 mg/kg	Notes 33 & 76	7	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	Notes 33 & 76	7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	6000 mg/kg	Note 33	7	
05.1.3	Cocoa-based spreads, including fillings	220 mg/kg	Note 33	7	
05.1.4	Cocoa and chocolate products	2200 mg/kg	Note 33	7	
05.1.5	Imitation chocolate, chocolate substitute products	2200 mg/kg	Note 33	7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2200 mg/kg	Note 33	7	
05.3	Chewing gum	44000 mg/kg	Note 33	7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg	Note 33	7	
06.1	Whole, broken, or flaked grain, including rice	440 mg/kg	Note 33	7	
06.2.1	Flours	11900 mg/kg	Note 33	7	
06.2.2	Starches	6200 mg/kg	Note 33	4	
06.3	Breakfast cereals, including rolled oats	2200 mg/kg	Note 33	7	
06.4.1	Fresh pastas and noodles and like products	2000 mg/kg	Note 33	4	
06.4.2	Dried pastas and noodles and like products	2200 mg/kg	Note 33	7	
06.4.3	Pre-cooked pastas and noodles and like products	2200 mg/kg	Note 33	4	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	7000 mg/kg	Note 33	7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	5600 mg/kg	Note 33	4	
07.0	Bakery wares	9300 mg/kg	Note 33	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	1100 mg/kg	Note 33	7	
08.1.2	Fresh meat, poultry, and game, comminuted	2200 mg/kg	Note 33	7	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2200 mg/kg	Note 33	7	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	3100 mg/kg	Note 33	7	

CX/FA 07/39/8 - Table One Page 175 of 495

#### PHOSPHATES

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

thickener

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

CX/FA 07/39/8 - Table One Page 176 of 495

	11	റട			۸ ٦		$\sim$
$\boldsymbol{P}$	-	1.5	$\mathbf{r}$	н,	41	_	

Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Colour Retention Agent, Emulsifier, Firming Agent, Function:

	Flavour Enhancer, Flour Treatment Agent, Humectant, Preser thickener	valive, Naising Ag		i, Stabilizer,	
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar_
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	1320 mg/kg	Note 33	7	
12.5.2	Mixes for soups and broths	6600 mg/kg	Note 33	7	
12.6	Sauces and like products	8000 mg/kg	Note 33	7	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP	Note 33	7	
12.9.5	Other protein products	8800 mg/kg	Note 33	7	
13.1.3	Formulae for special medical purposes for infants	2200 mg/kg	Note 33	7	
13.2	Complementary foods for infants and young children	2200 mg/kg	Note 33	7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2200 mg/kg	Note 33	7	
13.4	Dietetic formulae for slimming purposes and weight reduction	2200 mg/kg	Note 33	7	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2200 mg/kg	Note 33	7	
13.6	Food supplements	2200 mg/kg	Note 33	7	
14.1.2.1	Fruit juice	1000 mg/kg	Notes 33, 40 & 122	Adopted 200	)5
14.1.2.2	Vegetable juice	2500 mg/kg	Notes 33 & 88	7	
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	Notes 33, 40, 122 & 127	Adopted 200	)5
14.1.2.4	Concentrates for vegetable juice	2500 mg/kg	Notes 3 & 88	7	
14.1.3.1	Fruit nectar	1000 mg/kg	Notes 33, 40 & 122	Adopted 200	)5
14.1.3.2	Vegetable nectar	2500 mg/kg	Notes 33 & 88	7	
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	Notes 33, 40, 122 & 127	Adopted 200	)5
14.1.3.4	Concentrates for vegetable nectar	2500 mg/kg	Notes 3 & 88	7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	12000 mg/kg	Note 33	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	880 mg/kg	Note 33	7	
14.2.1	Beer and malt beverages	440 mg/kg	Note 33	7	
14.2.2	Cider and perry	880 mg/kg	Note 33	7	
14.2.3	Grape wines	440 mg/kg	Note 33	7	
14.2.4	Wines (other than grape)	440 mg/kg	Note 33	7	
14.2.5	Mead	440 mg/kg	Note 33	7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	440 mg/kg	Note 33	7	

CX/FA 07/3	CX/FA 07/39/8 - Table One		Page	177 of 49	95	
PHOSPHATE	ES .					
Function:	Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Colour Retention Agent, Emulsifier, Firming Agent, Flavour Enhancer, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, thickener					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	12000 mg/kg	Note 33	7		
15.0	Ready-to-eat savouries	2200 mg/kg	Note 33	7		
16.0	Composite foods - foods that could not be placed in categories 01 - 15	2000 mg/kg	Note 33	7		
PUICODI	LATIDIO AOID AMMONIUM OALT					
PHOSPF	IATIDIC ACID, AMMONIUM SALT					

Phosphatidic Acid, Ammonium Salt INS: 442

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

# **PIMARICIN**

Pimaricin INS: 235

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

CX/FA 07/39/8 - Table One Page 178 of 495

#### POLYDEXTROSE

### **POLYDEXTROSE**

Polydextroses A and N INS: 1200

Function:	Bulking Agent, Humectant, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	GMP		7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.2	Brown sugar excluding products of food category 11.1.3	GMP		7	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	

# **POLYDIMETHYLSILOXANE**

Polydimethylsiloxane INS: 900a

Function:	Anticaking Agent, Antifoaming Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.5.1	Milk powder and cream powder (plain)	10 mg/kg		Adopted	1999
02.1.2	Vegetable oils and fats	10 mg/kg		Adopted	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg		Adopted	2006
02.2.1.2	Margarine and similar products	10 mg/kg		Adopted	1999
02.2.2	Emulsions containing less than 80% fat	10 mg/kg	Note 152	3	
04.1.2.3	Fruit in vinegar, oil, or brine	10 mg/kg		Adopted	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg		Adopted	1999
04.1.2.5	Jams, jellies, marmelades	30 mg/kg		Adopted	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	10 mg/kg		Adopted	1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	110 mg/kg		Adopted	1999
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	Note 15	Adopted	1999

CX/FA 07/39/8 - Table One Page 179 of 495

#### POLYDIMETHYLSILOXANE

Function: Anticaking Agent, Antifoaming Agent

FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg	Adopted 1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	Adopted 1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg	Adopted 1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg	Adopted 2004
05.1.5	Imitation chocolate, chocolate substitute products	10 mg/kg	Adopted 1999
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10 mg/kg	Adopted 1999
05.3	Chewing gum	100 mg/kg	Adopted 1999
06.4.3	Pre-cooked pastas and noodles and like products	50 mg/kg	3
06.6	Batters (e.g., for breading or batters for fish or poultry)	10 mg/kg	Adopted 1999
12.5	Soups and broths	10 mg/kg	Adopted 1999
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	50 mg/kg	6
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	Adopted 2004
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	Adopted 2004
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	50 mg/kg	Adopted 2004
13.6	Food supplements	50 mg/kg	Adopted 2004
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	20 mg/kg	Adopted 1999
14.2.1	Beer and malt beverages	10 mg/kg	Adopted 1999
14.2.2	Cider and perry	10 mg/kg	Adopted 1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg	Adopted 1999

### **POLYETHYLENE GLYCOL**

Polyethylene Glycol INS: 1521

Function:	Adjuvant, Antifoaming Agent, Carrier solvent, Emulsifier, Flavour Enhancer, Glazing Agent, Release Agent, Stabilizer, thickener					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
04.1.1.2	Surface-treated fresh fruit	GMP		Adopted	2001	
05.3	Chewing gum	20000 mg/kg		Adopted	2001	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	10000 mg/kg		Adopted	2001	

CX/FA 07/39	9/8 - Table One	Page 180 of 495	
POLYETHYLE	ENE GLYCOL	_	
Function:	Adjuvant, Antifoaming Agent, Carrier solvent, Emulsifier, Flavour Enhancer, Glazing Agent, Release Agent, Stabilizer, thickener		
FoodCatNo	FoodCategory MaxLevel	Comments Step Year	

13.6	Food supplements	70000 mg/kg	Adopted 2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Adopted 2001

### **POLYGLYCEROL ESTERS OF FATTY ACIDS**

Polyglycerol Esters of Fatty Acids INS: 475

Function:	Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, thicke	ener	_
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	7
01.2.1	Fermented milks (plain)	30000 mg/kg	7
01.3.2	Beverage whiteners	5000 mg/kg	7
01.4	Cream (plain) and the like	10000 mg/kg	7
01.5	Milk powder and cream powder and powder analogues (plain)	10000 mg/kg	7
01.6.4	Processed cheese	10000 mg/kg	7
01.6.5	Cheese analogues	5000 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	7
02.1.2	Vegetable oils and fats	20000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg	7
02.2.1.2	Margarine and similar products	5000 mg/kg	7
02.2.1.3	Blends of butter and margarine	20000 mg/kg	7
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg	7
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	9000 mg/kg	7
04.1.2.11	Fruit fillings for pastries	5000 mg/kg	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	3000 mg/kg	7

CX/FA 07/39/8 - Table One Page 181 of 495

# POLYGLYCEROL ESTERS OF FATTY ACIDS

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

FoodCatNo	FoodCategory		Comments Ste	year
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	9000 mg/kg	7	
05.1.4	Cocoa and chocolate products	10000 mg/kg	7	
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg	7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	7	
05.3	Chewing gum	20000 mg/kg	7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	7	
06.1	Whole, broken, or flaked grain, including rice	10000 mg/kg	7	
06.2	Flours and starches (including soybean powder)	10000 mg/kg	7	
06.3	Breakfast cereals, including rolled oats	10000 mg/kg	7	
06.4.2	Dried pastas and noodles and like products	20000 mg/kg	7	
06.4.3	Pre-cooked pastas and noodles and like products	20000 mg/kg	7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	9000 mg/kg	7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	10000 mg/kg	7	
07.1.1	Breads and rolls	10000 mg/kg	7	
07.1.2	Crackers, excluding sweet crackers	6000 mg/kg	7	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	6000 mg/kg	7	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg	7	
07.1.5	Steamed breads and buns	6000 mg/kg	7	
07.1.6	Mixes for bread and ordinary bakery wares	6000 mg/kg	7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg	7	
08.0	Meat and meat products, including poultry and game	5000 mg/kg	7	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	7	
10.2	Egg products	5000 mg/kg	7	
10.4	Egg-based desserts (e.g., custard)	9000 mg/kg	7	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	5000 mg/kg	7	
12.5.2	Mixes for soups and broths	9000 mg/kg	Note 127 7	
12.6	Sauces and like products	10000 mg/kg	4	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP	7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg	7	

CX/FA 07/39/8 - Table One Page 182 of 495

#### POLYGLYCEROL ESTERS OF FATTY ACIDS

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

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
12.6.3	Mixes for sauces and gravies	10000 mg/kg	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	7
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	7
13.6	Food supplements	50000 mg/kg	4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	9000 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	7
14.2.1	Beer and malt beverages	500 mg/kg	7
14.2.2	Cider and perry	5000 mg/kg	7
14.2.3	Grape wines	500 mg/kg	7
14.2.4	Wines (other than grape)	500 mg/kg	7
14.2.5	Mead	500 mg/kg	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg	7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5000 mg/kg	7
15.0	Ready-to-eat savouries	10000 mg/kg	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	10000 mg/kg	4

# POLYGLYCEROL ESTERS OF INTERESTERIFIED **RICINOLEIC ACID**

Polyglycerol Esters of Interesterified Ricinoleic Acid INS: 476

Function:

Emulsifier, Stabilizer

	, <del></del>				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4	Cream (plain) and the like	5000 mg/kg		7	. – –
01.5	Milk powder and cream powder and powder analogues (plain)	10000 mg/kg		7	
01.6.4	Processed cheese	5000 mg/kg		7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	10000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg		7	
02.2.1.3	Blends of butter and margarine	10000 mg/kg		7	
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg		7	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		7	

CX/FA 07/39/8 - Table One Page 183 of 495

#### POLYGLYCEROL ESTERS OF INTERESTERIFIED

Function: Emulsifier, Stabilizer

Function:	Emulsiner, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ear
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		7	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	Note 97	4	
05.1.4	Cocoa and chocolate products	10000 mg/kg		7	
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		7	
05.3	Chewing gum	20000 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg		7	
06.0	Cereals and cereal products derived from cereal grains, from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	5000 mg/kg		7	
07.0	Bakery wares	5000 mg/kg		7	
08.0	Meat and meat products, including poultry and game	5000 mg/kg		7	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		7	
10.2	Egg products	5000 mg/kg		7	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		7	
12.5	Soups and broths	5000 mg/kg		7	
12.6	Sauces and like products	5000 mg/kg		7	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	4000 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		7	
14.2.1	Beer and malt beverages	1000 mg/kg		7	
14.2.2	Cider and perry	1000 mg/kg		7	
14.2.3	Grape wines	1000 mg/kg		7	
14.2.4	Wines (other than grape)	1000 mg/kg		7	
15.0	Ready-to-eat savouries	1000 mg/kg		7	

CX/FA 07/39/8 - Table One Page 184 of 495

POLYOXYETHYLENE STEARATES

#### **POLYOXYETHYLENE STEARATES**

Polyoxyethylene (8) Stearate INS: 430 Polyoxyethylene (40) Stearate INS: 431

Function:	Emulsifier, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.1.2	Vegetable oils and fats	5000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg		7	
05.3	Chewing gum	20000 mg/kg		7	
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Note 2	4	
07.1	Bread and ordinary bakery wares	5000 mg/kg		7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	4000 mg/kg		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		7	
14.2.3	Grape wines	GMP		7	

#### **POLYSORBATES**

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

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

Monostearate

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

Function:	Adjuvant, Antifoaming Agent, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6
01.3.2	Beverage whiteners	5000 mg/kg		6
01.4	Cream (plain) and the like	10000 mg/kg		3
01.4.4	Cream analogues	5000 mg/kg		Adopted 2005
01.5.2	Milk and cream powder analogues	4000 mg/kg		6
01.6.1	Unripened cheese	80 mg/kg	Note 38	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		6
02.1.2	Vegetable oils and fats	10000 mg/kg		6
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg		6
02.2.1.3	Blends of butter and margarine	10000 mg/kg		6
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg		6
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		6

CX/FA 07/39/8 - Table One Page 185 of 495

#### **POLYSORBATES**

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		Adopted 2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10000 mg/kg		3
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		6
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	30 mg/kg	Notes 7 & 100	6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg		6
05.1.2	Cocoa mixes (syrups)	500 mg/kg		6
05.1.3	Cocoa-based spreads, including fillings	4600 mg/kg		6
05.1.4	Cocoa and chocolate products	10000 mg/kg		6
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6
05.3	Chewing gum	20000 mg/kg		6
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg		6
06.4.2	Dried pastas and noodles and like products	10000 mg/kg		3
06.4.3	Pre-cooked pastas and noodles and like products	10000 mg/kg		3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000 mg/kg		Adopted 2005
06.6	Batters (e.g., for breading or batters for fish or poultry)	5000 mg/kg	Note 2	6
07.1.1	Breads and rolls	3000 mg/kg		6
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	6
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	6
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	6
07.1.6	Mixes for bread and ordinary bakery wares	5000 mg/kg	Note 11	6
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	5000 mg/kg		6
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10000 mg/kg		6
08.3	Processed comminuted meat, poultry, and game products	10000 mg/kg		6
08.4	Edible casings (e.g., sausage casings)	1500 mg/kg		6

CX/FA 07/39/8 - Table One Page 186 of 495

YSORRATES	

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6
12.1.1	Salt	10 mg/kg		Adopted 2006
12.2.1	Herbs and spices	2000 mg/kg		6
12.2.2	Seasonings and condiments	4600 mg/kg		6
12.5	Soups and broths	1000 mg/kg		Adopted 2005
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg		6
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4600 mg/kg		6
12.6.3	Mixes for sauces and gravies	5000 mg/kg		6
12.6.4	Clear sauces (e.g., fish sauce)	4600 mg/kg		6
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	2000 mg/kg		6
12.9.5	Other protein products	4000 mg/kg	Note 15	6
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg		Adopted 2005
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		Adopted 2005
13.6	Food supplements	790 mg/kg	Note 101	6
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	10000 mg/kg		3
14.1.4.1	Carbonated water-based flavoured drinks	500 mg/kg		6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	500 mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	45000 mg/kg	Note 102	6
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	120 mg/kg		6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	120 mg/kg		6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	2000 mg/kg		6

## **POLYVINYL ALCOHOL**

Polyvinyl Alcohol INS: 1203

Function:	Glazing Agent, Stabilizer		
FoodCatNo	FoodCategory	MaxLevel Comm	ents Step Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg	3
05.1.4	Cocoa and chocolate products	15000 mg/kg	3
06.3	Breakfast cereals, including rolled oats	5000 mg/kg	3
13.6	Food supplements	45000 mg/kg	3

CX/FA 07/39/8 - Table One		Page 187 of 495			
POLYVINYL A	ILCOHOL				
Function:	Glazing Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	15000 mg/kg		3	

# POLYVINYLPYRROLIDONE

Polyvinylpyrrolidone INS: 1201

Function:	Adjuvant, Emulsifier, Glazing Agent, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		Adopted	1999
05.3	Chewing gum	10000 mg/kg		Adopted	1999
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	3000 mg/kg		Adopted	1999
12.3	Vinegars	40 mg/kg		Adopted	1999
13.6	Food supplements	GMP		Adopted	1999
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	500 mg/kg		Adopted	1999
14.2.1	Beer and malt beverages	10 mg/kg	Note 36	Adopted	1999
14.2.2	Cider and perry	2 mg/kg	Note 36	Adopted	1999

## **PONCEAU 4R**

Ponceau 4R INS: 124

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.6.1	Unripened cheese	100 mg/kg	Note 3	3	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	100 mg/kg	Note 3	3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		6	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	

CX/FA 07/39/8 - Table One Page 188 of 495

		J 4F	

Function: Colour

i diletion.	Goloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	50 mg/kg		6	
05.1.2	Cocoa mixes (syrups)	50 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.4	Cocoa and chocolate products	150 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	150 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.0	Bakery wares	200 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg		6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	250 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		6	

CX/FA 07/39/8 - Table One Page 189 of 495

		J 4F	

Function: Colour

i unction.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	30 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	500 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	200 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		6	
12.9.5	Other protein products	100 mg/kg		6	

CA/FA 07/3	9/8 - Table One		Page 190 of 495		
PONCEAU 4F	₹				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year		
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	6		
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	6		
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg	6		
13.6	Food supplements	300 mg/kg	6		
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	6		
14.2.2	Cider and perry	200 mg/kg	6		
14.2.4	Wines (other than grape)	200 mg/kg	6		
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg	6		
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	6		
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	6		
45.0	Processed nuts, including coated nuts and nut mixtures	100 mg/kg	6		
15.2	(with e.g., dried fruit)				
		500 mg/kg	6		
16.0	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg	6		
16.0	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES	500 mg/kg	6		
16.0	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES	500 mg/kg	6		
16.0	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES	500 mg/kg	6		
POTASS Potassium A Function:	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES cetates  INS: 261	500 mg/kg	6  Comments Step Year		
POTASS Potassium A Function:	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES cetates INS: 261  Acidity Regulator				
POTASS Potassium A Function: FoodCatNo	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES cetates INS: 261  Acidity Regulator  FoodCategory	MaxLevel	Comments Step Year		
POTASS Potassium A Function: FoodCatNo 02.1.2 02.1.3	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats	 MaxLevel GMP	Comments Step Year		
POTASS Potassium A Function: FoodCatNo 02.1.2 02.1.3 13.1.3	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats		Comments Step Year  7  7		
Function: FoodCatNo 02.1.2 02.1.3 13.1.3	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES  cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Formulae for special medical purposes for infants  Complementary foods for infants and young children	MaxLevel  GMP  GMP	Comments Step Year  7  7  4		
POTASS Potassium A Function: FoodCatNo 02.1.2 02.1.3 13.1.3	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES Cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Formulae for special medical purposes for infants  Complementary foods for infants and young children	MaxLevel  GMP  GMP	Comments Step Year  7  7  4		
POTASS Potassium A Function: FoodCatNo 02.1.2 02.1.3 13.1.3 13.2	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES Cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Formulae for special medical purposes for infants  Complementary foods for infants and young children	MaxLevel  GMP  GMP	Comments Step Year  7  7  4		
POTASS Potassium A Function: FoodCatNo 02.1.2 02.1.3 13.1.3 13.2 POTASS Potassium A Function:	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES Cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Formulae for special medical purposes for infants  Complementary foods for infants and young children  IUM ALGINATE  Iginate INS: 402	MaxLevel  GMP  GMP	Comments Step Year  7  7  4		
POTASS Potassium A Function: FoodCatNo 02.1.2 02.1.3 13.1.3 13.2 POTASS Potassium A Function: FoodCatNo	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES Cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Formulae for special medical purposes for infants  Complementary foods for infants and young children  IUM ALGINATE  Iginate INS: 402  Emulsifier, Stabilizer, thickener	MaxLevel GMP GMP GMP	Comments Step Year 7 7 7 4 7		
POTASS Potassium A Function: FoodCatNo 02.1.2 02.1.3 13.1.3 13.2 POTASS Potassium A Function: FoodCatNo 01.1.1.2	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES Cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Formulae for special medical purposes for infants  Complementary foods for infants and young children  IUM ALGINATE  Iginate INS: 402  Emulsifier, Stabilizer, thickener  FoodCategory	MaxLevel GMP GMP GMP	Comments Step Year  7  7  4  7		
POTASS Potassium A Function: FoodCatNo 02.1.2 02.1.3 13.1.3 13.2 POTASS Potassium A	(with e.g., dried fruit)  Composite foods - foods that could not be placed in categories 01 - 15  IUM ACETATES Cetates INS: 261  Acidity Regulator  FoodCategory  Vegetable oils and fats  Lard, tallow, fish oil, and other animal fats  Formulae for special medical purposes for infants  Complementary foods for infants and young children  IUM ALGINATE  Iginate INS: 402  Emulsifier, Stabilizer, thickener  FoodCategory  Buttermilk (plain)	MaxLevel GMP GMP GMP GMP GMP GMP	Comments Step Year  7  7  4  7  Comments Step Year		

CX/FA 07/39/8 - Table One Page 191 of 495

#### POTASSIUM ALGINATE

Function: Emulsifier, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.4.2	Dried pastas and noodles and like products	GMP	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg	7
13.1.3	Formulae for special medical purposes for infants	500 mg/kg	4
13.2	Complementary foods for infants and young children	5000 mg/kg	7
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP	7

## **POTASSIUM ASCORBATE**

Potassium Ascorbate INS: 303

Function:	Antioxidant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1	Fresh fruit	GMP		7	
06.2.1	Flours	300 mg/kg		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 99	7	
13.2	Complementary foods for infants and young children	500 mg/kg	Note 70	7	
14.1.2.1	Fruit juice	GMP		Adopted 2	005
14.1.2.3	Concentrates for fruit juice	GMP	Note 127	Adopted 2	005
14.1.3.1	Fruit nectar	GMP		Adopted 2	005
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted 2	005
14.2.3	Grape wines	GMP		7	

## **POTASSIUM CARBONATE**

Potassium Carbonate INS: 501i

CX/FA 07/39/8 - Table One Page 192 of 495

#### POTASSIUM CARBONATE

Function: Acidity Regulator, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted	2006
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	2600 mg/kg		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	4	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	GMP		4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	
14.2.3	Grape wines	5000 mg/kg		7	

## **POTASSIUM CHLORIDE**

Potassium Chloride INS: 508

Function:	Gelling Agent, Stabilizer, thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	Adopted 2006
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4

CX/FA 07/39/8 - Table One Page 193 of 495

#### POTASSIUM CHLORIDE

Function: Gelling Agent, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		7
12.1.2	Salt Substitutes	GMP		4
12.2.1	Herbs and spices	GMP	Note 51	4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4

## POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate INS: 332i

Function:	Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1.2	Buttermilk (plain)	GMP	. – – – .	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
02.2.1.2	Margarine and similar products	GMP		4
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7

CX/FA 07/39/8 - Table One Page 194 of 495

#### POTASSIUM DIHYDROGEN CITRATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	<b></b> .	7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	4	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg		4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

# POTASSIUM HYDROGEN CARBONATE

Potassium Hydrogen Carbonate INS: 501ii

Function:	Acidity Regulator, Raising Agent, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.4.1	Pasteurized cream (plain)	2000 mg/kg		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
13.1.1	Infant formulae	GMP	Note 72	7
13.1.2	Follow-up formulae	GMP	Note 72	7
13.1.3	Formulae for special medical purposes for infants	GMP		4
13.2	Complementary foods for infants and young children	GMP		7
14.2.3	Grape wines	5000 mg/kg		7

## **POTASSIUM HYDROXIDE**

Potassium Hydroxide INS: 525

Function:	Acidity Regulator, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7
13.1.1	Infant formulae	GMP	Note 72	7
13.1.2	Follow-up formulae	GMP	Note 72	7
13.1.3	Formulae for special medical purposes for infants	GMP		4

CX/FA 07/39/8 - Table One			Page 195 of 49	5
POTASSIUM	HYDROXIDE			
Function:	Acidity Regulator, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel Co	omments Step	Year
13.2	Complementary foods for infants and young children	GMP	7	

## **POTASSIUM LACTATE**

Potassium Lactate INS: 326

Function:	Acidity Regulator, Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments Step	Year
01.1.1.2	Buttermilk (plain)	GMP	7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7	
01.4.1	Pasteurized cream (plain)	GMP	7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7	
02.1.2	Vegetable oils and fats	GMP	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7	
02.2.1.2	Margarine and similar products	GMP	4	
08.1	Fresh meat, poultry, and game	20000 mg/kg	7	
13.1.3	Formulae for special medical purposes for infants	GMP	4	
13.2	Complementary foods for infants and young children	GMP	7	

#### **POWDERED CELLULOSE**

Powdered Cellulose INS: 460ii

Function:	Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, thickene	er		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1.2	Buttermilk (plain)	GMP		7
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	Note 149	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 2006
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7

CX/FA 07/39/8 - Table One Page 196 of 495

#### POWDERED CELLULOSE

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

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

#### PROCESSED EUCHEUMA SEAWEED

Processed Eucheuma Seaweed INS: 407a

Function:	Stabilizer, thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1	Milk and buttermilk (plain)	GMP	4
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	4
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	4

PROCESSED Function:	EUCHEUMA SEAWEED				
Function:					
i diletion.	Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		4	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	8330 mg/kg	Note 37	7	
08.1	Fresh meat, poultry, and game	GMP		4	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4.1	Cooked fish and fish products	5000 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		4	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
10.2.1	Liquid egg products	GMP		4	
10.2.2	Frozen egg products	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
PROPION	IIC ACID				
Propionic Acid					
Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.6	Whey protein cheese	3000 mg/kg	Note 70	Adopted	2006

INS: 310

Propyl Gallate

CX/FA 07/39/8 - Table One Page 198 of 495

PROPYL	CMI	$\Lambda T \square$

Function:	Antioxidant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Notes 15, 75 & 130	Adopted	2001
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	90 mg/kg	Notes 2, 15 & 130	Adopted	2001
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	Notes 15 & 133	Adopted	2006
02.1.2	Vegetable oils and fats	200 mg/kg	Notes 15 & 130	Adopted	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	Notes 15 & 130	Adopted	2006
02.2.1.2	Margarine and similar products	200 mg/kg	Notes 15 & 130	Adopted	2004
02.2.1.2	Margarine and similar products	100 mg/kg	Notes 15 & 133	7	
02.2.1.3	Blends of butter and margarine	200 mg/kg	Notes 15 & 130	Adopted	2004
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Notes 15 & 130	Adopted	2004
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	Notes 15 & 130	Adopted	2004
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	Notes 15 & 130	Adopted	2004
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Notes 2, 15 & 130	Adopted	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	Notes 15, 76 & 130	Adopted	2001
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Notes 15 & 130	Adopted	2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Notes 15 & 130	Adopted	2001
05.3	Chewing gum	1000 mg/kg	Note 130	Adopted	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	Adopted	2001
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg	Notes 15 & 130	Adopted	2001
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Notes 15 & 130	Adopted	2001
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Notes 15 & 130	3	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	Notes 15 & 130	Adopted	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Notes 2, 15 & 130	Adopted	2001
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	Notes 15 & 130	Adopted	2001
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg	Notes 15 & 130	Adopted	2001
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Notes 15 & 130	Adopted	2001
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	Notes 15 & 130	Adopted	2001

Page 199 of 495

#### PROPYL GALLATE

THOSE CALLATE						
Antioxidant						
FoodCategory	MaxLevel	Comments	Step Year			
Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Notes 15 & 130	Adopted 2001			
Egg-based desserts (e.g., custard)	90 mg/kg	Notes 2, 15 & 130	Adopted 2001			
Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Notes 15 & 130	Adopted 2001			
Mixes for soups and broths	200 mg/kg	Notes 15 & 130	Adopted 2001			
Sauces and like products	200 mg/kg	Notes 15 & 130	Adopted 2001			
Food supplements	400 mg/kg	Notes 15 & 130	Adopted 2001			
Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 15 & 130	Adopted 2001			
Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Notes 15 & 130	Adopted 2005			
Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Notes 15 & 130	Adopted 2005			
	Antioxidant  FoodCategory  Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms  Egg-based desserts (e.g., custard)  Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)  Mixes for soups and broths  Sauces and like products  Food supplements  Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  Processed nuts, including coated nuts and nut mixtures	Antioxidant  FoodCategory  MaxLevel  Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms  Egg-based desserts (e.g., custard)  Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)  Mixes for soups and broths  Sauces and like products  Food supplements  Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  Processed nuts, including coated nuts and nut mixtures  200 mg/kg	Antioxidant  FoodCategory  MaxLevel  Comments  Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms  Egg-based desserts (e.g., custard)  Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)  Mixes for soups and broths  Sauces and like products  Food supplements  Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  Processed nuts, including coated nuts and nut mixtures  Dax MaxLevel  Comments  100 mg/kg  Notes 15 & 130  200 mg/kg  Notes 15 & 130  Notes 15 & 130			

## PROPYLENE GLYCOL

Propylene Glycol INS: 1520

Function:	Adjuvant, Anticaking Agent, Antifoaming Agent, Carrier solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar
01.6.1	Unripened cheese	6000 mg/kg		7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	25000 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	25000 mg/kg		7	
04.1.2.2	Dried fruit	50000 mg/kg		7	
04.1.2.7	Candied fruit	50000 mg/kg		7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200000 mg/kg		7	
04.1.2.11	Fruit fillings for pastries	200000 mg/kg		7	
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg		7	
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	Note 79	7	
05.0	Confectionery	240000 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	20000 mg/kg		7	
06.4.3	Pre-cooked pastas and noodles and like products	20000 mg/kg		4	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500 mg/kg	Note 72	7	
07.1	Bread and ordinary bakery wares	10000 mg/kg		7	

CX/FA 07/39/8 - Table One Page 200 of 495

DD	OP'	VI I		$\alpha$	V	$\sim$	1

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	50000 mg/kg		7	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	10000 mg/kg		7	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	10000 mg/kg		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 22	7	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		7	
12.2.2	Seasonings and condiments	970000 mg/kg		7	
12.4	Mustards	15000 mg/kg		7	
12.5.2	Mixes for soups and broths	500 mg/kg	Note 127	7	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	800 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg		7	
13.6	Food supplements	2000 mg/kg		4	
14.1.4.1	Carbonated water-based flavoured drinks	3000 mg/kg		7	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	3000 mg/kg		7	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	200000 mg/kg		7	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		7	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	50000 mg/kg		7	

# PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate INS: 405

Function:	Adjuvant, Bulking Agent, Emulsifier, Stabilizer, thickener					
FoodCatNo	FoodCategory	MaxLevel	Comments Step Y	ear		
01.1.1.2	Buttermilk (plain)	3000 mg/kg	7			
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	10000 mg/kg	4			
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	10000 mg/kg	4			
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	7			
01.3.2	Beverage whiteners	5000 mg/kg	7			
01.4.3	Clotted cream (plain)	5000 mg/kg	7			
01.4.4	Cream analogues	2500 mg/kg	7			
01.6.1	Unripened cheese	9000 mg/kg	7			

CX/FA 07/39/8 - Table One Page 201 of 495

## PROPYLENE GLYCOL ALGINATE

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

i diletion.	Adjuvant, buiking Agent, Emdisiner, Stabilizer, thickerier				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.2.1	Ripened cheese, includes rind	9000 mg/kg		7	
01.6.2.2	Rind of ripened cheese	9000 mg/kg		7	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	16000 mg/kg		7	
01.6.4	Processed cheese	9000 mg/kg		7	
01.6.5	Cheese analogues	9000 mg/kg		7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg		7	
02.1.2	Vegetable oils and fats	11000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	11000 mg/kg		7	
02.2.1.3	Blends of butter and margarine	3000 mg/kg		7	
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg		7	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	3000 mg/kg		7	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		4	
04.1.1.2	Surface-treated fresh fruit	10000 mg/kg		4	
04.1.1.3	Peeled or cut fresh fruit	10000 mg/kg		4	
04.1.2.1	Frozen fruit	10000 mg/kg		7	
04.1.2.5	Jams, jellies, marmelades	20000 mg/kg		7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg		7	
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		4	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		4	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	6000 mg/kg		7	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10000 mg/kg	Note 39	7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10000 mg/kg		4	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg		7	

CX/FA 07/39/8 - Table One Page 202 of 495

#### PROPYLENE GLYCOL ALGINATE

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

Function:	Adjuvant, Bulking Agent, Emulsifier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg		4	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		7	
05.3	Chewing gum	10000 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7500 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg		4	
06.4.2	Dried pastas and noodles and like products	1000 mg/kg		4	
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg		7	
07.0	Bakery wares	5000 mg/kg		7	
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg		7	
08.4	Edible casings (e.g., sausage casings)	20000 mg/kg		7	
10.2.1	Liquid egg products	10000 mg/kg		4	
10.2.2	Frozen egg products	10000 mg/kg		4	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7	
12.2.2	Seasonings and condiments	6000 mg/kg		7	
12.5	Soups and broths	10000 mg/kg		4	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	8000 mg/kg		7	
12.6.3	Mixes for sauces and gravies	8000 mg/kg		7	
12.6.4	Clear sauces (e.g., fish sauce)	8000 mg/kg		7	
13.1.3	Formulae for special medical purposes for infants	200 mg/kg		7	
13.2	Complementary foods for infants and young children	10000 mg/kg		4	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1200 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	1200 mg/kg		7	
13.6	Food supplements	1000 mg/kg		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		4	

CX/FA 07/39/8 - Table One	Page 203 of 495
CX/FA U7/39/8 - Table One	Page 203 of 495

#### PROPYLENE GLYCOL ALGINATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.1	Beer and malt beverages	3000 mg/kg		7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	10000 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	3000 mg/kg		7	

## PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids INS: 477

Function:	Emulsifier, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		Adopted	2001
01.3.2	Beverage whiteners	1000 mg/kg		Adopted	2001
01.4.4	Cream analogues	5000 mg/kg	Note 86	Adopted	2001
01.5.2	Milk and cream powder analogues	100000 mg/kg		Adopted	2001
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		Adopted	2001
02.1.2	Vegetable oils and fats	10000 mg/kg		Adopted	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg		Adopted	2006
02.2.1.2	Margarine and similar products	20000 mg/kg		Adopted	2001
02.2.1.3	Blends of butter and margarine	10000 mg/kg	Note 134	Adopted	2006
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		Adopted	2001
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	30000 mg/kg		Adopted	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	40000 mg/kg		Adopted	2006
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		Adopted	2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg		Adopted	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	40000 mg/kg		Adopted	2001
04.1.2.11	Fruit fillings for pastries	40000 mg/kg		Adopted	2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg		Adopted	2001
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg		Adopted	2006
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		Adopted	2001
05.3	Chewing gum	20000 mg/kg		Adopted	2001

	9/8 - Table One		Page	204 of 495
PROPYLENE	GLYCOL ESTERS OF FATTY ACIDS			
Function:	Emulsifier, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	40000 mg/kg		Adopted 2001
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Note 2	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40000 mg/kg		Adopted 2001
07.0	Bakery wares	15000 mg/kg	Notes 11 & 72	Adopted 2001
10.4	Egg-based desserts (e.g., custard)	40000 mg/kg		Adopted 2001
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		Adopted 2001
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		Adopted 2001
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		Adopted 2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		Adopted 2001
Protease (As	perigillus oryzae var.) INS: 1101i			
Protease (As		Agent		
Protease (As	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing		Comments	Stop Voor
Protease (As Function: FoodCatNo	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A	MaxLevel	Comments	Step Year
Function: FoodCatNo 06.1	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory Whole, broken, or flaked grain, including rice	MaxLevel GMP	Comments	7
Function: FoodCatNo 06.1 06.2.1	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours	MaxLevel GMP	Comments	7 Adopted 1999
Function: FoodCatNo 06.1	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours  Fresh meat, poultry, and game  Coffee, coffee substitutes, tea, herbal infusions, and other	MaxLevel GMP	Comments	7
Function: FoodCatNo 06.1 06.2.1 08.1	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours  Fresh meat, poultry, and game	MaxLevel GMP GMP GMP	Comments	7 Adopted 1999 7
Protease (As  Function:  FoodCatNo  06.1  06.2.1  08.1  14.1.5  14.2.3	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory Whole, broken, or flaked grain, including rice Flours Fresh meat, poultry, and game Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa Grape wines	MaxLevel GMP GMP GMP	Comments	7 Adopted 1999 7 7
Protease (As  Function:  FoodCatNo  06.1  06.2.1  08.1  14.1.5  14.2.3	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours Fresh meat, poultry, and game  Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa Grape wines	MaxLevel GMP GMP GMP	Comments	7 Adopted 1999 7 7
Protease (As Function: FoodCatNo 06.1 06.2.1 08.1 14.1.5 14.2.3	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours Fresh meat, poultry, and game  Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa Grape wines	MaxLevel GMP GMP GMP	Comments	7 Adopted 1999 7 7
Function: FoodCatNo 06.1 06.2.1 08.1 14.1.5 14.2.3  QUILLAI Quillaia Extra	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours Fresh meat, poultry, and game  Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa Grape wines  A EXTRACT  INS: 999	MaxLevel GMP GMP GMP	Comments	7 Adopted 1999 7 7
Protease (As Function: FoodCatNo 06.1 06.2.1 08.1 14.1.5 14.2.3 QUILLAI Quillaia Extra Function:	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours Fresh meat, poultry, and game  Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa Grape wines  A EXTRACT  INS: 999  Foaming Agent	MaxLevel GMP GMP GMP GMP		7 Adopted 1999 7 7 7
Function: FoodCatNo 06.1 06.2.1 08.1 14.1.5 14.2.3  QUILLAI Quillaia Extra Function: FoodCatNo	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours Fresh meat, poultry, and game  Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa Grape wines  A EXTRACT  INS: 999  Foaming Agent  FoodCategory  Water-based flavoured drinks, including "sport," "energy," or	MaxLevel GMP GMP GMP GMP GMP	Comments	7 Adopted 1999 7 7 7 Step Year
Protease (As Function: FoodCatNo 06.1 06.2.1 08.1 14.1.5 14.2.3  QUILLAI Quillaia Extra Function: FoodCatNo 14.1.4	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing A FoodCategory  Whole, broken, or flaked grain, including rice Flours Fresh meat, poultry, and game  Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa Grape wines  A EXTRACT  INS: 999  Foaming Agent FoodCategory  Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks Water-based flavoured drinks, including "sport," "energy," or	MaxLevel GMP GMP GMP GMP GMP GMP GMP GMP	Comments	7 Adopted 1999 7 7 7 Step Year

CX/FA 07/39/8 - Table One Page 205 of 495

	INF YFI	

Function: Colour

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		7	
01.6.1	Unripened cheese	GMP	Note 3	7	
01.6.2.2	Rind of ripened cheese	GMP		7	
01.6.4	Processed cheese	200 mg/kg		7	
01.6.5	Cheese analogues	GMP	Note 3	7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		7	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	7	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		7	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		7	
04.1.2.7	Candied fruit	200 mg/kg		7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	7	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		7	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		7	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7	
05.3	Chewing gum	300 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		7	

CX/FA 07/39/8 - Table One Page 206 of 495

		INF		

Function: Colour

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

CX/FA 07/39	CX/FA 07/39/8 - Table One Page 207 of 495				
QUINOLINE Y	'ELLOW				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.2	Cider and perry	200 mg/kg	. – – –	7	
14.2.4	Wines (other than grape)	200 mg/kg		7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		7	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		7	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		7	
BED 2C					
RED 2G Red 2G	INS: 128				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	30 mg/kg	Note 12	7	
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		7	
10.1	Fresh eggs	GMP	Note 4	7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		7	
RIBOFLA	AVING				
	Phosphate, Sodium INS: 101i Riboflavin 5'-	-Phosphate		INS: 10	)1ii
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	. – – –	Adopted	2005
01.3.2	Beverage whiteners	300 mg/kg		Adopted	2005
01.5.2	Milk and cream powder analogues	300 mg/kg		Adopted	2005
01.6.1	Unripened cheese	300 mg/kg		Adopted	2005
01.6.2.1	Ripened cheese, includes rind	300 mg/kg		Adopted	2005
01.6.2.2	Rind of ripened cheese	300 mg/kg		Adopted	2005
01.6.4	Processed cheese	300 mg/kg		Adopted	2005
01.6.5	Cheese analogues	300 mg/kg		Adopted	2005

CX/FA 07/39	/8 - Table One		Page	e 208 of 495
RIBOFLAVINS	S			
Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		Adopted 2005
02.2.1.3	Blends of butter and margarine	300 mg/kg		Adopted 2005
02.2.2	Emulsions containing less than 80% fat	300 mg/kg		Adopted 2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		Adopted 2005
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		Adopted 2005
04.1.1.2	Surface-treated fresh fruit	300 mg/kg	Note 16	Adopted 2005
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg		3
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		Adopted 2005
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		Adopted 2005
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		Adopted 2005
04.1.2.7	Candied fruit	300 mg/kg		Adopted 2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		Adopted 2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		Adopted 2005
04.1.2.11	Fruit fillings for pastries	300 mg/kg		Adopted 2005
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	Note 16	Adopted 2005
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		Adopted 2005
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	300 mg/kg		3
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg		3
05.1.5	Imitation chocolate, chocolate substitute products	1000 mg/kg		Adopted 2005
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		Adopted 2005
05.3	Chewing gum	1000 mg/kg		Adopted 2005

1000 mg/kg

300 mg/kg

300 mg/kg

Adopted 2005

Adopted 2005

3

Decorations (e.g., for fine bakery wares), toppings (non-

fruit) and sweet sauces

Breakfast cereals, including rolled oats

Dried pastas and noodles and like products

05.4

06.3

06.4.2

CX/FA 07/39/8 - Table One Page 209 of 495

О	A\/INS	

Function:	Colour
i uncuon.	Coloui

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg		Adopted 2005
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		Adopted 2005
06.6	Batters (e.g., for breading or batters for fish or poultry)	300 mg/kg		Adopted 2005
07.1	Bread and ordinary bakery wares	300 mg/kg		3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300 mg/kg		Adopted 2005
08.0	Meat and meat products, including poultry and game	1000 mg/kg		6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	Adopted 2005
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	Adopted 2005
09.2.4.1	Cooked fish and fish products	300 mg/kg		3
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	300 mg/kg		3
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	Adopted 2005
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	Adopted 2005
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300 mg/kg	Note 16	Adopted 2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300 mg/kg	Note 16	Adopted 2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		Adopted 2005
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300 mg/kg		Adopted 2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6
10.1	Fresh eggs	300 mg/kg	Note 4	Adopted 2005
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		Adopted 2005
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		Adopted 2005
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		Adopted 2005
12.2.2	Seasonings and condiments	350 mg/kg		Adopted 2005
12.4	Mustards	300 mg/kg		Adopted 2005
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg		Adopted 2005
12.5.2	Mixes for soups and broths	150 mg/kg		Adopted 2005
12.6	Sauces and like products	350 mg/kg		Adopted 2005
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	300 mg/kg		Adopted 2005

CX/FA 07/39	9/8 - Table One		Page 210 of 495
RIBOFLAVINS	S		
Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel C	omments Step Year
12.9.5	Other protein products	300 mg/kg	Adopted 2005
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	300 mg/kg	Adopted 2005
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg	Adopted 2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg	Adopted 2005
13.6	Food supplements	300 mg/kg	Adopted 2005
14.1.3.2	Vegetable nectar	300 mg/kg	3
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	Adopted 2005
14.2.2	Cider and perry	300 mg/kg	Adopted 2005
14.2.4	Wines (other than grape)	300 mg/kg	Adopted 2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg	Adopted 2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Adopted 2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	Adopted 2005
16.0	Composite foods - foods that could not be placed in categories 01 - 15	300 mg/kg	3

# SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)

Saccharin (and Sodium, Potassium, INS: 954 Calcium Salts)

Function: Flavour Enhancer Sweetener

Function:	Flavour Enhancer, Sweetener			
FoodCatNo	FoodCategory	MaxLevel Com	ments Step Year	_
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg	6	_
01.2.1	Fermented milks (plain)	200 mg/kg	6	
01.2.2	Renneted milk (plain)	100 mg/kg	6	
01.6.1	Unripened cheese	100 mg/kg	6	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg	6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	6	
04.1.2.3	Fruit in vinegar, oil, or brine	160 mg/kg	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	6	
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	6	

CX/FA 07/39/8 - Table One Page 211 of 495

#### SACCHARIN (AND SODIUM, POTASSIUM,

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200 mg/kg	6
04.1.2.7	Candied fruit	5000 mg/kg	3
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	6
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	500 mg/kg	6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	500 mg/kg	6
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg	6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	500 mg/kg	6
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	6
05.2.1	Hard candy	3000 mg/kg	6
05.2.2	Soft candy	500 mg/kg	6
05.2.3	Nougats and marzipans	500 mg/kg	6
05.3	Chewing gum	3000 mg/kg	6
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	6
06.3	Breakfast cereals, including rolled oats	100 mg/kg	6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg	6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	15 mg/kg	6
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	2000 mg/kg	6
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	6

CX/FA 07/39/8 - Table One Page 212 of 495

	/ A A I D O O D II I I A	DOT 4 00 11 11 4
SACCHARIN	(AND SODIUM	POTASSIUM

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	. – – –	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg		6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1200 mg/kg		6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160 mg/kg	Note 144	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	160 mg/kg	Note 144	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1200 mg/kg	Note 144	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	4545 mg/kg		6	
12.3	Vinegars	300 mg/kg		6	
12.4	Mustards	320 mg/kg		6	
12.5	Soups and broths	110 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	160 mg/kg		6	
12.6.3	Mixes for sauces and gravies	300 mg/kg		6	
12.6.4	Clear sauces (e.g., fish sauce)	160 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		6	
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	500 mg/kg		6	
13.1.3	Formulae for special medical purposes for infants	200 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	500 mg/kg		6	
13.6	Food supplements	1200 mg/kg		6	
14.1.2.4	Concentrates for vegetable juice	300 mg/kg		6	
14.1.3.1	Fruit nectar	80 mg/kg		Adopted	2005

CX/FA 07/39/8 - Table One Page 213 of 495

#### SACCHARIN (AND SODIUM, POTASSIUM,

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
14.1.3.3	Concentrates for fruit nectar	80 mg/kg	Note 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg		6
14.1.4.1	Carbonated water-based flavoured drinks	500 mg/kg		6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	500 mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	2000 mg/kg		6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6
14.2.1	Beer and malt beverages	80 mg/kg		6
14.2.2	Cider and perry	80 mg/kg		6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	80 mg/kg		6
15.0	Ready-to-eat savouries	100 mg/kg		6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	200 mg/kg		6

# SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH4, Ca, K, Na)

SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH4, Ca, K, Na)

INS: 470i

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

CX/FA 07/39/8 - Table One Page 214 of 495

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

Function: Anticaking Agent, Emulsifier, Stabilizer

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

# SALTS OF OLEIC ACID (Ca, K, Na)

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

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

CX/FA 07/39/8 - Table One			Page	215 of 495
SALTS OF O	EIC ACID (Ca, K, Na)			
Function:	Anticaking Agent, Emulsifier, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.1.2	Salt Substitutes	GMP	. – – – –	7
12.2.1	Herbs and spices	GMP	Note 51	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7
SHELLA	С			
Shellac	INS: 904			
Function:	Bulking Agent, Glazing Agent, Release Agent			
oodCatNo	FoodCategory	MaxLevel	Comments	Step Year
)4.1.1.2	Surface-treated fresh fruit	GMP		Adopted 2003
)4.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 79	Adopted 2003
5.1.4	Cocoa and chocolate products	GMP	Note 3	Adopted 2001
5.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	Adopted 2001
5.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	Adopted 2001
5.3	Chewing gum	GMP	Note 3	Adopted 2003
5.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		Adopted 2003
7.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	Note 3	Adopted 2001
3.6	Food supplements	GMP	Note 3	Adopted 2001
4.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	Adopted 2001
15.0	Ready-to-eat savouries	GMP	Note 3	Adopted 2001
SILICON	DIOXIDE (AMORPHOUS)			
Silicon Dioxid	de (Amorphous) INS: 551			
Function:	Anticaking Agent, Filter Aid			
oodCatNo	FoodCategory	MaxLevel	Comments	Step Year
1.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	_ <b></b>	Adopted 2006
2.2.1.2	Margarine and similar products	10 mg/kg		4
4.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
6.2	Flours and starches (including soybean powder)	GMP		4
9.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4

11.1.2

Powdered sugar, powdered dextrose

15000 mg/kg

Note 56

Adopted 2006

CX/FA 07/39/8 - Table One Page 216 of 495

#### SILICON DIOXIDE (AMORPHOUS)

Function: Anticaking Agent, Filter Aid

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.1.1	Salt	GMP		Adopted 2006
12.1.2	Salt Substitutes	10000 mg/kg		7
12.2.1	Herbs and spices	GMP	Note 51	4
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg	Note 65	4
13.2	Complementary foods for infants and young children	10000 mg/kg	Note 65	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	15000 mg/kg	Note 2	4

# SODIUM ACETATE

Sodium Acetate INS: 262i

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

CX/FA 07/39/8 - Table One Page 217 of 495

SODIUM ALGINATE

#### **SODIUM ALGINATE**

Sodium Alginate INS: 401

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

CX/FA 07/39/8 - Table One Page 218 of 495 SODIUM ALGINATE Function: Bulking Agent, Emulsifier, Stabilizer, thickener FoodCatNo MaxLevel FoodCategory Comments Step Year 14.1.5 GMP 4 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa **SODIUM ALUMINIUM PHOSPHATES** Sodium Aluminium Phosphate-Acidic 541i Sodium Aluminium Phosphate-Basic INS: 541ii Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, thickener

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

### **SODIUM ALUMINOSILICATE**

Sodium Aluminosilicate INS: 554

CX/FA 07/39/8 - Table One			Page	219 of 495	
SODIUM ALUI	MINOSILICATE				
Function:	Anticaking Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	2006
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted	2006
12.1.1	Salt	GMP		Adopted	2006

10000 mg/kg

7

# **SODIUM ASCORBATE**

Salt Substitutes

12.1.2

Sodium Ascorbate INS: 301

Function:	Antioxidant, Colour Retention Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
02.1.2	Vegetable oils and fats	200 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		7	
04.1.1	Fresh fruit	GMP		7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.2	Flours and starches (including soybean powder)	GMP		4	
06.2.1	Flours	300 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	200 mg/kg		4	
06.4.2	Dried pastas and noodles and like products	200 mg/kg		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg		7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		7	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	

CX/FA 07/39/8 - Table One	Page 220 of 495
UA/FA U7/39/0 - Table Une	Page 770 01 495

#### SODIUM ASCORBATE

Function: Antioxidant, Colour Retention Agent

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

## **SODIUM CARBONATE**

Sodium Carbonate INS: 500i

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

CX/FA 07/39/8 - Table One Page 221 of 495

#### SODIUM CARBONATE

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

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

## SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose INS: 466

Function:	Bulking Agent, Emulsifier, Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1.1	Milk (plain)	GMP		4
01.1.1.2	Buttermilk (plain)	2000 mg/kg		7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	5000 mg/kg		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.1.1.3	Peeled or cut fresh fruit	GMP		4
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		4
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		4
06.4.1	Fresh pastas and noodles and like products	50000 mg/kg		4
06.4.2	Dried pastas and noodles and like products	50000 mg/kg		4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg		7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 61	7

CX/FA 07/39/8 - Table One Page 222 of 495

#### SODIUM CARBOXYMETHYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		4	
10.2.2	Frozen egg products	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		4	
13.2	Complementary foods for infants and young children	GMP		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

INS: 262ii

# **SODIUM DIACETATE**

Sodium Diacetate

Function:	Acidity Regulator, Preservative, Sequestrant		
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
02.1.2	Vegetable oils and fats	1000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	7
02.2.1.3	Blends of butter and margarine	GMP	7
02.2.2	Emulsions containing less than 80% fat	GMP	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	7
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	7
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	GMP	7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	7
05.1.3	Cocoa-based spreads, including fillings	GMP	4
05.1.5	Imitation chocolate, chocolate substitute products	GMP	4
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg	7

CX/FA 07/39/8 - Table One Page 223 of 495

SODIUM DIACETATE

Function: Acidity Regulator, Preservative, Sequestrant

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

## **SODIUM DIHYDROGEN CITRATE**

Sodium Dihydrogen Citrate INS: 331i

Function:	Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1.2	Buttermilk (plain)	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	Adopted 2006
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
02.2.1.2	Margarine and similar products	GMP	4

CX/FA 07/39/8 - Table One Page 224 of 495

#### SODIUM DIHYDROGEN CITRATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	GMP	Note 72	4	
13.1.2	Follow-up formulae	GMP	Note 72	4	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg		4	
13.2	Complementary foods for infants and young children	5000 mg/kg		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

## **SODIUM ERYTHORBATE**

Sodium Erythorbate INS: 316

Function:	Antioxidant, Colour Retention Agent			
FoodCatNo	FoodCategory	MaxLevel Comments	Step Yea	ır
02.1.2	Vegetable oils and fats	100 mg/kg	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	7	
04.1.1.3	Peeled or cut fresh fruit	GMP	7	

CX/FA 07/39/8 - Table One Page 225 of 495

#### SODIUM ERYTHORBATE

Function: Antioxidant, Colour Retention Agent

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

### **SODIUM FUMARATE**

Sodium Fumarate INS: 365

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

### **SODIUM GLUCONATE**

Sodium Gluconate INS: 576

Function:	Sequestrant		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	4
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4

CX/FA 07/3	9/8 - Table One		Page	e 226 of 49	95
SODIUM GLU	JCONATE				
Function:	Sequestrant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	_,
12.1.2	Salt Substitutes	GMP		4	_
12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	
SODIUM	HYDROGEN CARBONATE				
Sodium Hydi	rogen Carbonate INS: 500ii				
Function:	Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	_,
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopte	d :
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg		7	
02.2.1.1	Butter and concentrated butter	GMP		Adopte	d :
06.2.1	Flours	45000 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	GMP		4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
SODIUM Sodium Hydi	HYDROXIDE roxide INS: 524				
Function:	Acidity Regulator				_
		- <del></del>	:-		_
FoodCatNo	FoodCategory  Fermented milks (plain), heat-treated after fermentation	MaxLevel	Comments	Step	_
01.2.1.2		GMP		4	

CX/FA 07/39/8 - Table One Page 227 of 495

#### SODIUM HYDROXIDE

Function: Acidity Regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
02.2.1.1	Butter and concentrated butter	GMP		Adopted 2006
06.2.2	Starches	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7
13.1.1	Infant formulae	GMP	Note 72	7
13.1.2	Follow-up formulae	GMP	Note 72	7
13.1.3	Formulae for special medical purposes for infants	GMP		4
13.2	Complementary foods for infants and young children	GMP		7

# **SODIUM LACTATE**

Sodium Lactate INS: 325

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

CX/FA 07/39/8 - Table One Page 228 of 495			5		
SODIUM LAC	TATE				
Function:	Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Hun	nectant, Stabilizer,	thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	
SODIUM	MALATE				
Sodium Mala	ate INS: 350ii				
Function:	Acidity Regulator, Humectant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	
SODIUM Sodium Prop	PROPIONATE sionate INS: 281				
Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.6	Whey protein cheese	3000 mg/kg	Note 70	Adopted	2006
SODIUM	SESQUICARBONATE				
Sodium Seso	quicarbonate INS: 500iii				
Function:	Acidity Regulator, Anticaking Agent, Raising Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP	. – – –		
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted	2006
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	

SORBATES

9	O	R	R	Δ	ΓΕ	S

Sorbic Acid INS: 200 Sodium Sorbate INS: 201

Potassium Sorbate INS: 202 Calcium Sorbate INS: 203

Potassium So	orbate INS: 202 Ca	icium Sorbate		INS: 203
Function:	Antioxidant, Preservative, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1	Milk and buttermilk (plain)	1000 mg/kg	Note 42	7
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks)	300 mg/kg	Note 42	7
01.2.1	Fermented milks (plain)	300 mg/kg	Note 42	7
01.2.2	Renneted milk (plain)	1000 mg/kg	Note 42	7
01.3.2	Beverage whiteners	200 mg/kg	Note 42	7
01.6.1	Unripened cheese	3000 mg/kg	Note 42	7
01.6.2	Ripened cheese	3000 mg/kg	Note 42	7
01.6.3	Whey cheese	1000 mg/kg	Note 42	Adopted 2006
01.6.4	Processed cheese	3000 mg/kg	Note 42	7
01.6.5	Cheese analogues	3000 mg/kg	Note 42	7
01.6.6	Whey protein cheese	3000 mg/kg	Note 42	Adopted 2006
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000 mg/kg	Note 42	7
02.2.1.2	Margarine and similar products	1000 mg/kg	Note 42	7
02.2.1.3	Blends of butter and margarine	1000 mg/kg	Note 42	7
02.2.2	Emulsions containing less than 80% fat	2000 mg/kg	Note 42	7
02.3	Fat emulsions maily of type oil-in-water, including mixe and/or flavoured products based on fat emulsions	ed 1000 mg/kg	Note 42	7
02.4	Fat-based desserts excluding dairy-based dessert pro of food category 01.7	ducts 1000 mg/kg	Note 42	7
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 42	7
04.1.1	Fresh fruit	1000 mg/kg	Note 42	7
04.1.2.1	Frozen fruit	1000 mg/kg	Note 42	7
04.1.2.2	Dried fruit	2000 mg/kg	Note 42	7
04.1.2.3	Fruit in vinegar, oil, or brine	2000 mg/kg	Note 42	7
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 42	7
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 42	7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products food category 04.1.2.5	s of 1000 mg/kg	Note 42	7
04.1.2.7	Candied fruit	1000 mg/kg	Note 42	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit topping coconut milk	s and 1500 mg/kg	Note 42	7

CX/FA 07/39/8 - Table One Page 230 of 495

ടവ		

Function: Antioxidant, Preservative, Stabilizer

i unction.	Antioxidant, 1 reservative, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 42	7
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 42	7
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 42	7
04.1.2.12	Cooked fruit	1200 mg/kg	Note 42	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 42	7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	Note 42	7
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 42	7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2000 mg/kg	Note 42	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg	Note 42	7
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2000 mg/kg	Note 42	7
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	1500 mg/kg	Note 42	7
05.1.2	Cocoa mixes (syrups)	1000 mg/kg	Note 42	7
05.1.3	Cocoa-based spreads, including fillings	1500 mg/kg	Note 42	7
05.1.4	Cocoa and chocolate products	1000 mg/kg	Note 42	7
05.1.5	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 42	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 42	7
05.3	Chewing gum	1500 mg/kg	Note 42	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	Note 42	7
06.2	Flours and starches (including soybean powder)	1000 mg/kg	Note 42	7
06.4.2	Dried pastas and noodles and like products	2000 mg/kg	Note 42	7
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	Note 42	7
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 42	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	2000 mg/kg	Note 42	7
07.0	Bakery wares	2000 mg/kg	Note 42	7
08.2	Processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	Note 42	7
08.3	Processed comminuted meat, poultry, and game products	2000 mg/kg	Note 42	7

CX/FA 07/39/8 - Table One Page 231 of 495

			=8	

Function: Antioxidant, Preservative, Stabilizer

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

	9/8 - Table One		Page	232 of 495
ORBATES Function:	Antiovidant Presentative Stabilizer			
	Antioxidant, Preservative, Stabilizer		·	
oodCatNo	FoodCategory	MaxLevel	Comments	Step Year
4.1.2.1	Fruit juice	1000 mg/kg	Notes 42, 91 & 122	Adopted 2005
4.1.2.2	Vegetable juice	1000 mg/kg	Note 42	7
4.1.2.3	Concentrates for fruit juice	1000 mg/kg	Notes 42, 91, 122 & 127	Adopted 2005
4.1.2.4	Concentrates for vegetable juice	1000 mg/kg	Note 42	7
4.1.3.1	Fruit nectar	1000 mg/kg	Notes 42, 91 & 122	Adopted 2005
4.1.3.2	Vegetable nectar	1000 mg/kg	Note 42	7
4.1.3.3	Concentrates for fruit nectar	1000 mg/kg	Notes 42, 91, 122 & 127	Adopted 2005
4.1.3.4	Concentrates for vegetable nectar	1000 mg/kg	Note 42	7
4.1.4.1	Carbonated water-based flavoured drinks	1000 mg/kg	Note 42	7
4.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	1000 mg/kg	Note 42	7
4.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1500 mg/kg	Note 42	7
4.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 42	7
4.2.1	Beer and malt beverages	500 mg/kg	Note 42	7
4.2.2	Cider and perry	1000 mg/kg	Note 42	7
4.2.3	Grape wines	2000 mg/kg	Note 42	7
4.2.4	Wines (other than grape)	1000 mg/kg	Note 42	7
4.2.5	Mead	1000 mg/kg	Note 42	7
4.2.6	Distilled spirituous beverages containing more than 15% alcohol	600 mg/kg	Note 42	7
4.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500 mg/kg	Note 42	7
5.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 42	7
5.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	Note 42	7
6.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 42	7
SORBITA	AN ESTERS OF FATTY ACIDS			
Sorbitan Mon	nostearate INS: 491 Sorbitan T	ristearate		INS: 492
Sorbitan Mon	nolaurate INS: 493 Sorbitan M	lonooleate		INS: 494
Sorbitan Mon	nopalmitate INS: 495			
Function:	Emulsifier, Stabilizer			
oodCatNo	FoodCategory		Comments	Step Year

CX/FA 07/39/8 - Table One Page 233 of 495

#### SORBITAN ESTERS OF FATTY ACIDS

Function: Emulsifier, Stabilizer

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

CX/FA 07/39/8 - Table One Page 234 of 495

#### SORBITAN ESTERS OF FATTY ACIDS

Function: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	7	
07.1.6	Mixes for bread and ordinary bakery wares	5000 mg/kg	Note 11	7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg		7	
08.4	Edible casings (e.g., sausage casings)	3500 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4	
10.2	Egg products	500 mg/kg		7	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		7	
12.5.2	Mixes for soups and broths	250 mg/kg	Note 127	7	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4000 mg/kg		7	
12.6.3	Mixes for sauces and gravies	5000 mg/kg		7	
12.8	Yeast and like products	15000 mg/kg	Note 104	7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		7	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	5000 mg/kg		4	
13.6	Food supplements	20000 mg/kg		4	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		7	
14.2.3	Grape wines	1000 mg/kg		4	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg		4	

# **SORBITOL (INCLUDING SORBITOL SYRUP)**

Sorbitol and Sorbitol Syrup INS: 420

Function:	tion: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, thickener					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7		
01.2.2	Renneted milk (plain)	GMP		7		
01.4.1	Pasteurized cream (plain)	200000 mg/kg		4		
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	200000 mg/kg		4		
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7		

CX/FA 07/39/8 - Table One Page 235 of 495

SORBITOL (INCLUDING SORBITOL SYRUP)

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

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

## **STANNOUS CHLORIDE**

Stannous Chloride INS: 512

Function:	Antioxidant, Colour Retention Agent, Preservative, Sequestrant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar
04.1.2.4	Canned or bottled (pasteurized) fruit	20 mg/kg	Note 43	Adopted 200	01
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	25 mg/kg	Note 43	Adopted 200	01

CX/FA 07/3	9/8 - Table One		Page	e 236 of 495	
STANNOUS (	CHLORIDE				
Function:	Antioxidant, Colour Retention Agent, Preservative, Sequestra	nt			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	20 mg/kg	Note 43	Adopted	2001
STARCH	I ACETATE				
Starch Aceta	ite INS: 1420				
Function:	Binder, Emulsifier, Stabilizer, thickener				
oodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
)1.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	. – – –	4	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
13.1.3	Formulae for special medical purposes for infants	50000 mg/kg		4	
13.2	Complementary foods for infants and young children	50000 mg/kg		7	
	I SODIUM OCTENYL SUCCINATE um Octenyl Succinate INS: 1450				
Function:	Emulsifier, Stabilizer, thickener				
oodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
)1.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	. – – –	4	
01.4.1	Pasteurized cream (plain)	GMP		7	
)1.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
)2.1.2	Vegetable oils and fats	GMP		7	
2.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg		4	
13.2	Complementary foods for infants and young children	50000 mg/kg		7	
STEADO	YL-2-LACTYLATES				
		earoyl Lactylate		INS: 482	2i
Function:	Emulsifier, Stabilizer, thickener	-			
		,	· <del>-</del>	- <del>-</del>	·
FoodCatNo	FoodCategory	MaxLevel	Comments	Step 	Year

CX/FA 07/39/8 - Table One Page 237 of 495

STEAROYI	21	$\Lambda \cap T \vee I$	ATEC
SIFARUII	-/-1	AL, ITI	AIES

Function: Emulsifier, Stabilizer, thickener

i unction.	Emulsiner, Glabilizer, trickerier				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear ear
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		7	
01.3.2	Beverage whiteners	5000 mg/kg		7	
01.4.4	Cream analogues	10000 mg/kg	Note 2	7	
01.5.1	Milk powder and cream powder (plain)	2000 mg/kg		7	
01.6.5	Cheese analogues	2000 mg/kg		7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	3000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	3000 mg/kg		7	
02.2.1.3	Blends of butter and margarine	10000 mg/kg		7	
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg		7	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		7	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	Note 15	7	
04.1.2.7	Candied fruit	2000 mg/kg		7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg		7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg		7	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		7	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	Note 76	7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	5000 mg/kg	Note 2	7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	2000 mg/kg		7	
05.1.3	Cocoa-based spreads, including fillings	5000 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		7	
05.3	Chewing gum	20000 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg		7	
06.1	Whole, broken, or flaked grain, including rice	4000 mg/kg		7	
06.2.1	Flours	5000 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		7	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		4	
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg		4	

CX/FA 07/39/8 - Table One Page 238 of 495 STEAROYL-2-LACTYLATES Function: Emulsifier, Stabilizer, thickener FoodCategory FoodCatNo MaxLevel Step Comments Year 06.5 Cereal and starch based desserts (e.g., rice pudding, 6000 mg/kg 7 tapioca pudding) 06.6 Batters (e.g., for breading or batters for fish or poultry) 7500 mg/kg Note 2 7 07.1 Bread and ordinary bakery wares 5000 mg/kg 07.2.1 Cakes, cookes and pies (e.g., fruit-filled or custard types) 5500 mg/kg 07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, 5000 mg/kg scones, and muffins) 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes) 8000 mg/kg 7 08.2.2 Heat-treated processed meat, poultry, and game products 4000 mg/kg in whole pieces or cuts 08.3.2 Heat-treated processed comminuted meat, poultry, and 4000 mg/kg game products 10.2.1 Liquid egg products 500 mg/kg 10.2.2 500 mg/kg Frozen egg products 10.2.3 Dried and/or heat coagulated egg products 5000 mg/kg 7 10.4 Egg-based desserts (e.g., custard) 5000 mg/kg 12.4 Mustards 2500 mg/kg 12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing) 10000 mg/kg Non-emulsified sauces (e.g., ketchup, cheese sauce, 12.6.2 2500 mg/kg cream sauce, brown gravy) 12.6.3 Mixes for sauces and gravies 2500 mg/kg 7 12.6.4 Clear sauces (e.g., fish sauce) 2500 mg/kg Dietetic foods intended for special medical purposes 13.3 2000 mg/kg (excluding products of food category 13.1) Dietetic formulae for slimming purposes and weight 13 4 2000 mg/kg reduction 14.1.4 Water-based flavoured drinks, including "sport," "energy," or 2000 mg/kg "electrolyte" drinks and particulated drinks 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other 2000 mg/kg Note 2 hot cereal and grain beverages, excluding cocoa 14.2.6 Distilled spirituous beverages containing more than 15% 8000 mg/kg alcohol 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and 8000 mg/kg spirituous cooler-type beverages, low alcoholic refreshers) 15.1 Snacks - potato, cereal, flour or starch based (from roots 5000 mg/kg and tubers, pulses and legumes) Composite foods - foods that could not be placed in 5000 mg/kg 16.0 categories 01 - 15 STEARYL CITRATE Stearyl Citrate INS: 484

Function:	Antifoaming Agent, Emulsifier, Sequestrant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year

CX/FA 07/39/8 - Table One				Page 239 of 495		
STEARYL CITI	RATE					
Function:	Antifoaming Agent, Emulsifier, Sequestrant					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	 ⁄ear	
02.1.2	Vegetable oils and fats	GMP		Adopted 2	2006	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		Adopted 2	2006	
02.2.1.2	Margarine and similar products	100 mg/kg	Note 15	Adopted 1	1999	
05.3	Chewing gum	15000 mg/kg		Adopted 1	1999	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		Adopted 1	1999	

INS: 955

## **SUCRALOSE**

Sucralose

04.1.2.5

Jams, jellies, marmelades

Function:	Sweetener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	6
01.2.1	Fermented milks (plain)	400 mg/kg	3
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	250 mg/kg	6
01.2.2	Renneted milk (plain)	GMP	6
01.3.1	Condensed milk (plain)	GMP	6
01.3.2	Beverage whiteners	580 mg/kg	3
01.4	Cream (plain) and the like	580 mg/kg	3
01.5	Milk powder and cream powder and powder analogues (plain)	GMP	6
01.6.1	Unripened cheese	GMP	6
01.6.2	Ripened cheese	GMP	6
01.6.4	Processed cheese	GMP	6
01.6.5	Cheese analogues	GMP	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	400 mg/kg	6
01.8.1	Liquid whey and whey products, excluding whey cheeses	GMP	6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	400 mg/kg	3
03.0	Edible ices, including sherbet and sorbet	400 mg/kg	6
04.1.2.1	Frozen fruit	400 mg/kg	3
04.1.2.2	Dried fruit	1500 mg/kg	3
04.1.2.3	Fruit in vinegar, oil, or brine	180 mg/kg	3
04.1.2.4	Canned or bottled (pasteurized) fruit	450 mg/kg	6

1000 mg/kg

3

CX/FA 07/39/8 - Table One Page 240 of 495

SLICRAL OSE				
	CE.	$\cap$	CDMI	CI.

04.2.2.8

05.1.1

05.1.2

05.1.3

05.1.4

05.1.5

05.2

05.3

05.4

06.3

Function:	Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	800 mg/kg		6	
04.1.2.7	Candied fruit	800 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	450 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1250 mg/kg		6	
04.1.2.10	Fermented fruit products	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	400 mg/kg		3	
04.1.2.12	Cooked fruit	150 mg/kg		6	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150 mg/kg		6	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150 mg/kg		6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	450 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg		6	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500 mg/kg		6	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	500 mg/kg		6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	150 mg/kg		6	

150 mg/kg

1500 mg/kg

1000 mg/kg

1500 mg/kg

1500 mg/kg

1500 mg/kg

2400 mg/kg

5000 mg/kg

1000 mg/kg

1000 mg/kg

6

6

6

6

6

6

3

6

6

6

Cooked or fried vegetables (including mushrooms and

fungi, roots and tubers, pulses and legumes, and aloe

Cocoa mixes (powders) and cocoa mass/cake

Imitation chocolate, chocolate substitute products

Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4  $\,$ 

Decorations (e.g., for fine bakery wares), toppings (non-

Cocoa-based spreads, including fillings

Breakfast cereals, including rolled oats

Cocoa and chocolate products

vera), and seaweeds

Cocoa mixes (syrups)

Chewing gum

fruit) and sweet sauces

CX/FA 07/39/8 - Table One Page 241 of 495

$\circ$	ICRAI	OCE

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1250 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	600 mg/kg		6	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	600 mg/kg		6	
07.1	Bread and ordinary bakery wares	750 mg/kg		6	
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	750 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	800 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	750 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg		3	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	450 mg/kg		6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	450 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	400 mg/kg		3	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	1500 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1500 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	12000 mg/kg		3	
12.2.1	Herbs and spices	400 mg/kg		3	
12.2.2	Seasonings and condiments	700 mg/kg		6	
12.3	Vinegars	GMP		3	
12.4	Mustards	400 mg/kg		6	
12.5	Soups and broths	1250 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	450 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	450 mg/kg		6	
12.6.3	Mixes for sauces and gravies	450 mg/kg	note 127	6	
12.6.4	Clear sauces (e.g., fish sauce)	450 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1250 mg/kg		6	
13.1.3	Formulae for special medical purposes for infants	400 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1250 mg/kg		6	

CX/FA 07/39/8 - Table One				Page 242 of 495		
SUCRALOSE						
Function:	Sweetener					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	800 mg/kg		6		
13.6	Food supplements	2400 mg/kg		3		
14.1.2.2	Vegetable juice	300 mg/kg		3		
14.1.2.4	Concentrates for vegetable juice	1500 mg/kg		3		
14.1.3.1	Fruit nectar	300 mg/kg		Adopted	2005	
14.1.3.2	Vegetable nectar	300 mg/kg		3		
14.1.3.3	Concentrates for fruit nectar	300 mg/kg	Note 127	Adopted	2005	
14.1.3.4	Concentrates for vegetable nectar	1500 mg/kg		3		
14.1.4.1	Carbonated water-based flavoured drinks	600 mg/kg		6		
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	600 mg/kg		6		
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1500 mg/kg		3		
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300 mg/kg		3		
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	700 mg/kg		6		
15.0	Ready-to-eat savouries	1000 mg/kg		6		

# **SUCROGLYCERIDES**

Sucroglycerides INS: 474

Function:	Emulsifier, Stabilizer, thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	7
01.3.2	Beverage whiteners	20000 mg/kg	7
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg	7
02.2.1.2	Margarine and similar products	10000 mg/kg	7
02.2.1.3	Blends of butter and margarine	10000 mg/kg	7
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg	4
04.1.1.2	Surface-treated fresh fruit	GMP	7

CX/FA 07/39/8 - Table One Page 243 of 495

CI.	$1 \sim D$	വ	$V \cap I$	=RIF	)EC

Function: Emulsifier, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg		7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	10000 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		7	
05.3	Chewing gum	15000 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg		7	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15	7	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15	7	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		7	
12.5	Soups and broths	2000 mg/kg		7	
12.6	Sauces and like products	10000 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		7	
13.6	Food supplements	GMP		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg		7	
14.2.2	Cider and perry	5000 mg/kg		7	
14.2.4	Wines (other than grape)	5000 mg/kg		7	
14.2.5	Mead	5000 mg/kg		7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5000 mg/kg		7	

# SUCROSE ACETATE ISOBUTYRATE

Sucrose Acetate Isobutyrate INS: 444

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

CX/FA 07/39/8 - Table One Page 244 of 495

SUCROSE ESTERS OF FATTY ACIDS

## **SUCROSE ESTERS OF FATTY ACIDS**

Sucrose Esters of Fatty Acids INS: 473

Function:	Adjuvant, Emulsifier, Stabilizer, thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	7
01.3.2	Beverage whiteners	20000 mg/kg	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	10000 mg/kg	4
01.4.4	Cream analogues	10000 mg/kg	4
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	7
01.5.2	Milk and cream powder analogues	10000 mg/kg	7
01.6.4	Processed cheese	10000 mg/kg	7
01.6.5	Cheese analogues	10000 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	7
02.1.2	Vegetable oils and fats	10000 mg/kg	7
02.2.1.2	Margarine and similar products	10000 mg/kg	7
02.2.1.3	Blends of butter and margarine	10000 mg/kg	7
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	7
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	4
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	4
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	3000 mg/kg	7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	7
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	7

CX/FA 07/39/8 - Table One Page 245 of 495

### SUCROSE ESTERS OF FATTY ACIDS

Function: Adjuvant, Emulsifier, Stabilizer, thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.3	Chewing gum	15000 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	10000 mg/kg		7	
06.4	Pastas and noodles and like products (e.g., rice paper, rice vermicelli, soybean pastas and noodles)	2000 mg/kg		4	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg		7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	10000 mg/kg		7	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	10000 mg/kg		7	
07.1	Bread and ordinary bakery wares	10000 mg/kg		4	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg		7	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15	7	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15	7	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		4	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		7	
12.5	Soups and broths	5000 mg/kg		7	
12.6	Sauces and like products	10000 mg/kg		7	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		7	
13.6	Food supplements	50000 mg/kg		4	
14.1.4.1	Carbonated water-based flavoured drinks	1000 mg/kg		7	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	5000 mg/kg		7	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		7	
14.2.2	Cider and perry	5000 mg/kg		7	
14.2.4	Wines (other than grape)	5000 mg/kg		7	

CX/FA 07/39	1/8 - Table One					Page	246 of 4	195
SUCROSE ES	STERS OF FATTY ACIDS							
Function:	Adjuvant, Emulsifier, Stab	ilizer, thic	kener					
FoodCatNo	FoodCategory				MaxLevel	Comments	Step	Year
14.2.5	Mead				5000 mg/kg		7	
14.2.6	Distilled spirituous beverag	es contai	ning more t	han 15%	5000 mg/kg		7	
15.1	Snacks - potato, cereal, flo and tubers, pulses and leg		ch based (fi	rom roots	10000 mg/kg		7	
16.0	Composite foods - foods the categories 01 - 15	,	not be place	ed in	10000 mg/kg		7	
SULPHIT	ES							
Sulphur Dioxi	de	INS:	220	Sodium Sul	phite		INS:	221
Sodium Hydro	ogen Sulphite	INS:	222	Sodium Me	tabisulphite		INS:	223
Potassium Me	etabisuphite	INS:	224	Potassium	Sulphite		INS:	225
Calcium Hydr	ogen Sulphite	INS:	227	Potassium	Bisulphite		INS:	228
Sodium Thios	sulphate	INS:	539					
Function:	Acidity Regulator, Adjuvar Agent, Preservative, Sequ			hing Agent (No	t for Flour), Firmin	g Agent, Flour T	reatmer	nt
FoodCatNo	FoodCategory				MaxLevel	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit				50 mg/kg	Note 44	Adopt	ed 2006
04.1.2.1	Frozen fruit				500 mg/kg	Note 44	6	
04.1.2.2	Dried fruit				1000 mg/kg	Notes 44 & 135	Adopt	ed 2006
04.1.2.3	Fruit in vinegar, oil, or brine	)			100 mg/kg	Note 44	Adopt	ed 2006
04.1.2.4	Canned or bottled (pasteur	ized) fruit			350 mg/kg	Note 44	6	
04.1.2.5	Jams, jellies, marmelades				500 mg/kg	Note 44	6	
04.1.2.6	Fruit-based spreads (e.g., food category 04.1.2.5	chutney) (	excluding p	roducts of	500 mg/kg	Note 44	Adopt	ed 2006
04.1.2.7	Candied fruit				100 mg/kg	Note 44	Adopt	ed 2006
04.1.2.8	Fruit preparations, including coconut milk	g pulp, pu	ırees, fruit t	oppings and	500 mg/kg	Note 44	Adopt	ed 2006
04.1.2.9	Fruit-based desserts, includesserts	ding fruit-	flavoured w	ater-based	750 mg/kg	Note 44	6	
04.1.2.11	Fruit fillings for pastries				100 mg/kg	Note 44	Adopt	ed 2006
04.2.1.3	Peeled, cut or shredded fre mushrooms and fungi, root legumes, and aloe vera), s	s and tub	ers, pulses	and	50 mg/kg	Notes 44, 76 & 136	Adopt	ed 2006
04.2.2.1	Frozen vegetables (including and tubers, pulses and legand nuts and seeds				50 mg/kg	Notes 44, 76, 136 & 137	Adopt	ed 2006
04.2.2.2	Dried vegetables (including and tubers, pulses and legrand nuts and seeds				500 mg/kg	Notes 44 & 105	Adopt	ed 2006
04.2.2.3	Vegetables (including must tubers, pulses and legumes in vinegar, oil, brine, or soy	s, and alo			100 mg/kg	Note 44	Adopt	ed 2006

CX/FA 07/39/8 - Table One Page 247 of 495

SULPHITES				
Function:	Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not Agent, Preservative, Sequestrant, Stabilizer	for Flour), Firmir	ig Agent, Flour 1	Freatment
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	Note 44	Adopted 2006
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	Notes 44 & 138	Adopted 2006
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	500 mg/kg	Note 44	Adopted 2006
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg	Note 44	Adopted 2006
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg	Note 44	6
06.2.1	Flours	200 mg/kg	Note 44	Adopted 2006
06.2.2	Starches	50 mg/kg	Note 44	Adopted 2006
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	Note 44	Adopted 2006
07.1.1	Breads and rolls	50 mg/kg	Note 44	6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50 mg/kg	Note 44	6
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg	Note 44	6
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50 mg/kg	Note 44	Adopted 2006
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100 mg/kg	Note 44	Adopted 2006
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Notes 44 & 139	Adopted 2006
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	30 mg/kg	Note 44	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 44	6
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Notes 44 & 140	6
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	15 mg/kg	Note 44	Adopted 2005
11.1.2	Powdered sugar, powdered dextrose	15 mg/kg	Note 44	Adopted 2005
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	20 mg/kg	Notes 44 & 111	Adopted 2006
11.1.5	Plantation or mill white sugar	70 mg/kg	Note 44	Adopted 2005
11.2	Brown sugar excluding products of food category 11.1.3	40 mg/kg	Note 44	Adopted 2006
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	70 mg/kg	Note 44	6
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	40 mg/kg	Note 44	Adopted 2006
12.2.1	Herbs and spices	150 mg/kg	Note 44	Adopted 2006

CX/FA 07/39/8 - Table One Page 248 of 495 **SULPHITES** Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Firming Agent, Flour Treatment Agent, Preservative, Sequestrant, Stabilizer FoodCatNo FoodCategory MaxLevel Comments Step Year Adopted 2006 12.2.2 Seasonings and condiments 200 mg/kg Note 44 12.3 Vinegars 100 mg/kg Note 44 Adopted 2006 12.4 Mustards 250 mg/kg Notes 44 & 106 12.5 Soups and broths Note 44 6 1000 mg/kg 12.6 Sauces and like products 300 mg/kg Note 44 6 14.1.2.1 Fruit juice Notes 44 & Adopted 2005 50 mg/kg 122 14.1.2.2 Vegetable juice 50 mg/kg Notes 44 & Adopted 2006 122 14.1.2.3 Concentrates for fruit juice Notes 44, 50 mg/kg Adopted 2005 122 & 127 14.1.2.4 Concentrates for vegetable juice 50 mg/kg Notes 44, Adopted 2006 122 & 127 14.1.3.1 Notes 44 & Fruit nectar 50 mg/kg Adopted 2005 122 14.1.3.2 Vegetable nectar 50 mg/kg Notes 44 & Adopted 2006 122 14.1.3.3 Concentrates for fruit nectar Notes 44, 50 mg/kg Adopted 2005 122 & 127 14.1.3.4 Concentrates for vegetable nectar 50 mg/kg Notes 44, Adopted 2006 122 & 127 Water-based flavoured drinks, including "sport," "energy," or 14.1.4 70 mg/kg Notes 44, Adopted 2006 "electrolyte" drinks and particulated drinks 127 & 143 14.2.1 Beer and malt beverages 50 mg/kg Note 44 Adopted 2006 14.2.2 Cider and perry 200 mg/kg Note 44 Adopted 2006 Notes 44 & 14.2.3 Grape wines 350 mg/kg Adopted 2006 103 14.2.4 Wines (other than grape) 200 mg/kg Note 44 Adopted 2006 14.2.5 Mead 200 mg/kg Note 44 Adopted 2006 Distilled spirituous beverages containing more than 15% 14.2.6 200 mg/kg Note 44 Adopted 2006 alcohol 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and 350 mg/kg Note 44 6 spirituous cooler-type beverages, low alcoholic refreshers) 15.1 Snacks - potato, cereal, flour or starch based (from roots 50 mg/kg Note 44 Adopted 2006 and tubers, pulses and legumes) 15.2 Processed nuts, including coated nuts and nut mixtures 500 mg/kg 6 Note 44 (with e.g., dried fruit) 16.0 Composite foods - foods that could not be placed in 350 mg/kg Note 44 6 categories 01 - 15 SUNSET YELLOW FCF Sunset Yellow FCF INS: 110 Function: Colour FoodCatNo FoodCategory Comments Step MaxLevel Year

CX/FA 07/39/8 - Table One Page 249 of 495

	YFI		

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	. – – – .	6
01.6.1	Unripened cheese	GMP	Note 3	6
01.6.2.2	Rind of ripened cheese	100 mg/kg		6
01.6.4	Processed cheese	200 mg/kg		6
01.6.5	Cheese analogues	GMP	Note 3	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6
02.2.1.2	Margarine and similar products	GMP		6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		6
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6
04.1.2.2	Dried fruit	50 mg/kg		6
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6
04.1.2.7	Candied fruit	300 mg/kg		6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6
04.1.2.11	Fruit fillings for pastries	400 mg/kg		6
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	Note 76	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6

CX/FA 07/39/8 - Table One Page 250 of 495

CI.	INSET	VEL	

Function: Colour

FoodCatNo	FoodCategory		Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	200 mg/kg		6	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	50 mg/kg		6	
05.1.2	Cocoa mixes (syrups)	50 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.4	Cocoa and chocolate products	400 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	400 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	350 mg/kg		6	
06.4.2	Dried pastas and noodles and like products	300 mg/kg		6	
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	

CX/FA 07/39/8 - Table One Page 251 of 495

			FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Note 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	300 mg/kg		6	
12.2.1	Herbs and spices	300 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9.5	Other protein products	200 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.2	Vegetable juice	GMP		6	
14.1.4.1	Carbonated water-based flavoured drinks	300 mg/kg		6	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	300 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	391 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	70 mg/kg		3	
14.2.2	Cider and perry	200 mg/kg		6	

CX/FA 07/39	9/8 - Table One		Page	252 of 495	5
SUNSET YEL	LOW FCF				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.4	Wines (other than grape)	200 mg/kg		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	550 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6	
TALC					
Talc	INS: 553iii				
Function:	Anticaking Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	2006
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
12.1.2	Salt Substitutes	10000 mg/kg	Note 51	7	
TARA GI	JM				
Tara Gum	INS: 417				
Function:	Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	GMP		7	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		4	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP		7	
04.1.1.3	Peeled or cut fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	

CX/FA 07/39	9/8 - Table One			Pag	e 253 of 495
TARA GUM					
Function:	Stabilizer, thickener				
FoodCatNo	FoodCategory		MaxLevel	Comments	Step Year
04.2.1.3	Peeled, cut or shredded fresh vegetable mushrooms and fungi, roots and tubers legumes, and aloe vera), seaweeds, and	s, pulses and	GMP		7
04.2.2.1	Frozen vegetables (including mushroor and tubers, pulses and legumes, and a and nuts and seeds				7
06.1	Whole, broken, or flaked grain, includin	g rice	GMP		7
06.4.2	Dried pastas and noodles and like prod	lucts	GMP		7
08.1	Fresh meat, poultry, and game		GMP		7
09.2.1	Frozen fish, fish fillets, and fish product mollusks, crustaceans, and echinoderm		GMP	Note 73	7
09.2.2	Frozen battered fish, fish fillets, and fish mollusks, crustaceans, and echinoderm		iding GMP	Note 73	7
09.2.3	Frozen minced and creamed fish produ mollusks, crustaceans, and echinoderm		GMP		7
09.2.4	Cooked and/or fried fish and fish produ- mollusks, crustaceans, and echinoderm		GMP		7
09.2.5	Smoked, dried, fermented, and/or salte products, including mollusks, crustacea		GMP derms		7
10.2.1	Liquid egg products		GMP		7
10.2.2	Frozen egg products		GMP		7
12.2.1	Herbs and spices		GMP	Note 51	7
13.2	Complementary foods for infants and you	oung children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal in hot cereal and grain beverages, excluding		her GMP		7
14.2.3	Grape wines		GMP		7
TARTRA	TES				
Tartaric Acid		334 Mor	nosodium Tartrate		INS: 335i
Disodium Tai	trate INS: 3	335ii Mor	nopotassium Tartrate		INS: 336i
Dipotassium	Tartrate INS: 3	336ii Pot	assium Sodium Tartrate		INS: 337
Function:	Acidity Regulator, Adjuvant, Anticaking Humectant, Preservative, Raising Age			ulsifier, Flour Tre	eatment Agent,
FoodCatNo	FoodCategory	- '	MaxLevel	Comments	Step Year
01.2.1	Fermented milks (plain)		GMP	Note 45	<del> </del>
01.6.1	Unripened cheese		1500 mg/kg	Note 45	4
01.6.2	Ripened cheese		GMP	Note 45	7
01.6.4	Processed cheese		34900 mg/kg	Note 45	7
01.6.5	Cheese analogues		GMP	Note 45	7
01.7	Dairy-based desserts (e.g., pudding, fru yoghurt)	uit or flavoured	2000 mg/kg	Note 45	7
02.1.2	Vegetable oils and fats		5000 mg/kg	Note 45	4

CX/FA 07/39/8 - Table One Page 254 of 495

		TFS.

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

	Humectant, Preservative, Raising Agent, Sequestrant, Stabil	izer, thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	Note 45	4
02.2.1.2	Margarine and similar products	GMP	Note 45	7
02.2.1.3	Blends of butter and margarine	GMP	Note 45	7
02.2.2	Emulsions containing less than 80% fat	GMP	Note 45	7
02.2.2	Emulsions containing less than 80% fat	5000 mg/kg	Note 45	4
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP	Note 45	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	Note 45	7
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 45	7
04.1.2.1	Frozen fruit	GMP	Note 45	7
04.1.2.2	Dried fruit	GMP	Note 45	7
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	Note 45	7
04.1.2.4	Canned or bottled (pasteurized) fruit	1300 mg/kg	Note 45	7
04.1.2.5	Jams, jellies, marmelades	3000 mg/kg	Note 45	7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	3000 mg/kg	Note 45	7
04.1.2.7	Candied fruit	GMP	Note 45	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP	Note 45	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	20000 mg/kg	Note 45	4
04.1.2.10	Fermented fruit products	GMP	Note 45	7
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 45	7
04.1.2.12	Cooked fruit	GMP	Note 45	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	15000 mg/kg	Note 45	7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10000 mg/kg	Note 45	7
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP	Note 45	7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2000 mg/kg	Note 45	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 45	4
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	Note 45	7
05.1.2	Cocoa mixes (syrups)	2000 mg/kg	Note 45	7

CX/FA 07/39/8 - Table One Page 255 of 495

TARTRATES	

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.1.3	Cocoa-based spreads, including fillings	5000 mg/kg	Note 45	4
05.1.4	Cocoa and chocolate products	10000 mg/kg	Note 45	7
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg	Note 45	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	Note 45	7
05.3	Chewing gum	30000 mg/kg	Note 45	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	8000 mg/kg	Note 45	7
06.2	Flours and starches (including soybean powder)	6000 mg/kg	Note 45	4
06.4.1	Fresh pastas and noodles and like products	GMP	Note 45	7
06.4.3	Pre-cooked pastas and noodles and like products	7500 mg/kg	Note 45	4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2860 mg/kg	Note 45	7
07.0	Bakery wares	10000 mg/kg	Note 45	7
08.0	Meat and meat products, including poultry and game	GMP	Note 45	7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 45	4
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 45	7
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP	Note 45	7
12.2.2	Seasonings and condiments	7500 mg/kg	Note 45	7
12.4	Mustards	5000 mg/kg	Note 45	7
12.5	Soups and broths	5000 mg/kg	Note 45	7
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2860 mg/kg	Note 45	7
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	Note 45	7
12.6.3	Mixes for sauces and gravies	GMP	Note 45	7
12.6.4	Clear sauces (e.g., fish sauce)	200 mg/kg	Note 45	4
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	Note 45	4
13.2	Complementary foods for infants and young children	5000 mg/kg	Note 45	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP	Note 45	4
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	Note 45	4
13.6	Food supplements	GMP	Note 45	4
14.1.2.1	Fruit juice	4000 mg/kg	Notes 45, 128 & 129	Adopted 2005
14.1.2.2	Vegetable juice	4000 mg/kg	Note 45	7
14.1.2.3	Concentrates for fruit juice	4000 mg/kg	Notes 45, 127, 128 & 129	Adopted 2005

CX/FA 07/39	9/8 - Table One		Page	256 of 495	
TARTRATES					
Function:	Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Bul Humectant, Preservative, Raising Agent, Sequestrant, Stabiliz		lsifier, Flour Trea	tment Agent,	
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ar
14.1.2.4	Concentrates for vegetable juice	4000 mg/kg	Note 45	7	
14.1.3.1	Fruit nectar	4000 mg/kg	Notes 45 & 128	Adopted 20	05
14.1.3.2	Vegetable nectar	1600 mg/kg	Note 45	7	
14.1.3.3	Concentrates for fruit nectar	4000 mg/kg	Notes 45, 127 & 128	Adopted 20	05
14.1.3.4	Concentrates for vegetable nectar	1600 mg/kg	Note 45	7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg	Note 45	7	
14.2.1	Beer and malt beverages	2000 mg/kg	Note 45	7	
14.2.2	Cider and perry	2000 mg/kg	Note 45	7	
14.2.3.1	Still grape wine	9000 mg/kg	Note 45	7	
14.2.3.2	Sparkling and semi-sparkling grape wines	4000 mg/kg	Note 45	4	
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	4000 mg/kg	Note 45	4	
14.2.4	Wines (other than grape)	GMP	Note 45	7	
14.2.5	Mead	GMP	Note 45	7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	3000 mg/kg	Note 45	7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	3000 mg/kg	Note 45	7	
15.0	Ready-to-eat savouries	2000 mg/kg	Note 45	4	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	600 mg/kg	Notes 2 & 45	7	
TARTRA	7INF				=
Tartrazine	INS: 102				
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ear
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		7	
01.3.2	Beverage whiteners	300 mg/kg		7	
01.6.1	Unripened cheese	300 mg/kg	Note 3	4	
01.6.2.2	Rind of ripened cheese	100 mg/kg		7	
01.6.4	Processed cheese	200 mg/kg		7	
01.6.5	Cheese analogues	300 mg/kg	Note 3	4	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		7	

300 mg/kg

4

02.1.3

Lard, tallow, fish oil, and other animal fats

CX/FA 07/39/8 - Table One Page 257 of 495

F A D T	[RA7]	
IAR	I KAZ I	

Function: Colour

i dilettori.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	7	
04.1.2.2	Dried fruit	200 mg/kg		7	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		7	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		7	
04.1.2.7	Candied fruit	300 mg/kg		7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		7	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	7	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg		7	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		7	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		4	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7	
05.3	Chewing gum	300 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		7	
06.4.2	Dried pastas and noodles and like products	300 mg/kg		7	
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		7	

TARTRA7INF				

Function: Colour

i unction.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
07.0	Bakery wares	300 mg/kg		7	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	7	
09.1.1	Fresh fish	300 mg/kg	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.4.1	Cooked fish and fish products	500 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
10.1	Fresh eggs	500 mg/kg	Note 4	4	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		7	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		7	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	300 mg/kg		7	
12.2.1	Herbs and spices	300 mg/kg		7	
12.2.2	Seasonings and condiments	500 mg/kg		7	
12.4	Mustards	300 mg/kg		7	
12.5	Soups and broths	300 mg/kg		7	
12.6	Sauces and like products	500 mg/kg		7	
12.9.5	Other protein products	100 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		7	

CX/FA 07/3	9/8 - Table One		Page	259 of 495
TARTRAZINE				
Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		7
13.6	Food supplements	300 mg/kg		7
14.1.2.2	Vegetable juice	500 mg/kg		4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		7
14.2.1	Beer and malt beverages	500 mg/kg		4
14.2.2	Cider and perry	200 mg/kg		7
14.2.4	Wines (other than grape)	200 mg/kg		7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		7
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		7
TBHQ Tertiary Buty	Ihydroquinone INS: 319			
Function:	Antioxidant			
FoodCatNo		MaxLevel	Comments	Step Year
01.3.2	Beverage whiteners	100 mg/kg	Notes 15 &	
	Develope witherfore	100 mg/kg	130	v
02.1.2	Vegetable oils and fats	200 mg/kg	Notes 15 & 130	Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	Notes 15 & 130	Adopted 2006
02.2.1.2	Margarine and similar products	200 mg/kg	Notes 15 & 130	Adopted 2005
02.2.1.3	Blends of butter and margarine	200 mg/kg	Notes 15 & 130	Adopted 2005
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Notes 15 & 130	Adopted 2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	Notes 15 & 130	Adopted 2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	Notes 15 & 130	Adopted 2005
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 15 & 130	Adopted 2006

05.1.4

05.2

Cocoa and chocolate products

Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4  $\,$ 

130

130

200 mg/kg

200 mg/kg

Notes 15, 130 & 141

Notes 15 &

Adopted 2006

Adopted 2006

CX/FA 07/3	9/8 - Table One		Page	260 of 495
TBHQ				
Function:	Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.3	Chewing gum	400 mg/kg	Note 130	Adopted 2006
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	Adopted 2006
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Notes 15 & 130	Adopted 2006
07.1.1	Breads and rolls	200 mg/kg	Notes 15 & 130	Adopted 2006
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	Notes 15 & 130	Adopted 2006
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	200 mg/kg	Notes 15 & 130	Adopted 2006
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	Notes 15 & 130	Adopted 2006
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Notes 15 & 130	6
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Notes 15 & 130	6
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Notes 15 & 130	Adopted 2005
12.4	Mustards	200 mg/kg	Notes 15 & 130	Adopted 2006
12.5	Soups and broths	200 mg/kg	Notes 15 & 130	Adopted 2006
12.6	Sauces and like products	200 mg/kg	Notes 15 & 130	Adopted 2005
15.0	Ready-to-eat savouries	200 mg/kg	Notes 15 & 130	Adopted 2005
	\			
THAUMA Thaumatin	A I IN INS: 957			
Function:	Flavour Enhancer, Sweetener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500 mg/kg		7
12.1.2	Salt Substitutes	400 mg/kg	Note 51	7
13.2	Complementary foods for infants and young children	GMP		4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other	GMP		4

hot cereal and grain beverages, excluding cocoa

CX/FA 07/39/8 - Table One Page 261 of 495

**THIODIPROPIONATES** 

### **THIODIPROPIONATES**

Thiodipropionic Acid INS: 388 Dilauryl Thiodipropionate INS: 389

Function:	Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.2	Vegetable oils and fats	200 mg/kg	Note 46	Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	Note 46	Adopted 2006
02.2.1.2	Margarine and similar products	200 mg/kg	Note 46	Adopted 1999
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Note 46	Adopted 1999
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 46	Adopted 1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 15 & 46	Adopted 1999
15.0	Ready-to-eat savouries	200 mg/kg	Note 46	Adopted 1999

## **TITANIUM DIOXIDE**

Titanium Dioxide INS: 171

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

CX/FA 07/39	9/8 - Table One		Pag	e 262 of 495
TITANIUM DI	OXIDE			
Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
10.1	Fresh eggs	GMP	Note 4	7
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP		7
TOCOPH	IEROI S			
		ocopherol		INS: 307
Function:	Antioxidant			
FoodCatNo		 MaxLevel	Comments	Step Year
01.1	Milk and dairy-based drinks	200 mg/kg		- <del> </del>
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	200 mg/kg		7
01.3	Condensed milk and analogues (plain)	200 mg/kg		7
01.4	Cream (plain) and the like	200 mg/kg		7
01.5.1	Milk powder and cream powder (plain)	5000 mg/kg		7
01.5.2	Milk and cream powder analogues	200 mg/kg		7
01.6.1	Unripened cheese	200 mg/kg		7
01.6.2	Ripened cheese	200 mg/kg		7
01.6.4	Processed cheese	200 mg/kg		7
01.6.5	Cheese analogues	200 mg/kg		7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg		7
01.8.1	Liquid whey and whey products, excluding whey cheeses	200 mg/kg		7
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg		Adopted 2006
02.1.2	Vegetable oils and fats	300 mg/kg		7
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg		7
02.2.1.2	Margarine and similar products	500 mg/kg		7
02.2.1.3	Blends of butter and margarine	GMP		7
02.2.2	Emulsions containing less than 80% fat	500 mg/kg		7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	Note 15	7
04.1.2.2	Dried fruit	200 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.1.2.11	Fruit fillings for pastries	150 mg/kg		7

CX/FA 07/39/8 - Table One Page 263 of 495

TOCOPHEROL:	

Function: Antioxidant

i unction.	Antioxidant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg		7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	25 mg/kg		7	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	500 mg/kg	Note 15	7	
05.1.2	Cocoa mixes (syrups)	500 mg/kg	Note 15	7	
05.1.3	Cocoa-based spreads, including fillings	500 mg/kg	Note 15	7	
05.1.4	Cocoa and chocolate products	750 mg/kg	Note 15	7	
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	Note 15	7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 15	7	
05.3	Chewing gum	1500 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 15	7	
06.2	Flours and starches (including soybean powder)	600 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	85 mg/kg		7	
06.4.2	Dried pastas and noodles and like products	2000 mg/kg		4	
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg		4	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	5 mg/kg		7	
07.0	Bakery wares	200 mg/kg		7	
08.1.2	Fresh meat, poultry, and game, comminuted	300 mg/kg	Note 15	7	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg		7	
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg		7	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	7	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		7	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1000 mg/kg		7	
12.4	Mustards	200 mg/kg		7	
12.5	Soups and broths	200 mg/kg		7	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	600 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	600 mg/kg		7	

12.6.3 Mixes for sauces and gravies 300 mg/kg 7 12.6.4 Clear sauces (e.g., fish sauce) 300 mg/kg 7 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.6 and 05.1 2.8 and 05.1 200 mg/kg 7 13.1.1 Infant formulae 10 mg/kg Note 72 7 13.1.2 Follow-up formulae 30 mg/kg Note 72 7 13.1.3 Formulae for special medical purposes for infants 1000 mg/kg 7 13.2 Complementary foods for infants and young children 1000 mg/kg 7 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1) purposes (excluding products of food category 13.1) GMP 4 13.6 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food category 13.1 - 13.4 and 13.6 Food supplements 150 mg/kg 4 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) 15.0 mg/kg 7 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) 7 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7 16.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) 7 16.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7 17 18.4 Function: Emulsifier 1000 mg/kg	CX/FA 07/39	9/8 - Table One		Page	264 of 495
FoodCatNo FoodCategory MaxLevel Comments Step  12.6.3 Mixes for sauces and gravies 300 mg/kg 7  12.6.4 Clear sauces (e.g., fish sauce) 300 mg/kg 7  12.7 Salads (e.g., meacroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories of 2.2.5 and 05.1.3  12.8 Yeast and like products 200 mg/kg 7  13.1.1 Infant formulae 10 mg/kg Note 72 7  13.1.2 Follow-up formulae 30 mg/kg Note 72 7  13.1.3 Formulae for special medical purposes for infants 1000 mg/kg 7  13.2 Complementary foods for infants and young children 1000 mg/kg 7  13.3 Dietetic foods intended for special medical purposes GMP 4  4 reduction 13.4 Dietetic formulae for slimming purposes and weight excluding products of food category 13.1)  13.4 Dietetic formulae for slimming purposes and weight excluding products of food categories 13.1 - 13.4 and 13.6  Food supplements 150 mg/kg 4  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks 150 mg/kg 7  14.2.7 Aromatized abordic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) 150 mg/kg 7  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes 3  15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7  TOSOM  Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step  TRAGACANTH GUM  Tragacanth Gum INS: 413	TOCOPHERO	DLS			
12.6.3 Mixes for sauces and gravies 300 mg/kg 7 12.6.4 Clear sauces (e.g., fish sauce) 300 mg/kg 7 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding occoe- and nut-based spreads of food categonies 04.2.25 and 05.1.3 12.8 Yeast and like products 200 mg/kg 7 13.1.1 Infant formulae 10 mg/kg Note 72 7 13.1.2 Follow-up formulae 30 mg/kg Note 72 7 13.1.3 Formulae for special medical purposes for infants 1000 mg/kg 7 13.2 Complementary foods for infants and young children 1000 mg/kg 7 13.3 Dietetic foods intended for special medical purposes GMP 4 13.4 Dietetic formulae for special medical purposes GMP 4 13.5 Dietetic formulae for slimming purposes and weight excluding products of food category 13.1) 13.4 Dietetic formulae for slimming purposes and weight 20 GMP 4 13.5 Dietetic formulae for slimming purposes and weight 20 GMP 4 13.6 Food supplements 150 mg/kg 4 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks 150 mg/kg 7 14.2.7 Aromatized atoonlic beverages (e.g., beer, wine and 200 mg/kg 7 15.1 Shacks - potato, cereal, flour or starch based (from roots 200 mg/kg 7 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7 16.2.1 Margarine and similar products 5000 mg/kg 7 17 18.4 MaxLevel Comments Step 7 18.4 MaxLevel Comments Step 7 18.5 MaxLevel Comments Step 7 18.6 MaxLevel Comments Step 7 18.7 MaxLevel Comments Step 7 18.	Function:	Antioxidant			
12.6.4 Clear sauces (e.g., fish sauce)  300 mg/kg  7  12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3  12.8 Yeast and like products  13.1.1 Infant formulae  10 mg/kg  Note 72  7  13.1.2 Follow-up formulae  13.0 mg/kg  Note 72  7  13.1.3 Formulae for special medical purposes for infants  1000 mg/kg  7  13.2 Complementary foods for infants and young children  1000 mg/kg  7  13.3 Disetteic foods intended for special medical purposes  (excluding products of food category 13.1)  13.4 Disetteic foods intended for special medical purposes  (excluding products of food category 13.1)  13.5 Disetteic foods (e.g., supplementary foods for dietary use)  excluding products of food category 13.1)  13.6 Food supplements  13.7 Electrolye' drinks and particulated drinks  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolye' drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures  15.00 mg/kg  7  7  7  7  7  7  7  7  7  7  7  7  7	oodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocca- and nut-based spreads of food categories 94.2.25 and 05.1.3  12.8 Yeast and like products  13.1.1 Infant formulae  10 mg/kg  Note 72  7  13.1.2 Follow-up formulae  13.0 mg/kg  Note 72  7  13.1.3 Formulae for special medical purposes for infants  1000 mg/kg  7  13.2 Complementary foods for infants and young children  13.2 Complementary foods for infants and young children  13.3 Dietetic foods intended for special medical purposes  GMP  4  13.4 Dietetic foods intended for special medical purposes  GMP  4  13.5 Dietetic foods of special medical purposes and weight reduction  13.6 Dietetic foods (e.g., supplementary foods for dietary use)  excluding products of food categories 13.1 - 13.4 and 13.6  13.6 Food supplements  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyde" drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures  15.0 mg/kg  7  TOSOM  Thermally Oxidized Soya Bean Oli with Mono- and Di-Glycerides of Fatty Acids  Function: Emulsifier  FoodCaitNo FoodCategory  INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCaitNo FoodCategory  MaxLevel Comments Step  TRAGACANTH GUM  Tragacanth Gum  INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener	12.6.3	Mixes for sauces and gravies	300 mg/kg	. – – – .	
spreads excluding cocca- and nut-based spreads of food categories 04.2.2.5 and 05.1.3  12.8 Yeast and like products  200 mg/kg  7  13.1.1 Infant formulae  10 mg/kg  Note 72  7  13.1.2 Follow-up formulae  30 mg/kg  Note 72  7  13.1.3 Formulae for special medical purposes for infants  1000 mg/kg  7  13.2 Complementary foods for infants and young children  1000 mg/kg  7  13.3 Dietetic foods intended for special medical purposes  (excluding products of food category 13.1)  13.4 Dietetic formulae for silmming purposes and weight  reduction  13.5 Dietetic foods (e.g., supplementary foods for dietary use)  excluding products of food categories 13.1 - 13.4 and 13.6  Dietetic foods (e.g., supplementary foods for dietary use)  excluding products of food categories 13.1 - 13.4 and 13.6  Food supplements  15.0 mg/kg  4  14.1.4 Water-based flavoured drinks, including "sport;" "energy," or "electrolyte" drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures  15.0 mg/kg  7  TOSOM  Thermally Oxidized Soya Bean Oil with Mono- and Di-Cilycerides of Fatty Acids  (rOSOM)  Tragacanth Gum INS: 479  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory  MaxLevel Comments Step  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener	12.6.4	Clear sauces (e.g., fish sauce)	300 mg/kg		7
13.1.1 Infant formulae  13.1.2 Follow-up formulae  13.1.3 Formulae for special medical purposes for infants  1000 mg/kg  7  13.1.3 Formulae for special medical purposes for infants  1000 mg/kg  7  13.2 Complementary foods for infants and young children  13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)  13.4 Dietetic formulae for slimming purposes and weight reduction  13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6  Food supplements  13.6 Food supplements  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures  1500 mg/kg  7  TOSOM  Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory  INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory  MaxLevel Comments Step  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener	12.7	spreads excluding cocoa- and nut-based spreads of food	200 mg/kg		7
13.1.2 Follow-up formulae 30 mg/kg Note 72 7 13.1.3 Formulae for special medical purposes for infants 1000 mg/kg 7 13.2 Complementary foods for infants and young children 1000 mg/kg 7 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1) 13.4 Dietetic formulae for slimming purposes and weight reduction 13.5 Dietetic formulae for slimming purposes and weight excluding products of food categories 13.1 - 13.4 and 13.6 13.6 Food supplements 13.1 - 13.4 and 13.6 13.6 Food supplements 15.0 mg/kg 4 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7  TOSOM  Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory Margarine and similar products 5000 mg/kg Adopt 02.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adopt TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step CoodCatNo FoodCategory MaxLevel Comments Step CoodCatNo FoodCategory MaxLevel Comments Step CoodCatNo FoodCategory Note Comments Step CoodCatNo FoodCatNo FoodCategory Note Comments Step CoodCatNo FoodCatNo FoodCategory Note Cood Category Note Cood Cat	12.8	Yeast and like products	200 mg/kg		7
13.1.3 Formulae for special medical purposes for infants 1000 mg/kg 7 13.2 Complementary foods for infants and young children 1000 mg/kg 7 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1) 13.4 Dietetic formulae for slimming purposes and weight reduction 13.5 Dietetic formulae for slimming purposes and weight reduction 13.6 Pood supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 150 mg/kg 4 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "lo00 mg/kg Note 15 7" electrolyte" drinks and particulated drinks 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7 15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7  TOSOM  Thermally Oxidized Soya Bean Oil with INS: 479 Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Thermally Oxidized Soya Bean Oil with INS: 479 Mono- and Di-Glycerides of Fatty Acids 5000 mg/kg Adop 02.2.1 Emulsions containing less than 80% fat 5000 mg/kg Adop 02.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adop  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	13.1.1	Infant formulae	10 mg/kg	Note 72	7
13.2 Complementary foods for infants and young children 1000 mg/kg 7  13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)  13.4 Dietetic formulae for slimming purposes and weight reduction  13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6  13.6 Food supplements 150 mg/kg 4  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and fubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7  TOSOM  Thermally Oxidized Soya Bean Oil with INS: 479  Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Temporally Oxidized Soya Bean Oil with INS: 479  Mono- and Di-Glycerides of Fatty Acids (TOSOM)  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	13.1.2	Follow-up formulae	30 mg/kg	Note 72	7
13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)  13.4 Dietetic formulae for slimming purposes and weight reduction  13.5 Dietetic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary foods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary toods for dietary use) (EMP)  13.6 Soletic foods (e.g., supplementary use) (EMP)  14.1.4 Water-based flavoured drinks, including "sport," "energy," or 1000 mg/kg Note 15 7 (Electrolyte" drinks and particulated drinks and sport," "energy," or 1000 mg/kg 7 (Electrolyte drinks and particulated drinks and sport, sport," "energy," or 1000 mg/kg 7 (Electrolyte drinks and lectrolyte drinks and particulated drinks and soletonic refreshers) (Electrolyte drinks and lectrolyte drinks and soletonic refreshers) (Electrolyte drinks and sport," energy," or 1000 mg/kg 7 (Electrolyte drinks and sport, sport, "energy," or 1000 mg/kg 7 (Electrolyte drinks and sport, sport, "energy," or 1000 mg/kg 7 (Electrolyte drinks and sport, spo	13.1.3	Formulae for special medical purposes for infants	1000 mg/kg		7
(excluding products of food category 13.1)  13.4 Dietetic formulae for slimming purposes and weight reduction  13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6  13.6 Food supplements 150 mg/kg 4  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7  (with e.g., dried fruit)  TOSOM  Thermally Oxidized Soya Bean Oil with INS: 479  Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory Margarine and similar products 5000 mg/kg Adopt  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	13.2	Complementary foods for infants and young children	1000 mg/kg		7
reduction  Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6  Food supplements  15.0 mg/kg  4  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "lo00 mg/kg  Note 15  7  "electrolyte" drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures  (with e.g., dried fruit)  TOSOM  Thermally Oxidized Soya Bean Oil with INS: 479  Mono- and Di-Glycerides of Fatty Acids  (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory  MaxLevel Comments Step  02.2.1.2 Margarine and similar products  5000 mg/kg  Adop  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener	13.3		GMP		4
excluding products of food categories 13.1 - 13.4 and 13.6  13.6 Food supplements 15.0 mg/kg 4  14.1.4 Water-based flavoured drinks, including "sport," "energy," or "lectrolyte" drinks and particulated drinks pirituous cooler-type beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures 1500 mg/kg 7  TOSOM  Thermally Oxidized Soya Bean Oil with INS: 479  Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory MaxLevel Comments Step 02.2.1.2 Margarine and similar products 5000 mg/kg Adop  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step 04.2.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adop	13.4	ŭ	GMP		4
14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures  (with e.g., dried fruit)  15.2 Processed nuts, including coated nuts and nut mixtures  (with e.g., dried fruit)  15.2 Water from the end of the e	13.5		GMP		4
"electrolyte" drinks and particulated drinks  14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and sprittuous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures  (with e.g., dried fruit)  TOSOM  Thermally Oxidized Soya Bean Oil with INS: 479  Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory MaxLevel Comments Step  02.2.1.2 Margarine and similar products 5000 mg/kg Adop  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	13.6	Food supplements	150 mg/kg		4
spirituous cooler-type beverages, low alcoholic refreshers)  15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures  (with e.g., dried fruit)  TOSOM  Thermally Oxidized Soya Bean Oil with INS: 479  Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCattNo FoodCategory MaxLevel Comments Step  02.2.1.2 Margarine and similar products 5000 mg/kg Adop  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	7
and tubers, pulses and legumes)  15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)  TOSOM  Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory MaxLevel Comments Step (02.2.1.2 Margarine and similar products 5000 mg/kg Adoption (02.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adoption (18.5)  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step (18.5)  TRAGACANTH GUM (18.5)  TRAGACANTH GUM (18.5)  TRAGACANTH GUM (18.5)  FoodCatNo FoodCategory MaxLevel Comments Step (18.5)	14.2.7		150 mg/kg		7
TOSOM Thermally Oxidized Soya Bean Oil with INS: 479 Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory MaxLevel Comments Step 02.2.1.2 Margarine and similar products 5000 mg/kg Adop 02.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adop  TRAGACANTH GUM Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	15.1		200 mg/kg		7
Thermally Oxidized Soya Bean Oil with INS: 479  Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory MaxLevel Comments Step 02.2.1.2 Margarine and similar products 5000 mg/kg Adop 02.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adop  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	15.2		1500 mg/kg		7
Mono- and Di-Glycerides of Fatty Acids (TOSOM)  Function: Emulsifier  FoodCatNo FoodCategory MaxLevel Comments Step 02.2.1.2 Margarine and similar products 5000 mg/kg Adopt 02.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adopt TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step 5000 mg/kg Adopt 5000 mg/kg Ado	ТОЅОМ				
FoodCatNo FoodCategory MaxLevel Comments Step 02.2.1.2 Margarine and similar products 5000 mg/kg Adop 02.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adop  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	Mono- and Di				
02.2.1.2 Margarine and similar products 5000 mg/kg Adopt 02.2.2 Emulsions containing less than 80% fat 5000 mg/kg Adopt  TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	Function:	Emulsifier			
TRAGACANTH GUM  Tragacanth Gum  INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo  FoodCategory  MaxLevel  Comments  Step	oodCatNo	FoodCategory	MaxLevel	Comments	Step Year
TRAGACANTH GUM  Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	)2.2.1.2	Margarine and similar products	5000 mg/kg		Adopted 1999
Tragacanth Gum INS: 413  Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	)2.2.2	Emulsions containing less than 80% fat	5000 mg/kg		Adopted 1999
Function: Bulking Agent, Emulsifier, Stabilizer, thickener  FoodCatNo FoodCategory MaxLevel Comments Step	TRAGAC	ANTH GUM			
FoodCatNo FoodCategory MaxLevel Comments Step	Tragacanth G	Sum INS: 413			
	Function:	Bulking Agent, Emulsifier, Stabilizer, thickener			
01.1.1.2 Buttermilk (plain) GMP 7	oodCatNo	FoodCategory	MaxLevel	Comments	Step Year
	)1.1.1.2	Buttermilk (plain)	GMP	. – – – .	 7

CX/FA 07/39/8 - Table One Page 265 of 495

	NTH	

Function: Bulking Agent, Emulsifier, Stabilizer, thickener

Function.	Bulking Agent, Emulsilier, Stabilizer, thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	13000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	13000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.1.1.3	Peeled or cut fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

## TRIETHYL CITRATE

Triethyl Citrate INS: 1505

CX/FA 07/39/8 - Table One	Page 266 of 495
CA/FA U1/39/0 - Table One	Faue 200 01 493

#### TRIETHYL CITRATE

Function: Antifoaming Agent, Carrier solvent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
10.2.1	Liquid egg products	2500 mg/kg	Note 47	Adopted 1999
10.2.3	Dried and/or heat coagulated egg products	2500 mg/kg	Note 47	Adopted 1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		Adopted 1999

## TRIPOTASSIUM CITRATE

Tripotassium Citrate INS: 332ii

Function:	Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilize	er		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1.2	Buttermilk (plain)	GMP		7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
02.2.1.2	Margarine and similar products	GMP		4
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7

CX/FA 07/39/8 - Table One Page 267 of 495

#### TRIPOTASSIUM CITRATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg		4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

## TRISODIUM CITRATE

Trisodium Citrate INS: 331iii

Function:	Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilization	zer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	GMP		7	
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	1000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2	2006
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP		Adopted 2	2006
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
02.2.1.2	Margarine and similar products	GMP		4	
04.1.1	Fresh fruit	2000 mg/kg		7	
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	2000 mg/kg		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.2	Flours and starches (including soybean powder)	GMP		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	5000 mg/kg		7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	

CX/FA 07/39/8 - Table One Page 268 of 495

TRISO	MUIIO	CITR	ΔTF

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg		4	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

# **XANTHAN GUM**

Xanthan Gum INS: 415

Function:	Stabilizer, thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1.1	Milk (plain)	GMP	7
01.1.1.2	Buttermilk (plain)	3000 mg/kg	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	4
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	10000 mg/kg	4
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg	4
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7

CX/FA 07/3	CX/FA 07/39/8 - Table One			269 of 495
XANTHAN G	UM			
Function:	Stabilizer, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg		4
06.4.2	Dried pastas and noodles and like products	10000 mg/kg		4
08.1	Fresh meat, poultry, and game	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	160 mg/kg		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 61	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.3	Formulae for special medical purposes for infants	1200 mg/kg		4
13.2	Complementary foods for infants and young children	20000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7
14.2.3	Grape wines	GMP		7
XYLITOL				

Xylitol	INS: 967				
Function:	Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener	r, thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	30000 mg/kg	<b></b> -	7	_ <b></b>

CX/FA 07/39/8 - Table One Page 270 of 495 **XYLITOL** Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, thickener FoodCatNo FoodCategory MaxLevel Step Comments Year 01.2.1.2 Fermented milks (plain), heat-treated after fermentation **GMP** 7 01.2.2 Renneted milk (plain) **GMP** 7 30000 mg/kg 4 01.4.1 Pasteurized cream (plain) 01.4.2 Sterilized and UHT creams, whipping and whipped creams, 30000 mg/kg 4 and reduced fat creams (plain) Note 16 04.1.1.2 Surface-treated fresh fruit **GMP** 7 Surface-treated fresh vegetables (including mushrooms and **GMP** 7 04.2.1.2 Note 16 fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.7 Fermented vegetable (including mushrooms and fungi, 10000 mg/kg roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 06.4.2 Dried pastas and noodles and like products **GMP** 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts **GMP** Note 16 08.1.2 Fresh meat, poultry, and game, comminuted **GMP** 09.1 Fresh fish and fish products, including mollusks, **GMP** Note 16 crustaceans, and echinoderms 09.2.1 Frozen fish, fish fillets, and fish products, including **GMP** mollusks, crustaceans, and echinoderms 09.2.2 Frozen battered fish, fish fillets, and fish products, including **GMP** Note 16 mollusks, crustaceans, and echinoderms 09.2.3 Frozen minced and creamed fish products, including **GMP** Note 16 mollusks, crustaceans, and echinoderms 09.2.4.1 Cooked fish and fish products **GMP** 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms **GMP** 09243 Fried fish and fish products, including mollusks, **GMP** Note 16 crustaceans, and echinoderms 09.2.5 Smoked, dried, fermented, and/or salted fish and fish **GMP** products, including mollusks, crustaceans, and echinoderms Other sugars and syrups (e.g., xylose, maple syrup, sugar 11.4 **GMP** toppings) 12 1 2 Salt Substitutes **GMP** 12.2.1 **GMP** Note 51 Herbs and spices 20000 mg/kg 13 1 3 Formulae for special medical purposes for infants 13.2 Complementary foods for infants and young children **GMP** 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other 30000 mg/kg hot cereal and grain beverages, excluding cocoa Zeaxanthin (synthetic) INS: 161hi

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year

CX/FA 07/39/8 - Table One Page 271 of 495

#### ZEAXANTHIN (SYNTHETIC)

Function:	Colour

i unction.	Coloui		
FoodCatNo	FoodCategory	MaxLevel C	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg	4
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	100 mg/kg	4
01.6.1	Unripened cheese	100 mg/kg	4
01.6.2	Ripened cheese	100 mg/kg	4
01.6.4	Processed cheese	100 mg/kg	4
01.6.5	Cheese analogues	100 mg/kg	4
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg	4
02.2.2	Emulsions containing less than 80% fat	100 mg/kg	4
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	50 mg/kg	4
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	4
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	4
04.1.2.7	Candied fruit	200 mg/kg	4
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	4
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	4
05.3	Chewing gum	100 mg/kg	4
06.3	Breakfast cereals, including rolled oats	100 mg/kg	4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg	4
07.1.2	Crackers, excluding sweet crackers	50 mg/kg	4
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg	4
08.4	Edible casings (e.g., sausage casings)	GMP	4
10.2	Egg products	100 mg/kg	4
10.4	Egg-based desserts (e.g., custard)	100 mg/kg	4
12.2.2	Seasonings and condiments	500 mg/kg	4
12.5	Soups and broths	50 mg/kg	4
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	50 mg/kg	4
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	50 mg/kg	4
12.9	Protein products	100 mg/kg	4
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	4
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	4
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	100 mg/kg	4

CX/FA 07/39/8 - Table One			Page 272 of 495		
ZEAXANTHIN (SYNTHETIC)					
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.6	Food supplements	300 mg/kg		4	
14.1.3.2	Vegetable nectar	100 mg/kg		4	
14.1.3.4	Concentrates for vegetable nectar	100 mg/kg		4	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		4	
15.0	Ready-to-eat savouries	100 mg/kg		4	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	100 mg/kg		4	

CX/FA 07/39/8 - Table One Page 273 of 495

# Notes to the Comments for the Revised General Standard for Food Additives (39th CCFAC)

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

CX/FA 07/39/8 - Table One Page 274 of 495

- 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 Added level.
- Note 56 Provided starch is not present.
- Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 58 As calcium.
- Note 59 Use as packing gas.
- Note 60 If used as a carbonating agent, the CO2 in the finished wine shall not exceed 39.2 mg/kg.
- Note 61 For use in minced fish only.
- Note 62 As copper.
- Note 63 On amount of dairy ingredients.
- Note 64 Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65 Carryover from nutrient preparations.
- Note 66 As formaldehyde. For use in provolone cheese only.
- Note 67 Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14,700 mg/kg as phosphorus.
- Note 68 For use in 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 Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
- Note 75 Use in milk powder for vending machines only.
- Note 76 Use in potatoes only.
- Note 77 For special nutritional uses only.
- Note 78 For use in tocino (fresh, cured sausage) only.
- Note 79 For use on nuts only.
- Note 80 Equivalent to 2 mg/dm2 surface application to a maximum depth of 5 mm.
- Note 81 Equivalent to 1 mg/dm2 surface application to a maximum depth of 5 mm.
- Note 82 For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83 L(+)-form only.
- Note 84 For infants over 1 year of age only.
- Note 85 Excluding use in surimi and fish roe products at 500 mg/kg.
- Note 86 Use in whipped dessert toppings other than cream only.
- Note 87 Treatment level.
- Note 88 Carryover from the ingredient.
- Note 89 Except for use in dried tangle (KONBU) at 150 mg/kg.
- Note 90 For use in milk-sucrose mixtures used in the finished product.
- Note 91 Benzoates and sorbates, singly or in combination.
- Note 92 Excluding tomato-based sauces.
- Note 93 Except natural wine produced from Vitis Vinifera grapes.
- Note 94 For use in loganiza (fresh, uncured sausage) only.
- Note 95 For use in surimi and fish roe products only.
- Note 96 On a dried weight basis of the high intensity sweetener.
- Note 97 In cocoa and chocolate products.
- Note 98 For dust control.
- Note 99 For use in fish fillets and minced fish only.
- Note 100 For use as a dispersing agent in dill oil used in the final food.

CX/FA 07/39/8 - Table One Page 275 of 495

Note 101 Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

- Note 102 For use as a surfactant or wetting agent for colours in the food.
- Note 103 Except for use in special white wines at 400 mg/kg.
- Note 104 Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.
- Note 105 Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.
- Note 106 Except for use in Dijon mustard at 500 mg/kg.
- Note 107 Except for use of sodium ferrocyanide (INS 535) in food-grade dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide
- Note 108 For use on coffee beans only.
- Note 109 Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (106mg/kg) = 3000 mg/kg
- Note 110 For use in frozen French fried potatoes only.
- Note 111 Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg
- Note 112 For use in grated cheese only.
- Note 113 Use level reported as acesulfame potassium equivalents.
- Note 114 Excluding cocoa powder.
- Note 115 For use in pineapple juice only.
- Note 116 For use in doughs only.
- Note 117 Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
- Note 118 Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.
- Note 119 Use level reported as aspartame equivalents.
- Note 120 Except for use in caviar at 2500 mg/kg.
- Note 121 Excluding fermented fish products at 1000 mg/kg.
- Note 122 Subject to national legislation of the importing country.
- Note 123 1000 mg/kg for beverages with pH greater than 3.5.
- Note 124 Only for products containing less than 7% ethanol.
- Note 125 For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126 For releasing dough in dividing or baking only.
- Note 127 As served to the consumer.
- Note 128 INS 334 (Tartaric Acid) only.
- Note 129 For use as an acidity regulator in grape juice.
- Note 130 Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).
- Note 131 As a result of use as a flavour carrier.
- Note 132 Except for use at 500 mg/kg (dried basis) in semi-frozen beverages.
- Note 133 Any combination of Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
- Note 134 For baking purposes only.
- Note 135 Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, and dessicated coconut at 50 mg/kg.
- Note 136 For use in white vegetables only.
- Note 137 Except for use in frozen avocado at 300 mg/kg.
- Note 138 For use in energy-reduced products only.
- Note 139 For use in mollusks, crustaceans, and echinoderms only.
- Note 140 Except for use in canned abalone (PAUA) at 1000 mg/kg.
- Note 141 For use in white chocolate only.
- Note 142 Excluding coffee and tea.
- Note 143 For use in fruit juice-based drinks and dry ginger ale only.
- Note 144 For use in sweet and sour products only.
- Note 145 Products are energy reduced or with no added sugar.
- Note 146 Use level for synthetic  $\beta$ -Carotene (INS 160ai); 35 mg/kg for  $\beta$ -Apo-8-carotenal (INS 160e) and  $\beta$ -Apo-8-carotenoic acid, methyl or ethyl ester (INS 160f).

CX/FA 07/39/8 - Table One Page 276 of 495

- Note 147 Excluding whey powders for infant food.
- Note 148 Use as an antioxidant synergist.
- Note 149 Use temporarily endorsed.
- Note 150 Use level for soy-based formula; 25,000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 151 Use level for soy-based formula; 1,000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 152 For frying purposes only.