

## CODEX GENERAL STANDARD FOR FOOD ADDITIVES

# TABLE TWO

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



#### Food Category No. 01.1

#### Milk and dairy-based drinks

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	4		500 mg/kg	Note 28
TOCOPHEROLS	306, 307	7		200 mg/kg	

#### Food Category No. 01.1.1

#### Milk and buttermilk (plain)

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

**Food Category No. 01.1.1.1 Milk (plain)**

Additive	INS	Step	Year	Max Level	Comments
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		10000 mg/kg	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		GMP	
XANTHAN GUM	415	7		GMP	

**Food Category No. 01.1.1.2 Buttermilk (plain)**

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ALGINIC ACID	400	7		6000 mg/kg	
CALCIUM ALGINATE	404	7		6000 mg/kg	
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN	407	7		6000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
GLYCEROL	422	7		GMP	
GUM ARABIC	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322	7		GMP	
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
POTASSIUM ALGINATE	402	7		6000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	

**Food Category No. 01.1.1.2 Buttermilk (plain)**

Additive	INS	Step	Year	Max Leve	Comments
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	
SODIUM ALGINATE	401	7		6000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		2000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM LACTATE	325	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
XANTHAN GUM	415	7		3000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ALITAME	956	6		100 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		50 mg/kg	Note 9
ASPARTAME	951	6		600 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE	122	7		150 mg/kg	
BRILLIANT BLACK PN	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	150 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	150 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai, aii, e, f	6		150 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	3		50 mg/kg	
CURCUMIN	100i	7		150 mg/kg	
CYCLAMATES	952	6		400 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		25 mg/kg	Note 19
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	20 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		100 mg/kg	Note 52
MALTOL	636	7		200 mg/kg	
NEOTAME	961	3		20 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1320 mg/kg	Note 33
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
PONCEAU 4R	124	6		150 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		400 mg/kg	
SORBATES	200-203	7		300 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	6		300 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		500 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	4		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	4		GMP	
ACID TREATED STARCH	1401	4		GMP	
AGAR	406	7		5000 mg/kg	
ALITAME	956	6		60 mg/kg	
ALKALINE TREATED STARCH	1402	4		GMP	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
BLEACHED STARCH	1403	4		GMP	
CARBON DIOXIDE	290	7		GMP	Note 59
CAROB BEAN GUM	410	4		GMP	
CARRAGEENAN	407	7		5000 mg/kg	
CYCLAMATES	952	6		GMP	Note 17
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	4		GMP	
DISTARCH PHOSPHATE	1412	4		GMP	
ENZYME TREATED STARCH	1405	4		GMP	
ERYTHRITOL	968	4		40000 mg/kg	
GUAR GUM	412	4		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	4		GMP	
HYDROXYPROPYL STARCH	1440	4		GMP	
KONJAC FLOUR	425	4		GMP	
LACTITOL	966	4		30000 mg/kg	
MALTITOL and MALTITOL SYRUP	965	4		50000 mg/kg	
MONO- AND DIGLYCERIDES	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	4		GMP	
NEOTAME	961	3		65 mg/kg	
NISIN	234	4		500 mg/kg	Note 28
NITROGEN	941	7		GMP	Note 59
OXIDIZED STARCH	1404	4		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	4		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		2200 mg/kg	Note 33
POLYDEXTROSE	1200	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
PROCESSED EUCHEUMA SEAWEED	407a	7		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		GMP	
STARCH ACETATE	1420	4		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	4		GMP	
THAUMATIN	957	4		GMP	
TOCOPHEROLS	306, 307	7		200 mg/kg	
XANTHAN GUM	415	4		GMP	
XYLITOL	967	7		30000 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC ACID, GLACIAL	260	7		GMP	
ADIPATES	355-357, 359	4		1500 mg/kg	Note 1
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	150 mg/kg	Note 12
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	150 mg/kg	Note 12
CITRIC ACID	330	7		1500 mg/kg	Note 63
FUMARIC ACID	297	7		GMP	
GLUCONO DELTA-LACTONE	575	7		GMP	
HYDROCHLORIC ACID	507	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
MALIC ACID (DL-)	296	7		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		30000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SORBATES	200-203	7		300 mg/kg	Note 42
SUCRALOSE	955	3		400 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TRISODIUM CITRATE	331iii	7		1500 mg/kg	Note 63

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

Additive	INS	Step	Year	Max Leve	Comments
GELLAN GUM	418	4		GMP	
KARAYA GUM	416	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
POWDERED CELLULOSE	460ii	4		GMP	Note 149
TARA GUM	417	4		GMP	
XANTHAN GUM	415	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ALGINIC ACID	400	7		5000 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
AMMONIUM HYDROXIDE	527	4		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM CARBONATE	170i	4		GMP	
CALCIUM HYDROXIDE	526	4		GMP	
CALCIUM LACTATE	327	4		GMP	
CALCIUM OXIDE	529	4		GMP	
CAROB BEAN GUM	410	7		5000 mg/kg	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	4		GMP	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		5000 mg/kg	
GUM ARABIC	414	7		5000 mg/kg	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
ISOMALT	953	7		GMP	
KARAYA GUM	416	7		5000 mg/kg	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
LECITHIN	322	7		GMP	
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALIC ACID (DL-)	296	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		20000 mg/kg	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		10000 mg/kg	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM CARBONATE	501i	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM CARBONATE	500i	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM HYDROGEN CARBONATE	500ii	4		GMP	
SODIUM HYDROXIDE	524	4		GMP	
SODIUM LACTATE	325	7		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
SUCRALOSE	955	6		250 mg/kg	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
XANTHAN GUM	415	7		5000 mg/kg	
XYLITOL	967	7		GMP	



**Food Category No. 01.2.2 Renneted milk (plain)**

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
CALCIUM CARBONATE	170i	7		GMP	
CAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CAROB BEAN GUM	410	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
ISOMALT	953	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322	7		GMP	
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		100 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	

**Food Category No. 01.2.2 Renneted milk (plain)**

Additive	INS	Step	Year	Max Leve	Comments
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
SUCRALOSE	955	6		GMP	
TARA GUM	417	7		GMP	
TITANIUM DIOXIDE	171	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
NISIN	234	4		500 mg/kg	Note 28
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 01.3.1 Condensed milk (plain)**

Additive	INS	Step	Year	Max Leve	Comments
DIOCTYL SODIUM SULFOSUCCINATE	480	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		880 mg/kg	Notes 33 & 34
SUCRALOSE	955	6		GMP	

**Food Category No. 01.3.2 Beverage whiteners**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		2000 mg/kg	
ADIPATES	355-357, 359	7		4500 mg/kg	Note 1
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	3		6000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Note 113
BHA	320	3		100 mg/kg	Note 15
BHT	321	3		100 mg/kg	Note 15
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS III	150c	3		1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		1000 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	

**Food Category No. 01.3.2 Beverage whiteners**

Additive	INS	Step	Year	Max Leve	Comments
CAROTENOIDS	160ai,aii,e,f	3		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
NEOTAME	961	3		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		22000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	1000 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SORBATES	200-203	7		200 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	3		580 mg/kg	
SUCROGLYCERIDES	474	7		20000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		20000 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
TBHQ	319	3		100 mg/kg	Notes 15 & 130

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ALITAME	956	6		100 mg/kg	
CAROTENOIDS	160ai,aii,e,f	3		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6		5000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
NISIN	234	4		500 mg/kg	Note 28
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	3		10000 mg/kg	
SUCRALOSE	955	3		580 mg/kg	
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 01.4.1 Pasteurized cream (plain)**

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		10000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALGINIC ACID	400	7		1000 mg/kg	
AMMONIUM ALGINATE	403	7		100 mg/kg	
ASPARTAME	951	3		6000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
BEET RED	162	7		GMP	
CALCIUM ALGINATE	404	7		1000 mg/kg	
CALCIUM CARBONATE	170i	7		GMP	
CALCIUM CHLORIDE	509	7		GMP	
CALCIUM CITRATES	333	7		GMP	
CALCIUM LACTATE	327	7		GMP	
CALCIUM SULPHATE	516	3		GMP	
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CARBON DIOXIDE	290	7		GMP	Note 59
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN	407	7		500 mg/kg	
CHLOROPHYLLS	140	7		GMP	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
ERYTHRITOL	968	4		600000 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		5000 mg/kg	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	

**Food Category No. 01.4.1 Pasteurized cream (plain)**

Additive	INS	Step	Year	Max Level	Comments
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		10000 mg/kg	
LACTITOL	966	4		30000 mg/kg	
LECITHIN	322	7		5000 mg/kg	
MALTITOL and MALTITOL SYRUP	965	4		300000 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		5000 mg/kg	
MONO- AND DIGLYCERIDES	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
NEOTAME	961	3		GMP	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
POTASSIUM ALGINATE	402	7		1000 mg/kg	
POTASSIUM CARBONATE	501i	7		GMP	
POTASSIUM CHLORIDE	508	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501ii	7		2000 mg/kg	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
PROCESSED EUCEUMA SEAWEED	407a	7		GMP	
SODIUM ALGINATE	401	7		1000 mg/kg	
SODIUM CARBONATE	500i	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500iii	7		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	4		200000 mg/kg	

**Food Category No. 01.4.1 Pasteurized cream (plain)**

Additive	INS	Step	Year	Max Leve	Comments
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
TARA GUM	417	7		GMP	
TITANIUM DIOXIDE	171	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		1000 mg/kg	
XANTHAN GUM	415	7		GMP	
XYLITOL	967	4		30000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		10000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ACID TREATED STARCH	1401	7		GMP	
AGAR	406	7		5000 mg/kg	
ALGINIC ACID	400	7		5000 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
ASPARTAME	951	3		6000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
BEET RED	162	7		GMP	
BLEACHED STARCH	1403	7		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM CARBONATE	170i	7		5000 mg/kg	
CALCIUM CHLORIDE	509	7		GMP	
CALCIUM CITRATES	333	7		GMP	
CALCIUM LACTATE	327	4		GMP	
CALCIUM SULPHATE	516	3		GMP	
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CARBON DIOXIDE	290	7		GMP	Note 59
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN	407	7		5000 mg/kg	
CHLOROPHYLLS	140	7		GMP	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
ERYTHRITOL	968	4		600000 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		5000 mg/kg	
GUM ARABIC	414	7		5000 mg/kg	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KONJAC FLOUR	425	7		2000 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		10000 mg/kg	
LACTITOL	966	4		30000 mg/kg	
LECITHIN	322	7		5000 mg/kg	
MALTITOL and MALTITOL SYRUP	965	4		300000 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		5000 mg/kg	
MONO- AND DIGLYCERIDES	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
NEOTAME	961	3		GMP	
NITROGEN	941	4		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		5000 mg/kg	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
POLYDEXTROSE	1200	7		GMP	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM CARBONATE	501i	7		GMP	
POTASSIUM CHLORIDE	508	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
POTASSIUM HYDROGEN CARBONATE	501ii	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	7		5000 mg/kg	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM CARBONATE	500i	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500iii	7		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	4		200000 mg/kg	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	
TARA GUM	417	7		GMP	
TITANIUM DIOXIDE	171	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		5000 mg/kg	
TRISODIUM CITRATE	331iii	7		5000 mg/kg	
XANTHAN GUM	415	7		5000 mg/kg	
XYLITOL	967	4		30000 mg/kg	

**Food Category No. 01.4.3 Clotted cream (plain)**

Additive	INS	Step	Year	Max Leve	Comments
ASPARTAME	951	3		6000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
CARAMEL COLOUR, CLASS III	150c	3		5000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		5000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	5000 mg/kg	
NEOTAME	961	3		GMP	



**Food Category No. 01.4.3 Clotted cream (plain)**

Additive	INS	Step	Year	Max Leve	Comments
NISIN	234	7		10 mg/kg	Note 28
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	

**Food Category No. 01.4.4 Cream analogues**

Additive	INS	Step	Year	Max Leve	Comments
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Note 119
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS III	150c	3		5000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		5000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	5000 mg/kg	
NEOTAME	961	3		33 mg/kg	
POLYSORBATES	432-436	Adopted	2005	5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		2500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	Note 86
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		10000 mg/kg	Note 2
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		3000 mg/kg	
NISIN	234	4		500 mg/kg	Note 28
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
SUCRALOSE	955	6		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		GMP	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Note 10
ASPARTAME	951	3		5000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		6820 mg/kg	Note 113

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

Additive	INS	Step	Year	Max Leve	Comments
BHA	320	Adopted	2006	100 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	10000 mg/kg	
NEOTAME	961	3		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		4400 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15, 75 & 130
STEAROYL-2-LACTYLATES	481i, 482i	7		2000 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TOCOPHEROLS	306, 307	7		5000 mg/kg	

**Food Category No. 01.5.2 Milk and cream powder analogues**

Additive	INS	Step	Year	Max Leve	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		3100 mg/kg	Note 119
CARAMEL COLOUR, CLASS III	150c	3		5000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		5000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,a,ii,e,f	3		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
NEOTAME	961	3		65 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		2200 mg/kg	Note 33
POLYSORBATES	432-436	6		4000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	100000 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		4000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

**Food Category No. 01.5.2 Milk and cream powder analogues**

Additive	INS	Step	Year	Max Leve	Comments
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 01.6.1 Unripened cheese**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		500 mg/kg	
ALLURA RED AC	129	3		200 mg/kg	Note 3
ANNATTO EXTRACTS	160b	7		50 mg/kg	Note 74
ASCORBYL ESTERS	304, 305	4		500 mg/kg	Note 10
ASPARTAME	951	3		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
AZORUBINE	122	7		GMP	Note 3
BRILLIANT BLACK PN	151	7		GMP	Note 3
BRILLIANT BLUE FCF	133	3		200 mg/kg	Note 3
BROWN HT	155	7		GMP	Note 3
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	600 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		35 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		50 mg/kg	
CURCUMIN	100i	4		500 mg/kg	Note 3
DIOCTYL SODIUM SULFOSUCCINATE	480	7		5000 mg/kg	Note 20
GRAPE SKIN EXTRACT	163ii	3		1000 mg/kg	
INDIGOTINE	132	3		200 mg/kg	Note 3
IRON OXIDES	172i-iii	6		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	
NEOTAME	961	3		33 mg/kg	
NISIN	234	4		500 mg/kg	Note 28
NISIN	234	7		12.5 mg/kg	Note 28
NITRATES	251, 252	7		40 mg/kg	Note 30
NITRITES	249, 250	7		20 mg/kg	Note 32
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		10000 mg/kg	Note 33
PIMARICIN	235	Adopted	2006	40 mg/kg	Notes 3 & 80
POLYSORBATES	432-436	6		80 mg/kg	Note 38

**Food Category No. 01.6.1 Unripened cheese**

Additive	INS	Step	Year	Max Leve	Comments
PONCEAU 4R	124	3		100 mg/kg	Note 3
PROPYLENE GLYCOL	1520	7		6000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
QUINOLINE YELLOW	104	7		GMP	Note 3
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		100 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	4		670 mg/kg	Note 6
SORBATES	200-203	7		3000 mg/kg	Note 42
SUCRALOSE	955	6		GMP	
SUNSET YELLOW FCF	110	6		GMP	Note 3
TARTRATES	334; 335i,ii; 336i,ii; 337	4		1500 mg/kg	Note 45
TARTRAZINE	102	4		300 mg/kg	Note 3
TOCOPHEROLS	306, 307	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

**Food Category No. 01.6.2 Ripened cheese**

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	7		50 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CURCUMIN	100i	4		500 mg/kg	
HYDROXYBENZOATES, p-ERECTA	214, 216, 218	7		500 mg/kg	Note 27
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	
LYSOZYME	1105	Adopted	1999	GMP	
NISIN	234	7		12.5 mg/kg	Note 28
NISIN	234	4		500 mg/kg	Note 28
NITRATES	251, 252	7		40 mg/kg	Note 30
NITRITES	249, 250	7		20 mg/kg	Note 32
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		880 mg/kg	Note 33
PIMARICIN	235	Adopted	2006	40 mg/kg	Notes 3 & 80
SORBATES	200-203	7		3000 mg/kg	Note 42
SUCRALOSE	955	6		GMP	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 01.6.2 Ripened cheese**

Additive	INS	Step	Year	Max Leve	Comments
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

**Food Category No. 01.6.2.1 Ripened cheese, includes rind**

Additive	INS	Step	Year	Max Leve	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 10 & 112
BENZOYL PEROXIDE	928	6		1000 mg/kg	Note 55
CARMINES	120	Adopted	2005	125 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a <sup>i,aii,e,f</sup>	6		100 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	3		50 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	6		15 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	6		125 mg/kg	
HEXAMETHYLENE TETRAMINE	239	Adopted	2001	25 mg/kg	Note 66
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
RIBOFLAVINS	101 <sup>i,ii</sup>	Adopted	2005	300 mg/kg	

**Food Category No. 01.6.2.2 Rind of ripened cheese**

Additive	INS	Step	Year	Max Leve	Comments
ALLURA RED AC	129	6		100 mg/kg	
AMARANTH	123	7		100 mg/kg	
AZORUBINE	122	7		GMP	
BRILLIANT BLACK PN	151	7		GMP	
BRILLIANT BLUE FCF	133	Adopted	2005	100 mg/kg	
BROWN HT	155	7		GMP	
CAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i,aii,e,f</sup>	3		1000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	3		75 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1000 mg/kg	
INDIGOTINE	132	6		100 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	100 mg/kg	
MICROCRYSTALLINE WAX	905 <sup>ci</sup>	Adopted	2004	30000 mg/kg	
PONCEAU 4R	124	6		100 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
QUINOLINE YELLOW	104	7		GMP	
RIBOFLAVINS	101 <sup>i,ii</sup>	Adopted	2005	300 mg/kg	

**Food Category No. 01.6.2 Rind of ripened cheese**

Additive	INS	Step	Year	Max Leve	Comments
SUNSET YELLOW FCF	110	6		100 mg/kg	
TARTRAZINE	102	7		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i,ai,aii,e,f</sup>	3		1000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	3		50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		16000 mg/kg	

**Food Category No. 01.6.3 Whey cheese**

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

**Food Category No. 01.6.4 Processed cheese**

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		5000 mg/kg	Note 1
ALLURA RED AC	129	6		200 mg/kg	
ANNATTO EXTRACTS	160b	7		600 mg/kg	
AZORUBINE	122	7		200 mg/kg	
BRILLIANT BLACK PN	151	7		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	100 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i,ai,aii,e,f</sup>	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	3		50 mg/kg	
CURCUMIN	100i	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
DIOCTYL SODIUM SULFOSUCCINATE	480	7		5000 mg/kg	Note 20
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
IRON OXIDES	172i-iii	Adopted	2005	50 mg/kg	
NISIN	234	7		250 mg/kg	Note 28

**Food Category No. 01.6.4 Processed cheese**

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	4		500 mg/kg	Note 28
NITRATES	251, 252	7		40 mg/kg	Note 30
NITRITES	249, 250	7		20 mg/kg	Note 32
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		14050 mg/kg	Note 33
PIMARICIN	235	Adopted	2006	40 mg/kg	Notes 3 & 80
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		35000 mg/kg	Note 29
SORBATES	200-203	7		3000 mg/kg	Note 42
SUCRALOSE	955	6		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		34900 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	
TOCOPHEROLS	306, 307	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

**Food Category No. 01.6.4.1 Plain processed cheese**

Additive	INS	Step	Year	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	6		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	6		100 mg/kg	Notes 5 & 72
CARMINES	120	Adopted	2005	100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1000 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		100 mg/kg	

**Food Category No. 01.6.5 Cheese analogues**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		350 mg/kg	
ADIPATES	355-357, 359	7		5000 mg/kg	Note 1
ALLURA RED AC	129	3		300 mg/kg	Note 3
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 3
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
AZORUBINE	122	7		GMP	Note 3
BRILLIANT BLACK PN	151	7		GMP	Note 3
BRILLIANT BLUE FCF	133	3		200 mg/kg	Note 3
BROWN HT	155	7		GMP	Note 3
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	6		GMP	Note 3
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	Note 3
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	3		1000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	3		50 mg/kg	
CURCUMIN	100 <sup>i</sup>	4		500 mg/kg	Note 3
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		500 mg/kg	Note 27
INDIGOTINE	132	3		200 mg/kg	Note 3
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		GMP	
NEOTAME	961	3		33 mg/kg	
NISIN	234	7		12.5 mg/kg	Note 28
NISIN	234	4		500 mg/kg	Note 28
NITRATES	251, 252	7		40 mg/kg	Note 30
NITRITES	249, 250	7		20 mg/kg	Note 32
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		13200 mg/kg	Note 33
PIMARICIN	235	Adopted	2006	40 mg/kg	Notes 3 & 80
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
PONCEAU 4R	124	3		100 mg/kg	Note 3



**Food Category No. 01.6.5 Cheese analogues**

Additive	INS	Step	Year	Max Leve	Comments
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
QUINOLINE YELLOW	104	7		GMP	Note 3
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SORBATES	200-203	7		3000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		2000 mg/kg	
SUCRALOSE	955	6		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		GMP	Note 3
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TARTRAZINE	102	4		300 mg/kg	Note 3
TOCOPHEROLS	306, 307	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

**Food Category No. 01.6.6 Whey protein cheese**

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

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ADIPATES	355-357, 359	7		6000 mg/kg	Note 1
ALITAME	956	6		100 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		100 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 2 & 10
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Notes 113 & 145

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

Additive	INS	Step	Year	Max Leve	Comments
AZORUBINE	122	7		150 mg/kg	
BENZOATES	210-213	Adopted	2001	300 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	2000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	2000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		200 mg/kg	
CURCUMIN	100i	7		150 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	Note 2
GRAPE SKIN EXTRACT	163ii	6		100 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		120 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		150 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	3		100 mg/kg	
NISIN	234	4		500 mg/kg	Note 28
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		10500 mg/kg	Note 33
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
POLYVINYL ALCOHOL	1203	3		2000 mg/kg	
PONCEAU 4R	124	6		150 mg/kg	
PROPYL GALLATE	310	Adopted	2001	90 mg/kg	Notes 2, 15 & 130
PROPYLENE GLYCOL	1520	7		25000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RED 2G	128	7		30 mg/kg	Note 12
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	6		400 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		150 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	7		10 mg/kg	
BENZOYL PEROXIDE	928	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
NISIN	234	4		500 mg/kg	Note 28

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

Additive	INS	Step	Year	Max Leve	Comments
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		880 mg/kg	Note 33
SUCRALOSE	955	6		GMP	
TOCOPHEROLS	306, 307	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ALUMINIUM SILICATE	559	Adopted	2006	10000 mg/kg	
BENZOYL PEROXIDE	928	Adopted	2005	100 mg/kg	Note 147
CALCIUM ALUMINIUM SILICATE (SYNTHETIC)	556	Adopted	2006	10000 mg/kg	
CALCIUM CARBONATE	170i	Adopted	2006	10000 mg/kg	
CALCIUM CHLORIDE	509	Adopted	2006	GMP	
CALCIUM HYDROXIDE	526	Adopted	2006	GMP	
CALCIUM SILICATE	552	Adopted	2006	10000 mg/kg	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	Adopted	2006	10000 mg/kg	
MAGNESIUM CARBONATE	504i	Adopted	2006	10000 mg/kg	
MAGNESIUM OXIDE	530	Adopted	2006	10000 mg/kg	
MAGNESIUM SILICATE (SYNTHETIC)	553i	Adopted	2006	10000 mg/kg	
MICROCRYSTALLINE CELLULOSE	460i	Adopted	2006	10000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	Adopted	2006	4400 mg/kg	Note 33
POTASSIUM CARBONATE	501i	Adopted	2006	GMP	
POTASSIUM CHLORIDE	508	Adopted	2006	GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	Adopted	2006	GMP	
POTASSIUM HYDROGEN CARBONATE	501ii	Adopted	2006	GMP	
POTASSIUM HYDROXIDE	525	Adopted	2006	GMP	
POWDERED CELLULOSE	460ii	Adopted	2006	10000 mg/kg	
SILICON DIOXIDE (AMORPHOUS)	551	Adopted	2006	10000 mg/kg	
SODIUM ALUMINOSILICATE	554	Adopted	2006	10000 mg/kg	
SODIUM CARBONATE	500i	Adopted	2006	GMP	
SODIUM DIHYDROGEN CITRATE	331i	Adopted	2006	GMP	
SODIUM HYDROGEN CARBONATE	500ii	Adopted	2006	GMP	
SODIUM HYDROXIDE	524	Adopted	2006	GMP	
SODIUM SESQUICARBONATE	500iii	Adopted	2006	GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
TALC	553iii	Adopted	2006	10000 mg/kg	
TRIPOTASSIUM CITRATE	332ii	Adopted	2006	GMP	
TRISODIUM CITRATE	331iii	Adopted	2006	GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10
BHA	320	Adopted	2006	175 mg/kg	Notes 15 & 133
BHT	321	Adopted	2006	75 mg/kg	Notes 15 & 133
CITRIC ACID	330	Adopted	2006	GMP	
PROPYL GALLATE	310	Adopted	2006	100 mg/kg	Notes 15 & 133
SODIUM DIHYDROGEN CITRATE	331i	Adopted	2006	GMP	
TOCOPHEROLS	306, 307	Adopted	2006	500 mg/kg	
TRISODIUM CITRATE	331iii	Adopted	2006	GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC ACID, GLACIAL	260	7		5000 mg/kg	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ACID TREATED STARCH	1401	7		GMP	
ADIPATES	355-357, 359	7		3000 mg/kg	Note 1
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
ALKALINE TREATED STARCH	1402	7		GMP	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	Note 9
ASCORBIC ACID	300	7		200 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10
BEET RED	162	7		GMP	
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BLEACHED STARCH	1403	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM CITRATES	333	7		GMP	
CALCIUM LACTATE	327	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CAROTENES, VEGETABLE	160aii	Adopted	2006	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		1000 mg/kg	
CARRAGEENAN	407	7		GMP	
CHLOROPHYLLS	140	7		GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		GMP	
CITRIC ACID	330	7		100 mg/kg	Note 15
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100i	7		5 mg/kg	
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	10000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
ENZYME TREATED STARCH	1405	7		GMP	
ERYTHORBIC ACID	315	7		100 mg/kg	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	7		GMP	
GUAIAC RESIN	314	Adopted	2006	1000 mg/kg	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC	414	7		15000 mg/kg	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
ISOPROPYL CITRATES	384	Adopted	2005	200 mg/kg	
KARAYA GUM	416	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322	7		20000 mg/kg	
MALIC ACID (DL-)	296	7		100 mg/kg	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
MONO- AND DIGLYCERIDES	471	7		20000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		220 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2006	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		5000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM ASCORBATE	303	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	7		GMP	
PROPYL GALLATE	310	Adopted	2006	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		11000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	10000 mg/kg	
SODIUM ACETATE	262i	7		5000 mg/kg	
SODIUM ALGINATE	401	7		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBONATE	500i	7		GMP	
SODIUM DIACETATE	262ii	7		1000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM ERYTHORBATE	316	7		100 mg/kg	
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500iii	7		GMP	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
STEAROYL-2-LACTYLATES	481i, 482i	7		3000 mg/kg	
STEARYL CITRATE	484	Adopted	2006	GMP	

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

Additive	INS	Step	Year	Max Level	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARA GUM	417	7		GMP	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		5000 mg/kg	Note 45
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
THIODIPROPIONATES	388, 389	Adopted	2006	200 mg/kg	Note 46
TOCOPHEROLS	306, 307	7		300 mg/kg	
TRAGACANTH GUM	413	7		13000 mg/kg	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID, GLACIAL	260	7		5000 mg/kg	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ACID TREATED STARCH	1401	7		GMP	
ADIPATES	355-357, 359	7		3000 mg/kg	Note 1
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
ALKALINE TREATED STARCH	1402	7		GMP	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	Note 9
ASCORBIC ACID	300	7		200 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10
BEET RED	162	7		GMP	
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BLEACHED STARCH	1403	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM CITRATES	333	7		GMP	
CALCIUM LACTATE	327	7		GMP	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	



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

Additive	INS	Step	Year	Max Level	Comments
CAROB BEAN GUM	410	7		GMP	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2006	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		1000 mg/kg	
CARRAGEENAN	407	7		GMP	
CHLOROPHYLLS	140	7		GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		GMP	
CITRIC ACID	330	7		100 mg/kg	Note 15
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100 <sup>i</sup>	7		5 mg/kg	
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	10000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
ENZYME TREATED STARCH	1405	7		GMP	
ERYTHORBIC ACID	315	7		100 mg/kg	
ERYTHROSINE	127	3		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	GMP	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	7		GMP	
GUAIAC RESIN	314	Adopted	2006	1000 mg/kg	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC	414	7		15000 mg/kg	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
INDIGOTINE	132	3		200 mg/kg	
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
KARAYA GUM	416	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		80000 mg/kg	
LECITHIN	322	7		20000 mg/kg	
MALIC ACID (DL-)	296	7		100 mg/kg	
MICROCRYSTALLINE CELLULOSE	460 <sup>i</sup>	7		GMP	
MONO- AND DIGLYCERIDES	471	7		100000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		220 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2006	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		5000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM ASCORBATE	303	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	7		GMP	
PROPYL GALLATE	310	Adopted	2006	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		11000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	10000 mg/kg	
SODIUM ACETATE	262i	7		5000 mg/kg	
SODIUM ALGINATE	401	7		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBONATE	500i	7		GMP	
SODIUM DIACETATE	262ii	7		1000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM ERYTHORBATE	316	7		100 mg/kg	
SODIUM HYDROGEN CARBONATE	500ii	7		1000 mg/kg	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500iii	7		GMP	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
STEAROYL-2-LACTYLATES	481i, 482i	7		3000 mg/kg	
STEARYL CITRATE	484	Adopted	2006	GMP	

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

Additive	INS	Step	Year	Max Level	Comments
SUNSET YELLOW FCF	110	6		GMP	
TARA GUM	417	7		GMP	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		5000 mg/kg	Note 45
TARTRAZINE	102	4		300 mg/kg	
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
THIODIPROPIONATES	388, 389	Adopted	2006	200 mg/kg	Note 46
TOCOPHEROLS	306, 307	7		300 mg/kg	
TRAGACANTH GUM	413	7		13000 mg/kg	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

**Food Category No. 02.2.1.1 Butter and concentrated butter**

Additive	INS	Step	Year	Max Level	Comments
ANNATTO EXTRACTS	160b	Adopted	2006	20 mg/kg	Note 9
CALCIUM HYDROXIDE	526	Adopted	2006	GMP	
CAROTENES, VEGETABLE	160aai	Adopted	2005	600 mg/kg	
CAROTENOIDS	160ai,aii,e,f	Adopted	2006	25 mg/kg	Note 146
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	Adopted	2006	880 mg/kg	Notes 33 & 34
SODIUM CARBONATE	500i	Adopted	2006	GMP	
SODIUM HYDROGEN CARBONATE	500ii	Adopted	2006	GMP	
SODIUM HYDROXIDE	524	Adopted	2006	GMP	

**Food Category No. 02.2.1.2 Margarine and similar products**

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	4		10000 mg/kg	
ALLURA RED AC	129	3		300 mg/kg	
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 9
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Note 10
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BHA	320	6		175 mg/kg	Notes 15 & 133
BHT	321	3		75 mg/kg	Notes 15 & 133
BHT	321	6		500 mg/kg	Notes 15 & 130
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	25 mg/kg	

**Food Category No. 02.2.1.2 Margarine and similar products**

Additive	INS	Step	Year	Max Level	Comments
CAROTENES, VEGETABLE	160a <sup>ii</sup>	3		1000 mg/kg	
CAROTENOIDS	160a <sup>i,ai,aii,e,f</sup>	6		1000 mg/kg	
CAROTENOIDS	160a <sup>i,ai,aii,e,f</sup>	3		25 mg/kg	
CITRIC ACID	330	4		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	4		10000 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		5 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
INDIGOTINE	132	3		200 mg/kg	
ISOPROPYL CITRATES	384	7		100 mg/kg	Note 148
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	4		10000 mg/kg	
LECITHIN	322	4		GMP	
MONO- AND DIGLYCERIDES	471	4		10000 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i,ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii,v-vii</sup> ; 451 <sup>i,ii</sup> ; 452 <sup>i-v</sup> ; 542	7		40 mg/kg	Notes 33 & 148
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332 <sup>i</sup>	4		GMP	
POTASSIUM LACTATE	326	4		GMP	
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYL GALLATE	310	7		100 mg/kg	Notes 15 & 133
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	20000 mg/kg	
SILICON DIOXIDE (AMORPHOUS)	551	4		10 mg/kg	
SODIUM DIHYDROGEN CITRATE	331 <sup>i</sup>	4		GMP	
SODIUM LACTATE	325	4		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEARYL CITRATE	484	Adopted	1999	100 mg/kg	Note 15
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		GMP	
TARTRATES	334; 335 <sup>i,ii</sup> ; 336 <sup>i,ii</sup> ; 337	7		GMP	Note 45

**Food Category No. 02.2.1.2 Margarine and similar products**

Additive	INS	Step	Year	Max Level	Comments
TBHQ	319	Adopted	2005	200 mg/kg	Notes 15 & 130
THIODIPROPIONATES	388, 389	Adopted	1999	200 mg/kg	Note 46
TOCOPHEROLS	306, 307	7		500 mg/kg	
TOSOM	479	Adopted	1999	5000 mg/kg	
TRIPOTASSIUM CITRATE	332ii	4		GMP	
TRISODIUM CITRATE	331iii	4		GMP	

**Food Category No. 02.2.1.3 Blends of butter and margarine**

Additive	INS	Step	Year	Max Level	Comments
ANNATTO EXTRACTS	160b	7		10 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARMINES	120	3		500 mg/kg	
CAROTENOIDS	160ai, aii, e, f	6		GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	6		GMP	
CURCUMIN	100i	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	10000 mg/kg	
GUAIAIC RESIN	314	Adopted	2006	1000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	7		GMP	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	10000 mg/kg	Note 134
RIBOFLAVINS	101i, ii	Adopted	2005	300 mg/kg	
SODIUM DIACETATE	262ii	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		20000 mg/kg	

**Food Category No. 02.2.1.3 Blends of butter and margarine**

Additive	INS	Step	Year	Max Level	Comments
STEAROYL-2-LACTYLATES	481i, 482i	7		10000 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TBHQ	319	Adopted	2005	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ANNATTO EXTRACTS	160b	7		30 mg/kg	Note 9
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2005	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARMINES	120	3		500 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		1000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		GMP	
CURCUMIN	100i	7		5 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	100 mg/kg	Note 21
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
ISOPROPYL CITRATES	384	Adopted	2001	100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	3		10 mg/kg	Note 152
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	20000 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SODIUM DIACETATE	262ii	7		GMP	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		20000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		10000 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		5000 mg/kg	Note 45
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TBHQ	319	Adopted	2005	200 mg/kg	Notes 15 & 130
THIODIPROPIONATES	388, 389	Adopted	1999	200 mg/kg	Note 46
TOCOPHEROLS	306, 307	7		500 mg/kg	
TOSOM	479	Adopted	1999	5000 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ALLURA RED AC	129	6		GMP	
ANNATTO EXTRACTS	160b	4		20 mg/kg	Note 8
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Note 10
ASPARTAME	951	3		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Note 119
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BRILLIANT BLUE FCF	133	Adopted	2005	100 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARMINES	120	6		500 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aai,e,f	6		1000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		GMP	
CURCUMIN	100i	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
NEOTAME	961	3		10 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		20000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	30000 mg/kg	
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SODIUM DIACETATE	262ii	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		20000 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TBHQ	319	Adopted	2005	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	



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

Additive	INS	Step	Year	Max Leve	Comments
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Notes 113 & 145
AZORUBINE	122	7		150 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		150 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	3		500 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		150 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1500 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	350 mg/kg	
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		150 mg/kg	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		7000 mg/kg	Note 33

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

Additive	INS	Step	Year	Max Leve	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
PONCEAU 4R	124	6		150 mg/kg	
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	40000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		100 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
SODIUM DIACETATE	262ii	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	3		400 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TARTRAZINE	102	7		300 mg/kg	
TBHQ	319	Adopted	2005	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		150 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		800 mg/kg	
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALITAME	956	6		100 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	4		200 mg/kg	Note 8
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Notes 10 & 15
ASPARTAME	951	6		3000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Notes 119 & 145
AZORUBINE	122	7		150 mg/kg	
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	100 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		30000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	1000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		30000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		30000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	3		500 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		150 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2006	1000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	6		100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		150 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		12000 mg/kg	Note 33
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		7500 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
POLYSORBATES	432-436	Adopted	2005	1000 mg/kg	
PONCEAU 4R	124	6		150 mg/kg	
PROPYLENE GLYCOL	1520	7		25000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	500 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		1200 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	Note 15
SUCRALOSE	955	6		400 mg/kg	
SUCROGLYCERIDES	474	4		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		500 mg/kg	Note 15
ZEAXANTHIN (SYNTHETIC)	161hi	4		150 mg/kg	

**Food Category No. 04.1.1 Fresh fruit**

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

**Food Category No. 04.1.1.1 Untreated fresh fruit**

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

**Food Category No. 04.1.1.2 Surface-treated fresh fruit**

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
AMMONIUM ALGINATE	403	7		GMP	
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 16
AZORUBINE	122	7		500 mg/kg	Note 16
BEE SWAX, WHITE AND YELLOW	901	Adopted	2003	GMP	
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	6		500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM ALGINATE	404	7		GMP	
CALCIUM CARBONATE	170i	7		GMP	Note 16
CANDELLA WAX	902	Adopted	2003	GMP	
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CARNAUBA WAX	903	Adopted	2004	400 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	6		GMP	Note 16
CARRAGEENAN	407	7		GMP	
CHLOROPHYLLS	140	7		GMP	Note 16
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	6		GMP	Note 16
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	Note 16
DIPHENYL	230	7		70 mg/kg	Note 49
GELLAN GUM	418	7		GMP	
GLYCEROL	422	7		GMP	Note 16
GLYCEROL ESTER OF WOOD ROSIN	445	Adopted	2005	110 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	6		GMP	Note 16
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	Note 16
HYDROXYBENZOATES, p-	214, 216, 218	7		12 mg/kg	Note 27
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	1000 mg/kg	Note 16

**Food Category No. 04.1.1.2 Surface-treated fresh fruit**

Additive	INS	Step	Year	Max Level	Comments
ISOMALT	953	7		GMP	Note 16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322	7		GMP	Note 16
MAGNESIUM CARBONATE	504i	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	Note 16
MICROCRYSTALLINE WAX	905ci	Adopted	2004	50 mg/kg	
MONO- AND DIGLYCERIDES	471	7		GMP	Note 16
ORTHO-PHENYLPHENOLS	231, 232	Adopted	1999	12 mg/kg	Note 49
OXIDIZED STARCH	1404	7		GMP	Note 16
PECTINS	440	7		GMP	
POLYETHYLENE GLYCOL	1521	Adopted	2001	GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		1000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	GMP	
PONCEAU 4R	124	6		500 mg/kg	Note 16
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	Note 16
POWDERED CELLULOSE	460ii	7		GMP	Note 16
PROCESSED EUCEUMA SEAWEED	407a	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	Note 16
SHELLAC	904	Adopted	2003	GMP	

**Food Category No. 04.1.1.2 Surface-treated fresh fruit**

Additive	INS	Step	Year	Max Level	Comments
SODIUM ALGINATE	401	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	Note 16
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	Note 16
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	Note 16
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	Note 16
SUCROGLYCERIDES	474	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	4		1000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332ii	7		GMP	Note 16
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
AGAR	406	7		GMP	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
HYDROXYBENZOATES, p-	214, 216, 218	7		12 mg/kg	Note 27
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PROCESSED EUCEUMA SEAWEED	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		GMP	
SODIUM ERYTHORBATE	316	7		GMP	
TARA GUM	417	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	7		GMP	

**Food Category No. 04.1.2 Processed fruit**

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS II	150b	4		80000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		80000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		80000 mg/kg	
CARNAUBA WAX	903	Adopted	2004	400 mg/kg	

**Food Category No. 04.1.2.1 Frozen fruit**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ASPARTAME	951	3		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
HYDROXYBENZOATES, p-NEOTAME	214, 216, 218	7		800 mg/kg	Note 27
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		200 mg/kg	Note 33
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	3		400 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		500 mg/kg	Note 44
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45

**Food Category No. 04.1.2.2 Dried fruit**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
BENZOATES	210-213	Adopted	2003	800 mg/kg	Note 13
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	265 mg/kg	Note 21
HYDROGENATED POLY-1-DECENE	907	4		2000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		800 mg/kg	Note 27



**Food Category No. 04.1.2.2 Dried fruit**

Additive	INS	Step	Year	Max Leve	Comments
MINERAL OIL (HIGH VISCOSITY)	905d	Adopted	2005	5000 mg/kg	
MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)	905e	Adopted	2005	5000 mg/kg	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		10 mg/kg	Note 33
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE	955	3		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	1000 mg/kg	Notes 44 & 135
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TARTRAZINE	102	7		200 mg/kg	
TOCOPHEROLS	306, 307	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		200 mg/kg	
ASPARTAME	951	6		300 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		450 mg/kg	Notes 113 & 144
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aai,e,f	3		1000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	Adopted	2005	100 mg/kg	Note 62
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	1000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		800 mg/kg	Note 27
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1100 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		160 mg/kg	
SODIUM DIACETATE	262ii	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE	955	3		180 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ALLURA RED AC	129	6		200 mg/kg	
AMARANTH	123	7		200 mg/kg	
ANNATTO EXTRACTS	160b	4		200 mg/kg	Note 8
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE	122	7		200 mg/kg	
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100i	7		200 mg/kg	
CYCLAMATES	952	6		1000 mg/kg	Note 17
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	200 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		800 mg/kg	Note 27
INDIGOTINE	132	6		200 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	300 mg/kg	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
PONCEAU 4R	124	6		300 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SODIUM DIACETATE	262ii	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
STANNOUS CHLORIDE	512	Adopted	2001	20 mg/kg	Note 43
SUCRALOSE	955	6		450 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		350 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		1300 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	

**Food Category No. 04.1.2.5 Jams, jellies, marmelades**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALITAME	956	6		100 mg/kg	
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1000 mg/kg	Notes 119 & 138
AZORUBINE	122	7		500 mg/kg	
BENZOATES	210-213	3		1500 mg/kg	Note 13
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		200 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	1500 mg/kg	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160a <sup>iii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	6		200 mg/kg	
CURCUMIN	100i	7		500 mg/kg	
CYCLAMATES	952	6		1000 mg/kg	Note 17
EDTAs	385, 386	Adopted	2001	130 mg/kg	Note 21
ERYTHROSINE	127	6		400 mg/kg	
FAST GREEN FCF	143	Adopted	1999	400 mg/kg	

**Food Category No. 04.1.2.5 Jams, jellies, marmelades**

Additive	INS	Step	Year	Max Leve	Comments
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	200 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		100 mg/kg	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		530 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	30 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		20000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	200 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		25 mg/kg	
SUCRALOSE	955	3		1000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		3000 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ANNATTO EXTRACTS	160b	7		GMP	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 113 & 138
AZORUBINE	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	500 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	500 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		150 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	
CYCLAMATES	952	6		2000 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	100 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	6		500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	500 mg/kg	
NEOTAME	961	3		65 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		1100 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900 <sup>a</sup>	Adopted	1999	10 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101 <sup>i, ii</sup>	Adopted	2005	500 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	6		800 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335 <sup>i, ii</sup> ; 336 <sup>i, ii</sup> ; 337	7		3000 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	

**Food Category No. 04.1.2.7 Candied fruit**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2001	200 mg/kg	Note 6
AMARANTH	123	7		300 mg/kg	

**Food Category No. 04.1.2.7 Candied fruit**

Additive	INS	Step	Year	Max Leve	Comments
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
AZORUBINE	122	7		200 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		250 mg/kg	
CURCUMIN	100i	7		200 mg/kg	
CYCLAMATES	952	6		500 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	1000 mg/kg	
ERYTHROSINE	127	Adopted	2005	200 mg/kg	Note 54
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		200 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	250 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		200 mg/kg	
NEOTAME	961	3		65 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		10 mg/kg	Note 33
PONCEAU 4R	124	6		200 mg/kg	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	3		5000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		2000 mg/kg	
SUCRALOSE	955	6		800 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	

**Food Category No. 04.1.2.7 Candied fruit**

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TARTRAZINE	102	7		300 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		800 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		20 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 138
AZORUBINE	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	7500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	7500 mg/kg	
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, VEGETABLE	160a <sup>iii</sup>	6		4 mg/kg	
CAROTENOIDS	160a <sup>i,aii,e,f</sup>	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100i	7		500 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		800 mg/kg	Note 27
INDIGOTINE	132	6		500 mg/kg	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		7000 mg/kg	Note 33

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

Additive	INS	Step	Year	Max Leve	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	3		10000 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	
PROPYLENE GLYCOL	1520	7		200000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		7500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		200 mg/kg	
SUCRALOSE	955	6		450 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TARTRAZINE	102	7		500 mg/kg	
TOCOPHEROLS	306, 307	7		150 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		150 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 2 & 10
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE	122	7		150 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	



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

Additive	INS	Step	Year	Max Leve	Comments
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		150 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		150 mg/kg	Note 62
CURCUMIN	100i	7		150 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
DIOCTYL SODIUM SULFOSUCCINATE	480	7		15 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		800 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	200 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		150 mg/kg	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		7000 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	110 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	6		3000 mg/kg	
PONCEAU 4R	124	6		150 mg/kg	
PROPYL GALLATE	310	Adopted	2001	90 mg/kg	Notes 2, 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		100 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6

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

Additive	INS	Step	Year	Max Leve	Comments
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		10000 mg/kg	
SUCRALOSE	955	6		1250 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		750 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		20000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	7		150 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		150 mg/kg	

**Food Category No. 04.1.2.10 Fermented fruit products**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	Adopted	2005	100 mg/kg	Note 62
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		800 mg/kg	Note 27
NEOTAME	961	3		65 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	6		150 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45

**Food Category No. 04.1.2.11 Fruit fillings for pastries**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		800 mg/kg	
AMARANTH	123	7		300 mg/kg	

**Food Category No. 04.1.2.11 Fruit fillings for pastries**

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	7		200 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLUE FCF	133	Adopted	2005	250 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	7500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	7500 mg/kg	
CARMINES	120	Adopted	2005	300 mg/kg	
CAROTENES, VEGETABLE	160aai	6		4 mg/kg	
CAROTENOIDS	160ai, aii, e, f	6		10 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100i	7		150 mg/kg	
EDTAs	385, 386	Adopted	2001	650 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		800 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		150 mg/kg	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
PONCEAU 4R	124	6		100 mg/kg	
PROPYLENE GLYCOL	1520	7		200000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		7500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
RIBOFLAVINS	101i, ii	Adopted	2005	300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	3		400 mg/kg	

**Food Category No. 04.1.2.11 Fruit fillings for pastries**

Additive	INS	Step	Year	Max Leve	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		400 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		10000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	7		150 mg/kg	

**Food Category No. 04.1.2.12 Cooked fruit**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	Adopted	2005	100 mg/kg	Note 62
NEOTAME	961	3		65 mg/kg	
SORBATES	200-203	7		1200 mg/kg	Note 42
SUCRALOSE	955	6		150 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45

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

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

**Food Category No. 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds**

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

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
AMMONIUM ALGINATE	403	7		GMP	
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 16
AZORUBINE	122	7		500 mg/kg	Note 16
BEESWAX, WHITE AND YELLOW	901	Adopted	2003	GMP	Note 79
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM ALGINATE	404	7		GMP	
CALCIUM CARBONATE	170i	7		GMP	Note 16
CALCIUM CHLORIDE	509	7		800 mg/kg	Note 58
CALCIUM GLUCONATE	578	7		800 mg/kg	Note 58
CALCIUM HYDROXIDE	526	7		800 mg/kg	Note 58
CALCIUM SULPHATE	516	7		800 mg/kg	Note 58
CANDELILLA WAX	902	Adopted	2003	GMP	Note 79
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CARNAUBA WAX	903	Adopted	2004	400 mg/kg	Note 79
CAROB BEAN GUM	410	7		GMP	
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	Note 16
CARRAGEENAN	407	7		GMP	
CHLOROPHYLLS	140	7		GMP	Note 16
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
CURCUMIN	100i	7		500 mg/kg	Note 16
GELLAN GUM	418	7		GMP	
GLYCEROL	422	7		GMP	Note 16
GLYCEROL ESTER OF WOOD ROSIN	445	Adopted	2005	110 mg/kg	
GRAPE SKIN EXTRACT	163ii	6		GMP	Note 16
GUAR GUM	412	7		GMP	
HYDROXYBENZOATES, p-	214, 216, 218	7		12 mg/kg	Note 27
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
ISOMALT	953	7		GMP	Note 16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322	7		GMP	Note 16
MAGNESIUM CARBONATE	504i	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	Note 16
MICROCRYSTALLINE WAX	905ci	Adopted	2004	50 mg/kg	
MONO- AND DIGLYCERIDES	471	7		GMP	Note 16
OXIDIZED STARCH	1404	7		GMP	Note 16
PECTINS	440	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1760 mg/kg	Notes 16 & 33
PONCEAU 4R	124	6		500 mg/kg	Note 16
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	Note 16
POWDERED CELLULOSE	460ii	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
PROCESSED EUCHEUMA SEAWEED	407a	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	Note 16
SHELLAC	904	Adopted	2003	GMP	Note 79
SODIUM ALGINATE	401	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	Note 16
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	Note 16
SUCROSE ESTERS OF FATTY ACIDS	473	4		1000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332ii	7		GMP	Note 16
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
AGAR	406	7		GMP	
CALCIUM CHLORIDE	509	7		800 mg/kg	Note 58
CALCIUM GLUCONATE	578	7		800 mg/kg	Note 58
CALCIUM HYDROXIDE	526	7		800 mg/kg	Note 58
CALCIUM SULPHATE	516	7		800 mg/kg	Note 58
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
ERYTHORBIC ACID	315	7		GMP	
GELLAN GUM	418	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
GUAR GUM	412	7		GMP	
HYDROXYBENZOATES, p-	214, 216, 218	7		12 mg/kg	Note 27
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		5600 mg/kg	Notes 33 & 76
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		3000 mg/kg	
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
SODIUM ASCORBATE	301	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		GMP	
SODIUM ERYTHORBATE	316	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		3000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44, 76 & 136
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
CARAMEL COLOUR, CLASS II	150b	4		80000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		80000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		80000 mg/kg	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	Note 79



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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC ACID, GLACIAL	260	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
AGAR	406	7		GMP	
ASCORBIC ACID	300	7		100 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM CHLORIDE	509	7		4000 mg/kg	
CALCIUM CITRATES	333	7		GMP	
CALCIUM GLUCONATE	578	7		1000 mg/kg	Note 58
CALCIUM HYDROXIDE	526	7		1000 mg/kg	Note 58
CALCIUM SULPHATE	516	7		3500 mg/kg	
CARBON DIOXIDE	290	7		GMP	Note 59
CARRAGEENAN	407	7		GMP	
CITRIC ACID	330	7		GMP	
EDTAs	385, 386	Adopted	2006	100 mg/kg	Notes 21 & 110
ERYTHORBIC ACID	315	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC	414	7		83000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LECITHIN	322	7		GMP	
MALIC ACID (DL-)	296	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
MONOSODIUM GLUTAMATE, L-	621	7		GMP	
NEOTAME	961	3		33 mg/kg	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		20000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		5000 mg/kg	Notes 33 & 76
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	Note 15
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
PROCESSED EUCEUMA SEAWEED	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM ERYTHORBATE	316	7		GMP	
SUCRALOSE	955	6		150 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44, 76, 136 & 137
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	6		1000 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BHA	320	Adopted	2005	200 mg/kg	Notes 15, 76 & 130
BHT	321	Adopted	2005	200 mg/kg	Notes 15, 76 & 130
CANTHAXANTHIN	161g	6		8.2 mg/kg	
CARAMEL COLOUR, CLASS III	150c	6		GMP	Note 76
CARAMEL COLOUR, CLASS IV	150d	6		GMP	Note 76
CAROTENES, VEGETABLE	160aai	3		200 mg/kg	
CAROTENOIDS	160ai,aii,e,f	3		1000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		100 mg/kg	Notes 62 & 89
CURCUMIN	100i	4		500 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	800 mg/kg	Notes 21& 64
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		5000 mg/kg	Notes 33 & 76
PROPYL GALLATE	310	Adopted	2001	50 mg/kg	Notes 15, 76 & 130
RIBOFLAVINS	101i,ii	6		10 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	Note 76
SUCRALOSE	955	6		150 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Notes 44 & 105
SUNSET YELLOW FCF	110	6		300 mg/kg	Note 76
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ADIPATES	355-357, 359	7		50000 mg/kg	Note 1
ALLURA RED AC	129	6		500 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2003	35 mg/kg	Note 6
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		300 mg/kg	
ASPARTAME	951	3		2500 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		460 mg/kg	Note 119 & 144
AZORUBINE	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2001	2000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		500 mg/kg	

**Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce**

Additive	INS	Step	Year	Max Level	Comments
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	500 mg/kg	
CARMINES	120	6		500 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	3		1320 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		500 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	2500 mg/kg	
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	300 mg/kg	
FERROUS GLUCONATE	579	Adopted	1999	150 mg/kg	Notes 23 & 48
FERROUS LACTATE	585	Adopted	1999	150 mg/kg	Notes 23 & 48
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	6		500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	6		500 mg/kg	
NEOTAME	961	3		10 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		2200 mg/kg	Note 33
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		GMP	
POLYDIMETHYLSILOXANE	900 <sup>a</sup>	Adopted	1999	10 mg/kg	
POLYSORBATES	432-436	6		500 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		6000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101 <sup>i, ii</sup>	Adopted	2005	500 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		2000 mg/kg	
SODIUM DIACETATE	262 <sup>ii</sup>	7		GMP	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE	955	6		450 mg/kg	

**Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce**

Additive	INS	Step	Year	Max Leve	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		15000 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	

**Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	
ALLURA RED AC	129	6		200 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
AZORUBINE	122	7		200 mg/kg	
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	3		200 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		100 mg/kg	Note 62
CURCUMIN	100 <sup>i</sup>	7		200 mg/kg	
CYCLAMATES	952	6		100 mg/kg	Note 17
EDTAs	385, 386	Adopted	2001	365 mg/kg	Note 21
FAST GREEN FCF	143	Adopted	1999	200 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	6		200 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	3		75 mg/kg	
NEOTAME	961	3		33 mg/kg	
NISIN	234	7		GMP	Note 28
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	

**Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds**

Additive	INS	Step	Year	Max Leve	Comments
POLYSORBATES	432-436	6		30 mg/kg	Notes 7 & 100
PONCEAU 4R	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	Note 39
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SODIUM DIACETATE	262ii	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
STANNOUS CHLORIDE	512	Adopted	2001	25 mg/kg	Note 43
SUCRALOSE	955	6		150 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		10000 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	

**Food Category No. 04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		2500 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4660 mg/kg	Note 119
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai, aii, e, f	3		1000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100i	4		500 mg/kg	
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
NEOTAME	961	3		33 mg/kg	

**Food Category No. 04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)**

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Notes 33 & 76
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
PONCEAU 4R	124	6		100 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
QUINOLINE YELLOW	104	7		100 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	Note 2
SUCRALOSE	955	6		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Notes 44 & 138
SUNSET YELLOW FCF	110	6		100 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TOCOPHEROLS	306, 307	7		25 mg/kg	

**Food Category No. 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	
ADIPATES	355-357, 359	7		6000 mg/kg	Note 1
ALLURA RED AC	129	6		200 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2001	200 mg/kg	Note 6
ANNATTO EXTRACTS	160b	7		10 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE	122	7		200 mg/kg	
BENZOATES	210-213	Adopted	2001	3000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	

**Food Category No. 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5**

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100i	7		200 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
EDTAs	385, 386	Adopted	2001	80 mg/kg	Note 21
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		200 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2004	50 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	6		3000 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
SUCRALOSE	955	6		500 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	



**Food Category No. 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5**

Additive	INS	Step	Year	Max Level	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	

**Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ACETIC ACID, GLACIAL	260	4		GMP	
ADIPATES	355-357, 359	4		50000 mg/kg	Note 1
ALGINIC ACID	400	4		GMP	
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
AMARANTH	123	4		300 mg/kg	
AMMONIUM CHLORIDE	510	4		GMP	
ANNATTO EXTRACTS	160b	7		200 mg/kg	Note 9
ASCORBIC ACID	300	4		GMP	
ASPARTAME	951	6		2500 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLUE FCF	133	3		500 mg/kg	
CALCIUM CARBONATE	170i	4		10000 mg/kg	Note 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Note 58
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CALCIUM RIBONUCLEOTIDES, 5'-	634	4		GMP	
CARAMEL COLOUR, CLASS I	150a	4		GMP	
CARAMEL COLOUR, CLASS III	150c	6		GMP	
CARAMEL COLOUR, CLASS IV	150d	6		GMP	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i</sup> ,a <sup>ii</sup> ,e,f	3		1000 mg/kg	
CARRAGEENAN	407	4		GMP	

**Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10**

Additive	INS	Step	Year	Max Leve	Comments
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	Adopted	2005	100 mg/kg	Note 62
CITRIC ACID	330	4		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	4		GMP	
CURCUMIN	100i	4		500 mg/kg	
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	4		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
DISODIUM GUANYLATE, 5'-	627	4		GMP	
DISODIUM INOSINATE, 5'-	631	4		GMP	
DISODIUM RIBONUCLEOTIDES, 5'-	635	4		GMP	
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
ERYTHROSINE	127	3		300 mg/kg	
FAST GREEN FCF	143	3		300 mg/kg	
FUMARIC ACID	297	4		GMP	
GLYCEROL	422	4		GMP	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
GUAR GUM	412	4		GMP	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	3		500 mg/kg	
ISOMALT	953	4		50000 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTITOL	966	4		10000 mg/kg	
LECITHIN	322	4		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	
MAGNESIUM CARBONATE	504i	4		5000 mg/kg	Note 36
MALIC ACID (DL-)	296	4		GMP	
MALTITOL and MALTITOL SYRUP	965	4		100000 mg/kg	
MONOSODIUM GLUTAMATE, L-	621	4		GMP	
NEOTAME	961	3		33 mg/kg	
PECTINS	440	4		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	7		2200 mg/kg	Notes 33 & 76
PONCEAU 4R	124	3		500 mg/kg	

**Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10**

Additive	INS	Step	Year	Max Level	Comments
POTASSIUM CARBONATE	501i	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SILICON DIOXIDE (AMORPHOUS)	551	4		GMP	
SODIUM ACETATE	262i	4		GMP	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500i	4		GMP	
SODIUM ERYTHORBATE	316	4		GMP	
SODIUM FUMARATE	365	4		GMP	
SODIUM GLUCONATE	576	4		GMP	
SODIUM LACTATE	325	4		GMP	
SODIUM MALATE	350ii	4		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITOL (INCLUDING SORBITOL SYRUP)	420	4		70000 mg/kg	
SUCRALOSE	955	6		150 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		10000 mg/kg	Note 45
TARTRAZINE	102	4		500 mg/kg	
THAUMATIN	957	4		GMP	
TRISODIUM CITRATE	331iii	4		GMP	
XANTHAN GUM	415	4		GMP	
XYLITOL	967	4		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		1000 mg/kg	Note 1
ASPARTAME	951	6		1000 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	6		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS IV	150d	6		GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	Adopted	2005	100 mg/kg	Note 62
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Notes 33 & 76
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE	955	6		150 mg/kg	
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 05.0 Confectionery**

Additive	INS	Step	Year	Max Leve	Comments
ALITAME	956	6		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 10, 15 & 114
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)	905e	Adopted	2004	2000 mg/kg	Note 3
PROPYLENE GLYCOL	1520	7		240000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		20000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	4		200 mg/kg	Note 8
AZORUBINE	122	7		50 mg/kg	
CASTOR OIL	1503	6		GMP	
CURCUMIN	100i	7		300 mg/kg	
CYCLAMATES	952	6		500 mg/kg	Note 17
MINERAL OIL (HIGH VISCOSITY)	905d	Adopted	2004	2000 mg/kg	Note 3
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130

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

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARTRAZINE	102	7		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		2500 mg/kg	
ANNATTO EXTRACTS	160b	7		GMP	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4660 mg/kg	Note 119
CARAMEL COLOUR, CLASS III	150c	6		GMP	
CARAMEL COLOUR, CLASS IV	150d	6		GMP	
CAROTENOIDS	160ai, aii, e, f	6		300 mg/kg	
DIOCTYL SODIUM SULFOSUCCINATE	480	7		4000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		700 mg/kg	Note 27
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	7		6000 mg/kg	Note 33
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		10000 mg/kg	Note 97
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	4		5000 mg/kg	Note 97
PONCEAU 4R	124	6		50 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	5000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i, ii	7		2000 mg/kg	Notes 6 & 72
SORBATES	200-203	7		1500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		2000 mg/kg	
SUCRALOSE	955	6		1500 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		50 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
TARTRATES	334; 335i,ii; 336i,ii; 337	7		5000 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		500 mg/kg	Note 15

**Food Category No. 05.1.2 Cocoa mixes (syrups)**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ANNATTO EXTRACTS	160b	7		GMP	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
CARAMEL COLOUR, CLASS III	150c	6		GMP	
CARAMEL COLOUR, CLASS IV	150d	6		GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CAROTENOIDS	160ai, aii, e, f	6		300 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	3		6.4 mg/kg	Note 62
NEOTAME	961	3		33 mg/kg	
POLYSORBATES	432-436	6		500 mg/kg	
PONCEAU 4R	124	6		50 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	6		1000 mg/kg	
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		2000 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		500 mg/kg	Note 15

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		2500 mg/kg	
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		100 mg/kg	
ANNATTO EXTRACTS	160b	7		GMP	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Notes 113 & 145
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLUE FCF	133	6		100 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CAROTENES, VEGETABLE	160aii	3		1000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CAROTENOIDS	160ai,aii,e,f	6		300 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		6.4 mg/kg	Note 62
EDTAs	385, 386	Adopted	2001	50 mg/kg	Note 21
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	6		100 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		220 mg/kg	Note 33
POLYSORBATES	432-436	6		4600 mg/kg	
PONCEAU 4R	124	6		100 mg/kg	
SODIUM DIACETATE	262ii	4		GMP	
SORBATES	200-203	7		1500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	6		1500 mg/kg	
SUNSET YELLOW FCF	110	6		100 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		5000 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		500 mg/kg	Note 15

**Food Category No. 05.1.4 Cocoa and chocolate products**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		2000 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ANNATTO EXTRACTS	160b	7		25 mg/kg	Note 9
ASPARTAME	951	6		2500 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 113 & 145
BEESWAX, WHITE AND YELLOW	901	Adopted	2001	GMP	Note 3
BHA	320	Adopted	2006	200 mg/kg	Notes 15, 130 & 141
BHT	321	Adopted	2006	200 mg/kg	Notes 15, 130 & 141
BRILLIANT BLACK PN	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	6		100 mg/kg	
BROWN HT	155	7		80 mg/kg	
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	6		GMP	
CARAMEL COLOUR, CLASS IV	150d	6		GMP	
CARNAUBA WAX	903	Adopted	2006	5000 mg/kg	Note 3
CAROTENES, VEGETABLE	160aii	6		500 mg/kg	

**Food Category No. 05.1.4 Cocoa and chocolate products**

Additive	INS	Step	Year	Max Leve	Comments
CAROTENES, VEGETABLE	160aai	3		1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		700 mg/kg	
ETHYL MALTOL	637	7		1000 mg/kg	
INDIGOTINE	132	6		450 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	3		80 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
POLYVINYL ALCOHOL	1203	3		15000 mg/kg	
PONCEAU 4R	124	6		150 mg/kg	
SHELLAC	904	Adopted	2001	GMP	Note 3
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	6		1500 mg/kg	
SUNSET YELLOW FCF	110	6		400 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		10000 mg/kg	Note 45
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15, 130 & 141
TOCOPHEROLS	306, 307	7		750 mg/kg	Note 15

**Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		2500 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ANNATTO EXTRACTS	160b	7		25 mg/kg	Note 9
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 113 & 145
BEESWAX, WHITE AND YELLOW	901	Adopted	2001	GMP	Note 3
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	6		100 mg/kg	



**Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products**

Additive	INS	Step	Year	Max Leve	Comments
BROWN HT	155	7		80 mg/kg	
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	6		GMP	
CARAMEL COLOUR, CLASS IV	150d	6		GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CARNAUBA WAX	903	Adopted	2006	5000 mg/kg	Note 3
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		700 mg/kg	
ETHYL MALTOL	637	7		1000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	6		450 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		10000 mg/kg	
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
PONCEAU 4R	124	6		150 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	1000 mg/kg	
SHELLAC	904	Adopted	2001	GMP	Note 3
SODIUM DIACETATE	262ii	4		GMP	
SORBATES	200-203	7		1500 mg/kg	Note 42
SUCRALOSE	955	6		1500 mg/kg	
SUNSET YELLOW FCF	110	6		400 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		10000 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		500 mg/kg	Note 15

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

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		348 mg/kg	
ANNATTO EXTRACTS	160b	4		200 mg/kg	Note 8
AZORUBINE	122	7		300 mg/kg	
BEESWAX, WHITE AND YELLOW	901	Adopted	2001	GMP	Note 3
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BHA	320	6		200 mg/kg	Notes 15 & 130
BHT	321	6		200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	
BROWN HT	155	7		300 mg/kg	
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CANTHAXANTHIN	161g	6		50 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CARNAUBA WAX	903	Adopted	2006	5000 mg/kg	Note 3
CAROTENES, VEGETABLE	160aii	Adopted	2005	500 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CASTOR OIL	1503	6		500 mg/kg	
CURCUMIN	100i	7		300 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		10000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		2000 mg/kg	Note 27
INDIGOTINE	132	6		450 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	200 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		300 mg/kg	
MALTOL	636	7		200 mg/kg	
MICROCRYSTALLINE WAX	905ci	Adopted	2001	GMP	Note 3
MINERAL OIL (HIGH VISCOSITY)	905d	Adopted	2004	2000 mg/kg	Note 3
NEOTAME	961	3		1000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		3000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
PONCEAU 4R	124	6		300 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	1000 mg/kg	
SHELLAC	904	Adopted	2001	GMP	Note 3
SODIUM ALUMINIUM PHOSPHATES	541i,ii	4		350 mg/kg	Note 29
SODIUM DIACETATE	262ii	7		3000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	3		2400 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		20000 mg/kg	
SUNSET YELLOW FCF	110	6		400 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		20000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		500 mg/kg	Note 15
ZEAXANTHIN (SYNTHETIC)	161hi	4		300 mg/kg	

**Food Category No. 05.2.1 Hard candy**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		3500 mg/kg	
ASPARTAME	951	6		10000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		5680 mg/kg	Notes 113 & 145
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		700 mg/kg	
CYCLAMATES	952	6		2500 mg/kg	Note 17
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		3000 mg/kg	

**Food Category No. 05.2.2 Soft candy**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		2500 mg/kg	
AMARANTH	123	7		100 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Notes 113 & 145
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		100 mg/kg	
CYCLAMATES	952	6		500 mg/kg	Note 17
HYDROGENATED POLY-1-DECENE	907	4		2000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	

**Food Category No. 05.2.3 Nougats and marzipans**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		2500 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 113 & 145
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		100 mg/kg	
CYCLAMATES	952	6		500 mg/kg	Note 17
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	

**Food Category No. 05.3 Chewing gum**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		5000 mg/kg	
ADIPATES	355-357, 359	7		20000 mg/kg	Note 1
ALLURA RED AC	129	6		467 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		500 mg/kg	Note 9
ASPARTAME	951	6		10000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Notes 68 & 113
AZORUBINE	122	7		300 mg/kg	
BEESWAX, WHITE AND YELLOW	901	Adopted	2003	GMP	
BENZOATES	210-213	Adopted	2005	1500 mg/kg	Note 13
BHA	320	Adopted	2006	400 mg/kg	Note 130
BHT	321	Adopted	2006	400 mg/kg	Note 130
BRILLIANT BLACK PN	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	
BROWN HT	155	7		300 mg/kg	
CANDELILLA WAX	902	Adopted	2003	GMP	

**Food Category No. 05.3 Chewing gum**

Additive	INS	Step	Year	Max Leve	Comments
CANTHAXANTHIN	161g	6		300 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	20000 mg/kg	
CARMINES	120	6		1020 mg/kg	
CARNAUBA WAX	903	Adopted	2003	1200 mg/kg	Note 3
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	500 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		500 mg/kg	
CASTOR OIL	1503	6		2100 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		700 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		700 mg/kg	
CYCLAMATES	952	6		3000 mg/kg	Note 17
CYCLODEXTRIN, BETA-	459	Adopted	2001	20000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	50000 mg/kg	
ERYTHROSINE	127	6		200 mg/kg	
ETHYL MALTOL	637	7		1000 mg/kg	
FAST GREEN FCF	143	Adopted	1999	300 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	6		10000 mg/kg	
GUAIAC RESIN	314	Adopted	1999	1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1500 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	6		10000 mg/kg	
MALTOL	636	7		200 mg/kg	
MICROCRYSTALLINE WAX	905 <sup>ci</sup>	Adopted	2001	20000 mg/kg	Note 3
MINERAL OIL (HIGH VISCOSITY)	905 <sup>d</sup>	Adopted	2004	20000 mg/kg	
NEOTAME	961	3		1000 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		44000 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900 <sup>a</sup>	Adopted	1999	100 mg/kg	
POLYETHYLENE GLYCOL	1521	Adopted	2001	20000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		20000 mg/kg	
POLYOXYETHYLENE STÉARATES	430, 431	7		20000 mg/kg	
POLYSORBATES	432-436	6		20000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	10000 mg/kg	
PONCEAU 4R	124	6		300 mg/kg	
PROPYL GALLATE	310	Adopted	2001	1000 mg/kg	Note 130

**Food Category No. 05.3 Chewing gum**

Additive	INS	Step	Year	Max Leve	Comments
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	20000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	1000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		3000 mg/kg	
SHELLAC	904	Adopted	2003	GMP	Note 3
SORBATES	200-203	7		1500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		20000 mg/kg	
STEARYL CITRATE	484	Adopted	1999	15000 mg/kg	
SUCRALOSE	955	6		5000 mg/kg	
SUCROGLYCERIDES	474	7		15000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		15000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		30000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TBHQ	319	Adopted	2006	400 mg/kg	Note 130
TOCOPHEROLS	306, 307	7		1500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		1000 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
AZORUBINE	122	7		500 mg/kg	
BEESWAX, WHITE AND YELLOW	901	Adopted	2003	GMP	
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BHA	320	6		200 mg/kg	Notes 15 & 130
BHT	321	6		200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANDELILLA WAX	902	Adopted	2003	GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	500 mg/kg	
CARNAUBA WAX	903	Adopted	2001	4000 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	20000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	3		100 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	
CYCLAMATES	952	6		500 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		10000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		500 mg/kg	
MINERAL OIL (HIGH VISCOSITY)	905d	Adopted	2004	2000 mg/kg	Note 3
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	6		7000 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		7500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101 <sup>i, ii</sup>	Adopted	2005	1000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SHELLAC	904	Adopted	2003	GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42

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

Additive	INS	Step	Year	Max Level	Comments
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	6		1000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		50 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		8000 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		500 mg/kg	Note 15

**Food Category No. 06.0**                      **Cereals and cereal products derived from  
cereal grains, from roots and tubers, pulses  
and legumes, excluding bakery wares of  
food category 07.0**

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

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		300 mg/kg	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	7		GMP	
ALUMINIUM SILICATE	559	7		GMP	
BEET RED	162	7		GMP	
CALCIUM ALUMINIUM SILICATE (SYNTHETIC)	556	7		GMP	
CALCIUM CARBONATE	170i	7		2220 mg/kg	
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CAROB BEAN GUM	410	7		GMP	
GUAR GUM	412	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
MINERAL OIL (HIGH VISCOSITY)	905d	Adopted	2004	800 mg/kg	Note 98
MONO- AND DIGLYCERIDES	471	7		GMP	
NITROUS OXIDE	942	7		GMP	
PAPAIN	1101ii	7		1000 mg/kg	



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

Additive	INS	Step	Year	Max Leve	Comments
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
PROPYL GALLATE	310	Adopted	2001	100 mg/kg	Notes 15 & 130
PROTEASE (A. ORYZAE VAR.)	1101i	7		GMP	
SODIUM ACETATE	262i	7		6000 mg/kg	
SODIUM ALUMINOSILICATE	554	7		GMP	
STEAROYL-2-LACTYLATES	481i, 482i	7		4000 mg/kg	
TALC	553iii	7		GMP	
TARA GUM	417	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ALLURA RED AC	129	6		500 mg/kg	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	Adopted	1999	GMP	
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
CALCIUM CARBONATE	170i	4		10000 mg/kg	Note 58
CALCIUM PROPIONATE	282	4		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6		5000 mg/kg	
HYDROCHLORIC ACID	507	7		GMP	
LECITHIN	322	7		5000 mg/kg	
NITROUS OXIDE	942	7		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
SILICON DIOXIDE (AMORPHOUS)	551	4		GMP	
SODIUM ACETATE	262i	7		6000 mg/kg	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500i	4		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
TARTRATES	334; 335i,ii; 336i,ii; 337	4		6000 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		600 mg/kg	
TRISODIUM CITRATE	331iii	4		GMP	

**Food Category No. 06.2.1 Flours**

Additive	INS	Step	Year	Max Leve	Comments
ASCORBIC ACID	300	7		300 mg/kg	

**Food Category No. 06.2.1 Flours**

Additive	INS	Step	Year	Max Leve	Comments
AZODICARBONAMIDE	927a	Adopted	1999	45 mg/kg	
BENZOYL PEROXIDE	928	6		66 mg/kg	
CALCIUM CARBONATE	170i	7		GMP	Note 57
CALCIUM SULPHATE	516	7		GMP	Note 57
CHLORINE	925	Adopted	2001	2500 mg/kg	Note 87
CHLORINE DIOXIDE	926	Adopted	2001	2500 mg/kg	Note 87
GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)	1102	4		780 mg/kg	
MAGNESIUM CARBONATE	504i	4		1500 mg/kg	
PAPAIN	1101ii	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		11900 mg/kg	Note 33
POTASSIUM ASCORBATE	303	7		300 mg/kg	
PROTEASE (A. ORYZAE VAR.)	1101i	Adopted	1999	GMP	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		45000 mg/kg	Note 29
SODIUM ASCORBATE	301	7		300 mg/kg	
SODIUM HYDROGEN CARBONATE	500ii	7		45000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44

**Food Category No. 06.2.2 Starches**

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

**Food Category No. 06.3 Breakfast cereals, including rolled oats**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1200 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		75 mg/kg	Note 9

**Food Category No. 06.3 Breakfast cereals, including rolled oats**

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
ASPARTAME	951	6		5000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Notes 119 & 145
AZORUBINE	122	7		200 mg/kg	
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	100 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANTHAXANTHIN	161g	6		35 mg/kg	
CANTHAXANTHIN	161g	3		50 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	6500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	2500 mg/kg	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	400 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	3		100 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		200 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	6		200 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	75 mg/kg	
NEOTAME	961	3		80 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYVINYL ALCOHOL	1203	3		5000 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101 <sup>i, ii</sup>	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		100 mg/kg	
STEAROYL-2-LACTYLATES	481 <sup>i</sup> , 482 <sup>i</sup>	7		5000 mg/kg	
SUCRALOSE	955	6		1000 mg/kg	

**Food Category No. 06.3 Breakfast cereals, including rolled oats**

Additive	INS	Step	Year	Max Leve	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		350 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	7		85 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

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

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

Additive	INS	Step	Year	Max Leve	Comments
AGAR	406	4		GMP	
ALGINIC ACID	400	4		GMP	
ASCORBIC ACID	300	4		200 mg/kg	
CALCIUM ASCORBATE	302	4		200 mg/kg	
CALCIUM CARBONATE	170i	4		10000 mg/kg	Note 58
CALCIUM PROPIONATE	282	4		1000 mg/kg	
CARBON DIOXIDE	290	4		GMP	Note 59
CAROB BEAN GUM	410	4		GMP	
CARRAGEENAN	407	4		GMP	
CITRIC ACID	330	4		GMP	
CURDLAN	424	4		GMP	
DISTARCH PHOSPHATE	1412	4		200 mg/kg	
FUMARIC ACID	297	4		600 mg/kg	
GELLAN GUM	418	4		GMP	
GLUCONO DELTA-LACTONE	575	4		GMP	
GLYCEROL	422	4		GMP	
GUAR GUM	412	4		GMP	
GUM ARABIC	414	4		GMP	
KARAYA GUM	416	4		GMP	
KONJAC FLOUR	425	4		GMP	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LECITHIN	322	4		GMP	
MICROCRYSTALLINE CELLULOSE	460i	4		GMP	
MONO- AND DIGLYCERIDES	471	4		GMP	
PECTINS	440	4		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATED DISTARCH PHOSPHATE	1413	4		200 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		2000 mg/kg	Note 33
POTASSIUM CARBONATE	501i	4		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
PROPYLENE GLYCOL	1520	7		20000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SODIUM ACETATE	262i	4		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	4		200 mg/kg	
SODIUM CARBONATE	500i	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		50000 mg/kg	
SODIUM HYDROGEN CARBONATE	500ii	4		GMP	
SODIUM LACTATE	325	4		2400 mg/kg	
SODIUM MALATE	350ii	4		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	4		35000 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TRAGACANTH GUM	413	4		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		200 mg/kg	
ADIPATES	355-357, 359	7		1000 mg/kg	Note 1
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	7		GMP	
AMARANTH	123	7		100 mg/kg	
AMMONIUM ALGINATE	403	7		GMP	
ANNATTO EXTRACTS	160b	4		100 mg/kg	
ASCORBIC ACID	300	4		200 mg/kg	
BEET RED	162	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CALCIUM ASCORBATE	302	4		200 mg/kg	
CALCIUM CARBONATE	170i	4		10000 mg/kg	Note 58
CALCIUM PROPIONATE	282	4		1000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CALCIUM RIBONUCLEOTIDES, 5'-	634	4		GMP	
CALCIUM SULPHATE	516	7		5000 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	3		100 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	3		1000 mg/kg	
CARRAGEENAN	407	7		8330 mg/kg	Note 37
CHLOROPHYLLS	140	7		GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	6		GMP	
CITRIC ACID	330	4		GMP	
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	6		5000 mg/kg	
DISODIUM GUANYLATE, 5'-	627	4		GMP	
DISODIUM INOSINATE, 5'-	631	4		GMP	
DISODIUM RIBONUCLEOTIDES, 5'-	635	4		GMP	
DISTARCH PHOSPHATE	1412	4		200 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
FUMARIC ACID	297	4		600 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
ISOMALT	953	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		10000 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTITOL	966	7		GMP	
LECITHIN	322	7		5000 mg/kg	
MALIC ACID (DL-)	296	4		GMP	
MALTITOL and MALTITOL SYRUP	965	7		GMP	
MANNITOL	421	7		GMP	
MICROCRYSTALLINE CELLULOSE	460 <sup>i</sup>	7		GMP	
MONO- AND DIGLYCERIDES	471	7		30000 mg/kg	
MONOSODIUM GLUTAMATE, L-	621	4		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	4		200 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYSORBATES	432-436	3		10000 mg/kg	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM CARBONATE	501i	7		2600 mg/kg	
POTASSIUM CHLORIDE	508	4		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	7		8330 mg/kg	Note 37
PROPYLENE GLYCOL ALGINATE	405	4		1000 mg/kg	
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SODIUM ACETATE	262i	7		6000 mg/kg	
SODIUM ALGINATE	401	7		GMP	
SODIUM ASCORBATE	301	4		200 mg/kg	
SODIUM CARBONATE	500i	7		2600 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		50000 mg/kg	
SODIUM DIACETATE	262ii	7		3000 mg/kg	
SODIUM GLUCONATE	576	4		GMP	
SODIUM HYDROGEN CARBONATE	500ii	4		GMP	
SODIUM LACTATE	325	4		2400 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	Note 11
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
STEAROYL-2-LACTYLATES	481i, 482i	4		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	4		2000 mg/kg	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	4		10000 mg/kg	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		200 mg/kg	
ADIPATES	355-357, 359	7		1000 mg/kg	Note 1
AMARANTH	123	7		100 mg/kg	
ANNATTO EXTRACTS	160b	4		100 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	20 mg/kg	Note 10
ASCORBYL ESTERS	304, 305	4		500 mg/kg	Note 10
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	3		100 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	3		1000 mg/kg	
CAROTENOIDS	160a <sup>i, a<sup>ii</sup>, e, f</sup>	3		1200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	3		100 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	10000 mg/kg	
FAST GREEN FCF	143	3		290 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	4		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900 <sup>a</sup>	3		50 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	4		5000 mg/kg	Note 2
POLYSORBATES	432-436	3		10000 mg/kg	
PROPYL GALLATE	310	3		200 mg/kg	Notes 15 & 130
PROPYL GALLATE	310	Adopted	2001	100 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	4		20000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	3		5000 mg/kg	Note 2
RIBOFLAVINS	101 <sup>i, ii</sup>	Adopted	2005	300 mg/kg	
SODIUM DIACETATE	262 <sup>ii</sup>	7		3000 mg/kg	



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

Additive	INS	Step	Year	Max Leve	Comments
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	Note 11
STEAROYL-2-LACTYLATES	481i, 482i	4		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	20 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		7500 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	4		200 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		40 mg/kg	Note 9
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 2 & 10
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE	122	7		150 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		150 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	6		6.4 mg/kg	Note 62
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	3		75 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
CURCUMIN	100i	7		150 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	315 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	75 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		150 mg/kg	
NEOTAME	961	3		33 mg/kg	
NISIN	234	7		3 mg/kg	Note 28
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	3000 mg/kg	
PONCEAU 4R	124	6		150 mg/kg	
PROPYL GALLATE	310	Adopted	2001	90 mg/kg	Notes 2, 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		100 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		6000 mg/kg	
SUCRALOSE	955	6		1250 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		2860 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
TOCOPHEROLS	306, 307	7		150 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		1000 mg/kg	Note 1
AMARANTH	123	7		100 mg/kg	
ANNATTO EXTRACTS	160b	7		20 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CURCUMIN	100i	7		20 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		5600 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	Note 2
PROPYLENE GLYCOL	1520	7		500 mg/kg	Note 72
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		1600 mg/kg	Note 6
SORBATES	200-203	7		2000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		7500 mg/kg	Note 2
SUCRALOSE	955	6		600 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TOCOPHEROLS	306, 307	7		5 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
SUCRALOSE	955	6		600 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

**Food Category No. 07.0 Bakery wares**

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALITAME	956	6		200 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	1000 mg/kg	Notes 10 & 15
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BHA	320	6		200 mg/kg	Notes 15 & 130
BHT	321	6		200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARNAUBA WAX	903	Adopted	2001	GMP	Note 3
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
MINERAL OIL (HIGH VISCOSITY)	905d	Adopted	2004	3000 mg/kg	Note 125
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		9300 mg/kg	Note 33
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	15000 mg/kg	Notes 11 & 72
SODIUM DIACETATE	262ii	7		4000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		10000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 07.1 Bread and ordinary bakery wares**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ANNATTO EXTRACTS	160b	4		120 mg/kg	

**Food Category No. 07.1 Bread and ordinary bakery wares**

Additive	INS	Step	Year	Max Level	Comments
ASPARTAME	951	6		4000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
BRILLIANT BLUE FCF	133	6		100 mg/kg	
CARMINES	120	6		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	6000 mg/kg	
NEOTAME	961	3		70 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		5000 mg/kg	
PROPYLENE GLYCOL	1520	7		10000 mg/kg	
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	6		750 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	

**Food Category No. 07.1.1 Breads and rolls**

Additive	INS	Step	Year	Max Level	Comments
CAROTENOIDS	160ai,aii,e,f	6		35 mg/kg	
CURCUMIN	100i	4		500 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)	905e	Adopted	2004	3000 mg/kg	Notes 36 & 126
PHOSPHATIDIC ACID, AMMONIUM SALT	442	7		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	6		3000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		50 mg/kg	Note 44
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130

**Food Category No. 07.1.2 Crackers, excluding sweet crackers**

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		300 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
AZORUBINE	122	4		50 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	

**Food Category No. 07.1.2 Crackers, excluding sweet crackers**

Additive	INS	Step	Year	Max Leve	Comments
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	3		1000 mg/kg	
CURCUMIN	100i	4		500 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		6000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	Note 11
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	Note 11
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
ZEAXANTHIN (SYNTHETIC)	161hi	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ALLURA RED AC	129	6		300 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
AZORUBINE	122	4		50 mg/kg	
CAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	3		1000 mg/kg	
CURCUMIN	100i	4		500 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		6000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	Note 11
PROPYL GALLATE	310	Adopted	2001	100 mg/kg	Notes 15 & 130
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		15 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	Note 11
SULPHITES	220-225, 227, 228, 539	6		50 mg/kg	Note 44
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130

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

Additive	INS	Step	Year	Max Leve	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 8
CAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	3		500 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	3		1000 mg/kg	Note 116

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

Additive	INS	Step	Year	Max Leve	Comments
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		6.4 mg/kg	Note 62
CURCUMIN	100i	7		20 mg/kg	Note 116
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	Note 11
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	Note 11
SULPHITES	220-225, 227, 228, 539	6		50 mg/kg	Note 44
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130

**Food Category No. 07.1.5 Steamed breads and buns**

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

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

Additive	INS	Step	Year	Max Leve	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 6
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CAROTENES, VEGETABLE	160aii	3		GMP	
CAROTENOIDS	160ai,aii,e,f	6		GMP	
CURCUMIN	100i	4		200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		6000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	Note 11
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	Note 11

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

Additive	INS	Step	Year	Max Leve	Comments
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**Food Category No. 07.2** **Fine bakery wares (sweet, salty, savoury) and mixes**

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
ASPARTAME	951	6		5000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 77 & 113
AZORUBINE	122	7		200 mg/kg	
BEESWAX, WHITE AND YELLOW	901	Adopted	2001	GMP	Note 3
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		75 mg/kg	
CURCUMIN	100i	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	20000 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
IRON OXIDES	172i-iii	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		200 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	3		80 mg/kg	
NISIN	234	7		250 mg/kg	Note 28
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		4000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		2000 mg/kg	
SHELLAC	904	Adopted	2001	GMP	Note 3
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	



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

Additive	INS	Step	Year	Max Leve	Comments
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ALLURA RED AC	129	6		2200 mg/kg	
ANNATTO EXTRACTS	160b	7		15 mg/kg	Note 9
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CYCLAMATES	952	6		1600 mg/kg	Note 17
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
STEAROYL-2-LACTYLATES	481i, 482i	7		5500 mg/kg	
SUCRALOSE	955	6		750 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		2000 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ANNATTO EXTRACTS	160b	7		40 mg/kg	Note 9
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	1200 mg/kg	
CYCLAMATES	952	6		2000 mg/kg	Note 17
PROPYLENE GLYCOL	1520	7		10000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	6		800 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ANNATTO EXTRACTS	160b	7		15 mg/kg	Note 9
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130

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

Additive	INS	Step	Year	Max Leve	Comments
BHT	321	Adopted	2006	100 mg/kg	Notes 15 & 130
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CYCLAMATES	952	6		1600 mg/kg	Note 17
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		10000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		15300 mg/kg	Note 29
STEAROYL-2-LACTYLATES	481i, 482i	7		8000 mg/kg	
SUCRALOSE	955	6		750 mg/kg	

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

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

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

Additive	INS	Step	Year	Max Leve	Comments
AGAR	406	7		GMP	
AMMONIUM CHLORIDE	510	4		GMP	
ASCORBIC ACID	300	7		2000 mg/kg	
CARRAGEENAN	407	7		GMP	
DISODIUM GUANYLATE, 5'-	627	7		GMP	
DISODIUM INOSINATE, 5'-	631	7		GMP	

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

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

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID, GLACIAL	260	7		GMP	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
ALLURA RED AC	129	6		500 mg/kg	Note 16
ALLURA RED AC	129	3		GMP	Note 4
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BROMELAIN	1101iii	7		GMP	
CALCIUM CARBONATE	170i	7		GMP	Note 16
CALCIUM CHLORIDE	509	7		15000 mg/kg	
CALCIUM HYDROXIDE	526	7		GMP	
CALCIUM OXIDE	529	7		GMP	
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CHLOROPHYLLS	140	7		GMP	Notes 4 & 16
CITRIC ACID	330	7		2000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100i	7		500 mg/kg	Note 16
ERYTHORBIC ACID	315	7		500 mg/kg	
GLYCEROL	422	7		GMP	Note 16
GRAPE SKIN EXTRACT	163ii	3		5000 mg/kg	Note 16
GUM ARABIC	414	7		GMP	Note 16
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
ISOMALT	953	7		GMP	Note 16
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322	7		GMP	Note 16
MAGNESIUM CARBONATE	504i	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		2260 mg/kg	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	Note 16
MONO- AND DIGLYCERIDES	471	7		GMP	Note 16
OXIDIZED STARCH	1404	7		GMP	Note 16
PAPAIN	1101ii	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1100 mg/kg	Note 33
POTASSIUM CHLORIDE	508	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	Note 16
POTASSIUM HYDROXIDE	525	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	Note 16
SODIUM ACETATE	262i	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
SODIUM ALGINATE	401	7		15000 mg/kg	
SODIUM ASCORBATE	301	7		500 mg/kg	
SODIUM CARBONATE	500i	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		15000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	Note 16
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM SESQUICARBONATE	500iii	7		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332ii	7		GMP	Note 16
TRISODIUM CITRATE	331iii	7		5000 mg/kg	
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ALLURA RED AC	129	6		25 mg/kg	
ANNATTO EXTRACTS	160b	7		1000 mg/kg	Notes 9 & 94
BEET RED	162	7		GMP	Note 117
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM CARBONATE	170i	7		1500 mg/kg	
CALCIUM CITRATES	333	7		GMP	
CALCIUM LACTATE	327	7		6000 mg/kg	
CANTHAXANTHIN	161g	6		1000 mg/kg	Note 94
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CARBON DIOXIDE	290	7		100 mg/kg	Note 59
CARMINES	120	Adopted	2005	100 mg/kg	Note 117
CAROB BEAN GUM	410	7		GMP	
CAROTENES, VEGETABLE	160aai	6		20 mg/kg	Note 117
CAROTENOIDS	160ai,aii,e,f	6		100 mg/kg	Note 117
CHLOROPHYLLS	140	7		1000 mg/kg	Note 94
CITRIC ACID	330	7		100 mg/kg	Note 15
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
CURCUMIN	100i	7		20 mg/kg	Note 117
GLYCEROL	422	7		GMP	
GRAPE SKIN EXTRACT	163ii	6		1000 mg/kg	Note 94
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
IRON OXIDES	172i-iii	6		1000 mg/kg	Note 94
ISOMALT	953	7		GMP	
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	7		6000 mg/kg	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322	7		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
MONO- AND DIGLYCERIDES	471	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
RED 2G	128	7		25 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Note 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	
SODIUM ALGINATE	401	7		8000 mg/kg	
SODIUM ASCORBATE	301	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		5000 mg/kg	
TITANIUM DIOXIDE	171	7		1000 mg/kg	Note 94
TOCOPHEROLS	306, 307	7		300 mg/kg	Note 15
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		3000 mg/kg	Note 1
ANNATTO EXTRACTS	160b	7		50 mg/kg	Note 9
ASPARTAME	951	6		300 mg/kg	
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BHT	321	6		100 mg/kg	Notes 15 & 130
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	5000 mg/kg	Note 16
CURCUMIN	100i	7		500 mg/kg	Note 16
ERYTHROSINE	127	6		30 mg/kg	
FAST GREEN FCF	143	3		1000 mg/kg	Notes 3 & 4
GRAPE SKIN EXTRACT	163ii	3		5000 mg/kg	
NEOTAME	961	3		10 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	
PONCEAU 4R	124	6		30 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
SODIUM DIACETATE	262ii	7		1000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TBHQ	319	6		100 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		3000 mg/kg	

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

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

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

Additive	INS	Step	Year	Max Leve	Comments
NITRATES	251, 252	7		1600 mg/kg	Note 30
NITRITES	249, 250	7		420 mg/kg	Note 32
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		2000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
BENZOATES	210-213	Adopted	2005	1000 mg/kg	Notes 3 & 13
HYDROXYBENZOATES, p-	214, 216, 218	7		GMP	Notes 3 & 27
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
NITRATES	251, 252	7		450 mg/kg	Note 30
NITRITES	249, 250	7		300 mg/kg	Note 32
PIMARICIN	235	Adopted	2001	6 mg/kg	

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

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

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

Additive	INS	Step	Year	Max Leve	Comments
NITRATES	251, 252	7		365 mg/kg	Note 30
NITRITES	249, 250	7		170 mg/kg	Note 32
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	7		3100 mg/kg	Note 33
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		4000 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	Note 15
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	Note 15

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

Additive	INS	Step	Year	Max Leve	Comments
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**Food Category No. 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts**

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

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

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		3000 mg/kg	Note 1
ASPARTAME	951	6		300 mg/kg	
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BHT	321	6		100 mg/kg	Notes 15 & 130
ERYTHROSINE	127	6		30 mg/kg	
NEOTAME	961	3		10 mg/kg	
NITRITES	249, 250	7		130 mg/kg	Note 32
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYSORBATES	432-436	6		10000 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
SODIUM DIACETATE	262ii	7		1000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
TBHQ	319	6		100 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		3000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	20 mg/kg	Note 118
CURCUMIN	100i	7		20 mg/kg	Note 118

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

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	7		1000 mg/kg	Notes 9 & 78
CANTHAXANTHIN	161g	6		100 mg/kg	Note 118
CARMINES	120	Adopted	2005	200 mg/kg	Note 118

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

Additive	INS	Step	Year	Max Leve	Comments
CAROTENOIDS	160ai,aii,e,f	6		100 mg/kg	Note 118
GRAPE SKIN EXTRACT	163ii	3		5000 mg/kg	
IRON OXIDES	172i-iii	6		1000 mg/kg	Note 78
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	
NITRATES	251, 252	7		1250 mg/kg	Note 30
PONCEAU 4R	124	6		250 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 16
BENZOATES	210-213	Adopted	2005	1000 mg/kg	Notes 3 & 13
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		20 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		5000 mg/kg	Note 16
HYDROXYBENZOATES, p-	214, 216, 218	7		GMP	Notes 3 & 27
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
NITRATES	251, 252	7		365 mg/kg	Note 30
PIMARICIN	235	Adopted	2001	20 mg/kg	Notes 3 & 81
PONCEAU 4R	124	6		200 mg/kg	
SUNSET YELLOW FCF	110	6		135 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	7		50 mg/kg	Note 9
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		20 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		5000 mg/kg	Note 16
IRON OXIDES	172i-iii	6		GMP	Note 16
NITRATES	251, 252	7		365 mg/kg	Note 30
PONCEAU 4R	124	6		30 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
ALLURA RED AC	129	6		25 mg/kg	
ANNATTO EXTRACTS	160b	7		50 mg/kg	Note 9
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	20 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		20 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		20 mg/kg	
EDTAs	385, 386	Adopted	2001	35 mg/kg	Note 21
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		5000 mg/kg	Note 16
IRON OXIDES	172 <sup>i-iii</sup>	6		GMP	Note 16
NITRATES	251, 252	7		365 mg/kg	Note 30
PONCEAU 4R	124	6		200 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
STEAROYL-2-LACTYLATES	481 <sup>i</sup> , 482 <sup>i</sup>	7		4000 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	Note 15
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	Note 15
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	5000 mg/kg	Note 16
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	Note 16
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		5000 mg/kg	Note 16
IRON OXIDES	172 <sup>i-iii</sup>	6		GMP	Note 16
MINERAL OIL (HIGH VISCOSITY)	905 <sup>d</sup>	Adopted	2004	950 mg/kg	Note 3
NITRATES	251, 252	7		365 mg/kg	Note 30
PONCEAU 4R	124	6		200 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
ALLURA RED AC	129	3		GMP	
ALLURA RED AC	129	6		500 mg/kg	Note 16
ANNATTO EXTRACTS	160b	7		60 mg/kg	Note 9
ASCORBYL ESTERS	304, 305	Adopted	2001	5000 mg/kg	Note 10
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	5000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CURCUMIN	100i	7		500 mg/kg	Note 16
DIOCTYL SODIUM SULFOSUCCINATE	480	7		200 mg/kg	
FAST GREEN FCF	143	3		1000 mg/kg	Notes 3 & 4
GRAPE SKIN EXTRACT	163ii	3		5000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		36 mg/kg	Note 27
IRON OXIDES	172i-iii	Adopted	2005	1000 mg/kg	Note 72
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	
NITRATES	251, 252	7		150 mg/kg	Note 30
NITRITES	249, 250	7		130 mg/kg	Note 32
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	7		1100 mg/kg	Note 33
POLYSORBATES	432-436	6		1500 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	Note 16
PROPYLENE GLYCOL ALGINATE	405	7		20000 mg/kg	
SORBATES	200-203	7		GMP	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		3500 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TOCOPHEROLS	306, 307	7		5000 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		GMP	

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

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

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
ANNATTO EXTRACTS	160b	7		20 mg/kg	Note 16
ASCORBIC ACID	300	7		200 mg/kg	
CALCIUM ASCORBATE	302	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
CALCIUM CITRATES	333	7		GMP	
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CARAMEL COLOUR, CLASS II	150b	4		30000 mg/kg	Note 16
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	Notes 3 & 50
CARAMEL COLOUR, CLASS III	150c	3		30000 mg/kg	Note 16
CARAMEL COLOUR, CLASS IV	150d	3		30000 mg/kg	Note 16
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	Notes 3 & 50
CARBON DIOXIDE	290	7		GMP	Note 59
CARRAGEENAN	407	4		GMP	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
ERYTHORBIC ACID	315	7		GMP	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	4		100 mg/kg	
GLYCEROL	422	7		GMP	Note 16
GUM ARABIC	414	7		GMP	Note 16
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
ISOMALT	953	7		GMP	Note 16
KONJAC FLOUR	425	4		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LACTITOL	966	4		GMP	
LECITHIN	322	7		GMP	Note 16
MAGNESIUM CARBONATE	504i	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	Note 16
MONO- AND DIGLYCERIDES	471	7		GMP	Note 16
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	Note 16
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	Note 16
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	Note 16
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM ERYTHORBATE	316	7		GMP	
SODIUM GLUCONATE	576	4		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		300 mg/kg	Note 50
AZORUBINE	122	7		300 mg/kg	Note 50
BEET RED	162	7		GMP	Note 50
BRILLIANT BLACK PN	151	7		300 mg/kg	Note 50
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	Note 50
BROWN HT	155	7		300 mg/kg	Note 50
CALCIUM CARBONATE	170i	7		GMP	Note 50
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 50
CARAMEL COLOUR, CLASS III	150c	6		GMP	Notes 3 & 50
CARAMEL COLOUR, CLASS IV	150d	6		GMP	Notes 3 & 50
CARMINES	120	Adopted	2005	300 mg/kg	Note 50
CAROTENES, VEGETABLE	160aii	6		GMP	Note 50
CAROTENOIDS	160ai,aii,e,f	6		300 mg/kg	
CHLOROPHYLLS	140	7		GMP	Note 50
CURCUMIN	100i	7		300 mg/kg	Note 50
INDIGOTINE	132	6		300 mg/kg	Note 50
IRON OXIDES	172i-iii	6		GMP	Note 50

**Food Category No. 09.1.1 Fresh fish**

Additive	INS	Step	Year	Max Leve	Comments
LUTEIN FROM TAGETES ERECTA	161bi	4		300 mg/kg	Note 50
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		GMP	Note 33
PONCEAU 4R	124	6		300 mg/kg	Note 50
QUINOLINE YELLOW	104	7		300 mg/kg	Note 50
SUNSET YELLOW FCF	110	6		300 mg/kg	Note 50
TARTRAZINE	102	7		300 mg/kg	Note 50
TITANIUM DIOXIDE	171	7		GMP	Note 50

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

Additive	INS	Step	Year	Max Leve	Comments
AZORUBINE	122	7		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM CARBONATE	170i	7		GMP	Note 16
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, VEGETABLE	160a <sup>ii</sup>	6		GMP	Note 16
CHLOROPHYLLS	140	7		GMP	Note 16
CURCUMIN	100i	7		500 mg/kg	Note 16
PONCEAU 4R	124	6		500 mg/kg	Note 16
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC ACID, GLACIAL	260	4		GMP	
ALGINIC ACID	400	4		GMP	
AMMONIUM CHLORIDE	510	4		GMP	
ANNATTO EXTRACTS	160b	4		100 mg/kg	
ASCORBIC ACID	300	4		GMP	
ASPARTAME	951	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CALCIUM CARBONATE	170i	4		10000 mg/kg	Note 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Note 58
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CARAMEL COLOUR, CLASS II	150b	4		30000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	Note 50
CARAMEL COLOUR, CLASS III	150c	3		30000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		30000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	Note 50
CAROB BEAN GUM	410	7		GMP	
CAROTENOIDS	160ai,aii,e,f	3		500 mg/kg	
CITRIC ACID	330	4		GMP	
CURCUMIN	100i	4		50 mg/kg	
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	4		GMP	
DISODIUM GUANYLATE, 5'-	627	4		GMP	
DISODIUM INOSINATE, 5'-	631	4		GMP	
DISODIUM RIBONUCLEOTIDES, 5'-	635	4		GMP	
ERYTHRITOL	968	4		200000 mg/kg	
FUMARIC ACID	297	4		GMP	
GELLAN GUM	418	7		GMP	
GLYCEROL	422	4		GMP	
GUAR GUM	412	4		GMP	
ISOMALT	953	4		100000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTITOL	966	4		20000 mg/kg	
MAGNESIUM CARBONATE	504i	4		5000 mg/kg	Note 36
MALIC ACID (DL-)	296	4		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		10000 mg/kg	
MONO- AND DIGLYCERIDES	471	7		10000 mg/kg	
MONOSODIUM GLUTAMATE, L-	621	4		GMP	
NEOTAME	961	3		10 mg/kg	
POTASSIUM CARBONATE	501i	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	
SILICON DIOXIDE (AMORPHOUS)	551	4		GMP	
SODIUM ACETATE	262i	4		GMP	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500i	4		GMP	
SODIUM FUMARATE	365	4		GMP	



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

Additive	INS	Step	Year	Max Level	Comments
SODIUM GLUCONATE	576	4		GMP	
SODIUM LACTATE	325	4		GMP	
SODIUM MALATE	350ii	4		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	4		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		20000 mg/kg	Notes 3 & 53
ALGINIC ACID	400	7		5000 mg/kg	
ALLURA RED AC	129	6		500 mg/kg	Note 95
AMARANTH	123	7		300 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	Note 9
ASCORBIC ACID	300	7		400 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	1000 mg/kg	Note 10
AZORUBINE	122	7		500 mg/kg	Note 95
BEET RED	162	7		GMP	
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 95
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 95
BROWN HT	155	7		500 mg/kg	Note 95
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM ASCORBATE	302	7		400 mg/kg	
CALCIUM CARBONATE	170i	7		GMP	Note 95
CALCIUM CITRATES	333	7		GMP	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 95
CARAMEL COLOUR, CLASS III	150c	6		GMP	Note 50
CARAMEL COLOUR, CLASS IV	150d	6		GMP	Note 50
CARBON DIOXIDE	290	7		GMP	Note 59
CARMINES	120	3		100 mg/kg	Note 85
CAROTENES, VEGETABLE	160aai	6		GMP	Note 95
CAROTENOIDS	160ai, aii, e, f	6		500 mg/kg	Note 95

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

Additive	INS	Step	Year	Max Level	Comments
CARRAGEENAN	407	7		5000 mg/kg	Note 61
CHLOROPHYLLS	140	7		GMP	Note 95
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		GMP	Note 95
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100i	7		500 mg/kg	Note 95
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	7		20000 mg/kg	Notes 3 & 53
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
ERYTHORBIC ACID	315	7		1500 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	Notes 61 & 73
GUM ARABIC	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
INDIGOTINE	132	6		500 mg/kg	Note 95
IRON OXIDES	172i-iii	6		GMP	Note 95
ISOMALT	953	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LACTITOL	966	7		GMP	
LECITHIN	322	7		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		500 mg/kg	Note 95
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALTITOL and MALTITOL SYRUP	965	7		GMP	
MANNITOL	421	7		GMP	
METHYL CELLULOSE	461	7		GMP	Note 61
METHYL ETHYL CELLULOSE	465	7		GMP	
NITRATES	251, 252	7		150 mg/kg	Note 30
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
PECTINS	440	7		20000 mg/kg	Note 16
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		4400 mg/kg	Note 33
POLYDEXTROSE	1200	7		GMP	
PONCEAU 4R	124	6		500 mg/kg	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM ASCORBATE	303	7		1000 mg/kg	Note 70
POTASSIUM CHLORIDE	508	7		30000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	Note 61
POWDERED CELLULOSE	460ii	7		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 95
RIBOFLAVINS	101i,ii	6		GMP	Note 95
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Note 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM ASCORBATE	301	7		1000 mg/kg	Note 70
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM ERYTHORBATE	316	7		1500 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Notes 44 & 139
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARA GUM	417	7		GMP	Note 73
TARTRAZINE	102	7		500 mg/kg	
TITANIUM DIOXIDE	171	7		GMP	Note 95
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	7		160 mg/kg	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	Note 41
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 41
ACID TREATED STARCH	1401	7		GMP	Note 41
AGAR	406	7		GMP	
ALKALINE TREATED STARCH	1402	7		GMP	Note 41
AMMONIUM CARBONATE	503i	7		GMP	Note 41
ANNATTO EXTRACTS	160b	7		30 mg/kg	Note 9
ASCORBIC ACID	300	7		GMP	
ASCORBYL ESTERS	304, 305	Adopted	2001	1000 mg/kg	Note 10
AZORUBINE	122	7		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM ASCORBATE	302	7		GMP	Note 15
CALCIUM CARBONATE	170i	7		GMP	Note 16
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 41
CARMINES	120	3		100 mg/kg	
CARMINES	120	6		500 mg/kg	Note 16
CAROTENOIDS	160ai,aii,e,f	6		100 mg/kg	Note 41
CARRAGEENAN	407	7		GMP	Notes 41 & 61
CHLOROPHYLLS	140	7		GMP	Note 16
CITRIC ACID	330	4		GMP	Note 61
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100i	7		500 mg/kg	Note 16
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	7		GMP	Note 41
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	3		10000 mg/kg	Note 16
DISTARCH PHOSPHATE	1412	7		GMP	Note 41
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
ERYTHORBIC ACID	315	7		GMP	Note 15
GLYCEROL	422	7		GMP	Note 16
GRAPE SKIN EXTRACT	163ii	3		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
GUAR GUM	412	7		2000 mg/kg	
GUM ARABIC	414	7		GMP	Note 16
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 41
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	Note 41
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 41
HYDROXYPROPYL STARCH	1440	7		GMP	Note 41
ISOMALT	953	7		GMP	Note 16
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322	7		GMP	Note 41
MAGNESIUM CARBONATE	504i	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 41 & 61
METHYL ETHYL CELLULOSE	465	7		GMP	Note 41
MONOPOTASSIUM GLUTAMATE, L-	622	7		GMP	Note 41
MONOSODIUM GLUTAMATE, L-	621	7		GMP	Note 41
MONOSTARCH PHOSPHATE	1410	7		GMP	Note 41
OXIDIZED STARCH	1404	7		GMP	Note 41
PECTINS	440	7		GMP	Notes 41 & 61
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	Note 41
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		4400 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	Note 16
POTASSIUM ASCORBATE	303	7		GMP	Note 99
POTASSIUM CARBONATE	501i	7		GMP	Note 41
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	Note 61
POTASSIUM HYDROGEN CARBONATE	501ii	7		GMP	Note 41
POWDERED CELLULOSE	460ii	7		GMP	Note 16
PROCESSED EUCKEUMA SEAWEED	407a	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	Note 16
SODIUM ALGINATE	401	7		GMP	Notes 41 & 99
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		190 mg/kg	Notes 6 & 41
SODIUM ASCORBATE	301	7		GMP	
SODIUM CARBONATE	500i	7		GMP	Note 41
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	Notes 41 & 61
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	Note 61
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	Note 41
SODIUM SESQUICARBONATE	500iii	7		GMP	Note 41
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	Note 16
STARCH ACETATE	1420	7		GMP	Note 41
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARA GUM	417	7		GMP	Note 73
TARTRAZINE	102	7		500 mg/kg	Note 16
THIODIPROPIONATES	388, 389	Adopted	1999	200 mg/kg	Notes 15 & 46
TITANIUM DIOXIDE	171	7		GMP	Note 16
TOCOPHEROLS	306, 307	7		GMP	Note 15
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332ii	7		GMP	Note 61
TRISODIUM CITRATE	331iii	7		GMP	Note 61
XANTHAN GUM	415	7		GMP	Notes 41 & 61
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
AGAR	406	7		GMP	
ANNATTO EXTRACTS	160b	7		10 mg/kg	Note 9

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

Additive	INS	Step	Year	Max Leve	Comments
AZORUBINE	122	7		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM CARBONATE	170i	7		GMP	Note 16
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	Note 16
CARRAGEENAN	407	7		GMP	
CHLOROPHYLLS	140	7		GMP	Note 16
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	3		40 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	Note 16
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	3		10000 mg/kg	Note 16
GLYCEROL	422	7		GMP	Note 16
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	6		GMP	Note 16
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	Note 16
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
ISOMALT	953	7		GMP	Note 16
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322	7		GMP	Note 16
MAGNESIUM CARBONATE	504 <sup>i</sup>	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504 <sup>ii</sup>	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
OXIDIZED STARCH	1404	7		GMP	Note 16
PECTINS	440	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	Note 16
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	Note 16
POWDERED CELLULOSE	460ii	7		GMP	Note 16
PROCESSED EUCHEUMA SEAWEED	407a	7		GMP	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	Note 16
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	Note 16
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	Note 16
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	Note 16
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332ii	7		GMP	Note 16
TRISODIUM CITRATE	331iii	7		GMP	Note 16
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2001	200 mg/kg	Note 6



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

Additive	INS	Step	Year	Max Level	Comments
ASCORBIC ACID	300	7		200 mg/kg	
CALCIUM CITRATES	333	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322	7		GMP	
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
POLYDEXTROSE	1200	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARA GUM	417	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	7		GMP	

**Food Category No. 09.2.4.1 Cooked fish and fish products**

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		30 mg/kg	Note 9
AZORUBINE	122	7		500 mg/kg	
BEET RED	162	7		GMP	
BRILLIANT BLACK PN	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CALCIUM CARBONATE	170i	7		GMP	
CANTHAXANTHIN	161g	6		200 mg/kg	
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CARAMEL COLOUR, CLASS III	150c	6		GMP	Note 50
CARAMEL COLOUR, CLASS IV	150d	6		GMP	Note 50
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	3		1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		500 mg/kg	
CHLOROPHYLLS	140	7		GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		30 mg/kg	Note 62
CURCUMIN	100 <sup>i</sup>	7		500 mg/kg	
EDTAs	385, 386	Adopted	2005	50 mg/kg	Note 21
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		500 mg/kg	
INDIGOTINE	132	6		500 mg/kg	
ISOMALT	953	7		GMP	
NITRITES	249, 250	4		100 mg/kg	Note 32
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		2200 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	
PROCESSED EUCHEUMA SEAWEED	407 <sup>a</sup>	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	

**Food Category No. 09.2.4.1 Cooked fish and fish products**

Additive	INS	Step	Year	Max Leve	Comments
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SODIUM DIACETATE	262ii	7		3000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		35000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRAZINE	102	7		500 mg/kg	
TITANIUM DIOXIDE	171	7		GMP	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ALLURA RED AC	129	6		250 mg/kg	
ANNATTO EXTRACTS	160b	7		15 mg/kg	Note 9
AZORUBINE	122	7		250 mg/kg	
BEET RED	162	7		GMP	
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Notes 13 & 82
BRILLIANT BLACK PN	151	7		250 mg/kg	
BRILLIANT BLUE FCF	133	6		250 mg/kg	
BROWN HT	155	7		250 mg/kg	
CALCIUM CARBONATE	170i	7		GMP	
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CARMINES	120	Adopted	2005	250 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		250 mg/kg	
CHLOROPHYLLS	140	7		GMP	
CURCUMIN	100i	7		250 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1000 mg/kg	
INDIGOTINE	132	6		250 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
ISOMALT	953	7		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		250 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
PONCEAU 4R	124	6		250 mg/kg	
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
QUINOLINE YELLOW	104	7		250 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Notes 42 & 82
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
SULPHITES	220-225, 227, 228, 539	6		30 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		250 mg/kg	
TARTRAZINE	102	7		250 mg/kg	
TITANIUM DIOXIDE	171	7		GMP	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		15 mg/kg	Note 9
AZORUBINE	122	7		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM CARBONATE	170i	7		GMP	Note 16
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 16
CARMINES	120	6		500 mg/kg	Note 16
CARMINES	120	3		150 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	Note 16
CHLOROPHYLLS	140	7		GMP	Note 16
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		40 mg/kg	Note 62
CURCUMIN	100i	7		500 mg/kg	Note 16
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1000 mg/kg	Note 16
ISOMALT	953	7		GMP	Note 16
PONCEAU 4R	124	6		500 mg/kg	Note 16
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	Note 16
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		1000 mg/kg	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	Note 16
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

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

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

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALLURA RED AC	129	6		500 mg/kg	Note 22
AMARANTH	123	7		300 mg/kg	Note 22
ANNATTO EXTRACTS	160b	7		15 mg/kg	Notes 9 & 22
AZORUBINE	122	7		500 mg/kg	Note 22
BEET RED	162	7		GMP	Note 22
BENZOATES	210-213	Adopted	2004	200 mg/kg	Notes 13 & 121
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 22
BRILLIANT BLUE FCF	133	6		500 mg/kg	Note 22
BROWN HT	155	7		500 mg/kg	Note 22
CALCIUM CARBONATE	170i	7		GMP	
CANTHAXANTHIN	161g	6		GMP	Note 22
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CARAMEL COLOUR, CLASS III	150c	6		GMP	Note 50
CARAMEL COLOUR, CLASS IV	150d	6		GMP	Note 50
CARMINES	120	Adopted	2005	300 mg/kg	Note 22
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		500 mg/kg	Note 22
CARRAGEENAN	407	7		GMP	
CHLOROPHYLLS	140	7		GMP	Note 22
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		40 mg/kg	Note 62
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	3		200 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100i	7		500 mg/kg	Note 22
ERYTHROSINE	127	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GLYCEROL	422	7		GMP	
GRAPE SKIN EXTRACT	163ii	3		1000 mg/kg	Note 22
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
INDIGOTINE	132	6		500 mg/kg	Note 22
IRON OXIDES	172i-iii	Adopted	2005	250 mg/kg	Note 22
ISOMALT	953	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322	7		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		100 mg/kg	Note 22
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
NITRATES	251, 252	7		365 mg/kg	Notes 22 & 30
NITRITES	249, 250	7		130 mg/kg	Notes 22 & 32
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		2200 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	Note 22
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
PROPYL GALLATE	310	Adopted	2001	100 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		20000 mg/kg	Note 22
QUINOLINE YELLOW	104	7		500 mg/kg	Note 22

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

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

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		600 mg/kg	
ANNATTO EXTRACTS	160b	4		100 mg/kg	
ASPARTAME	951	6		300 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		450 mg/kg	Note 113
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Notes 13 & 120
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CAMEL COLOUR, CLASS II	150b	4		30000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS III	150c	3		30000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		30000 mg/kg	
CAROTENOIDS	160ai, aii, e, f	3		500 mg/kg	
CURCUMIN	100i	7		50 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
NEOTAME	961	3		10 mg/kg	
NITRATES	251, 252	7		220 mg/kg	Note 30
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE	955	3		120 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
AZORUBINE	122	7		500 mg/kg	Note 16
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	Note 16
CHLOROPHYLLS, COPPER COMPLEXES	141i, ii	3		40 mg/kg	
CURCUMIN	100i	7		500 mg/kg	Note 16
GRAPE SKIN EXTRACT	163ii	3		500 mg/kg	Note 16
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	4		2200 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	Note 16
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101i, ii	Adopted	2005	300 mg/kg	Note 16
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		160 mg/kg	Note 144
SUCRALOSE	955	6		450 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARTRAZINE	102	7		500 mg/kg	Note 16



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

Additive	INS	Step	Year	Max Leve	Comments
AZORUBINE	122	7		500 mg/kg	Note 16
BRILLIANT BLACK PN	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	Note 16
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		40 mg/kg	
CURCUMIN	100i	7		500 mg/kg	Note 16
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	Note 16
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	Note 16
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	Note 16
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		160 mg/kg	Note 144
SUCRALOSE	955	6		450 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARTRAZINE	102	7		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Leve	Comments
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	Note 50
AZORUBINE	122	7		500 mg/kg	
BRILLIANT BLACK PN	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	Note 50
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	Note 50
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		200 mg/kg	
CURCUMIN	100i	7		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		500 mg/kg	
NITRITES	249, 250	7		5 mg/kg	Note 32
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		2200 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		160 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRAZINE	102	7		500 mg/kg	

**Food Category No. 09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3**

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		500 mg/kg	
AZORUBINE	122	7		500 mg/kg	
BRILLIANT BLACK PN	151	7		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	Note 16
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		75 mg/kg	
CURCUMIN	100i	7		500 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	Note 16
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172i-iii	3		50 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	

**Food Category No. 09.3.4**      **Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3**

Additive	INS	Step	Year	Max Level	Comments
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		1200 mg/kg	Note 144
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRAZINE	102	7		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		600 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	Note 8
ASPARTAME	951	3		GMP	
ASPARTAME-ACESULFAME SALT	962	3		450 mg/kg	Note 113
AZORUBINE	122	7		500 mg/kg	
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		100 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		30000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		30000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	500 mg/kg	Note 50
CARAMEL COLOUR, CLASS IV	150d	3		30000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	500 mg/kg	Note 50
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, VEGETABLE	160aai	Adopted	2005	500 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		500 mg/kg	
CURCUMIN	100i	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	3		5000 mg/kg	
EDTAs	385, 386	Adopted	2001	340 mg/kg	Note 21
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172i-iii	6		500 mg/kg	
NEOTAME	961	3		10 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		4400 mg/kg	Note 33
PONCEAU 4R	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101i,ii	6		500 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SUCRALOSE	955	3		120 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		300 mg/kg	Notes 44 & 140
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		500 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	3		100 mg/kg	Note 4
AMARANTH	123	3		100 mg/kg	Note 4
ANNATTO EXTRACTS	160b	4		100 mg/kg	Note 4
AZORUBINE	122	7		GMP	Note 4
BEET RED	162	7		GMP	Note 4
BRILLIANT BLACK PN	151	7		GMP	Note 4
BRILLIANT BLUE FCF	133	Adopted	2005	GMP	Note 4
BROWN HT	155	7		GMP	Note 4
CALCIUM CARBONATE	170i	7		GMP	Note 4
CANTHAXANTHIN	161g	Adopted	2005	GMP	Note 4
CARAMEL COLOUR, CLASS I	150a	7		GMP	Note 4
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	Note 4
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	Note 4
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	Note 4
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	Note 4
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	Note 4
CARMINES	120	Adopted	2005	GMP	Note 4
CAROTENES, VEGETABLE	160aai	Adopted	2005	1000 mg/kg	Note 4

**Food Category No. 10.1 Fresh eggs**

Additive	INS	Step	Year	Max Leve	Comments
CAROTENOIDS	160ai,aii,e,f	3		1000 mg/kg	Note 4
CHLOROPHYLLS	140	7		GMP	Note 4
CURCUMIN	100i	4		500 mg/kg	Note 4
FAST GREEN FCF	143	Adopted	1999	GMP	Note 4
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	Note 4
INDIGOTINE	132	3		300 mg/kg	Note 4
IRON OXIDES	172i-iii	Adopted	2005	GMP	Note 4
NITROUS OXIDE	942	7		GMP	
PONCEAU 4R	124	3		500 mg/kg	Note 4
QUINOLINE YELLOW	104	7		GMP	Note 4
RED 2G	128	7		GMP	Note 4
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	Note 4
SUNSET YELLOW FCF	110	6		GMP	Note 4
TARTRAZINE	102	4		500 mg/kg	Note 4
TITANIUM DIOXIDE	171	7		GMP	Note 4

**Food Category No. 10.2 Egg products**

Additive	INS	Step	Year	Max Leve	Comments
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2001	30 mg/kg	Note 6
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	3		1000 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
SODIUM DIACETATE	262ii	7		1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC ACID, GLACIAL	260	7		GMP	
AGAR	406	7		GMP	
BENZOATES	210-213	Adopted	2003	5000 mg/kg	Note 13
CALCIUM ALGINATE	404	7		6000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC ACID	330	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LECITHIN	322	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
NISIN	234	4		GMP	Note 28
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		4400 mg/kg	Notes 33 & 67
POLYDEXTROSE	1200	7		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SODIUM ACETATE	262i	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM LACTATE	325	7		GMP	
SORBATES	200-203	7		5000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		500 mg/kg	
TARA GUM	417	7		GMP	
TRIETHYL CITRATE	1505	Adopted	1999	2500 mg/kg	Note 47
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	7		GMP	

**Food Category No. 10.2.2 Frozen egg products**

Additive	INS	Step	Year	Max Leve	Comments
ACETIC ACID, GLACIAL	260	7		GMP	
AGAR	406	7		GMP	
CALCIUM ALGINATE	404	7		6000 mg/kg	

**Food Category No. 10.2.2 Frozen egg products**

Additive	INS	Step	Year	Max Level	Comments
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC ACID	330	7		GMP	
GELLAN GUM	418	7		GMP	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LECITHIN	322	7		GMP	
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
MONO- AND DIGLYCERIDES	471	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1290 mg/kg	Note 33
POLYDEXTROSE	1200	7		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SODIUM ACETATE	262i	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM LACTATE	325	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
STEAROYL-2-LACTYLATES	481i, 482i	7		500 mg/kg	
TARA GUM	417	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ASPARTAME	951	6		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	200 mg/kg	Notes 21 & 47
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		GMP	Note 33
SORBATES	200-203	7		1000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
TRIETHYL CITRATE	1505	Adopted	1999	2500 mg/kg	Note 47

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

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

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2003	380 mg/kg	Note 6
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 2 & 10
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE	122	7		50 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		50 mg/kg	
CANTHAXANTHIN	161g	6		GMP	



Food Category No. 10.4	Egg-based desserts (e.g., custard)				
Additive	INS	Step	Year	Max Level	Comments
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	150 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		150 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		300 mg/kg	Note 2
CURCUMIN	100i	7		150 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		500 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		150 mg/kg	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
PONCEAU 4R	124	6		100 mg/kg	
PROPYL GALLATE	310	Adopted	2001	90 mg/kg	Notes 2, 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		100 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
SODIUM DIACETATE	262ii	7		2000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCRALOSE	955	3		400 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	7		150 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

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

**Food Category No. 11.1.2 Powdered sugar, powdered dextrose**

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

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

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

**Food Category No. 11.1.5 Plantation or mill white sugar**

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

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

Additive	INS	Step	Year	Max Leve	Comments
MICROCRYSTALLINE CELLULOSE	460i	4		GMP	
POLYDEXTROSE	1200	7		GMP	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	40 mg/kg	Note 44

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

Additive	INS	Step	Year	Max Leve	Comments
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	4		100 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
GELLAN GUM	418	7		500 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
INVERTASE (SACCHAROMYCES CEREVISIAE)	1103	4		GMP	
ISOMALT	953	4		GMP	
MICROCRYSTALLINE CELLULOSE	460i	4		GMP	
POLYDEXTROSE	1200	7		GMP	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SUCRALOSE	955	6		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		70 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRAZINE	102	7		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		10000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
ACID TREATED STARCH	1401	7		10000 mg/kg	
AGAR	406	7		GMP	
ALGINIC ACID	400	7		10000 mg/kg	
ALITAME	956	6		GMP	
ALKALINE TREATED STARCH	1402	7		10000 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	7		GMP	
AMARANTH	123	7		300 mg/kg	
AMMONIUM ALGINATE	403	7		10000 mg/kg	
ANNATTO EXTRACTS	160b	4		60 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	200 mg/kg	Note 10
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
BEET RED	162	7		GMP	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BLEACHED STARCH	1403	7		10000 mg/kg	
CALCIUM ACETATE	263	7		1500 mg/kg	
CALCIUM ALGINATE	404	7		10000 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CAROB BEAN GUM	410	7		5000 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	50 mg/kg	
CARRAGEENAN	407	7		5000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	Adopted	2005	64 mg/kg	Note 62
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CYCLAMATES	952	6		500 mg/kg	Note 17
DISTARCH PHOSPHATE	1412	7		10000 mg/kg	
ENZYME TREATED STARCH	1405	7		10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
GELLAN GUM	418	7		500 mg/kg	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		10000 mg/kg	
GUM ARABIC	414	7		GMP	
HYDROXYBENZOATES, p-	214, 216, 218	7		100 mg/kg	Note 27
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		10000 mg/kg	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		10000 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
INVERTASE (SACCHAROMYCES CEREVISIAE)	1103	4		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ISOMALT	953	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LACTITOL	966	4		GMP	
LECITHIN	322	7		GMP	
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
MONO- AND DIGLYCERIDES	471	7		6000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		10000 mg/kg	
NEOTAME	961	3		100 mg/kg	
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		10000 mg/kg	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		10000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1320 mg/kg	Note 33
POLYDEXTROSE	1200	7		GMP	
PONCEAU 4R	124	6		200 mg/kg	
POTASSIUM ALGINATE	402	7		10000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
PROCESSED EUCHEUMA SEAWEED	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Note 71
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	
SODIUM ALGINATE	401	7		10000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
SUCRALOSE	955	6		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	40 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
THAUMATIN	957	7		500 mg/kg	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	7		5000 mg/kg	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		15000 mg/kg	
ALITAME	956	6		GMP	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		GMP	Note 113
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Note 13
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CYCLAMATES	952	6		GMP	Note 17
EDTAs	385, 386	Adopted	2005	1000 mg/kg	Notes 21 & 96
ETHYL MALTOL	637	4		GMP	
HYDROXYBENZOATES, p-	214, 216, 218	4		1500 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
NEOTAME	961	3		12 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1000 mg/kg	Note 33
POLYETHYLENE GLYCOL	1521	Adopted	2001	10000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	3000 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
PROPYLENE GLYCOL	1520	7		GMP	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		4545 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	3		12000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TARTRAZINE	102	7		300 mg/kg	

**Food Category No. 12.1.1** **Salt**

Additive	INS	Step	Year	Max Level	Comments
CALCIUM ALUMINIUM SILICATE (SYNTHETIC)	556	Adopted	2006	GMP	
CALCIUM CARBONATE	170i	Adopted	2006	GMP	
CALCIUM SILICATE	552	Adopted	2006	GMP	
FERROCYANIDES	535, 536, 538	Adopted	2006	14 mg/kg	Notes 24 & 107
MAGNESIUM CARBONATE	504i	Adopted	2006	GMP	
MAGNESIUM OXIDE	530	Adopted	2006	GMP	
MAGNESIUM SILICATE (SYNTHETIC)	553i	Adopted	2006	GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	Adopted	2006	8800 mg/kg	Note 33
POLYSORBATES	432-436	Adopted	2006	10 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	Adopted	2006	GMP	Note 71
SILICON DIOXIDE (AMORPHOUS)	551	Adopted	2006	GMP	
SODIUM ALUMINOSILICATE	554	Adopted	2006	GMP	

**Food Category No. 12.1.2** **Salt Substitutes**

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID, GLACIAL	260	7		GMP	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	

**Food Category No. 12.1.2 Salt Substitutes**

Additive	INS	Step	Year	Max Leve	Comments
AGAR	406	7		GMP	
ALGINIC ACID	400	4		GMP	
ALUMINIUM SILICATE	559	7		10000 mg/kg	
AMMONIUM CHLORIDE	510	4		GMP	
ASCORBIC ACID	300	4		GMP	
CALCIUM ALUMINIUM SILICATE (SYNTHETIC)	556	7		10000 mg/kg	
CALCIUM CARBONATE	170i	4		10000 mg/kg	Note 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Note 58
CALCIUM GLUTAMATE, DI-L-	623	7		GMP	
CALCIUM GUANYLATE, 5'-	629	7		GMP	
CALCIUM INOSINATE, 5'-	633	7		GMP	
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CALCIUM RIBONUCLEOTIDES, 5'-	634	7		GMP	
CALCIUM SILICATE	552	7		10000 mg/kg	
CARAMEL COLOUR, CLASS I	150a	4		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	16000 mg/kg	
DIPOTASSIUM GUANYLATE, 5'-	628	7		GMP	
DIPOTASSIUM INOSINATE, 5'-	632	7		GMP	
DISODIUM GUANYLATE, 5'-	627	7		GMP	
DISODIUM INOSINATE, 5'-	631	7		GMP	
DISODIUM RIBONUCLEOTIDES, 5'-	635	7		GMP	
ERYTHRITOL	968	4		200000 mg/kg	
FERROCYANIDES	535, 536, 538	Adopted	1999	20 mg/kg	Note 24
FUMARIC ACID	297	4		GMP	
GELLAN GUM	418	7		GMP	
GLUTAMIC ACID, (L+)-	620	7		GMP	
GLYCEROL	422	7		GMP	Note 51
GUANYLIC ACID, 5'-	626	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
INOSINIC ACID, 5'-	630	7		GMP	



**Food Category No. 12.1.2****Salt Substitutes**

Additive	INS	Step	Year	Max Leve	Comments
ISOMALT	953	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	
LACTITOL	966	4		GMP	
LECITHIN	322	7		GMP	
MAGNESIUM CARBONATE	504i	4		5000 mg/kg	Note 36
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM GLUTAMATE, DI-L-	625	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM SILICATE (SYNTHETIC)	553i	7		10000 mg/kg	
MALIC ACID (DL-)	296	4		GMP	
MALTITOL and MALTITOL SYRUP	965	4		50000 mg/kg	
MANNITOL	421	4		60000 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		22000 mg/kg	
MONO- AND DIGLYCERIDES	471	7		5000 mg/kg	
MONOAMMONIUM GLUTAMATE, L-	624	7		GMP	
MONOPOTASSIUM GLUTAMATE, L-	622	7		GMP	
MONOSODIUM GLUTAMATE, L-	621	7		GMP	
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		4400 mg/kg	Note 33
POTASSIUM CHLORIDE	508	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	
SILICON DIOXIDE (AMORPHOUS)	551	7		10000 mg/kg	

**Food Category No. 12.1.2 Salt Substitutes**

Additive	INS	Step	Year	Max Leve	Comments
SODIUM ACETATE	262i	4		GMP	
SODIUM ALUMINOSILICATE	554	7		10000 mg/kg	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500i	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM FUMARATE	365	4		GMP	
SODIUM GLUCONATE	576	4		GMP	
SODIUM MALATE	350ii	4		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
TALC	553iii	7		10000 mg/kg	Note 51
THAUMATIN	957	7		400 mg/kg	Note 51
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		2000 mg/kg	
ALITAME	956	6		100 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
ANNATTO EXTRACTS	160b	7		30 mg/kg	Note 9
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Note 10
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	
CAROTENES, VEGETABLE	160aii	3		500 mg/kg	
EDTAs	385, 386	Adopted	2001	70 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
NEOTAME	961	3		65 mg/kg	
NITROUS OXIDE	942	7		GMP	Note 51
POTASSIUM CARBONATE	501i	4		GMP	Note 51
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130

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

Additive	INS	Step	Year	Max Leve	Comments
SORBATES	200-203	7		1000 mg/kg	Note 42
TBHQ	319	Adopted	2005	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		1000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC ACID, GLACIAL	260	7		GMP	Note 51
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	Note 51
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 51
AGAR	406	7		GMP	Note 51
ALGINIC ACID	400	4		GMP	Note 51
ALUMINIUM SILICATE	559	3		GMP	Note 51
AMMONIUM CHLORIDE	510	4		GMP	Note 51
ASCORBIC ACID	300	4		GMP	Note 51
CALCIUM CARBONATE	170i	4		10000 mg/kg	Notes 51 & 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Notes 51 & 58
CALCIUM CITRATES	333	7		GMP	Note 51
CALCIUM GLUTAMATE, DI-L-	623	7		GMP	Note 51
CALCIUM GUANYLATE, 5'-	629	7		GMP	Note 51
CALCIUM INOSINATE, 5'-	633	7		GMP	Note 51
CALCIUM LACTATE	327	4		10000 mg/kg	Notes 51 & 58
CALCIUM RIBONUCLEOTIDES, 5'-	634	7		GMP	Note 51
CARAMEL COLOUR, CLASS I	150a	4		GMP	Note 51
CAROB BEAN GUM	410	7		GMP	Note 51
CARRAGEENAN	407	7		GMP	Note 51
CITRIC ACID	330	7		GMP	Note 51
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 51
DIPOTASSIUM GUANYLATE, 5'-	628	7		GMP	Note 51
DIPOTASSIUM INOSINATE, 5'-	632	7		GMP	Note 51
DISODIUM GUANYLATE, 5'-	627	7		GMP	Note 51
DISODIUM INOSINATE, 5'-	631	7		GMP	Note 51
DISODIUM RIBONUCLEOTIDES, 5'-	635	7		GMP	Note 51
ERYTHRITOL	968	4		200000 mg/kg	Note 51
FUMARIC ACID	297	4		GMP	Note 51
GELLAN GUM	418	7		GMP	Note 51
GLUTAMIC ACID, (L+)-	620	7		GMP	Note 51
GLYCEROL	422	7		GMP	Note 51

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

Additive	INS	Step	Year	Max Leve	Comments
GUANYLIC ACID, 5'-	626	7		GMP	Note 51
GUAR GUM	412	7		GMP	Note 51
GUM ARABIC	414	7		GMP	Note 51
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 51
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 51
HYDROXYPROPYL STARCH	1440	7		GMP	Note 51
INDIGOTINE	132	6		300 mg/kg	
INOSINIC ACID, 5'-	630	7		GMP	Note 51
ISOMALT	953	7		GMP	Note 51
KARAYA GUM	416	7		GMP	Note 51
KONJAC FLOUR	425	7		GMP	Note 51
LACTIC ACID (L-, D- and DL-)	270	7		GMP	Note 51
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	Note 51
LACTITOL	966	4		GMP	Note 51
LECITHIN	322	7		GMP	Note 51
MAGNESIUM CARBONATE	504i	4		5000 mg/kg	Notes 36 & 51
MAGNESIUM CHLORIDE	511	7		GMP	Note 51
MAGNESIUM GLUTAMATE, DI-L-	625	7		GMP	Note 51
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	Note 51
MAGNESIUM HYDROXIDE	528	7		GMP	Note 51
MALIC ACID (DL-)	296	4		GMP	Note 51
MALTITOL and MALTITOL SYRUP	965	4		50000 mg/kg	Note 51
MANNITOL	421	4		60000 mg/kg	Note 51
METHYL CELLULOSE	461	7		GMP	Note 51
METHYL ETHYL CELLULOSE	465	7		GMP	Note 51
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	Note 51
MONO- AND DIGLYCERIDES	471	7		5000 mg/kg	Note 51
MONOAMMONIUM GLUTAMATE, L-	624	7		GMP	Note 51
MONOPOTASSIUM GLUTAMATE, L-	622	7		GMP	Note 51
MONOSODIUM GLUTAMATE, L-	621	7		GMP	Note 51
OXIDIZED STARCH	1404	7		GMP	Note 51
PECTINS	440	7		GMP	Note 51
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		GMP	Note 33
POLYDEXTROSE	1200	7		GMP	Note 51
POLYSORBATES	432-436	6		2000 mg/kg	
POTASSIUM CHLORIDE	508	4		GMP	Note 51

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

Additive	INS	Step	Year	Max Leve	Comments
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	Note 51
POWDERED CELLULOSE	460ii	7		GMP	Note 51
PROCESSED EUCHEUMA SEAWEED	407a	7		GMP	Note 51
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	Note 51
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	Note 51
SILICON DIOXIDE (AMORPHOUS)	551	4		GMP	Note 51
SODIUM ACETATE	262i	4		GMP	Note 51
SODIUM ASCORBATE	301	4		GMP	Note 51
SODIUM CARBONATE	500i	4		GMP	Note 51
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	Note 51
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	Note 51
SODIUM FUMARATE	365	4		GMP	Note 51
SODIUM GLUCONATE	576	4		GMP	Note 51
SODIUM MALATE	350ii	4		GMP	Note 51
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	Note 51
SUCRALOSE	955	3		400 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	150 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARA GUM	417	7		GMP	Note 51
TARTRAZINE	102	7		300 mg/kg	
TRAGACANTH GUM	413	7		GMP	Note 51
TRIPOTASSIUM CITRATE	332ii	7		GMP	Note 51
TRISODIUM CITRATE	331iii	7		GMP	Note 51
XANTHAN GUM	415	7		GMP	Note 51
XYLITOL	967	7		GMP	Note 51

**Food Category No. 12.2.2 Seasonings and condiments**

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		50000 mg/kg	Note 1
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		3100 mg/kg	Note 113
AZORUBINE	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		500 mg/kg	

**Food Category No. 12.2 Seasonings and condiments**

Additive	INS	Step	Year	Max Leve	Comments
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		100 mg/kg	
CURCUMIN	100i	7		500 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
FERROCYANIDES	535, 536, 538	Adopted	1999	20 mg/kg	Note 24
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	1000 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		500 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	4		4400 mg/kg	Note 33
POLYSORBATES	432-436	6		4600 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	
PROPYLENE GLYCOL	1520	7		970000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		6000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	350 mg/kg	
SUCRALOSE	955	6		700 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		7500 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		500 mg/kg	

**Food Category No. 12.3 Vinegars**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		2000 mg/kg	
ASPARTAME	951	3		GMP	
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Note 113
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	1000 mg/kg	

**Food Category No. 12.3 Vinegars**

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
HYDROXYBENZOATES, p-NEOTAME	214, 216, 218	7		100 mg/kg	Note 27
POLYVINYLPIRROLIDONE	961	3		12 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	40 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	3		GMP	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44

**Food Category No. 12.4 Mustards**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ANNATTO EXTRACTS	160b	7		100 mg/kg	Note 8
ASCORBYL ESTERS	304, 305	Adopted	2003	500 mg/kg	Note 10
ASPARTAME	951	6		350 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		540 mg/kg	Note 119
AZORUBINE	122	7		300 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	6		300 mg/kg	
BROWN HT	155	7		300 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		300 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	6		GMP	
CURCUMIN	100 <sup>i</sup>	7		300 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		500 mg/kg	

**Food Category No. 12.4 Mustards**

Additive	INS	Step	Year	Max Leve	Comments
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		300 mg/kg	
NEOTAME	961	3		12 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1320 mg/kg	Note 33
PONCEAU 4R	124	6		300 mg/kg	
PROPYLENE GLYCOL	1520	7		15000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		320 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		2500 mg/kg	
SUCRALOSE	955	6		400 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		250 mg/kg	Notes 44 & 106
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		5000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 12.5 Soups and broths**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		110 mg/kg	
ADIPATES	355-357, 359	7		20 mg/kg	Note 1
ALITAME	956	6		40 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		150 mg/kg	Note 8
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
ASPARTAME	951	6		600 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		250 mg/kg	Notes 113 & 138
AZORUBINE	122	7		300 mg/kg	
BENZOATES	210-213	Adopted	2001	500 mg/kg	Note 13
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	100 mg/kg	Notes 15 & 130



**Food Category No. 12.5****Soups and broths**

Additive	INS	Step	Year	Max Leve	Comments
BRILLIANT BLACK PN	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	6		300 mg/kg	
BROWN HT	155	7		300 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	
CARMINES	120	Adopted	2005	50 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		300 mg/kg	
CURCUMIN	100i	7		300 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		50 mg/kg	
NEOTAME	961	3		20 mg/kg	
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	1000 mg/kg	
PONCEAU 4R	124	6		300 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		110 mg/kg	
SODIUM DIACETATE	262ii	7		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	6		1250 mg/kg	
SUCROGLYCERIDES	474	7		2000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		1000 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		5000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TBHQ	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 12.5 Soups and broths**

Additive	INS	Step	Year	Max Leve	Comments
ZEAXANTHIN (SYNTHETIC)	161hi	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	3000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		400 mg/kg	
NISIN	234	7		GMP	Note 28
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		1320 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	200 mg/kg	

**Food Category No. 12.5.2 Mixes for soups and broths**

Additive	INS	Step	Year	Max Leve	Comments
CANTHAXANTHIN	161g	6		100 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		100 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		6600 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	Note 127
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		500 mg/kg	Note 127
RIBOFLAVINS	101i,ii	Adopted	2005	150 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		250 mg/kg	Note 127

**Food Category No. 12.6 Sauces and like products**

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		10000 mg/kg	Note 1
ALLURA RED AC	129	6		500 mg/kg	
AZORUBINE	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	100 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		500 mg/kg	

**Food Category No. 12.6 Sauces and like products**

Additive	INS	Step	Year	Max Leve	Comments
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		100 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	1500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	1500 mg/kg	
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	3		100 mg/kg	
CURCUMIN	100i	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
FORMATES	236	Adopted	2001	200 mg/kg	Note 25
GUAIAIC RESIN	314	Adopted	2004	600 mg/kg	Note 15
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		500 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	75 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		500 mg/kg	Note 92
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		8000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	4		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	350 mg/kg	
SODIUM DIACETATE	262ii	7		2500 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		300 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRAZINE	102	7		500 mg/kg	
TBHQ	319	Adopted	2005	200 mg/kg	Notes 15 & 130

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ANNATTO EXTRACTS	160b	7		100 mg/kg	Note 8
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 10 & 15
ASPARTAME	951	6		500 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		770 mg/kg	Note 119
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	2000 mg/kg	
CYCLAMATES	952	6		500 mg/kg	Note 17
DIOCTYL SODIUM SULFOSUCCINATE	480	7		5000 mg/kg	Note 20
EDTAs	385, 386	Adopted	2001	100 mg/kg	Note 21
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1500 mg/kg	
NEOTAME	961	3		65 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		GMP	
POLYSORBATES	432-436	6		5000 mg/kg	
PROPYLENE GLYCOL	1520	7		800 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		3350 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481 <sup>i</sup> , 482 <sup>i</sup>	7		10000 mg/kg	
SUCRALOSE	955	6		450 mg/kg	
TARTRATES	334; 335 <sup>i,ii</sup> ; 336 <sup>i,ii</sup> ; 337	7		2860 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		600 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161 <sup>hi</sup>	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		100 mg/kg	Note 8
ASCORBYL ESTERS	304, 305	Adopted	2005	500 mg/kg	Note 10
ASPARTAME	951	6		350 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		540 mg/kg	Note 119
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	2000 mg/kg	
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21

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

Additive	INS	Step	Year	Max Leve	Comments
GRAPE SKIN EXTRACT	163ii	3		500 mg/kg	
NEOTAME	961	3		70 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	6		4600 mg/kg	
PROPYLENE GLYCOL	1520	7		500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		8000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		160 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		4000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		2500 mg/kg	
SUCRALOSE	955	6		450 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		5000 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		600 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		50 mg/kg	

**Food Category No. 12.6.3 Mixes for sauces and gravies**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ANNATTO EXTRACTS	160b	7		100 mg/kg	Note 8
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
ASPARTAME	951	6		350 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		540 mg/kg	Note 119
CAROTENES, VEGETABLE	160aai	Adopted	2005	2000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		500 mg/kg	
NEOTAME	961	3		12 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		8000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		300 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		2500 mg/kg	
SUCRALOSE	955	6		450 mg/kg	note 127

**Food Category No. 12.6.3 Mixes for sauces and gravies**

Additive	INS	Step	Year	Max Leve	Comments
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TOCOPHEROLS	306, 307	7		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ANNATTO EXTRACTS	160b	7		400 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
ASPARTAME	951	6		350 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		540 mg/kg	Note 119
NEOTAME	961	3		12 mg/kg	
POLYSORBATES	432-436	6		4600 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		8000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		160 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		2500 mg/kg	
SUCRALOSE	955	6		450 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		200 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		300 mg/kg	

**Food Category No. 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Notes 113 & 145
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	3		1000 mg/kg	
CYCLAMATES	952	6		500 mg/kg	Note 17

**Food Category No. 12.7** **Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3**

Additive	INS	Step	Year	Max Leve	Comments
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	100 mg/kg	Note 21
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
IRON OXIDES	172i-iii	6		GMP	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		GMP	Note 33
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		4000 mg/kg	
POLYSORBATES	432-436	6		2000 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SODIUM DIACETATE	262ii	7		3000 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42
SUCRALOSE	955	6		1250 mg/kg	
TOCOPHEROLS	306, 307	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
BHA	320	Adopted	2006	200 mg/kg	Notes 15 & 130
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		15000 mg/kg	Note 104
TOCOPHEROLS	306, 307	7		200 mg/kg	

**Food Category No. 12.9** **Protein products**

Additive	INS	Step	Year	Max Leve	Comments
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
BENZOATES	210-213	Adopted	2006	1000 mg/kg	Note 13
HYDROXYBENZOATES, p-	214, 216, 218	7		250 mg/kg	Note 27
POLYDIMETHYLSILOXANE	900a	6		50 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42

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

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

**Food Category No. 12.9.3 Semi-dehydrated bean curd**

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS II	150b	4		80000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		80000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		80000 mg/kg	

**Food Category No. 12.9.5 Other protein products**

Additive	INS	Step	Year	Max Leve	Comments
ALLURA RED AC	129	6		100 mg/kg	
AZORUBINE	122	7		100 mg/kg	
BRILLIANT BLACK PN	151	7		100 mg/kg	
BRILLIANT BLUE FCF	133	6		100 mg/kg	
BROWN HT	155	7		100 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		100 mg/kg	
CURCUMIN	100i	7		100 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		500 mg/kg	
INDIGOTINE	132	6		100 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		100 mg/kg	



**Food Category No. 12.9.5 Other protein products**

Additive	INS	Step	Year	Max Leve	Comments
NISIN	234	4		200 mg/kg	Note 28
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		8800 mg/kg	Note 33
POLYSORBATES	432-436	6		4000 mg/kg	Note 15
PONCEAU 4R	124	6		100 mg/kg	
QUINOLINE YELLOW	104	7		100 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRAZINE	102	7		100 mg/kg	

**Food Category No. 12.10 Fermented soybean products**

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS II	150b	4		100000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	

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

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

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

Additive	INS	Step	Year	Max Leve	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		GMP	Note 6
CAROTENES, VEGETABLE	160aai	6		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42

**Food Category No. 13.1.1 Infant formulae**

Additive	INS	Step	Year	Max Leve	Comments
ACETYLATED DISTARCH PHOSPHATE	1414	7		5000 mg/kg	Notes 72 & 150
ASCORBYL ESTERS	304, 305	7		10 mg/kg	Notes 10 & 72
CALCIUM HYDROXIDE	526	7		GMP	Note 72
CAROB BEAN GUM	410	7		1000 mg/kg	Notes 72 & 149
CARRAGEENAN	407	7		300 mg/kg	Notes 72 & 151
CITRIC ACID	330	7		GMP	Note 72
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	3		5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		5000 mg/kg	Notes 72 & 150
GUAR GUM	412	7		1000 mg/kg	Note 72

**Food Category No. 13.1.1 Infant formulae**

Additive	INS	Step	Year	Max Leve	Comments
HYDROXYPROPYL STARCH	1440	7		5000 mg/kg	Notes 72 & 150
LACTIC ACID (L-, D- and DL-)	270	7		GMP	Note 72
LECITHIN	322	7		5000 mg/kg	Note 72
MONO- AND DIGLYCERIDES	471	7		4000 mg/kg	Note 72
PHOSPHATED DISTARCH PHOSPHATE	1413	7		5000 mg/kg	Notes 72 & 150
POTASSIUM CARBONATE	501i	7		GMP	Note 72
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	Note 72
POTASSIUM HYDROGEN CARBONATE	501ii	7		GMP	Note 72
POTASSIUM HYDROXIDE	525	7		GMP	Note 72
SODIUM CARBONATE	500i	7		GMP	Note 72
SODIUM DIHYDROGEN CITRATE	331i	4		GMP	Note 72
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	Note 72
SODIUM HYDROXIDE	524	7		GMP	Note 72
TOCOPHEROLS	306, 307	7		10 mg/kg	Note 72
TRIPOTASSIUM CITRATE	332ii	7		GMP	Note 72
TRISODIUM CITRATE	331iii	7		GMP	Note 72

**Food Category No. 13.1.2 Follow-up formulae**

Additive	INS	Step	Year	Max Leve	Comments
ACETYLATED DISTARCH ADIPATE	1422	7		5000 mg/kg	Notes 72 & 150
ACETYLATED DISTARCH PHOSPHATE	1414	7		5000 mg/kg	Notes 72 & 150
ASCORBIC ACID	300	7		50 mg/kg	Note 72
ASCORBYL ESTERS	304, 305	7		50 mg/kg	Notes 10 & 72
CALCIUM ASCORBATE	302	7		50 mg/kg	Notes 70 & 72
CALCIUM HYDROXIDE	526	7		GMP	Note 72
CAROB BEAN GUM	410	7		1000 mg/kg	Note 72
CARRAGEENAN	407	7		300 mg/kg	Notes 72 & 151
CITRIC ACID	330	7		GMP	Note 72
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	3		5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		5000 mg/kg	Notes 72 & 150
GUAR GUM	412	7		1000 mg/kg	Note 72
LACTIC ACID (L-, D- and DL-)	270	7		GMP	Note 72
LECITHIN	322	7		5000 mg/kg	Note 72
MONO- AND DIGLYCERIDES	471	7		4000 mg/kg	Note 72
PECTINS	440	7		10000 mg/kg	Note 72
PHOSPHATED DISTARCH PHOSPHATE	1413	7		5000 mg/kg	Notes 72 & 150

**Food Category No. 13.1.2 Follow-up formulae**

Additive	INS	Step	Year	Max Leve	Comments
POTASSIUM CARBONATE	501i	7		GMP	Note 72
POTASSIUM DIHYDROGEN CITRATE	332i	4		GMP	Note 72
POTASSIUM HYDROGEN CARBONATE	501ii	7		GMP	Note 72
POTASSIUM HYDROXIDE	525	7		GMP	Note 72
SODIUM ASCORBATE	301	7		50 mg/kg	Notes 70 & 72
SODIUM CARBONATE	500i	7		GMP	Note 72
SODIUM DIHYDROGEN CITRATE	331i	4		GMP	Note 72
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	Note 72
SODIUM HYDROXIDE	524	7		GMP	Note 72
TOCOPHEROLS	306, 307	7		30 mg/kg	Note 72
TRIPOTASSIUM CITRATE	332ii	7		GMP	Note 72
TRISODIUM CITRATE	331iii	7		GMP	Note 72

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		450 mg/kg	
ACETIC ACID, GLACIAL	260	4		GMP	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	4		5000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	4		6000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	4		6000 mg/kg	
ALGINIC ACID	400	4		5000 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2006	10 mg/kg	Notes 10 & 15
ASPARTAME	951	3		800 mg/kg	Note 84
ASPARTAME-ACESULFAME SALT	962	3		1020 mg/kg	Note 113
BEET RED	162	4		20 mg/kg	Note 84
CALCIUM ALGINATE	404	4		5000 mg/kg	
CALCIUM ASCORBATE	302	4		3000 mg/kg	
CALCIUM CARBONATE	170i	4		GMP	
CALCIUM CITRATES	333	4		GMP	
CALCIUM HYDROXIDE	526	4		GMP	
CALCIUM LACTATE	327	4		GMP	
CAROB BEAN GUM	410	4		10000 mg/kg	
CAROTENES, VEGETABLE	160a	3		30 mg/kg	Note 84
CARRAGEENAN	407	4		300 mg/kg	
CHLOROPHYLLS	140	4		20 mg/kg	Note 84
CITRIC ACID	330	4		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	4		9000 mg/kg	
DISTARCH PHOSPHATE	1412	4		60000 mg/kg	
GLUCONO DELTA-LACTONE	575	4		5000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		20 mg/kg	Note 84
GUAR GUM	412	4		10000 mg/kg	
GUM ARABIC	414	4		20000 mg/kg	
HYDROCHLORIC ACID	507	4		GMP	
HYDROXYPROPYL STARCH	1440	4		60000 GMP	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	Note 83
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	4		5000 mg/kg	
LECITHIN	322	4		15000 mg/kg	
MALIC ACID (DL-)	296	4		GMP	
MANNITOL	421	4		GMP	
MONO- AND DIGLYCERIDES	471	4		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	4		50000 mg/kg	
NEOTAME	961	3		25 mg/kg	
OXIDIZED STARCH	1404	4		50000 mg/kg	
PECTINS	440	4		10000 mg/kg	
PHOSPHATED DISTARCH PHOSPHATE	1413	4		60000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POTASSIUM ACETATES	261	4		GMP	
POTASSIUM ALGINATE	402	4		500 mg/kg	
POTASSIUM CARBONATE	501i	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	4		2000 mg/kg	
POTASSIUM HYDROGEN CARBONATE	501ii	4		GMP	
POTASSIUM HYDROXIDE	525	4		GMP	
POTASSIUM LACTATE	326	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		200 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	3		200 mg/kg	
SILICON DIOXIDE (AMORPHOUS)	551	4		10000 mg/kg	Note 65
SODIUM ACETATE	262i	4		GMP	
SODIUM ALGINATE	401	4		1000 mg/kg	
SODIUM ASCORBATE	301	4		3000 mg/kg	
SODIUM CARBONATE	500i	4		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
SODIUM CARBOXYMETHYL CELLULOSE	466	4		10000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331i	4		2000 mg/kg	
SODIUM HYDROGEN CARBONATE	500ii	4		GMP	
SODIUM HYDROXIDE	524	4		GMP	
SODIUM LACTATE	325	4		GMP	
STARCH ACETATE	1420	4		50000 mg/kg	
STARCH SODIUM OCTENYL SUCCINATE	1450	4		20000 mg/kg	
SUCRALOSE	955	3		400 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		5000 mg/kg	Note 45
TOCOPHEROLS	306, 307	7		1000 mg/kg	
TRIPOTASSIUM CITRATE	332ii	4		2000 mg/kg	
TRISODIUM CITRATE	331iii	4		2000 mg/kg	
XANTHAN GUM	415	4		1200 mg/kg	
XYLITOL	967	4		20000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACETIC ACID, GLACIAL	260	7		5000 mg/kg	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	7		60000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		60000 mg/kg	
ACETYLATED OXIDIZED STARCH	1451	4		5000 mg/kg	Note 72
AGAR	406	7		GMP	
ALGINIC ACID	400	7		5000 mg/kg	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	7		GMP	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
AMMONIUM CARBONATE	503i	7		GMP	
AMMONIUM HYDROGEN CARBONATE	503ii	7		GMP	
ASCORBIC ACID	300	7		3000 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	100 mg/kg	Note 10
CALCIUM ACETATE	263	7		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM ASCORBATE	302	7		3000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CALCIUM CARBONATE	170i	7		GMP	
CALCIUM CITRATES	333	7		GMP	
CALCIUM HYDROXIDE	526	7		GMP	
CALCIUM LACTATE	327	7		GMP	
CARBON DIOXIDE	290	4		GMP	Note 59
CAROB BEAN GUM	410	7		20000 mg/kg	
CARRAGEENAN	407	7		GMP	
CITRIC ACID	330	7		25000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		60000 mg/kg	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	4		5000 mg/kg	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC	414	7		20000 mg/kg	
HYDROCHLORIC ACID	507	7		GMP	
HYDROXYPROPYL STARCH	1440	7		60000 mg/kg	
ISOMALT	953	4		100000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		15000 mg/kg	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	
LACTITOL	966	7		GMP	
LECITHIN	322	7		15000 mg/kg	
MAGNESIUM CARBONATE	504i	7		GMP	
MALIC ACID (DL-)	296	7		GMP	
MALTITOL and MALTITOL SYRUP	965	7		GMP	
MANNITOL	421	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
MONO- AND DIGLYCERIDES	471	7		15000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		50000 mg/kg	
NITROGEN	941	4		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		50000 mg/kg	
PECTINS	440	7		20000 mg/kg	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		60000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33

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

Additive	INS	Step	Year	Max Leve	Comments
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM ASCORBATE	303	7		500 mg/kg	Note 70
POTASSIUM CARBONATE	501i	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501ii	7		GMP	
POTASSIUM HYDROXIDE	525	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
PROCESSED EUCEUMA SEAWEED	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SILICON DIOXIDE (AMORPHOUS)	551	7		10000 mg/kg	Note 65
SODIUM ACETATE	262i	7		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM ASCORBATE	301	7		3000 mg/kg	
SODIUM CARBONATE	500i	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	4		GMP	
SODIUM DIACETATE	262ii	7		GMP	
SODIUM DIHYDROGEN CITRATE	331i	4		5000 mg/kg	
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM LACTATE	325	7		GMP	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	7		GMP	
STARCH ACETATE	1420	7		50000 mg/kg	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		50000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
TARA GUM	417	7		GMP	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		5000 mg/kg	Note 45
THAUMATIN	957	4		GMP	
TOCOPHEROLS	306, 307	7		1000 mg/kg	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		5000 mg/kg	
XANTHAN GUM	415	7		20000 mg/kg	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		450 mg/kg	
ALLURA RED AC	129	6		50 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1020 mg/kg	Note 113
AZORUBINE	122	7		50 mg/kg	
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		50 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	50 mg/kg	
BROWN HT	155	7		50 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARMINES	120	Adopted	2005	50 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	600 mg/kg	
CAROTENOIDS	160 <sup>ai, aii, e, f</sup>	6		50 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		50 mg/kg	
CYCLAMATES	952	6		400 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1500 mg/kg	
INDIGOTINE	132	6		50 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	6		GMP	
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		50 mg/kg	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900 <sup>a</sup>	Adopted	2004	50 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	1000 mg/kg	
PONCEAU 4R	124	6		50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		1200 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	



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

Additive	INS	Step	Year	Max Level	Comments
QUINOLINE YELLOW	104	7		50 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		400 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		2000 mg/kg	
SUCRALOSE	955	6		400 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		GMP	Note 45
TARTRAZINE	102	7		50 mg/kg	
TOCOPHEROLS	306, 307	4		GMP	
ZEAXANTHIN (SYNTHETIC)	161hi	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		450 mg/kg	
ALLURA RED AC	129	6		50 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2005	500 mg/kg	Note 10
ASPARTAME	951	6		800 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1020 mg/kg	Note 113
AZORUBINE	122	7		50 mg/kg	
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		50 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	50 mg/kg	
BROWN HT	155	7		50 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	50 mg/kg	
CAROTENES, VEGETABLE	160aai	Adopted	2005	600 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		50 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CURCUMIN	100i	7		50 mg/kg	
CYCLAMATES	952	6		1300 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
INDIGOTINE	132	6		50 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		50 mg/kg	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2004	50 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	1000 mg/kg	
PONCEAU 4R	124	6		50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		1200 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		50 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		300 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		2000 mg/kg	
SUCRALOSE	955	6		1250 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		GMP	Note 45
TARTRAZINE	102	7		50 mg/kg	
TOCOPHEROLS	306, 307	4		GMP	
ZEAXANTHIN (SYNTHETIC)	161hi	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ALITAME	956	6		300 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ASCORBYL ESTERS	304, 305	4		500 mg/kg	Note 10
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
AZORUBINE	122	7		300 mg/kg	
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	
BROWN HT	155	7		300 mg/kg	
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		300 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		300 mg/kg	
CYCLAMATES	952	3		16000 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1500 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	6		GMP	
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		100 mg/kg	
NEOTAME	961	3		65 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900 <sup>a</sup>	Adopted	2004	50 mg/kg	
PONCEAU 4R	124	6		300 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101 <sup>i, ii</sup>	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42

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

Additive	INS	Step	Year	Max Level	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	
SUCRALOSE	955	6		800 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	4		GMP	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

**Food Category No. 13.6**      **Food supplements**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		2000 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ANNATTO EXTRACTS	160b	4		60 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	500 mg/kg	Note 10
ASPARTAME	951	6		5500 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2000 mg/kg	Note 113
AZORUBINE	122	7		300 mg/kg	
BEESWAX, WHITE AND YELLOW	901	Adopted	2001	GMP	Note 3
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Note 13
BHA	320	Adopted	2006	400 mg/kg	Notes 15 & 130
BHT	321	Adopted	2006	400 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	
BROWN HT	155	7		300 mg/kg	
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL COLOUR, CLASS II	150b	4		35000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CARMINES	120	Adopted	2005	300 mg/kg	
CARNAUBA WAX	903	Adopted	2006	5000 mg/kg	Note 3
CAROTENES, VEGETABLE	160aii	Adopted	2005	600 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		300 mg/kg	
CASTOR OIL	1503	6		GMP	
CHLOROPHYLLS	140	4		25000 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		GMP	
CURCUMIN	100i	7		300 mg/kg	

**Food Category No. 13.6 Food supplements**

Additive	INS	Step	Year	Max Leve	Comments
CYCLAMATES	952	6		1250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	150 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		GMP	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	4		2000 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		300 mg/kg	
NEOTAME	961	3		90 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2004	50 mg/kg	
POLYETHYLENE GLYCOL	1521	Adopted	2001	70000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	4		50000 mg/kg	
POLYSORBATES	432-436	6		790 mg/kg	Note 101
POLYVINYL ALCOHOL	1203	3		45000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	GMP	
PONCEAU 4R	124	6		300 mg/kg	
PROPYL GALLATE	310	Adopted	2001	400 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	4		2000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		1000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		1200 mg/kg	
SHELLAC	904	Adopted	2001	GMP	Note 3
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		20000 mg/kg	
SUCRALOSE	955	3		2400 mg/kg	
SUCROGLYCERIDES	474	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	4		50000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		GMP	Note 45
TARTRAZINE	102	7		300 mg/kg	

**Food Category No. 13.6 Food supplements**

Additive	INS	Step	Year	Max Leve	Comments
TOCOPHEROLS	306, 307	4		150 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		300 mg/kg	

**Food Category No. 14.1.2.1 Fruit juice**

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

**Food Category No. 14.1.2.2 Vegetable juice**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		600 mg/kg	
ASCORBIC ACID	300	4		GMP	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1360 mg/kg	Note 113
AZORUBINE	122	7		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CAROTENES, VEGETABLE	160aai	3		2000 mg/kg	
CITRIC ACID	330	4		3000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
MALIC ACID (DL-)	296	4		3000 mg/kg	
NEOTAME	961	3		65 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2500 mg/kg	Notes 33 & 88

**Food Category No. 14.1.2.2 Vegetable juice**

Additive	INS	Step	Year	Max Leve	Comments
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	3		300 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44 & 122
SUNSET YELLOW FCF	110	6		GMP	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		4000 mg/kg	Note 45
TARTRAZINE	102	4		500 mg/kg	

**Food Category No. 14.1.2.3 Concentrates for fruit juice**

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

**Food Category No. 14.1.2.4 Concentrates for vegetable juice**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		3000 mg/kg	Note 14
ASCORBIC ACID	300	4		GMP	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		3100 mg/kg	Note 113
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CAROTENES, VEGETABLE	160aai	3		2000 mg/kg	
CITRIC ACID	330	4		3000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27

**Food Category No. 14.1.2.4 Concentrates for vegetable juice**

Additive	INS	Step	Year	Max Leve	Comments
MALIC ACID (DL-)	296	4		3000 mg/kg	
NEOTAME	961	3		65 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2500 mg/kg	Notes 3 & 88
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	3		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44, 122 & 127
TARTRATES	334; 335i,ii; 336i,ii; 337	7		4000 mg/kg	Note 45

**Food Category No. 14.1.3.1 Fruit nectar**

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

**Food Category No. 14.1.3.2 Vegetable nectar**

Additive	INS	Step	Year	Max Leve	Comments
ASCORBIC ACID	300	4		GMP	
ASPARTAME	951	6		2000 mg/kg	



**Food Category No. 14.1.3.2 Vegetable nectar**

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CAROTENES, VEGETABLE	160aii	3		2000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		100 mg/kg	
CITRIC ACID	330	4		5000 mg/kg	
CYCLAMATES	952	3		400 mg/kg	Note 17
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		200 mg/kg	Note 27
IRON OXIDES	172i-iii	6		GMP	
MALIC ACID (DL-)	296	4		3000 mg/kg	
NEOTAME	961	3		65 mg/kg	
PECTINS	440	4		3000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2500 mg/kg	Notes 33 & 88
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	3		300 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44 & 122
TARTRATES	334; 335i,ii; 336i,ii; 337	7		1600 mg/kg	Note 45
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

**Food Category No. 14.1.3.3 Concentrates for fruit nectar**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	Adopted	2005	350 mg/kg	Note 127
ASCORBIC ACID	300	Adopted	2005	GMP	Note 127
ASPARTAME	951	Adopted	2005	600 mg/kg	Note 127
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Notes 13, 91, 122 & 127
CALCIUM ASCORBATE	302	Adopted	2005	GMP	Note 127
CARBON DIOXIDE	290	Adopted	2005	GMP	Notes 69 & 127
CITRIC ACID	330	Adopted	2005	5000 mg/kg	Note 127
CYCLAMATES	952	Adopted	2005	400 mg/kg	Notes 17, 122 & 127
MALIC ACID (DL-)	296	Adopted	2005	GMP	Note 127
PECTINS	440	Adopted	2005	GMP	Note 127

**Food Category No. 14.1.3.3 Concentrates for fruit nectar**

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

**Food Category No. 14.1.3.4 Concentrates for vegetable nectar**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		2500 mg/kg	Note 14
ASCORBIC ACID	300	4		GMP	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		3100 mg/kg	Note 113
BENZOATES	210-213	Adopted	2004	600 mg/kg	Note 13
CAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CAROTENES, VEGETABLE	160aai	3		1000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		100 mg/kg	
CITRIC ACID	330	4		5000 mg/kg	
CYCLAMATES	952	3		400 mg/kg	Notes 17 & 127
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		200 mg/kg	Note 27
IRON OXIDES	172i-iii	6		GMP	
MALIC ACID (DL-)	296	4		3000 mg/kg	
NEOTAME	961	3		65 mg/kg	
PECTINS	440	4		3000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2500 mg/kg	Notes 3 & 88
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		300 mg/kg	

**Food Category No. 14.1.3.4 Concentrates for vegetable nectar**

Additive	INS	Step	Year	Max Leve	Comments
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	3		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44, 122 & 127
TARTRATES	334; 335i,ii; 336i,ii; 337	7		1600 mg/kg	Note 45
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		600 mg/kg	
ALITAME	956	6		40 mg/kg	
AMARANTH	123	7		100 mg/kg	
ANNATTO EXTRACTS	160b	7		50 mg/kg	Note 9
ASCORBYL ESTERS	304, 305	Adopted	2001	1000 mg/kg	Notes 10 & 15
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		930 mg/kg	Notes 119 & 145
AZORUBINE	122	7		100 mg/kg	
BEESWAX, WHITE AND YELLOW	901	Adopted	2006	200 mg/kg	Note 131
BENZOATES	210-213	8 interim	2004	600 mg/kg	Notes 13 & 123
BRILLIANT BLACK PN	151	7		100 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	100 mg/kg	
BROWN HT	155	7		100 mg/kg	
CANDELILLA WAX	902	Adopted	2006	200 mg/kg	Note 131
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	6		1000 mg/kg	
CARNAUBA WAX	903	Adopted	2003	200 mg/kg	Note 131
CAROTENES, VEGETABLE	160aai	Adopted	2005	2000 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		100 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141i,ii	6		300 mg/kg	
CURCUMIN	100i	7		100 mg/kg	
CYCLODEXTRIN, BETA-	459	Adopted	2001	500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
DIMETHYL DICARBONATE	242	Adopted	1999	250 mg/kg	Note 18
DIOCTYL SODIUM SULFOSUCCINATE	480	7		10 mg/kg	
EDTAs	385, 386	Adopted	2001	200 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
FORMATES	236	Adopted	2001	100 mg/kg	Note 25
GLYCEROL ESTER OF WOOD ROSIN	445	Adopted	1999	150 mg/kg	
GRAPE SKIN EXTRACT	163ii	6		500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	Adopted	2005	100 mg/kg	
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
LUTEIN FROM TAGETES ERECTA	161bi	4		100 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		12000 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	20 mg/kg	
POLYETHYLENE GLYCOL	1521	Adopted	2001	1000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		500 mg/kg	
POLYSORBATES	432-436	3		10000 mg/kg	
PONCEAU 4R	124	6		100 mg/kg	
PROPYL GALLATE	310	Adopted	2001	1000 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	500 mg/kg	
QUILLAIA EXTRACT	999	Adopted	2004	100 mg/kg	
QUILLAIA EXTRACT	999	7		200 mg/kg	Note 132
QUINOLINE YELLOW	104	7		100 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	50 mg/kg	
SODIUM DIACETATE	262ii	7		150 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STANNOUS CHLORIDE	512	Adopted	2001	20 mg/kg	Note 43
STEAROYL-2-LACTYLATES	481i, 482i	7		2000 mg/kg	
STEARYL CITRATE	484	Adopted	1999	500 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ACETATE ISOBUTYRATE	444	Adopted	1999	500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	70 mg/kg	Notes 44, 127 & 143
TARTRATES	334; 335i,ii; 336i,ii; 337	7		5000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
THIODIPROPIONATES	388, 389	Adopted	1999	1000 mg/kg	Notes 15 & 46
TOCOPHEROLS	306, 307	7		1000 mg/kg	Note 15
TRIETHYL CITRATE	1505	Adopted	1999	200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

**Food Category No. 14.1.4.1 Carbonated water-based flavoured drinks**

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		790 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
CYCLAMATES	952	6		1500 mg/kg	Note 17
POLYSORBATES	432-436	6		500 mg/kg	
PROPYLENE GLYCOL	1520	7		3000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	6		600 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		1000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
CANTHAXANTHIN	161g	6		5 mg/kg	
CYCLAMATES	952	6		1500 mg/kg	Note 17
POLYSORBATES	432-436	6		500 mg/kg	
PROPYLENE GLYCOL	1520	7		3000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE	955	6		600 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ADIPATES	355-357, 359	7		10000 mg/kg	Note 1
ALLURA RED AC	129	6		1572 mg/kg	
CANTHAXANTHIN	161g	6		100 mg/kg	
FERRIC AMMONIUM CITRATE	381	Adopted	1999	10 mg/kg	Note 23
POLYSORBATES	432-436	6		45000 mg/kg	Note 102
POLYVINYLPIRROLIDONE	1201	Adopted	1999	500 mg/kg	
PROPYLENE GLYCOL	1520	7		200000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		2000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		2000 mg/kg	Note 6
SORBATES	200-203	7		1500 mg/kg	Note 42
SUCRALOSE	955	3		1500 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		391 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		600 mg/kg	
ACETIC ACID, GLACIAL	260	4		GMP	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		10000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
ACID TREATED STARCH	1401	7		10000 mg/kg	
AGAR	406	7		GMP	
ALGINIC ACID	400	4		GMP	
ALKALINE TREATED STARCH	1402	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
AMMONIUM CHLORIDE	510	4		GMP	
ASCORBIC ACID	300	4		500 mg/kg	
ASPARTAME	951	3		5000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1360 mg/kg	Note 113
BEESWAX, WHITE AND YELLOW	901	Adopted	2001	GMP	Note 108
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BLEACHED STARCH	1403	7		10000 mg/kg	
CALCIUM CARBONATE	170i	4		10000 mg/kg	Note 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Note 58
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CANDELILLA WAX	902	Adopted	2001	GMP	Note 108
CARAMEL COLOUR, CLASS I	150a	4		GMP	
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		100000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		100000 mg/kg	
CARBON DIOXIDE	290	7		GMP	Note 59
CARNAUBA WAX	903	Adopted	2006	200 mg/kg	Note 108
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC ACID	330	4		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	7		GMP	Note 90
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	500 mg/kg	Note 142
DIMETHYL DICARBONATE	242	Adopted	2004	250 mg/kg	Note 18
DISODIUM GUANYLATE, 5'-	627	4		GMP	
DISODIUM INOSINATE, 5'-	631	4		GMP	
DISODIUM RIBONUCLEOTIDES, 5'-	635	4		GMP	
DISTARCH PHOSPHATE	1412	7		10000 mg/kg	
EDTAs	385, 386	Adopted	2001	35 mg/kg	Note 21
ENZYME TREATED STARCH	1405	7		10000 mg/kg	
ERYTHORBIC ACID	315	7		GMP	
ERYTHRITOL	968	4		40000 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FUMARIC ACID	297	7		1000 mg/kg	Note 2
GELLAN GUM	418	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		GMP	
HYDROXYBENZOATES, p-	214, 216, 218	7		450 mg/kg	Note 27
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		10000 mg/kg	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		10000 mg/kg	
ISOMALT	953	4		300000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LACTITOL	966	4		30000 mg/kg	
LECITHIN	322	7		GMP	
MAGNESIUM CARBONATE	504i	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504ii	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALIC ACID (DL-)	296	4		GMP	
MALTITOL and MALTITOL SYRUP	965	4		100000 mg/kg	
MALTOL	636	7		200 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460i	7		GMP	
MONO- AND DIGLYCERIDES	471	7		GMP	
MONOSODIUM GLUTAMATE, L-	621	4		GMP	
MONOSTARCH PHOSPHATE	1410	7		10000 mg/kg	
NEOTAME	961	3		50 mg/kg	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		10000 mg/kg	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		10000 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		880 mg/kg	Note 33



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

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POTASSIUM CARBONATE	501i	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332i	7		GMP	
POWDERED CELLULOSE	460ii	7		GMP	
PROCESSED EUCEUMA SEAWEED	407a	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PROTEASE (A. ORYZAE VAR.)	1101i	7		GMP	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH <sub>4</sub> , Ca, K, Na)	470i	7		GMP	
SALTS OF OLEIC ACID (Ca, K, Na)	470ii	7		GMP	
SHELLAC	904	Adopted	2001	GMP	Note 108
SILICON DIOXIDE (AMORPHOUS)	551	4		15000 mg/kg	Note 2
SODIUM ACETATE	262i	4		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500i	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331i	7		GMP	
SODIUM ERYTHORBATE	316	7		GMP	
SODIUM FUMARATE	365	4		GMP	
SODIUM GLUCONATE	576	4		GMP	
SODIUM HYDROGEN CARBONATE	500ii	7		GMP	
SODIUM LACTATE	325	4		GMP	
SODIUM MALATE	350ii	4		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
SORBITOL (INCLUDING SORBITOL SYRUP)	420	4		GMP	
STEAROYL-2-LACTYLATES	481i, 482i	7		2000 mg/kg	Note 2
SUCRALOSE	955	3		300 mg/kg	
SUCROGLYCERIDES	474	7		1000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	3		70 mg/kg	
TARA GUM	417	7		GMP	
THAUMATIN	957	4		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332ii	7		GMP	
TRISODIUM CITRATE	331iii	7		GMP	
XANTHAN GUM	415	7		GMP	
XYLITOL	967	4		30000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
CARAMEL COLOUR, CLASS II	150b	4		50000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		50000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		50000 mg/kg	
DIOCTYL SODIUM SULFOSUCCINATE	480	7		10 mg/kg	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
SUCRALOSE	955	6		700 mg/kg	

**Food Category No. 14.2.1 Beer and malt beverages**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	
ADIPATES	355-357, 359	7		GMP	Note 1
ASPARTAME	951	6		600 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 138
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	600 mg/kg	
CURCUMIN	100i	4		200 mg/kg	
EDTAs	385, 386	Adopted	2004	25 mg/kg	Note 21
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		200 mg/kg	Note 27
NEOTAME	961	3		20 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		440 mg/kg	Note 33

**Food Category No. 14.2.1 Beer and malt beverages**

Additive	INS	Step	Year	Max Leve	Comments
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	10 mg/kg	Note 36
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		80 mg/kg	
SORBATES	200-203	7		500 mg/kg	Note 42
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
TARTRATES	334; 335i,ii; 336i,ii; 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	4		500 mg/kg	

**Food Category No. 14.2.2 Cider and perry**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	
ALLURA RED AC	129	6		200 mg/kg	
ASPARTAME	951	6		600 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
AZORUBINE	122	7		200 mg/kg	
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Notes 13 & 124
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		200 mg/kg	
CURCUMIN	100i	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
DIMETHYL DICARBONATE	242	Adopted	2004	250 mg/kg	Note 18
ETHYL MALTOL	637	7		100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		200 mg/kg	Note 27
INDIGOTINE	132	6		200 mg/kg	
IRON OXIDES	172i-iii	6		GMP	

**Food Category No. 14.2.2 Cider and perry**

Additive	INS	Step	Year	Max Leve	Comments
LUTEIN FROM TAGETES ERECTA	161bi	4		200 mg/kg	
LYSOZYME	1105	Adopted	2004	500 mg/kg	
MALTOL	636	7		250 mg/kg	
NEOTAME	961	3		20 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		880 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	2 mg/kg	Note 36
PONCEAU 4R	124	6		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		80 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	

**Food Category No. 14.2.3 Grape wines**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		500 mg/kg	
ASCORBIC ACID	300	4		250 mg/kg	
CALCIUM ALUMINIUM SILICATE (SYNTHETIC)	556	7		GMP	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM CARBONATE	170i	7		3500 mg/kg	
CALCIUM MALATE	352ii	7		GMP	
CARAMEL COLOUR, CLASS I	150a	7		GMP	
CARBON DIOXIDE	290	7		GMP	Note 60
CAROB BEAN GUM	410	7		GMP	
CITRIC ACID	330	4		4000 mg/kg	
DIMETHYL DICARBONATE	242	Adopted	2004	200 mg/kg	Note 18

**Food Category No. 14.2.3 Grape wines**

Additive	INS	Step	Year	Max Leve	Comments
ERYTHORBIC ACID	315	4		250 mg/kg	
ETHYL MALTOL	637	7		100 mg/kg	Note 93
FUMARIC ACID	297	7		3000 mg/kg	Note 109
GELLAN GUM	418	7		GMP	
GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)	1102	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC	414	7		300 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		50 mg/kg	Note 27
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	4		4000 mg/kg	
LYSOZYME	1105	Adopted	2004	500 mg/kg	
MALIC ACID (DL-)	296	4		4000 mg/kg	
MALTOL	636	7		250 mg/kg	
MONO- AND DIGLYCERIDES	471	7		18 mg/kg	
NITROGEN	941	7		GMP	Note 59
PAPAIN	1101ii	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i- iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		GMP	
POTASSIUM ASCORBATE	303	7		GMP	
POTASSIUM CARBONATE	501i	7		5000 mg/kg	
POTASSIUM HYDROGEN CARBONATE	501ii	7		5000 mg/kg	
PROTEASE (A. ORYZAE VAR.)	1101i	7		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM ERYTHORBATE	316	7		GMP	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		1000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	350 mg/kg	Notes 44 & 103
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	7		GMP	

**Food Category No. 14.2.3.1 Still grape wine**

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	4		10 mg/kg	
CURCUMIN	100i	4		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		9000 mg/kg	Note 45

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

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	4		10 mg/kg	
BEET RED	162	7		GMP	
BROMELAIN	1101iii	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CHLOROPHYLLS	140	7		GMP	
CURCUMIN	100i	4		200 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
POTASSIUM ALGINATE	402	7		GMP	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		4000 mg/kg	Note 45
TITANIUM DIOXIDE	171	7		GMP	

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

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	4		15 mg/kg	
BEET RED	162	7		GMP	
CALCIUM SULPHATE	516	7		2000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CHLOROPHYLLS	140	7		GMP	
CURCUMIN	100i	7		200 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		4000 mg/kg	Note 45

**Food Category No. 14.2.4 Wines (other than grape)**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		500 mg/kg	
ALLURA RED AC	129	6		200 mg/kg	
AMARANTH	123	7		30 mg/kg	
ASPARTAME	951	6		700 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1080 mg/kg	Note 113
AZORUBINE	122	7		200 mg/kg	

**Food Category No. 14.2.4 Wines (other than grape)**

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	600 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		200 mg/kg	
CURCUMIN	100i	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
DIMETHYL DICARBONATE	242	Adopted	2004	250 mg/kg	Note 18
ETHYL MALTOL	637	7		100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		200 mg/kg	Note 27
INDIGOTINE	132	6		200 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
LUTEIN FROM TAGETES ERECTA	161bi	4		200 mg/kg	
MALTOL	636	7		250 mg/kg	
NEOTAME	961	3		23 mg/kg	
NITRATES	251, 252	7		70 mg/kg	Notes 30 & 31
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101i,ii	Adopted	2005	300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45
TARTRAZINE	102	7		200 mg/kg	

**Food Category No. 14.2.5 Mead**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		500 mg/kg	
ASPARTAME	951	6		700 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1080 mg/kg	Note 113
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	6		GMP	
CARAMEL COLOUR, CLASS IV	150d	6		GMP	
DIMETHYL DICARBONATE	242	Adopted	2004	200 mg/kg	Note 18
HYDROXYBENZOATES, p-	214, 216, 218	7		200 mg/kg	Note 27
NEOTAME	961	3		23 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
TARTRATES	334; 335i,ii; 336i,ii; 337	7		GMP	Note 45

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		350 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	
ASPARTAME	951	6		700 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
AZORUBINE	122	7		200 mg/kg	
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANTHAXANTHIN	161g	6		5 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160aii	Adopted	2005	600 mg/kg	
CAROTENOIDS	160ai,aii,e,f	6		200 mg/kg	



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

Additive	INS	Step	Year	Max Leve	Comments
CURCUMIN	100i	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2005	25 mg/kg	Note 21
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172i-iii	6		GMP	
NEOTAME	961	3		23 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	6		120 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RED 2G	128	7		GMP	
SORBATES	200-203	7		600 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		8000 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		3000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		500 mg/kg	
ALLURA RED AC	129	6		200 mg/kg	
AMARANTH	123	7		100 mg/kg	
ANNATTO EXTRACTS	160b	7		10 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		930 mg/kg	Note 119

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

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE	122	7		200 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANTHAXANTHIN	161g	3		5 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARMINES	120	6		200 mg/kg	
CARMINES	120	3		500 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		200 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		200 mg/kg	
CYCLAMATES	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	6		25 mg/kg	Note 21
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
INDIGOTINE	132	6		200 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	6		GMP	
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		200 mg/kg	
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339 <sup>i-iii</sup> ; 340 <sup>i-iii</sup> ; 341 <sup>i-iii</sup> ; 342 <sup>i, ii</sup> ; 343 <sup>i-iii</sup> ; 450 <sup>i-iii, v-vii</sup> ; 451 <sup>i, ii</sup> ; 452 <sup>i-v</sup> ; 542	7		12000 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	6		120 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RED 2G	128	7		GMP	
RIBOFLAVINS	101 <sup>i, ii</sup>	Adopted	2005	100 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		80 mg/kg	
SORBATES	200-203	7		500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481 <sup>i</sup> , 482 <sup>i</sup>	7		8000 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
SUCROGLYCERIDES	474	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		350 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		3000 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	
TOCOPHEROLS	306, 307	7		150 mg/kg	

**Food Category No. 15.0 Ready-to-eat savouries**

Additive	INS	Step	Year	Max Leve	Comments
ANNATTO EXTRACTS	160b	7		300 mg/kg	Note 9
ASPARTAME	951	6		500 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		770 mg/kg	Notes 113 & 144
BEESWAX, WHITE AND YELLOW	901	Adopted	2001	GMP	Note 3
BHT	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL COLOUR, CLASS II	150b	4		10000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		10000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	3		10000 mg/kg	
CARNAUBA WAX	903	Adopted	2006	200 mg/kg	Note 3
NEOTAME	961	3		16 mg/kg	
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343i-iii; 450i-iii,v-vii; 451i,ii; 452i-v; 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		100 mg/kg	
SHELLAC	904	Adopted	2001	GMP	Note 3
SUCRALOSE	955	6		1000 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	4		2000 mg/kg	Note 45
TBHQ	319	Adopted	2005	200 mg/kg	Notes 15 & 130
THIODIPROPIONATES	388, 389	Adopted	1999	200 mg/kg	Note 46
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ADIPATES	355-357, 359	7		13000 mg/kg	Note 1
ALLURA RED AC	129	6		200 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
AZORUBINE	122	4		550 mg/kg	
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	6		25 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	3		400 mg/kg	
CAROTENOIDS	160a <sup>i,ii,e,f</sup>	3		400 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i,ii</sup>	3		350 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		200 mg/kg	
CYCLODEXTRIN, BETA-	459	Adopted	2004	500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	20000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		10000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	4		1000 mg/kg	Note 27
INDIGOTINE	132	6		300 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	500 mg/kg	
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		200 mg/kg	
PONCEAU 4R	124	6		200 mg/kg	
PROPYL GALLATE	310	Adopted	2005	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		300 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101 <sup>i,ii</sup>	Adopted	2005	1000 mg/kg	
SODIUM DIACETATE	262 <sup>ii</sup>	7		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42

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

Additive	INS	Step	Year	Max Leve	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
SUNSET YELLOW FCF	110	3		550 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	306, 307	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		1000 mg/kg	
ALLURA RED AC	129	6		100 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
AZORUBINE	122	7		100 mg/kg	
BHA	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BRILLIANT BLACK PN	151	7		100 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	100 mg/kg	
BROWN HT	155	7		100 mg/kg	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, VEGETABLE	160a <sup>ii</sup>	3		20000 mg/kg	
CAROTENOIDS	160a <sup>i, aii, e, f</sup>	6		100 mg/kg	
CHLOROPHYLLS, COPPER COMPLEXES	141 <sup>i, ii</sup>	3		100 mg/kg	
CURCUMIN	100 <sup>i</sup>	7		100 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472 <sup>e</sup>	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163 <sup>ii</sup>	3		10000 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		300 mg/kg	Note 27
INDIGOTINE	132	6		100 mg/kg	
IRON OXIDES	172 <sup>i-iii</sup>	Adopted	2005	400 mg/kg	
LUTEIN FROM TAGETES ERECTA	161 <sup>bi</sup>	4		100 mg/kg	
POLYVINYL ALCOHOL	1203	3		15000 mg/kg	
PONCEAU 4R	124	6		100 mg/kg	
PROPYL GALLATE	310	Adopted	2005	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
QUINOLINE YELLOW	104	7		100 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
RIBOFLAVINS	101i,ii	Adopted	2005	1000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SULPHITES	220-225, 227, 228, 539	6		500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		100 mg/kg	
TARTRAZINE	102	7		100 mg/kg	
TOCOPHEROLS	306, 307	7		1500 mg/kg	

**Food Category No. 15.3**                      **Snacks - fish based**

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	

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

Additive	INS	Step	Year	Max Leve	Comments
ACESULFAME POTASSIUM	950	3		350 mg/kg	
ADIPATES	355-357, 359	7		1000 mg/kg	Notes 1 & 2
ALLURA RED AC	129	6		500 mg/kg	
ANNATTO EXTRACTS	160b	7		200 mg/kg	
AZORUBINE	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BRILLIANT BLACK PN	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		100 mg/kg	Note 2
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	Note 2
CARAMEL COLOUR, CLASS II	150b	4		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	3		20000 mg/kg	
CARAMEL COLOUR, CLASS III	150c	Adopted	1999	1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	Adopted	1999	1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	3		20000 mg/kg	
CAROTENES, VEGETABLE	160aai	3		1000 mg/kg	
CAROTENOIDS	160ai, aii, e, f	6		500 mg/kg	
CURCUMIN	100i	7		500 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	Note 2
GRAPE SKIN EXTRACT	163ii	6		10 mg/kg	
GRAPE SKIN EXTRACT	163ii	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 216, 218	7		1000 mg/kg	Note 27
PHOSPHATES	338; 339i-iii; 340i-iii; 341i-iii; 342i, ii; 343i-iii; 450i-iii, v-vii; 451i, ii; 452i-v; 542	7		2000 mg/kg	Note 33

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

Additive	INS	Step	Year	Max Leve	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	4		10000 mg/kg	
POLYSORBATES	432-436	6		2000 mg/kg	
PONCEAU 4R	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101i,ii	3		300 mg/kg	
SACCHARIN (AND SODIUM, POTASSIUM, CALCIUM SALTS)	954	6		200 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541i,ii	7		190 mg/kg	Note 6
SODIUM DIACETATE	262ii	7		3000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481i, 482i	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		350 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335i,ii; 336i,ii; 337	7		600 mg/kg	Notes 2 & 45
TARTRAZINE	102	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161hi	4		100 mg/kg	

**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 µg/U, then the ADI of 33,000 U/kg bw becomes: $[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$
- Note 29 Reporting basis not specified.
- Note 30 As residual NO<sub>3</sub> ion.
- Note 31 Of the mash used.
- Note 32 As residual NO<sub>2</sub> ion.
- Note 33 As phosphorus.
- Note 34 Anhydrous basis.
- Note 35 For use in cloudy juices only.
- Note 36 Residual level.
- Note 37 As weight of nonfat milk solids.
- Note 38 Level in creaming mixture.
- Note 39 Only when product contains butter or other fats and oils.
- Note 40 INS 451i (pentasodium triphosphate) only, to enhance the effectiveness of benzoates and sorbates.
- Note 41 Use in breading or batter coatings only.
- Note 42 As sorbic acid
- Note 43 As tin.
- Note 44 As residual SO<sub>2</sub>.
- Note 45 As tartaric acid.
- Note 46 As thiodipropionic acid.
- Note 47 On egg yolk weight, dry basis.
- Note 48 For olives only.
- Note 49 For use on citrus fruits only.



- Note 50 For use in fish roe only.
- Note 51 For use in herbs only.
- Note 52 Excluding chocolate milk.
- Note 53 For use in coatings only.
- Note 54 For use in cocktail cherries and candied cherries only.
- Note 55 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 CO<sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.
- Note 61 For use in minced fish only.
- Note 62 As copper.
- Note 63 On amount of dairy ingredients.
- Note 64 Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65 Carryover from nutrient preparations.
- Note 66 As formaldehyde. For use in provolone cheese only.
- Note 67 Except for use in liquid egg whites at 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/dm<sup>2</sup> surface application to a maximum depth of 5 mm.
- Note 81 Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.
- Note 82 For use in shrimp; 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.

- 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  $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (106 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$
- Note 110 For use in frozen French fried potatoes only.
- Note 111 Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg
- Note 112 For use in grated cheese only.
- Note 113 Use level reported as acesulfame potassium equivalents.
- Note 114 Excluding cocoa powder.
- Note 115 For use in pineapple juice only.
- Note 116 For use in doughs only.
- Note 117 Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
- Note 118 Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.
- Note 119 Use level reported as aspartame equivalents.
- Note 120 Except for use in caviar at 2500 mg/kg.
- Note 121 Excluding fermented fish products at 1000 mg/kg.
- Note 122 Subject to national legislation of the importing country.
- Note 123 1000 mg/kg for beverages with pH greater than 3.5.
- Note 124 Only for products containing less than 7% ethanol.
- Note 125 For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126 For releasing dough in dividing or baking only.
- Note 127 As served to the consumer.
- Note 128 INS 334 (Tartaric Acid) only.
- Note 129 For use as an acidity regulator in grape juice.
- Note 130 Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).
- Note 131 As a result of use as a flavour carrier.
- Note 132 Except for use at 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).

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.