codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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Agenda Item 5 **CX/MMP 04/6/10**
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON MILK AND MILK PRODUCTS

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SPECIFIC FOOD ADDITIVES LISTING FOR THE CODEX STANDARD FOR FERMENTED MILK PRODUCTS

Governments and international organizations wishing to submit comments on the "Specific Food Additives Listing for the Codex Standard for Fermented Milk Products" are invited to do so **no later than 15 March 2004** to: Codex Committee on Milk and Milk Products, New Zealand Food Safety Authority, 68 - 86 Jervois Quay, P.O. Box 2835, Wellington, New Zealand (Facsimile: +64 4 463 2583 or E-mail: daniel.herd@nzfsa.govt.nz), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Via delle Terme di Caracalla, 00100 Rome, Italy (Fax No + 39.06.5705.4593; E-mail: codex@fao.org).

This paper contains the **introduction** that outlines the instructions for the CCMMP Drafting Group on fermented milk additives (page 1), the **background** that outlines relevant developments from CCMMP 5 to CCFAC 35 (p 1), the **summary of comments** from Drafting Group members (p 6), the Drafting Group **recommendations** to CCMMP 6 (p 7) and a **table of additives in fermented milks** at Attachment 1, page 8.

INTRODUCTION

The Report of the Fifth Session of the Codex Committee on Milk and Milk Products (CCMMP 5), 8-12 April 2002 in Wellington, New Zealand included the following under agenda item 3b:

The Committee decided that a drafting group under the direction of Australia, assisted by Argentina, Denmark, France, Germany, New Zealand, Spain, Switzerland, the United States, the European Community and the International Dairy Federation (IDF), would review and finalize the specific food additive listings and their respective corresponding maximum use levels for circulation, additional comment and further consideration at the next Session of the CCMMP. In taking this decision, the Committee agreed that the drafting group should take account of the Committee's discussions under agenda item 2, the above discussions under the current agenda item and written comments submitted.

At CCMMP 5, the Committee's discussions under agenda item 2, relevant to food additives were reported in Alinorm 03/11 as follows:

In regard to the Codex General Standard for Food Additives (GSFA), the Committee noted that decisions taken by the 34th meeting of the Codex Committee on Food Additives and Contaminants (CCFAC) related to the relationship between Codex commodity standards and the GSFA should be considered in the continued elaboration of standards for milk and milk products. These included general principles of the GSFA as well as the respective roles of the Codex Secretariat, Codex Commodity Committees and CCFAC. The Committee noted that the CCFAC discussion might lead to the revision of the Preamble to the GSFA and that in any case, the Committee should continue to follow the Codex Alimentarius Procedural Manual section concerning Relations Between Commodity Committees and General Committees.

BACKGROUND

There is debate within the CCFAC on the draft GSFA and the roles of the Commodity committees with respect to the regulation of food additives. Some delegations did not attend the 35th meeting of CCFAC in Tanzania in 2003, at which changes to the GSFA were discussed. Some delegations suggested that the Codex Alimentarius Procedural Manual is out of date and that CCFAC had decided in the past to update the section on food additives.

The 35th CCFAC "expressed general support for the generic table approach taken in the revised Codex Standard for Fermented Milks and the Draft Revised Codex Standard for Creams and Prepared Creams in addition to the specific listing of food additives and their respective use levels in the Standards."

"However, for the proper assessment of specific maximum levels, it was reaffirmed that information on the specific listing of food additives and their respective use levels was still required from Codex Commodity Committees in the endorsement process and in the context of the General Standard for Food additives and that a co-ordination process was necessary." (ALINORM 03/12A, paras. 32-33)

In summary the general table of food additives in the Codex Standard for Fermented Milk Products provides:

- Plain fermented milk products are not permitted to contain any food additives except for the functional classes of stabilizers and thickeners in reconstituted and recombined products.
- Plain fermented milks heat-treated after fermentation are permitted to contain stabilizers, thickeners, acids, acidity regulators and packaging gases.
- Only flavoured products are permitted to contain colours, sweeteners (as additives), emulsifiers and flavour enhancers.

The draft GSFA does not include flavourings or processing aids. It is not clear to the Drafting Group whether additives permitted by carry-over from non-dairy ingredients need to be included in the specific additive lists under the relevant categories. It is a much simpler task if they are not included. Furthermore, the current categories within the draft GSFA are very broad. The relevant categories for some of these products include dairy based drinks and dairy-based desserts (including non-fermented products), which can include non-dairy ingredients such as fruit and nuts.

The IDF has prepared a list of additives (Attachment 1), consistent with the draft GSFA as requested in terms of the instructions from CCFAC. This list however contains more additives, including some colours that were not considered at CCMMP 5. The Drafting Group regards the new IDF list as providing *prima facie* evidence of technological need. It is not clear to the Drafting Group considering the developments outlined above how the technological justification of the IDF list should be carried out, or whether this task will be undertaken by the CCFAC.

CCFAC & CAC ENDORSEMENT

CCFAC 35 in Tanzania in 2003 supported the table for general additive permissions in the CCMMP Standard for Fermented Milk Products at step 8, but noted the specific additives list with maximum limits was not included.

There was debate at CCFAC about some aspects of the draft GSFA, in particular on the maximum levels proposed within the draft GSFA. Some countries did not agree with the current position where any two countries providing a level is regarded as *prima facie* evidence of technological need. An alternative proposal for maximum levels that are widely permitted was discussed, but no agreement was reached. It should be noted that CCFAC had previously highlighted that the procedural manual needed an update on this matter.

At CCMMP 5, the following section for food additive permissions was included in the draft revised Standard for Fermented Milks. The Committee forwarded the draft revised Standard to the 25th session of Codex Alimentarius Commission for final adoption at step 8.

4 FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192 (Rev. 2-1999), additional additives may be present in the flavoured fermented milks as a result of carry-over from non-dairy ingredients.

	Fermented Milks		**Fermented Milks Heat-Treated After Fermentation**	
Additive class	**Plain**	**Flavoured**	**Plain**	**Flavoured**
Colours	-	X	-	X
Sweeteners	-	X	-	X
Emulsifiers	-	X	-	X
Flavour enhancers	-	X	-	X
Acids	-	X	X	X
Acidity regulators	-	X	X	X
Stabilizers	X[1]	X	X	X
Thickeners	X[1]	X	X	X
Preservatives	-	-	-	X
Packaging gases		X	X	X

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

- = The use of additives belonging to the class is not technologically justified

[1] = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

COMMENTS FROM THE DRAFTING GROUP MEMBERS

Most delegations supported the suggestion to allow the IDF to elaborate the specific additives in fermented milks. Some members of the Drafting group suggested to concentrate on the contentious matter of colourings permitted in flavoured products and let IDF deal with other additives.

Switzerland

The scope of this drafting group is to review and finalize the specific food additive listings and their respective corresponding maximum use levels for circulation, additional comment and further consideration at the next CCMMP. It is important to remember, that the additives section of the standard on fermented milk is excluded from adoption at Step 8 at the next CAC.

CCMMP is, according to the Codex Procedural Manual (p 84), the relevant Commodity Committee that should prepare a section on food additives in the draft commodity standard. The section should include the names of those additives which are considered to be technologically necessary or which are widely permitted for use in the food within maximum levels where appropriate. CCFAC endorses the additives proposed by CCMMP on the basis of technological justification. Therefore Switzerland is of the opinion that the drafting group should have a close look at the technological necessity of the additives foreseen within the additive classes we agreed on at the last CCMMP.

IDF

The attached Excel spreadsheet is based on Section 4 “Table of additive classes” (as approved by the 5th CCMMP) in the Fermented Milk standard and all applicable sections (covering any kind of fermented milk or fermented milk product) found in the GSFA. The additive provisions of the "old" Fermented Milks standards (A-11(a) and A-11 (b)) have also been included, as appropriate. [It should be noted that the asterisk found in the spreadsheet on "YES" for Stabilizers and Thickeners used in Plain Fermented Milks is meant to recognize the footnote in the Standard which restricts their use to "reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer".]

Although the list is rather extensive, we elected to start from as broad a perspective as possible in order to provide for consistency with the GSFA (in its current form) and the desire to avoid potential problems for the standard as additive technology evolves in the future. We do recognize, however, that this approach is not foolproof since many of the additive listings in the GSFA are at various stages in the Codex step process. The current status in the step process is noted for each additive in the spreadsheet. We also recognize that the CCMMP may wish to sanction a more restrictive list, but we did not feel we were in a position to limit additives for use in fermented milks which had already been recognized by government delegations via their input into the GSFA. IDF will, however, as part of the Drafting Group continue to scrutinize the list to make certain that the additives included in this list are actually in use by the world's fermented milk manufacturers and that the usage levels are appropriate. For example, we are currently looking at the appropriateness of sulfites for these products.

Australia (comments to IDF)

There is considerable debate within the CCFAC working party looking at additive levels within the draft GSFA. The division in views about levels in flavoured fermented milks is basically the same division of views about levels in the GSFA. CCMMP cannot resolve this debate but it may help if the IDF levels are presented clearly as evidence of technological need.

The IDF approach to levels, which were largely consistent with the GSFA proposed levels is correct. The context of the draft GSFA levels was on *prima facie* evidence of “technological need”. These levels may be reduced based on “technological justification” but there is no clear method for doing this for products in international trade. Most countries seem to want to impose their own national “technologically justified” levels into the Codex standards, which is not very practical. Some delegations are also using a “no additives” or “limited number” of additives approach, but again this is not practical as many countries (including Australia) do not even agree with the Codex definition of an additive and have nationally “justified” levels.

CCFAC, with advice from JECFA have to endorse the levels for additives proposed by CCMMP considering intakes from all sources. What CCFAC requires is evidence of technological need as IDF is supplying, but CCMMP is charged with providing “justified” levels, without clear instructions on how to do this.

The drafting group discussion should be limited to the colours, which were the most contentious issue. CCFAC endorsed the table of additives, which basically limits this discussion to flavoured fermented milks. A complication is that the draft GSFA does not yet include flavourings.

In summary the IDF proposed levels are what CCFAC asked for but some moderation may occur both at CCMMP 6 and at CCFAC 36.

Spain

GENERAL COMMENTS - Having several additives with a variety of functions may lead to error, as the user may think that each function has a MAXIMUM LEVEL assigned to it. They should be gathered in a comprehensive list with the different functions they may have in common. This should be labelled with its technological function on the food (in the context of those established by JECFA), which should be assigned by the manufacturer.

Colours:

123	Amaranth	ADI	0-0.50 mg/kg
127	Erythrosine	ADI	0-0.10 mg/kg
128	Red 2 G	ADI	0-0.10 mg/kg
151	Brilliant Black BN	ADI	0-1 mg/kg
155	Brown HT	ADI	0-1.50 mg/kg
160 b	Annatto	ADI	0-0.065 mg/kg
161 g	Canthaxanthin	ADI	0-0.05 mg/kg

They all have very low ADIs and should not be added to those food products that are consumed by the majority of the population, primarily children, as they may exceed the intake established for these additives.

Sweeteners:

The use of polyols as sweeteners in fermented milks and flavoured milks heat-treated after fermentation, may produce a laxative effect, especially when the products are fluid or semi-fluid. Therefore, the use of 420, 421, 953 and 967 should not be proposed for those products. If the proposed use involves another function, and this must be as a humectant, the levels used when the additive is a sweetener are not justified, which means that polyols could be kept as humectants, but in smaller levels.

Phosphates:

This group of additives should not appear on the list with different technological functions, as the manufacturer of the food product will label the product with the technological action of the additive. Also, the proposed levels are very high, and ADI for phosphates is in the order of 0-70 mg/kg (*Note from Australia: should be mg/kg of body weight*), but that is from all sources and this level is not technologically justified.

Intense sweeteners (950, 951, 952, 954 & 957):

Having these additives twice, as Sweeteners and Flavour enhancers, is not justified with the same levels, as it may mislead the consumer. Also, an additive with a specified ADI, as 950 and 957, cannot appear on the proposal with a GMP level.

Acids:

This group of additives appears twice, under this function and as acidity regulators, which may mislead the user.

Acidity regulators

SO_2 Generators:

The use of this group of additives is not justified in this case, as they do not act as acidity regulators or as stabilisers. They are preservatives, and other additives are proposed for that purpose. Their use cannot be considered for flavoured fermented milks, or for milks heat-treated after fermentation, natural or flavoured.

Stabilisers:

Additives 200 – 203, Sorbic acid and Sorbates, which have a clear and defined preservative action, cannot be used in all products, natural or flavoured, in levels that may inhibit microbial development and with a "stabilising" function. In the case of INS 475, Polyglycerol esters of fatty acids, in natural milk, heat treated or not, total intake of the additive would be contained in 200 g of food, therefore, the proposed level of 30,000 mg should be lowered. It appears that the proposed use of 541i and 541ii; acid and basic Aluminium sodium phosphate, respectively, in this type of product, is not technologically justified. Also, the weekly admissible intake of Aluminium should be taken into account, because the ADI for this product is conditioned by the (PTWI = permitted tolerable weekly intake) 7 mg/kg of body weight per week established for Aluminium. The proposed levels for Polyols in stabilising function are extremely high. Also, taking into account that one intake of 20 g of a polyol has a laxative effect, the amounts of 50,000 mg/kg and 30,000 mg/kg should be reduced.

Preservatives:

The use of preservatives in products that have undergone heat treatment is not technologically justified and should be reconsidered.

Regarding the Recommendations, we would like to suggest the reconsideration of the last recommendation – low ADIs do not necessarily lead to the exclusion of the use of additives, being made by the Group in charge of drafting the proposal.

The type of product such as fermented milk and its high consumption by all kind of population (children, elderly, sick people, etc.) should carefully consider certain additives –such as colourings with low ADIs, that could be replaced by other additives with similar function and with a higher safety margin in relation to intake levels.

On the other hand, the technological need for the use of these additives in these food products should be presented by the Food Products Committees directly to the CCFAC for approval. In the GSFA, proposals should be underwritten by a technological justification on the use of these proposed additives, which in this case should be reviewed by the CCMMP.

New Zealand

You have summarised the issues very well, and the recommendations are appropriate. In particular we support the simplification of the listing that will follow from listing by primary function, and omitting those that are covered by the carry-over principle. The list could be simplified further by combining (where possible) the listings that have roman numerals, e.g. 339, sodium phosphates. However this is only a formatting matter, to improve presentation and ease of use.

USA

General Comments

- The U.S. believes that the concept of "prima facie evidence of technological need" based on the approach taken by the CCFAC in developing the GSFA is being inappropriately applied and does not believe that the CCMMP should adopt the position that by virtue of its appearance on the list that "prima facie evidence of technological need" has been established for any given additive. The approach taken by CCFAC has been to assume that if a country reports the use of an additive in a particular food category, this is prima facie evidence of technological need. If a country does not agree that the use of the additive in that particular food category is technologically needed, then there is a process for resolving whether the use is actually necessary. The approach taken by CCFAC does not mean that any proposed use of an additive is automatically accepted.
- The U.S. does not agree that the drafting group discussion relative to the list should be confined to colors. The U.S. feels that the drafting group should look at the technological necessity of the additives.
- The U.S. feels that the CCMMP should focus on food additives that perform the technological effects agreed to by the 5th Session of the CCMMP and if necessary their maximum use levels.

- The U.S. feels that it is important for the functional use of the additives listed to be consistent with the functional uses assigned in the INS standard.
- The U.S. suggests that food additives with multifunctions be listed once, along with their functional uses and permissible level(s).

Specific Comments

Acidity Regulators

The U.S. does not feel that sulfites are justified for use as acidity regulators. The functional uses assigned to these additives in the INS standard are preservatives, antibrowning and antioxidants.

Stabilizers

The U.S. does not feel that sorbic acid and sorbates are justified for their use as stabilizers. There functional uses according to the INS standard are primarily as preservatives.

Colors

The U.S. would like to provide the following information for consideration by the Committee.

The U.S. notes that the following food colors require certification by the U.S. Food and Drug Administration. The use of non-certified colors in foods is a violation under U.S. law.

INS No.	Color	FD&C Certification No.
102	Tartrazine	FD& C Yellow No. 5
110	Sunset Yellow FCF	FD&C Yellow No. 6
127	Erythrosine	FD&C Red No. 3
129	Allura Red	FD&C Red No. 40
132	Indigotine	FD& C Blue No.2
133	Brilliant Blue FCF	FD&C Blue No. 1
143	Fast Green FCF	FD&C Green No. 3

The U.S. also notes that the following colors are unapproved for use in foods sold in the U.S. Foods containing these colors are deemed adulterated when sold in the U.S.

INS No.	Color
104	Quinoline Yellow
122	Azorubine
123	Amaranth
124	Ponceau 4R
128	Red 2G
151	Brilliant Black PN
172i	Iron Oxide
172ii	Iron Oxide
172iii	Iron Oxide
181	Tannic Acid

In the U.S. the above colors are considered to have public health safety concerns. We note that the 35th Session of Joint FAO/WHO Expert Committee on Food Additives (JECFA, 1989) assigned an acceptable daily intake (ADI) "Not Specified" for the use of tannic acid as a "filtering aid where the application of good manufacturing practice ensures that it is removed from food after use."

Sweeteners

The U.S. feels that the use of cyclamates is not technologically justified based on unresolved safety concerns. The U.S. notes that the sweetener list may be incomplete.

Emulsifiers

The U.S, notes that the additive class entitled "emulsifiers" contains emulsifying salts which are not the same as emulsifiers. The U.S. also notes that this category contains several compounds whose functional uses as listed in the INS standard are not considered emulsifiers.

Preservatives

The U.S. feels that the use of preservatives in products which have undergone a bactericidal heat treatment is not technologically justified. The U.S. notes that the preservative list appears to be incomplete as it does not contain some of the preservatives listed as either acidity regulators or stabilizers.

Flavor Enhancers

The U.S. notes that the flavor enhancer list appears to be incomplete. There does not appear to be any ketones listed.

SUMMARY OF COMMENTS

The major issues raised in comments on IDF table (of proposed levels of additives in fermented milks) from the Drafting Group members can be summarised as follows:

1. Technological need/justification

The IDF proposed levels appear to be be based on the concept of technological need as requested by CCFAC, although clear instructions from CCFAC are required as to who does the technological justification, both for permission of additives and for specific levels. It should be noted that the levels in the draft GSFA are based on *prima facie* evidence of technological need from national regulations of at least two countries. Some countries want to revise the levels on the basis of " widely permitted" as required by the Codex Alimentarius Procedural Manual.

2. Primary function

The IDF table lists some additives under the number of functions which may cause confusion (the user may think that each function has a maximum level assigned to it). One listing under a primary function determined by the manufacturer would simplify the table and prevent possible misunderstanding.

3. Carry over principle

There is confusion about the need to list additives present as carry over from ingredients in fermented milk products. If the carry-over principle applies to additives and processing aids, then there is no need to list the sulphites (from fruit) or parabens (from flavours). This is complicated as this issue has not been resolved at CCFAC. The table will be much simpler if additives from carry-over do not have to be specifically listed in each category. Conversely, the table may be much longer when other additives carried over from ingredients are considered.

4. Acceptable daily intakes

There is general concern about the use of additives with low ADIs. JECFA has determined acceptable daily intakes which are safe. The levels of additives in the GSFA are not safety levels but must be assessed against the ADIs considering levels of intake from all sources (eg levels of colours from fermented milks could be insignificant compared to levels of colours from eg confectionery and soft drinks).

5. Specific comments

Specific comments for consideration by CCMMP 6 were submitted by the USA and Spain (on individual additives) and by New Zealand (on formatting).

RECOMMENDATIONS

The Drafting Group recommends that:

- the revised IDF table of additives in fermented milks (attached here) be forwarded to CCFAC clearly identified as being based on prima facie evidence of technological need;

- CCMMP request clarification from CCFAC on the principles to be used in the process of technological justification of the use specific additives and their levels of use;
- CCMMP approve the principle of primary function of additives with more that one permission level, allowing for flexibility in the performance of other functions as required by manufacturers;
- CCMMP request clarification from CCFAC that where additives are carried over from permissions in ingredients, these additives do not need to be listed again in the standard for fermented milk; and
- CCMMP confirm that low ADIs do not necessarily lead to the exclusion of the use of additives.

ATTACHMENT 1: Standard for Fermented Milks: Food Additives

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	Additive Name	Plain			Flavoured			Plain			Flavoured		
Additive Class			Permitted?	Max Level	Source	Permitted?	Max Level	Source	Permitted ?	Max Level	Source	Permitted?	Max Level	Source
Colours			**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**	**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**
	100i	Curcumin					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	101i	Riboflavin From Bacillus Subtilis					GMP	01.7, step 6					GMP	01.7, step 6
	101ii	Riboflavin 5'-Phosphate Sodium					GMP	01.7, step 6					GMP	01.7, step 6
	102	Tartrazine					300 mg/kg	01.7, step 6					300 mg/kg	01.7, step 6
	104	Quinoline Yellow					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	110	Sunset Yellow FCF					300 mg/kg	01.7, step 6					300 mg/kg	01.7, step 6
	120	Carmines					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	122	Azorubine					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	123	Amaranth					300 mg/kg	01.7, step 6					300 mg/kg	01.7, step 6
	124	Ponceau 4R					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	127	Erythrosine					300 mg/kg	01.7, step 6					300 mg/kg	01.7, step 6
	128	Red 2G					30 mg/kg	01.7, step 6					30 mg/kg	01.7, step 6
	129	Allura Red AC					300 mg/kg	01.7, step 6					300 mg/kg	01.7, step 6
	132	Indigotine					300 mg/kg	01.7, step 6					300 mg/kg	01.7, step 6
	133	Brilliant Blue; FCFC					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	141i	Chlorophylls, Copper Complexes					300 mg/kg	01.7, step 6					300 mg/kg	01.7, step 6
	141i	Chlorophylls, Copper Complexes					500 mg/kg	01.7, step 3					500 mg/kg	01.7, step 3
	141ii	Chlorophylls, Copper Complexes, Sodium And Potassium Salts					200 mg/kg	01.7, step 6					200 mg/kg	01.7, step 6
	141ii	Chlorophylls, Copper Complexes, Sodium And Potassium Salts					500 mg/kg	01.7, step 3					500 mg/kg	01.7, step 3
	143	Fast Green FCF					100 mg/kg	01.7, step 8					100 mg/kg	01.7, step 8
	150a	Caramel Colour, Class I; Plain					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	150b	Caramel Colour, Class Ii;					160 mg/kg	01.7, step 3					160 mg/kg	01.7, step 3
	150c	Caramel Colour, Class Iii;					2000 mg/kg	01.7, step 8					2000 mg/kg	01.7, step 8
	150d	Caramel Colour, Class Iv;					2000 mg/kg	01.7, step 8					2000 mg/kg	01.7 step 8
	151	Brilliant Black PN;					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	155	Brown HT;					150 mg/kg	01.7, step 6					150 mg/kg	01.7, step 6
	160a	Carotenes					200 mg/kg	01.7, step 6					200 mg/kg	01.7, step 6
	160a (ii)	Carotenes (Vegetable); Natural Extacts					GMP	01.7, step 6					GMP	01.7, step 6
	160b	Annatto Extracts;					100 mg/kg	01.7, step 6					100 mg/kg	01.7, step 6
	160e	Beta-Apo-8'-Carotenal					200mg/kg	01.7, step 6					200mg/kg	01.7, step 6
	160f	Beta-Apo-8'-Carotenoic Acid, Methyl And Ethyl Esters					200mg/kg	01.7, step 6					200mg/kg	01.7, step 6
	161g	Canthaxanthin					GMP	01.7, step 6					GMP	01.7, step 6
	163ii	Grape Skin Extract					100 mg/kg	01.7, step 6					100 mg/kg	01.7, step 6
	172i	Iron Oxide Black					GMP	01.7, step 6					GMP	01.7, step 6
	172ii	Iron Oxide Red					GMP	01.7, step 6					GMP	01.7, step 6
	172iii	Iron Oxide Yellow					GMP	01.7, step 6					GMP	01.7, step 6
	181	Tannic Acid; Tannins (Food Grade)					400 mg/kg	01.7, step 6					400 mg/kg	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	Additive Name	Plain			Flavoured			Plain			Flavoured		
Additive Class			**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**
Sweeteners			**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**	**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**
	420	Sorbitol (Including Sorbitol Syrup)					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	421	Mannitol					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	636	Maltol					200 mg/kg	01.7, step 6					200 mg/kg	01.7, step 6
	637	Ethyl Maltol					200 mg/kg	01.7, step 6					200 mg/kg	01.7, step 6
	950	Acesulfame Potassium					GMP	01.2, step 6					GMP	01.2, step 6
	951	Aspartame					3,000 mg/kg	01.7.1, step 6					3,000 mg/kg	01.7, step 6
	952	Cyclamates					250 mg/kg	01.7, step 6					250 mg/kg	01.7, step 6
	953	Isomalt					GMP	01.2.1.1, step 6					GMP	01.2.1.2, step 6
	954	Saccharin					200 mg/kg	01.7.1, step 6					200 mg/kg	01.7.1, step 6
	955	Sucralose					400 mg/kg	01.7, step 6					400 mg/kg	01.7, step 6
	956	Alitame					100 mg/kg	01.27 step 6					100 mg/kg	01.27 step 6
	957	Thaumatin					GMP	01.2, step 3					GMP	01.2, step 3
	967	Xylitol					30,000 mg/kg	01.2, step 3					GMP	01.2.1.2, step 6
	968	Erythritol					40,000 mg/kg	01.2, step 3					40,000 mg/kg	01.2, step 3
Additive Class			**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**
Emulsifiers			**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**	**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**
	325	Sodium Lactate					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	331i	Sodium Dihydrogen Citrate					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	331iii	Trisodium Citrate					1500 mg/kg	01.2.1, step 6					1500 mg/kg	01.2.1, step 6
	332i	Potassium Dihydrogen Citrate					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	332iii	Tripotassium Citrate					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	334	L(+)-Tartaric Acid					2000 mg/kg	01.7, step 6					2000 mg/kg	01.7, step 6
	335i	Monosodium L(+)-Tartrate					2000 mg/kg	01.7, step 6					2000 mg/kg	01.7, step 6
	335ii	Sodium L(+)-Tartrate					2000 mg/kg	01.7, step 6					2000 mg/kg	01.7, step 6
	336i	Tartrate					2000 mg/kg	01.7, step 6					2000 mg/kg	01.7, step 6
	336ii	Tartrate					2000 mg/kg	01.7, step 6					2000 mg/kg	01.7, step 6
	337	Potassium Sodium L(+)-Tartrate					2000 mg/kg	01.7, step 6					2000 mg/kg	01.7, step 6
	338	Phosphoric Acid					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	339i	Sodium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	339ii	Disodium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
			Plain			Flavoured			Plain			Flavoured		
	INS Number	**Additive Name**												
	339iii	Trisodium Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	340i	Potassium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	340ii	Dipotassium Hydrogen Phosphate					8,800 mg/kg *	01.7, ste 6					8,800 mg/kg *	01.7, step 6
	340iii	Tripotassium Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	341i	Calcium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	341ii	Calcium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	341iii	Tricalcium Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	342i	Ammonium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	342ii	Diammonium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	343ii	Magnesium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	343iii	Trimagnesium Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	400	Alginic Acid					5,000 mg/kg	01.2.1.2, step 6					5,000 mg/kg	01.2.1.2, step 6
	401	Sodium Alginate					GMP	01.2, step 3					5,000 mg/kg	01.2.1.2, step 6
	402	Potassium Alginate					5,000 mg/kg	01.2.1.2, step 6					5,000 mg/kg	01.2.1.2, step 6
	403	Ammonium Alginate					5,000 mg/kg	01.2.1.2, step 6					5,000 mg/kg	01.2.1.2, step 6
	404	Calcium Alginate					5,000 mg/kg	01.2.1.2, step 6					5,000 mg/kg	01.2.1.2, step 6
	405	Propylene Glycol Alginate					10,000 mg/kg	01.7, step 6					10,000 mg/kg	01.7, step 6
	406	Agar					5,000 mg/kg	01.1.2.1.2, step 6					5,000 mg/kg	01.1.2.1.2, step 6
	407	Carrageenan					5,000 mg/kg	01.7, step 6					5,000 mg/kg	01.7, step 6
	410	Carob Bean Gum					5,000 mg/kg	01.2.1.2, step 6					5,000 mg/kg	01.2.1.2, step 6
	412	Guar Gum					5,000mg/kg	01.2.1.2, step 6					5,000mg/kg	01.2.1.2, step 6
	413	Tragacanth Gum					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	414	Gum Arabic					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
			Plain			Flavoured			Plain			Flavoured		
	INS Number	**Additive Name**												
	416	Karaya Gum					200 mg/kg	01.2.1.1, step 6					5000 mg/kg	01.2.1.2, step 6
	418	Gellan Gum					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	420	Sorbitol (Including Sorbitol Syrup)					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	421	Mannitol					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	422	Glycerol					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	425	Konjac Flour					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	440	Pectins (Amidated and Non-Amidated)					GMP	01.2.1.1, step 6					10,000 mg/kg	01.2.1.2, step 6
	450i	Disodium Pyrophosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	450iii	Tetrasodium Pyrophosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	450v	Tetrapotassium Pyrophosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	450vi	Dicalcium Pyrophosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	451i	Pentasodium Triphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	451ii	Pentapotassium Triphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	452i	Sodium Polyphosphates, Glassy					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	452ii	Potassium Polyphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	452iv	Calcium Polyphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	452v	Ammonium Polyphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	460i	Microcrystalline Cellulose					GMP	01.2.1.1, step 6					20,000 mg/kg	01.2.1.2, step 6
	460ii	Powdered Cellulose					GMP	01.2.1.1, step 6					GMP	01.2.1.2, step6
	461	Methyl Cellulose					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	463	Hydroxypropyl Cellulose					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	464	Hydroxypropyl Methyl Cellulose					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	465	Methyl Ethyl Cellulose					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	**Additive Name**	**Plain**			**Flavoured**			**Plain**			**Flavoured**		
	466	Sodium Carboxymethyl Cellulose					GMP	01.2, step 3					5,000 mg/kg	01.2.1.2, step 6
	470	Salts Of Myristic, Palmitic And Stearic Acids (Calcium, Potassium, Sodium)					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	470	Salts of Oleic Acid (Calcium, Potassium, Sodium)					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
Additive Class			**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted ?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**
Emulsifiers			**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**	**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**
	471	Mono and diglycerides					5000mg/kg	01.2, step 6					5000mg/kg	01.2, step 6
	472b	Lactic and Fatty Acid Esters of Glycerol					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	472c	Citric And Fatty Acid Esters Of Glycerol					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	472e	Diacetyltartaric and Fatty Acid Esters of Glycerol					10,000 mg/kg	01.7, step 6					10,000 mg/kg	01.7, step 6
	472f	Tartaric Acetic & Fatty Acid Esters of Glycerol (Mixed)					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	473	Sucrose Esters of Fatty Acids					10,000 mg/kg	01.7, step 6					10,000 mg/kg	01.7, step 6
	474	Sucroglycerides					5,000 mg/kg	01.7, step 6					5,000 mg/kg	01.7, step 6
	475	Polyglycerol Esters of Fatty Acids					10,000 mg/kg	07.1, step 6					10,000 mg/kg	01.2.1, step 6
	476	Polyglycerol Esters Of Interesterified Ricinoleic Acid					5,000 mg/kg	01.7, step 6					5,000 mg/kg	01.7, step 6
	477	Propylene Glycol Esters Of Fatty Acids					5,000 mg/kg	01.7, step 8					5,000 mg/kg	01.7, step 8
	480	Dioctyl Sodium Sulfosuccinate					25 mg/kg	01.1.2, step 6					25 mg/kg	01.1.2, step 6
	481i	Sodium Stearoyl-2-Lactylate					10,000 mg/kg	01.7, step 6					10,000 mg/kg	01.7, step 6
	482i	Calcium Stearoyl-2-Lactylate					10,000 mg/kg	01.7, step 6					10,000 mg/kg	01.7, step 6
	483	Stearoyl Tartrate					5,000 mg/kg	07.1, step 6					5,000 mg/kg	07.1, step 6
	491	Sorbitan Monostearate					5,000 mg/kg	01.7, step 6					5,000 mg/kg	01.7, step 6
	492	Sorbitan Tristearate					5,000 mg/kg	01.7, step 6					5,000 mg/kg	01.7, step 6
	493	Sorbitan Monolaurate					5,000 mg/kg	01.7, step 6					5,000 mg/kg	01.7, step 6
	494	Sorbitan Monooleate					5,000 mg/kg	01.7, step 6					5,000 mg/kg	01.7, step 6
	495	Sorbitan Monopalmitate					5,000 mg/kg	01.7, step 6					5,000 mg/kg	01.7, step 6
	541i	Sodium Aluminium Phosphate, Acidic					2,000 mg/kg	01.7, step 6					2,000 mg/kg	01.7, step 6
	541ii	Sodium Aluminium Phosphate, Basic					2,000 mg/kg	01.7, step 6					2,000 mg/kg	01.7, step 6
	542	Bone Polyphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	953	Isomalt					GMP	01.2.1.1, step 6					GMP	01.2.1.2, step 6
	954	Saccharin					200 mg/kg	01.7.1, step 6					200 mg/kg	01.7.1, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	**Additive Name**	**Plain**			**Flavoured**			**Plain**			**Flavoured**		
	965	Maltitol and Maltitol Syrup					50,000 mg/kg	01.2, step 3					50,000 mg/kg	01.2, step 3
	966	Lactitol					30,000 mg kg	01.2, step 3					30,000 mg kg	01.2, step 3
	967	Xylitol					30,000 mg/kg	01.2, step 3					GMP	01.2.1.2, step 6
	1400	Dextrins, White and Yellow, Roasted Starch					GMP	01.2, step 3					GMP	01.2, step 3
	1401	Acid Treated Starch					GMP	01.2, step 3					GMP	01.2, step 3
	1403	Bleached Starch					GMP	01.2, step 3					GMP	01.2, step 3
	1404	Oxidized Starch					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	1405	Enzyme Treated Starch					GMP	01.2, step 3					GMP	01.2, step 3
	1410	Monostarch Phosphate					GMP	01.2, step 3					GMP	01.2, step 3
	1412	Distarch Phosphate					GMP	01.2, step 3					GMP	01.2, step 3
	1414	Acetylated Distarch Phosphate					GMP	01.2.1.2, step 6					GMP	01.2.1.2, step 6
	1420	Starch Acetate					GMP	01.2, step 3					GMP	01.2, step 3
	1422	Acetylated Distarch Adipate					GMP	01.2, step 3					GMP	01.2, step 3
	1440	Hydroxypropyl Starch					5,000mg/kg	01.2.1.2, step 6					5,000mg/kg	01.2.1.2, step 6
	1442	Hydroxypropyl Distarch Phosphate					GMP	01.2, step 3					GMP	01.2, step 3
	1450	Starch Sodium Octenyl Succinate					GMP	01.2, step 3					GMP	01.2, step 3
	1520	Propylene Glycol					10,000 mg/kg	01.7, step 6					10,000 mg/kg	01.7, step 6

	INS Number	**Additive Name**	**Plain**			**Flavoured**			**Plain**			**Flavoured**		
Additive Class			**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted ?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**
Fl Enhancers			**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**	**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**
	338	Phosphoric Acid					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	339i	Sodium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	339ii	Disodium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	339iii	Trisodium Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	340i	Potassium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	340ii	Dipotassium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	**Additive Name**	**Plain**			**Flavoured**			**Plain**			**Flavoured**		
	340iii	Tripotassium Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	341i	Calcium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	341ii	Calcium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	341iii	Tricalcium Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	342ii	Diammonium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	343ii	Magnesium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	450i	Disodium Pyrophosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	450iii	Tetrasodium Pyrophosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	450v	Tetrapotassium Pyrophosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	450vi	Dicalcium Pyrophosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	451i	Pentasodium Triphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	451ii	Pentapotassium Triphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	452i	Sodium Polyphosphates, Glassy					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	452ii	Potassium Polyphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	452iv	Calcium Polyphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	452v	Ammonium Polyphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	542	Bone Polyphosphate					8,800 mg/kg *	01.7, step 6					8,800 mg/kg *	01.7, step 6
	636	Maltol					200 mg/kg	01.7, step 6					200 mg/kg	01.7, step 6
	950	Acesulfame Potassium					GMP	01.2, step 6					GMP	01.2, step 6
	951	Aspartame					3,000 mg/kg	01.7, step 6					3,000 mg/kg	01.7.1, step 6
	952	Cyclamates					250 mg/kg	01.7, step 6					250 mg/kg	01.7, step 6
	954	Saccharin					200	01.7, step 6					200	01.7, step 6
	957	Thaumatin					GMP	01.2, step 3					GMP	01.2, step 3

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	Additive Name	Plain			Flavoured			Plain			Flavoured		
Additive Class			**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**
Acids			**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**
	260	Acetic Acid, Glacial					GMP	01.2.1.2, step 6		GMP	01.2.1, step 6		GMP	01.2.1.2, step 6
	270	Lactic Acid					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	296	Malic Acid					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	297	Fumaric Acid					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	330	Citric Acid					1,500 mg/kg	01.2.1, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	334	L(+)-Tartaric Acid					2000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6
	338	Phosphoric Acid					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	355	Adipic Acid					6,000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		6,000 mg/kg	01.7, step 6
	507	Hydrochloric Acid					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
Additive Class			**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**
Acidity Reg.			**NO**	**N/A**	**N/A**	**YES**	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**
	220	Sulfur Dioxide					100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	221	Sodium Sulfite					100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	222	Sodium Hydrogen Sulfite					100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	223	Sodium Metabisulfite					100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	224	Potassium Metabisulfite					100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	225	Potassium Sulfite					100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	227	Calcium Hydrogen Sulfite					100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	260	Acetic Acid, Glacial					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	270	Lactic Acid					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	296	Malic Acid					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	297	Fumaric Acid					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	322	Lecithin					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	325	Sodium Lactate					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	326	Potassium Lactate					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	**Additive Name**	**Plain**			**Flavoured**			**Plain**			**Flavoured**		
	330	Citric Acid					1,500 mg/kg	01.2.1, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	331i	Sodium Dihydrogen Citrate					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	332i	Potassium Dihydrogen Citrate					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	332ii	Tripotassium Citrate					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	332iii	Tripotassium Citrate					GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	334	L(+)-Tartaric Acid					2000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6
	335i	Monosodium L(+)-Tartrate					2000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6
	335ii	Sodium L(+)-Tartrate					2000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6
	336i	Tartrate					2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6
	337	Potassium Sodium L(+)-Tartrate					2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6
	339i	Sodium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	339ii	Disodium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	339iii	Trisodium Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	340i	Potassium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	340ii	Dipotassium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	340iii	Tripotassium Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	341i	Calcium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	341ii	Calcium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	341iii	Tricalcium Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	342i	Ammonium Dihydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	342ii	Diammonium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	343ii	Magnesium Hydrogen Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	343iii	Trimagnesium Phosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	355	Adipic Acid					6,000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		6,000 mg/kg	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	Additive Name	Plain			Flavoured			Plain			Flavoured		
	356	Sodium Adipate					6,000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		6,000 mg/kg	01.7, step 6
	357	Potassium Adipate					6,000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		6,000 mg/kg	01.7, step 6
	421	Mannitol					GMP	01.2.1.2, step 6		GMP	01.2, step 3		GMP	01.2.1.2, step 6
	450i	Disodium Pyrophosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	450iii	Tetrasodium Pyrophosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	450v	Tetrapotassium Pyrophosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	450vi	Dicalcium Pyrophosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	451i	Pentasodium Triphosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	451ii	Pentapotassium Triphosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	452i	Sodium Polyphosphates, Glassy					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	452ii	Potassium Polyphosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	452iv	Calcium Polyphosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	452v	Ammonium Polyphosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	460i	Microcrystalline Cellulose					GMP	01.2.1.1, step 6		20,000 mg/kg	01.2.1.2, step 6		20,000 mg/kg	01.2.1.2, step 6
	460ii	Powdered Cellulose					GMP	01.2.1.1, step 6		GMP	01.2.1.1, step 6		GMP	01.2.1.2, step 6
	504i	Magnesium Carbonate					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	504ii	Magnesium Hydrogen Carbonate					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	507	Hydrochloric Acid					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	528	Magnesium Hydroxide					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	542	Bone Polyphosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6			
	575	Glucono delta-Pentapotassium					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	542	Bone Polyphosphate					8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6			
	575	Glucono delta-Pentapotassium					GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	Additive Name	Plain			Flavoured			Plain			Flavoured		
	541i	Sodium Aluminium Phosphate, Acidic				2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6	
	541ii	Sodium Aluminium Phosphate, Basic				2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6	
Additive Class			**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted ?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**
Stabilizers			**YES***	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**
	200	Sorbic Acid		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6
	201	Sodium Sorbate		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6
	202	Potassium Sorbate		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6
	203	Calcium Sorbate		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6		1000 mg/kg	01.7, step 6
	220	Sulfur Dioxide		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	221	Sodium Sulfite		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	222	Sodium Hydrogen Sulfite		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	223	Sodium Metabisulfite		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	224	Potassium Metabisulfite		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	225	Potassium Sulfite		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	227	Calcium Hydrogen Sulfite		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6		100 mg/kg	01.7, step 6
	290	Carbon Dioxide		GMP	01.2, step 6		GMP	01.2, step 6		GMP	01.2, step 6		GMP	01.2, step 6
	297	Fumaric Acid		GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	325	Sodium Lactate		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	331i	Sodium Dihydrogen Citrate		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	331iii	Trisodium Citrate		1500 mg/kg	01.2.1, step 6		1500 mg/kg	01.2.1, step 6		1500 mg/kg	01.2.1, step 6		1500 mg/kg	01.2.1, step 6
	332i	Potassium Dihydrogen Citrate		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	332iii	Tripotassium Citrate		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	334	L(+)-Tartaric Acid		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6
	335ii	Sodium L(+)-Tartrate		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6
	336i	Tartrate		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6
	336ii	Tartrate		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6
	337	Potassium Sodium L(+)-Tartrate		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6
	338	Phosphoric Acid		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	339i	Sodium Dihydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	339ii	Disodium Hydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	339iii	Trisodium Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	340i	Potassium Dihydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6

			Fermented Milks				Fermented Milks Heat Treated After Fermentation			
	INS Number	**Additive Name**	**Plain**		**Flavoured**		**Plain**		**Flavoured**	
	340ii	Dipotassium Hydrogen Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	340iii	Tripotassium Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	341i	Calcium Dihydrogen Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	341ii	Calcium Hydrogen Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	341iii	Tricalcium Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	342i	Ammonium Dihydrogen Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	342ii	Diammonium Hydrogen Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	343ii	Magnesium Hydrogen Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	343iii	Trimagnesium Phosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	400	Alginic Acid	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	401	Sodium Alginate	GMP	01.2, step 3	GMP	01.2, step 3	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	402	Potassium Alginate	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	403	Ammonium Alginate	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	404	Calcium Alginate	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	405	Propylene Glycol Alginate	GMP	01.2, step 3	10,000 mg/kg	01.7, step 6	5,000 mg/kg	01.2.1.2, step 6	10,000 mg/kg	01.7, step 6
	406	Agar	5,000 mg/kg	01.1.2.1.2, step 6	5,000 mg/kg	01.1.2.1.2, step 6	5,000 mg/kg	01.1.2.1.2, step 6	5,000 mg/kg	01.1.2.1.2, step 6
	407	Carrageenan	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.7, step 6	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.7, step 6
	407a	Processed Eucheuma Seaweed	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.7, step 6	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.7, step 6
	410	Carob Bean Gum	GMP	01.2, step 3	5,000 mg/kg	01.2.1.2, step 6	GMP	01.2, step 3	5,000 mg/kg	01.2.1.2, step 6
	412	Guar Gum	GMP	01.2, step 3	5,000mg/kg	01.2.1.2, step 6	GMP	01.2, step 3	5,000mg/kg	01.2.1.2, step 6
	413	Tragacanth Gum	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	414	Gum Arabic	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	415	Xanthan Gum	GMP	01.2.1.1, step6	GMP	01.2.1.1, step 6	5000 mg/kg	01.2.1.2, step 6	5000 mg/kg	01.2.1.2, step 6
	416	Karaya Gum	200 mg/kg	01.2.1.1, step 6	200 mg/kg	01.2.1.1, step 6	2000 mg/kg	01.2.1.2, step 6	2000 mg/kg	01.2.1.2, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	**Additive Name**	**Plain**			**Flavoured**			**Plain**			**Flavoured**		
	417	Tara Gum		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	418	Gellan Gum		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	420	Sorbitol (Including Sorbitol Syrup)		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	421	Mannitol		GMP	01.2, step 3		GMP	01.2.1.2, step 6		GMP	01.2, step 3		GMP	01.2.1.2, step 6
	422	Glycerol		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	425	Konjac Flour		GMP	01.2, step 3		GMP	01.2.1.2, step 6		GMP	01.2, step 3		GMP	01.2.1.2, step 6
	432	Polyoxyethylene (20) Sorbitan Monolaurate		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6
	433	Polyoxyethylene (20) Sorbitan Monooleate		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6
	434	Polyoxyethylene (20) Sorbitan Monopalmitate		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6
	435	Polyoxyethylene (20) Sorbitan Monostearate		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6
	436	Polyoxyethylene (20) Sorbitan Tristearate		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		6,000 mg/kg	01.7, step 6
	440	Pectins (Amidated and Non-Amidated)		GMP	01.2.1.1, step 6		GMP	01.2.1.1, step 6		10,000 mg/kg	01.2.1.2, step 6		10,000 mg/kg	01.2.1.2, step 6
	442	Phosphatidic Acid, Ammonium Salt		GMP	01.1.2, step 6		5,000 mg/kg	o1.7, step 6		GMP	01.1.2, step 6		5,000 mg/kg	o1.7, step 6
	450i	Disodium Pyrophosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	450iii	Tetrasodium Pyrophosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	450v	Tetrapotassium Pyrophosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	450vi	Dicalcium Pyrophosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	451i	Pentasodium Triphosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	451ii	Pentapotassium Triphosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	452i	Sodium Polyphosphates, Glassy		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	452ii	Potassium Polyphosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	452iv	Calcium Polyphosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	452v	Ammonium Polyphosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	**Additive Name**	**Plain**			**Flavoured**			**Plain**			**Flavoured**		
	460i	Microcrystalline Cellulose		GMP	01.2.1.1, step 6		GMP	01.2.1.1, step 6		20,000 mg/kg	01.2.1.2, step 6		20,000 mg/kg	01.2.1.2, step 6
	460ii	Powdered Cellulose		GMP	01.2.1.1, step 6		GMP	01.2.1.1, step 6		GMP	01.2.1.1, step 6		GMP	01.2.1.2, step 6
	461	Methyl Cellulose		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	463	Hydroxypropyl Cellulose		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	465	Methyl Ethyl Cellulose		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	466	Sodium Carboxymethyl Cellulose		GMP	01.2, step 3		GMP	01.2, step 3		5,000 mg/kg	01.2.1.2, step 6		5,000 mg/kg	01.2.1.2, step 6
	470	Salts Of Myristic, Palmitic And Stearic Acids (Calcium, Potassium, Sodium)		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	470	Salts of Oleic Acid (Calcium, Potassium, Sodium)		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	471	Mono and Diglycerides		5,000 mg/kg	01.2, step 6		5,000 mg/kg	01.2, step 6		5,000 mg/kg	01.2, step 6		5,000 mg/kg	01.2, step 6
	472a	Acetic And Fatty Acid Esters Of Glycerol		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	472b	Lactic and Fatty Acid Esters of Glycerol		GMP	01.2, step 3		GMP	01.2.1.2, step 6		GMP	01.2, step 3		GMP	01.2.1.2, step 6
	472c	Citric And Fatty Acid Esters Of Glycerol		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	472e	Diacetyltartaric and Fatty Acid Esters of Glycerol		GMP	01.2.1.2, step 6		10,000 mg/kg	01.7, step 6		GMP	01.2.1.2, step 6		10,000 mg/kg	01.7, step 6
	472f	Tartaric Acetic & Fatty Acid Esters of Glycerol (Mixed)		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	473	Sucrose Esters of Fatty Acids		5,000 mg/kg	01.1.2, step 6		10,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		10,000 mg/kg	01.7, step 6
	474	Sucroglycerides		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6
	475	Polyglycerol Esters of Fatty Acids		30,000 mg/kg	01.2.1, step 6		10,000 mg/kg	01.2.1		30,000 mg/kg	07.1, step 6		10,000 mg/kg	01.2.1, step 6
	476	Polyglycerol Esters Of Interesterified Ricinoleic Acid		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.7, step 6
	477	Propylene Glycol Esters Of Fatty Acids		5,000 mg/kg	01.1.2, step 8		5,000 mg/kg	01.7, step 8		5,000 mg/kg	01.1.2, step 8		5,000 mg/kg	01.7, step 8
	480	Dioctyl Sodium Sulfosuccinate		25 mg/kg	01.1.2, step 6		25 mg/kg	01.1.2, step 6		25 mg/kg	01.1.2, step 6		25 mg/kg	01.1.2, step 6
	481i	Sodium Stearoyl-2-Lactylate		5,000 mg/kg	01.2.1.2, step 6		10,000 mg/kg	01.7, step 6		5,000 mg/kg	01.2.1.2, step 6		10,000 mg/kg	01.7, step 6
	482i	Calcium Stearoyl-2-Lactylate		5,000 mg/kg	01.2.1.2, step 6		10,000 mg/kg	01.7, step 6		5,000 mg/kg	01.2.1.2, step 6		10,000 mg/kg	01.7, step 6
	491	Sorbitan Monostearate		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	Additive Name	Plain			Flavoured			Plain			Flavoured		
	492	Sorbitan Tristearate		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6
	493	Sorbitan Monolaurate		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6
	494	Sorbitan Monooleate		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6
	495	Sorbitan Monopalmitate		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6		5,000 mg/kg	01.1.2, step 6		5,000 mg/kg	01.7, step 6
	528	Magnesium Hydroxide		GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6		GMP	01.2.1, step 6
	541i	Sodium Aluminium Phosphate, Acidic		2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6
	541ii	Sodium Aluminium Phosphate, Basic		2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6		2,000 mg/kg	01.7, step 6
	542	Bone Polyphosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	636	Maltol		200 mg/kg	01.1.2, step 6		200 mg/kg	01.7, step 6		200 mg/kg	01.1.2, step 6		200 mg/kg	01.7, step 6
	637	Ethyl Maltol		200 mg/kg	01.7, step 6		200 mg/kg	01.7, step 6		200 mg/kg	01.7, step 6		200 mg/kg	01.7, step 6
	965	Maltitol and Maltitol Syrup		50,000 mg/kg	01.2, step 3		50,000 mg/kg	01.2, step 3		50,000 mg/kg	01.2, step 3		50,000 mg/kg	01.2, step 3
	966	Lactitol		30,000 mg kg	01.2, step 3		30,000 mg kg	01.2, step 3		30,000 mg kg	01.2, step 3		30,000 mg kg	01.2, step 3
	967	Xylitol		30,000 mg/kg	01.2, step 3		30,000 mg/kg	01.2, step 3		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	1200	Polydextrose		GMP	01.2, step 6		GMP	01.2, step 6		GMP	01.2, step 6		GMP	01.2, step 6
	1400	Dextrins, White and Yellow, Roasted Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1401	Acid Treated Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1402	Alkaline Treated Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1403	Bleached Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1404	Oxidized Starch		GMP	01.2, step 3		GMP	01.2.1.2, step 6		GMP	01.2, step 3		GMP	01.2.1.2, step 6
	1405	Enzyme Treated Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1410	Monostarch Phosphate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1412	Distarch Phosphate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1414	Acetylated Distarch Phosphate		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	1420	Starch Acetate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1422	Acetylated Distarch Adipate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1440	Hydroxypropyl Starch		GMP	01.2, step 3		5,000mg/kg	01.2.1.2, step 6		GMP	01.2, step 3		5,000mg/kg	01.2.1.2, step 6
	1442	Hydroxypropyl Distarch Phosphate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1520	Propylene Glycol		10,000 mg/kg	01.7, step 6		10,000 mg/kg	01.7, step 6		10,000 mg/kg	01.7, step 6		10,000 mg/kg	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	Additive Name	Plain			Flavoured			Plain			Flavoured		
Additive Class			**Permitted?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**	**Permitted ?**	**Max Level**	**Source**	**Permitted?**	**Max Level**	**Source**
Thickeners			**YES***	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**	**YES**	**ADI**	**GSFA**
	325	Sodium Lactate		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	334	L(+)-Tartaric Acid		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6
	335ii	Sodium L(+)-Tartrate		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6		GMP	01.2.1, step 6		2000 mg/kg	01.7, step 6
	336i	Tartrate		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6
	336ii	Tartrate		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6
	337	Potassium Sodium L(+)-Tartrate		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6		2000 mg/kg	01.7, step 6
	338	Phosphoric Acid		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	339i	Sodium Dihydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	339ii	Disodium Hydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	339iii	Trisodium Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	340i	Potassium Dihydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	340ii	Dipotassium Hydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	340iii	Tripotassium Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	341i	Calcium Dihydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	341ii	Calcium Hydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	341iii	Tricalcium Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	342i	Ammonium Dihydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	342ii	Diammonium Hydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	343ii	Magnesium Hydrogen Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	343iii	Trimagnesium Phosphate		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6		880 mg/kg *	01.2, step 6		8,800 mg/kg *	01.7, step 6
	400	Alginic Acid		5,000 mg/kg	01.2.1.2, step 6		5,000 mg/kg	01.2.1.2, step 6		5,000 mg/kg	01.2.1.2, step 6		5,000 mg/kg	01.2.1.2, step 6
	401	Sodium Alginate		GMP	01.2, step 3		GMP	01.2, step 3		5,000 mg/kg	01.2.1.2, step 6		5,000 mg/kg	01.2.1.2, step 6
	402	Potassium Alginate		5,000 mg/kg	01.2.1.2, step 6		5,000 mg/kg	01.2.1.2, step 6		5,000 mg/kg	01.2.1.2, step 6		5,000 mg/kg	01.2.1.2, step 6

			Fermented Milks				Fermented Milks Heat Treated After Fermentation			
	INS Number	Additive Name	Plain		Flavoured		Plain		Flavoured	
	403	Ammonium Alginate	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	404	Calcium Alginate	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	405	Propylene Glycol Alginate	GMP	01.2, step 3	10,000 mg/kg	01.7, step 6	5,000 mg/kg	01.2.1.2, step 6	10,000 mg/kg	01.7, step 6
	406	Agar	5,000 mg/kg	01.1.2.1.2, step 6	5,000 mg/kg	01.1.2.1.2, step 6	5,000 mg/kg	01.1.2.1.2, step 6	5,000 mg/kg	01.1.2.1.2, step 6
	407	Carrageenan	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.7, step 6	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.7, step 6
	407a	Processed Eucheuma Seaweed	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.7, step 6	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.7, step 6
	410	Carob Bean Gum	GMP	01.2, step 3	5,000 mg/kg	01.2.1.2, step 6	GMP	01.2, step 3	5,000 mg/kg	01.2.1.2, step 6
	412	Guar Gum	GMP	01.2, step 3	5,000mg/kg	01.2.1.2, step 6	GMP	01.2, step 3	5,000mg/kg	01.2.1.2, step 6
	413	Tragacanth Gum	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	414	Gum Arabic	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	415	Xanthan Gum	GMP	01.2.1.1, step6	GMP	01.2.1.1, step 6	5000 mg/kg	01.2.1.2, step 6	5000 mg/kg	01.2.1.2, step 6
	416	Karaya Gum	200 mg/kg	01.2.1.1, step 6	200 mg/kg	01.2.1.1, step 6	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	417	Tara Gum	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	418	Gellan Gum	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	420	Sobitol (Including Sorbitol Syrup)	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	421	Mannitol	GMP	01.2, step 3	GMP	01.2.1.2, step 6	GMP	01.2, step 3	GMP	01.2.1.2, step 6
	422	Glycerol	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	425	Konjac Flour	GMP	01.2, step 3	GMP	01.2.1.2, step 6	GMP	01.2, step 3	GMP	01.2.1.2, step 6
	440	Pectins (Amiadated and Non-Amidated)	GMP	01.2.1.1, step6	GMP	01.2.1.1, step 6	10,000 mg/kg	01.2.1.2, step 6	10,000 mg/kg	01.2.1.2, step 6
	442	Phosphatidic Acid, Ammonium Salt	GMP	01.1.2, step 6	5,000 mg/kg	01.7, step 6	GMP	01.1.2, step 6	5,000 mg/kg	o1.7, step 6
	450i	Disodium Pyrophosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	450iii	Tetrasodium Pyrophosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	450v	Tetrapotassium Pyrophosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	450vi	Dicalcium Pyrophosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6

			Fermented Milks				Fermented Milks Heat Treated After Fermentation			
	INS Number	Additive Name	Plain		Flavoured		Plain		Flavoured	
	451i	Pentasodium Triphosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	451ii	Pentapotassium Triphosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	452i	Sodium Polyphosphates, Glassy	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	452ii	Potassium Polyphosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	452iv	Calcium Polyphosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	452v	Ammonium Polyphosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6
	460i	Microcrystalline Cellulose	GMP	01.2.1.1, step 6	GMP	01.2.1.1, step 6	20,000 mg/kg	01.2.1.2, step 6	20,000 mg/kg	01.2.1.2, step 6
	460ii	Powdered Cellulose	GMP	01.2.1.1, step 6	GMP	01.2.1.1, step 6	GMP	01.2.1.1, step 6	GMP	01.2.1.2, step 6
	461	Methyl Cellulose	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	463	Hydroxypropyl Cellulose	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	464	Hydroxypropyl Methyl Cellulose	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	465	Methyl Ethyl Cellulose	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	466	Sodium Carboxymethyl Cellulose	GMP	01.2, step 3	GMP	01.2, step 3	5,000 mg/kg	01.2.1.2, step 6	5,000 mg/kg	01.2.1.2, step 6
	471	Mono and Diglycerides	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.2, step 6	5,000 mg/kg	01.2, step 6
	472b	Lactic and Fatty Acid Esters of Glycerol	GMP	01.2, step 3	GMP	01.2.1.2, step 6	GMP	01.2, step 3	GMP	01.2.1.2, step 6
	472c	Citric And Fatty Acid Esters Of Glycerol	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6	GMP	01.2.1.2, step 6
	473	Sucrose Esters of Fatty Acids	5,000 mg/kg	01.1.2, step 6	10,000 mg/kg	01.7, step 6	5,000 mg/kg	01.1.2, step 6	10,000 mg/kg	01.7, step 6
	474	Sucroglycerides	5,000 mg/kg	01.1.2, step 6	5,000 mg/kg	01.7, step 6	5,000 mg/kg	01.1.2, step 6	5,000 mg/kg	01.7, step 6
	475	Polyglycerol Esters of Fatty Acids	30,000 mg/kg	01.2.1	10,000 mg/kg	01.2.1, step 6	30,000 mg/kg	07.1, step 6	10,000 mg/kg	01.7, step 6
	480	Dioctyl Sodium Sulfosuccinate	25 mg/kg	01.1.2, step 6	25 mg/kg	01.1.2, step 6	25 mg/kg	01.1.2, step 6	25 mg/kg	01.1.2, step 6
	481i	Sodium Stearoyl-2-Lactylate	5,000 mg/kg	01.2.1.2, step 6	10,000 mg/kg	01.7, step 6	5,000 mg/kg	01.2.1.2, step 6	10,000 mg/kg	01.7, step 6
	482i	Calcium Stearoyl-2-Lactylate	5,000 mg/kg	01.2.1.2, step 6	10,000 mg/kg	01.7, step 6	5,000 mg/kg	01.2.1.2, step 6	10,000 mg/kg	01.7, step 6
	542	Bone Polyphosphate	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6	880 mg/kg *	01.2, step 6	8,800 mg/kg *	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
	INS Number	Additive Name	Plain			Flavoured			Plain			Flavoured		
	965	Maltitol and Maltitol Syrup		50,000 mg/kg	01.2, step 3		50,000 mg/kg	01.2, step 3		50,000 mg/kg	01.2, step 3		50,000 mg/kg	01.2, step 3
	966	Lactitol		30,000 mg kg	01.2, step 3		30,000 mg kg	01.2, step 3		30,000 mg kg	01.2, step 3		30,000 mg kg	01.2, step 3
	967	Xylitol		30,000 mg/kg	01.2, step 3		30,000 mg/kg	01.2, step 3		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	1200	Polydextrose		GMP	01.2, step 6		GMP	01.2, step 6		GMP	01.2, step 6		GMP	01.2, step 6
	1400	Dextrins, White and Yellow, Roasted Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1401	Acid Treated Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1402	Alkaline Treated Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1403	Bleached Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1404	Oxidized Starch		GMP	01.2, step 3		GMP	01.2.1.2, step 6		GMP	01.2, step 3		GMP	01.2.1.2, step 6
	1405	Enzyme Treated Starch		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1410	Monostarch Phosphate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1412	Distarch Phosphate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1414	Acetylated Distarch Phosphate		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6		GMP	01.2.1.2, step 6
	1420	Starch Acetate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1422	Acetylated Distarch Adipate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1440	Hydroxypropyl Starch		GMP	01.2, step 3		5,000mg/kg	01.2.1.2, step 6		GMP	01.2, step 3		5,000mg/kg	01.2.1.2, step 6
	1442	Hydroxypropyl Distarch Phosphate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1450	Starch Sodium Octenyl Succinate		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3		GMP	01.2, step 3
	1520	Propylene Glycol		10,000 mg/kg	01.7, step 6		10,000 mg/kg	01.7, step 6		10,000 mg/kg	01.7, step 6		10,000 mg/kg	01.7, step 6
Additive Class			Permitted?	Max Level	Source	Permitted?	Max Level	Source	Permitted ?	Max Level	Source	Permitted?	Max Level	Source
Preservatives			NO	N/A	N/A	NO	N/A	N/A	NO	N/A	N/A	YES	ADI	GSFA
	200	Sorbic Acid											1000 mg/kg	01.7, step 6
	201	Sodium Sorbate											1000 mg/kg	01.7, step 6
	202	Potassium Sorbate											1000 mg/kg	01.7, step 6
	203	Calcium Sorbate											1000 mg/kg	01.7, step 6
	210	Benzoic Acid											300 mg/kg	01.7, step 8
	211	Sodium Benzoate											300 mg/kg	01.7, step 8
	212	Potassium Benzoate											300 mg/kg	01.7, step 8
	213	Calcium Benzoate											300 mg/kg	01.7, step 8
	214	Ethyl p-Hydroxybenzoate											120 mg/kg	01.7, step 6
	216	Propyl p-Hydroxybenzoate											120 mg/kg	01.7, step 6
	218	methyl p-hydroxybenzoate											120 mg/kg	01.7, step 6
	260	Acetic Acid, Glacial											GMP	01.2.1.2
	334	L(+)-Tartaric Acid											2000 mg/kg	01.7, step 6
	335i	Monosodium L(+)-Tartrate											2000 mg/kg	01.7, step 6
	335ii	Sodium L(+)-Tartrate											2000 mg/kg	01.7, step 6

			Fermented Milks						Fermented Milks Heat Treated After Fermentation					
			Plain			Flavoured			Plain			Flavoured		
	INS Number	Additive Name												
	336i	Tartrate											2000 mg/kg	01.7, step 6
	336ii	Tartrate											2000 mg/kg	01.7, step 6
	337	Potassium Sodium L(+)-Tartrate											2000 mg/kg	01.7, step 6
	338	Phosphoric Acid											8,800 mg/kg *	01.7, step 6
	339i	Sodium Dihydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	339ii	Disodium Hydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	339iii	Trisodium Phosphate											8,800 mg/kg *	01.7, step 6
	340i	Potassium Dihydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	340ii	Dipotassium Hydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	340iii	Tripotassium Phosphate											8,800 mg/kg *	01.7, step 6
	341i	Calcium Dihydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	341ii	Calcium Hydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	341iii	Tricalcium Phosphate											8,800 mg/kg *	01.7, step 6
	342i	Ammonium Dihydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	342ii	Diammonium Hydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	343ii	Magnesium Hydrogen Phosphate											8,800 mg/kg *	01.7, step 6
	343iii	Trimagnesium Phosphate											8,800 mg/kg *	01.7, step 6
	450i	Disodium Pyrophosphate											8,800 mg/kg *	01.7, step 6
	450iii	Tetrasodium Pyrophosphate											8,800 mg/kg *	01.7, step 6
	450v	Tetrapotassium Pyrophosphate											8,800 mg/kg *	01.7, step 6
	450vi	Dicalcium Pyrophosphate											8,800 mg/kg *	01.7, step 6
	451i	Pentasodium Triphosphate											8,800 mg/kg *	01.7, step 6
	451ii	Pentapotassium Triphosphate											8,800 mg/kg *	01.7, step 6
	452i	Sodium Polyphosphates, Glassy											8,800 mg/kg *	01.7, step 6
	452ii	Potassium Polyphosphate											8,800 mg/kg *	01.7, step 6
	452iv	Calcium Polyphosphate											8,800 mg/kg *	01.7, step 6
	452v	Ammonium Polyphosphate											8,800 mg/kg *	01.7, step 6
	542	Bone Polyphosphate											8,800 mg/kg *	01.7, step 6
Additive Class			Permitted?	Max Level	Source	Permitted?	Max Level	Source	Permitted ?	Max Level	Source	Permitted?	Max Level	Source
Pack.Gases			NO	N/A	N/A	YES	ADI	GSFA	YES	ADI	GSFA	YES	ADI	GSFA
	290	Carbon Dioxide					GMP	01.2, step 6		GMP	01.2, step 6		GMP	01.2, step 6
	941	Nitrogen					GMP	01.2, step 6		GMP	01.2, step 6		GMP	01.2, step 6
	942	Nitrous Oxide					GMP	01.2.1.1, step 6		GMP	01.2.1.1, step 6		GMP	01.2.1.1, step 6
		* Measured as Phosphates	note-	at step 3 for 01.2, at	2,200 mg/kg and 01.7	at 10,500 mg/kg								