

Regulation for Food Additives and Contaminants & Residues

- Philippines -





Regulation for Food Additives



REPUBLIC OF THE PHILIPPINES
DEPARTMENT OF HEALTH
BUREAU OF FOOD AND DRUGS
Civic Drive, Filinvest Corporate City
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BUREAU CIRCULAR

No. 2006-016

TO: ALL MANUFACTURERS, DISTRIBUTORS, IMPORTERS AND WHOLESALEERS OF PROCESSED FOOD PRODUCTS DISTRIBUTED IN THE PHILIPPINES

SUBJECT: Updated List of Food Additives

BACKGROUND

It is the State's policy, under Article II, Section 15, of the 1987 Constitution to "protect and promote the right to health of the people and instill health consciousness among them."

The 1987 Constitution also provides, in this Article XIII, Section 12, that: "The State shall establish and maintain an effective food and drug regulatory system and undertake appropriate health manpower development and research, responsive to the country's health needs and problems."

Thus, to implement the foregoing policies, the Government, through the Department of Health, was mandated to, in accordance with the provisions of Republic Act No. 3720, as amended by Executive Order No. 175, and Republic Act No. 7394, establish standards and quality measures for foods and adopt measures to ensure pure and safe supply of foods in the country.

The current regulatory guideline on the use of food additives in processed foods sold in the Philippines, Administrative Order No. 88-A s. 1984, needs updating to meet the current and emerging trends in food manufacturing. In view of the above and consistent with the requirements of the "WTO Agreement on Technical Barriers to Trade" on overcoming technical obstacles in world markets, this Bureau Circular aims to update and put together the list of permitted food additives and prescribes guidelines for their use and application in foods distributed in the Philippines whether locally manufactured or imported.

I. OBJECTIVES

1. To establish a regulation prescribing:
 - a. The conditions under which a food additive may be safely used and
 - b. The maximum quantity of food additive which may be used or permitted to remain in or on such food;
2. To ensure food safety and harmonize local food regulation with international food control laws, rules and regulations and to ensure market access opportunities.
3. To update the list of permitted food additives and prescribe guidelines for their use and application in food distributed in the Philippines.

II. DEFINITION OF TERMS

For the purposes of this Circular, the following terms shall have the following meaning:

1. **Acceptable Daily Intake (ADI)** refers to an estimate by the JECFA of the amount of a food additive, expressed on a body weight basis (reference man-60kg), that can be ingested daily over a lifetime without appreciable health risk. (Codex STAN 192-1995 (Rev.6. 2005), (WHO Environmental Health Criteria No. 70, 1987)
2. **FAO** refers to Food Agriculture Organization
3. **FCC** refers to Food Chemicals Codex
4. **Flavoring Substances** refers to flavor preparations composed of substances derived from plant / animal products and / or chemically synthesized substances whose significant function in food is flavoring rather than nutritional.(AO No. 88 A s. 1984)
5. **Food Additive** refers to any substance the intended use of which results or may reasonably be expected to result, or indirectly, in its becoming a component or otherwise affecting the characteristics of any food (including any substance intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food; and including any source of radiation intended for any such use), if such substance is generally recognized, among experts qualified by scientific training and experience to evaluate its safety, as having been adequately shown through scientific procedures to be safe under the conditions of the intended use. (RA No. 3720)
6. **Good Manufacturing Practice (GMP)** refers to the level of use of the least or minimal amount of food additive that is necessary to accomplish the intended effect.(AO 153 s. 2004)
7. **IOFI** refers to International Organization of the Flavor Industry

8. **JECFA** refers to Joint FAO/WHO Expert Committee on Food Additives.
9. **WHO** refers to World Health Organization
10. **US FEMA** refers to United States Flavors Extracts Manufacturers Association

III. GENERAL GUIDELINES

A. General Principles for the Use of Food Additives

1. Only those food additives which present no appreciable risk to the health of the consumer at the proposed level of use as found by JECFA and/or other internationally recognized bodies shall be endorsed and included in the APPENDIX, after proper evaluation by DOH-BFAD.
2. The use of a food additive is justified only when any or all of the following condition exists:
 - 2.1 That it results to an advantage on the part of the food, such as lengthening of shelf life, enhance nutritional quality etc.;
 - 2.2 That it does not present an appreciable health risk to consumers;
 - 2.3 That it does not mislead the consumer;
 - 2.4 That it serves one or more of the technological functions set out in Table 9, entitled “Food Additive Functional Classes and Sub Classes”, and the needs set out from (2.4.1 through (2.4.4) below, and only where these objectives cannot be achieved by other means which are economically and technologically practicable ;
 - 2.4.1 To preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (2.4.2) and also in other circumstances where the food does not constitute a significant item in a normal diet;
 - 2.4.2 To provide necessary constituents for foods manufactured for groups of consumers having special dietary needs;
 - 2.4.3 To enhance the keeping quality or stability of a food or to improve its sensory properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer; and,
 - 2.4.2 To provide an aid in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

3. The Permitted Levels of Use of Food Additives

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

The maximum levels of food additive use are based in part on BFAD commodity standards, Codex and upon request of interested parties after subjecting their proposed maximum levels to internationally accepted scientific methods, ensuring that the same shall not exceed prescribed ADI.

4. Good Manufacturing Practice (GMP)

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

- 4.1 The quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect; unless specifically limited by this Circular for or to a specific application;
- 4.2 The quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,
- 4.3 The food additive is of food grade quality and is prepared and handled in the same way as a food ingredient.

5. Specifications for the Identity and Purity of Food Additives

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

B. Provision for Mislabeled or Adulterated Food

Any food additive used not in accordance with the requirements of this Regulation or Circular shall be deemed to be an act which results in the food being misbranded or adulterated, as the case may be.

For violation(s) of this regulation, the sanctions provided under Republic Act No. 3720, as amended, Republic Act 7394, and other allied laws and regulations may be imposed as far as applicable and after due notice and summary hearing.

C. Carry-Over Principle of Food Additives into Food

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

1. The food additive is permitted in the raw materials or other ingredients (including food additives) according to this Circular;
2. The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level so permitted;
3. The food into which the additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the ingredients under proper technological conditions or manufacturing practice.

D. Food Category System

The food category system attached as Appendix to Table 1 of this Circular shall be a tool for the allocation of food additive uses. This food category system applies to all food including those in which no additives are permitted.

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

The food category system is based on the following principles:

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

IV. FORMAT OF THE FOOD ADDITIVE LISTING

The food additives herein have been grouped into major functional groups. For each food additive (or food additive group) within each major functional class, their maximum levels of use as well as conditions of use for each are specified (see Table 9).

VI. FLAVORING SUBSTANCES

If food additives are to be used as flavoring substances they should abide by the regulation set by FEMA and or IOFI.

VII. REVIEW AND REVISION OF THE FOOD ADDITIVE LISTING

The food additives, enumerated in the APPENDIX attached to this Circular should be reviewed, amended and/or revised by the Technical Working Group on Food Additives and Contaminants (TWGFAC) on a regular basis, which amendment or revision shall take effect only upon the favorable recommendation by the BFAD.

Any food additive and functional classes adopted by the Codex Alimentarius Commission (CAC) shall be automatically included as an addendum to the Appendix for Food Additives.


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Director IV

TABLE 1 FOOD CATEGORY SYSTEM

- 01.0 Dairy products, excluding products of category 02.0
- 01.1 Milk and dairy-based drinks
 - 01.1.1 Milk and buttermilk
 - 01.1.1.1 Milk, including sterilized and UHT goats milk
 - 01.1.1.2 Buttermilk (plain)
 - 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, **drinking yoghurt, whey-based drinks**)
- 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)
 - 01.2.1 Fermented milks (plain)
 - 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation
 - 01.2.1.2 Fermented milks (plain), heat-treated after fermentation
 - 01.2.2 Renneted milk
- 01.3 Condensed milk and analogues
 - 01.3.1 Condensed milk (plain)
 - 01.3.2 Beverage whiteners
 - 01.3.3 Sweetened condensed milk (plain and flavoured), and analogues**
- 01.4 Cream (plain) and the like
 - 01.4.1 Pasteurized cream
 - 01.4.2 Sterilized, UHT, whipping or whipped, and reduced fat creams
 - 01.4.3 Clotted cream
 - 01.4.4 Cream analogues
- 01.5 Milk powder and cream powder
 - 01.5.1 Milk powder and cream powder (**plain**)
 - 01.5.2 Milk and cream powder analogues
 - 01.5.3 Milk and cream (blend) powder (plain and flavoured)**
- 01.6 Cheese
 - 01.6.1 Unripened cheese
 - 01.6.2 Ripened cheese
 - 01.6.2.1 Total ripened cheese, includes rind
 - 01.6.2.2 Rind of ripened cheese
 - 01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)
 - 01.6.3 Whey cheese
 - 01.6.4 Processed cheese
 - 01.6.4.1 Plain processed cheese**
 - 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.**
 - 01.6.5 Cheese analogues
 - 01.6.6 Whey protein cheese**
- 01.7 Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)
- 01.8 Whey and whey products, excluding whey cheeses
- 02.0 Fats and oils, and fat emulsions (type water-in-oil)
- 02.1 Fats and oils essentially free from water
 - 02.1.1 Butter oil, anhydrous milkfat, ghee

- 02.1.2 Vegetable oils and fats
- 02.1.3 Lard, tallow, fish oil, and other animal fats
- 02.2 Fat emulsions mainly of type water-in-oil
 - 02.2.1 Emulsions containing at least 80% fat
 - 02.2.1.1 Butter and concentrated butter
 - 02.2.1.2 Margarine and similar products (e.g., butter-margarine blends)
 - 02.2.2 Emulsions containing less than 80% fat (e.g., minarine)
- 02.3 Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions
- 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7
- 03.0 Edible ices, including sherbet and sorbet
- 04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes), **seaweeds**, and nuts and seeds
- 04.1 Fruit
 - 04.1.1 Fresh fruit
 - 04.1.1.1 Untreated **fresh** fruit
 - 04.1.1.2 Surface-treated **fresh** fruit
 - 04.1.1.3 Peeled or cut **fresh** fruit
 - 04.1.2 Processed fruit
 - 04.1.2.1 Frozen fruit
 - 04.1.2.2 Dried fruit
 - 04.1.2.3 Fruit in vinegar, oil, or brine
 - 04.1.2.4 Canned or bottled (pasteurized) fruit
 - 04.1.2.5 Jams, jellies, marmalades
 - 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category
 - 04.1.2.7 Candied fruit
 - 04.1.2.8 Fruit preparations, including pulp, **purees**, fruit toppings **and coconut milk**
 - 04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts
 - 04.1.2.10 Fermented fruit products
 - 04.1.2.11 Fruit fillings for pastries
 - 04.1.2.12 Cooked or fried fruit
- 04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes), seaweeds, and nuts and seeds
 - 04.2.1 Fresh vegetables, **and nuts and seeds**
 - 04.2.1.1 Untreated **fresh** vegetables, **and nuts and seeds**
 - 04.2.1.2 Surface-treated **fresh** vegetables, **and nuts and seeds**
 - 04.2.1.3 Peeled, cut **or shredded** vegetables, **and nuts and seeds**
 - 04.2.2 Processed vegetables, seaweeds, and nuts and seeds
 - 04.2.2.1 Frozen vegetables
 - 04.2.2.2 Dried vegetables, **seaweeds, and nuts and seeds**
 - 04.2.2.3 Vegetables **and seaweeds** in vinegar, oil, brine, **or soy sauce**
 - 04.2.2.4 Canned or bottled (pasteurized) **or retort pouch** vegetables
 - 04.2.2.5 Vegetable, and nut and seed purees and spreads (e.g., peanut butter)
 - 04.2.2.6 Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, **soybean curd**) other than food category
 - 04.2.2.7 Fermented vegetable products
 - 04.2.2.8 Cooked or fried vegetables **and seaweeds**

- 05.0 Confectionery
 - 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes
 - 05.1.1 Cocoa mixes (powders and syrups)
 - 05.1.2 Cocoa-based spreads, incl. fillings
 - 05.1.3 Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than **food categories** 05.1.1, 05.1.2 and 05.1.4
 - 05.1.4 Imitation chocolate, chocolate substitute products
 - 05.2 Sugar-based confectionery including hard and soft candy, nougats, etc. other than **food categories** 05.1, 05.3, and 05.4
 - 05.3 Chewing gum
 - 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces

- 06.0 Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0
 - 06.1 Whole, broken, or flaked grain, including rice
 - 06.2 Flours and starches
 - 06.3 Breakfast cereals, including rolled oats
 - 06.4 Pastas and noodles **and like products (e.g. rice paper, rice vermicelli)**
 - 06.4.1 Fresh pastas and noodles and like products**
 - 06.4.2 Pre-cooked or dried pastas and noodles and like products**
 - 06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)
 - 06.6 Batters (e.g., for breading or batters for fish or poultry)
 - 06.7 Rice cakes (Oriental type only)**

- 07.0 Bakery wares
 - 07.1 Bread and ordinary bakery wares
 - 07.1.1 Breads and rolls
 - 07.1.2 Crackers, excluding sweet crackers
 - 07.1.3 Other ordinary bakery products (e.g., bagels, pita, English muffins)
 - 07.1.4 Bread-type products, including bread stuffing and bread crumbs
 - 07.1.5 Steamed breads and buns**
 - 07.2 Fine bakery wares
 - 07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types)
 - 07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)
 - 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)

- 08.0 Meat and meat products, including poultry and game
 - 08.1 Fresh meat, poultry and game
 - 08.1.1 Fresh meat, poultry and game, whole pieces or cuts
 - 08.1.2 Fresh meat, poultry and game, comminuted
 - 08.2 Processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products

- in whole pieces or cuts
 - 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts
- 08.3 Processed comminuted meat, poultry, and game products
 - 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.2 Heat-treated processed comminuted meat, poultry, and game products
 - 08.3.3 Frozen processed comminuted meat, poultry, and game products
- 08.4 Edible casings (e.g., sausage casings)

- 09.0 Fish and fish products, including mollusks, crustaceans, and echinoderms
- 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.1.1 Fresh fish
 - 09.1.2 Fresh mollusks, crustaceans and echinoderms
- 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.2 Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.4.1 Cooked fish **and fish products**
 - 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms
 - 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms
- 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly
 - 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine
 - 09.3.3 Salmon substitutes, caviar, and other fish roe products
 - 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
- 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

- 10.0 Eggs and egg products
- 10.1 Fresh eggs

- 10.2 Egg products
 - 10.2.1 Liquid egg products
 - 10.2.2 Frozen egg products
 - 10.2.3 Dried and/or heat coagulated egg products
- 10.3 Preserved eggs, including alkaline, salted, and canned eggs
- 10.4 Egg-based desserts (e.g., custard)

- 11.0 Sweeteners, including honey
- 11.1 White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings
- 11.2 Other sugars and syrups (e.g., brown sugar, maple syrup)
- 11.3 Honey
- 11.4 Table-top sweeteners, including those containing high-intensity sweeteners

- 12.0 Salts, spices, soups, sauces, salads, protein products, etc.
- 12.1 Salt
- 12.2 Herbs, spices, seasonings (including salt substitutes), and condiments
- 12.3 Vinegars
- 12.4 Mustards
- 12.5 Soups and broths
 - 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen
 - 12.5.2 Mixes for soups and broths
- 12.6 Sauces and like products
 - 12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing, ~~soy sauce~~)
 - 12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)
 - 12.6.3 Mixes for sauces and gravies
 - 12.6.4 Clear sauces (e.g., soy sauce, fish sauce)**
- 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 05.1.2
- 12.8 **Yeast and like products**
- 12.9 Protein products

- 13.0 Foodstuffs intended for particular nutritional uses
- 13.1 Infant formulae and follow-on formulae
- 13.2 Weaning foods for infants and growing children
- 13.3 Dietetic foods intended for special medical purposes, **including those for infants and young children**
- 13.4 Dietetic formulae for slimming purposes and weight reduction
- 13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1- 13.4
- 13.6 Food supplements

- 14.0 Beverages, excluding dairy products
- 14.1 Non-alcoholic ("soft") beverages
 - 14.1.1 Waters
 - 14.1.1.1 Natural mineral waters and source waters
 - 14.1.1.2 Table waters and soda waters
 - 14.1.2 Fruit and vegetable juices

- 14.1.2.1 Canned or bottled (pasteurized) fruit juice
- 14.1.2.2 Canned or bottled (pasteurized) vegetable juice
- 14.1.2.3 Concentrates (liquid or solid) for fruit juice
- 14.1.2.4 Concentrates (liquid or solid) for vegetable juice
- 14.1.3 Fruit and vegetable nectars
 - 14.1.3.1 Canned or bottled (pasteurized) fruit nectar
 - 14.1.3.2 Canned or bottled (pasteurized) vegetable nectar
 - 14.1.3.3 Concentrates (liquid or solid) for fruit nectar
 - 14.1.3.4 Concentrates (liquid or solid) for vegetable nectar
- 14.1.4 Water-based flavoured drinks, including "sport" or "electrolyte" drinks **and**
particulated drinks
 - 14.1.4.1 Carbonated drinks
 - 14.1.4.2 Non-carbonated, including punches and ades
 - 14.1.4.3 Concentrates (liquid or solid) for drinks
- 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal **and grain**
beverages, excluding cocoa
- 14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts
 - 14.2.1 Beer and malt beverages
 - 14.2.2 Cider and perry
 - 14.2.3 Wines
 - 14.2.3.1 Still wine
 - 14.2.3.2 Sparkling and semi-sparkling wines
 - 14.2.3.3 Fortified wine and liquor wine
 - 14.2.3.4 Aromatized wine
 - 14.2.4 Fruit wine
 - 14.2.5 Mead
 - 14.2.6 Spirituous beverages
 - 14.2.6.1 Spirituous beverages containing more than 15% alcohol
 - 14.2.6.2 Spirituous beverages containing less than 15% alcohol
- 15.0 Ready-to-eat savouries
- 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)
- 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)
- 15.3 Snacks - fish based**
- 16.0 Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed
in categories 01 - 15.

TABLE 2

Additives Permitted for Use in Food in General, Unless Otherwise Specified, in Annex to Table 2 in Accordance with GMP

INS No	Additive
260	ACETIC ACID, GLACIAL
472a	ACETIC AND FATTY ACID ESTERS OF GLYCEROL
1422	ACETYLATED DISTARCH ADIPATE
1414	ACETYLATED DISTARCH PHOSPHATE
1451	ACETYLATED OXIDIZED STARCH
1401	ACID TREATED STARCH
406	AGAR
400	ALGINIC ACID
1402	ALKALINE TREATED STARCH
1100	ALPHA- AMYLASE (ASPERGILLUS ORYZAE VAR.)
1100	ALPHA – AMYLASE (BACILLUS MEGATERIUM EXPRESSED IN BACILLUS SUBTILIS)
1100	ALPHA – AMYLASE (BACILLUS STEAROTHERMOPHILUS EXPRESSED IN BACILLUS SUBTILIS)
1100	ALPHA – AMYLASE (BACILLUS STEAROTHERMOPHILUS)
1100	ALPHA – AMYLASE (BACILLUS SUBTILIS)
1100	ALPHA – AMYLASE (CARBOHYDRASE) (BACILLUS LICHENIFORMIS)
559	ALUMINIUM SILICATE
264	AMMONIUM ACETATE
403	AMMONIUM ALGINATE
503i	AMMONIUM CARBONATE

INS No**Additive**

510	AMMONIUM CHLORIDE
380	AMMONIUM CITRATE
503ii	AMMONIUM HYDROGEN CARBONATE
527	AMMONIUM HYDROXIDE
328	AMMONIUM LACTATE
300	ASCORBIC ACID
162	BEET RED
1403	BLEACHED STARCH
1101iii	BROMELAIN
263	CALCIUM ACETATE
404	CALCIUM ALGINATE
556	CALCIUM ALUMINIUM SILICATE
302	CALCIUM ASCORBATE
170i	CALCIUM CARBONATE
509	CALCIUM CHLORIDE
333	CALCIUM CITRATES
578	CALCIUM GLUCONATE
623	CALCIUM GLUTAMATE, DI – L –
629	CALCIUM GUANYLATE, 5' –
526	CALCIUM HYDROXIDE
633	CALCIUM INOSINATE, 5' –
327	CALCIUM LACTATE
352ii	CALCIUM MALATE
529	CALCIUM OXIDE
282	CALCIUM PROPIONATE
634	CALCIUM RIBONUCLEOTIDES, 5' –

INS No**Additive**

552	CALCIUM SILICATE
516	CALCIUM SULPHATE
150a	CARAMEL COLOUR, CLASS I
290	CARBON DIOXIDE
410	CAROB BEAN GUM
407	CARRAGEENAN
140	CHLOROPHYLLS
1001	CHOLINE SALTS
330	CITRIC ACID
472c	CITRIC AND FATTY ACID ESTERS OF GLYCEROL
468	CROOS – LINKED CARBOXYMETHYL CELLULOSE
424	CURDLAN
457	CYCLODEXTRIN, ALPHA –
458	CYCLODEXTRIN, GAMMA –
1400	DEXTRINS, WHITE AND YELLOW, ROASTED STARCH
628	DIPOTASSIUM GUANYLATE, 5' –
632	DIPOTASSIUM INOSINATE, 5' –
627	DISODIUM GUANYLATE, 5' –
631	DISODIUM INOSINATE, 5' –
635	DISODIUM RIBONUCLEOTIDES, 5' –
1412	DISTARCH PHOSPHATE
1405	ENZYME TREATED STARCH
315	ERYTHORBIC ACID
968	ERYTHRITOL
462	ETHYL CELLULOSE
467	ETHYL HYROXYETHYL CELLULOSE

INS No**Additive**

297	FUMARIC ACID
418	GELLAN GUM
575	GLUCONO DELTA – LACTONE
1102	GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)
620	GLUTAMIC ACID (L+) –
422	GLYCEROL
626	GUANYLIC ACID, 5' –
412	GUAR GUM
414	GUM ARABIC
507	HYDROCHLORIC ACID
463	HYDROXYPROPYL CELLULOSE
1442	HYDROXYPROPYL DISTARCH PHOSPHATE
464	HYDROXYPROPYL METHYL CELLULOSE
1440	HYDROXYPROPYL STARCH
630	INOSINIC ACID, 5' –
1202	INSOLUBLE POLYVINYLPIRROLIDONE
953	ISOMALT
416	KARAYA GUM
425	KONJAC FLOUR
270	LACTIC ACID
472b	LACTIC AND FATTY ACID ESTERS OF GLYCEROL
966	LACTITOL
322	LECITHIN
1104	LIPASE (ANIMAL SOURCES)
1104	LIPASE (ASPERGILLUS ORYZAE VAR.)
504i	MAGNESIUM CARBONATE

INS No**Additive**

511	MAGNESIUM CHLORIDE
580	MAGNESIUM GLUCONATE
625	MAGNESIUM GLUTAMATE, DI – L –
504ii	MAGNESIUM HYDROGEN CARBONATE
528	MAGNESIUM HYDROXIDE
329	MAGNESIUM LACTATE (DL -)
530	MAGNESIUM OXIDE
553i	MAGNESIUM SILICATE (SYNTHETIC)
296	MALIC ACID (DL -)
965	MALTITOL (INCLUDING MALTITOL SYRUP)
421	MANNITOL
461	METHYL CELLULOSE
465	METHYL ETHYL CELLULOSE
460i	MICROCRYSTALLINE CELLULOSE
471	MONO – AND DIGLYCERIDES
624	MONOAMMONIUM GLUTAMATE, L –
622	MONOPOTASSIUM GLUTAMATE, L –
621	MONOSODIUM GLUTAMATE, L –
1410	MONOSTARCH PHOSPHATE
941	NITROGEN
942	NITROUS OXIDE
1404	OXIDIZED STARCH
1101ii	PAPAIN
440	PECTINS (AMIDATED AND NON – AMIDATED)
1413	PHOSPHATED DISTARCH PHOSPHATE
1200	POLYDEXTROSES

INS No	Additive
964	POLYGLYCITOL SYRUP
261	POTASSIUM ACETATES
402	POTASSIUM ALGINATE
303	POTASSIUM ASCORBATE
501i	POTASSIUM CARBONATE
508	POTASSIUM CHLORIDE
332i	POTASSIUM DIHYDROGEN CITRATE
577	POTASSIUM GLUCONATE
501ii	POTASSIUM HYDROGEN CARBONATE
351i	POTASSIUM HYDROGEN MALATE
525	POTASSIUM HYDROXIDE
326	POTASSIUM LACTATE
351i	POTASSIUM MALATE
283	POTASSIUM PROPIONATE
515	POTASSIUM SULPHATE
460ii	POWDERED CELLULOSE
407a	PROCESSED EUCHEUMA SEAWEED
944	PROPANE
280	PROPIONIC ACID
1100i	PROTEASE (ASPERGILLUS ORYZAE VAR.)
470	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS (NH ₄ , Ca, K, Na)
470	SALTS OF OLEIC ACIDS (Ca, K, Na)
551	SILICON DIOXIDE (AMORPHOUS)
262i	SODIUM ACETATE
401	SODIUM ALGINATE

INS No**Additive**

554	SODIUM ALUMINOSILICATE
301	SODIUM ASCORBATE
500i	SODIUM CARBONATE
466	SODIUM CARBOXYMETHYL CELLULOSE
469	SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATIALLY HYDROLYZED
331i	SODIUM DIHYDROGEN CITRATE
316	SODIUM ERYTHORBATE
365	SODIUM FUMARATE
576	SODIUM GLUCONATE
500ii	SODIUM HYDROGEN CARBONATE
350i	SODIUM HYDROGEN MALATE
524	SODIUM HYDROXIDE
325	SODIUM LACTATE
350ii	SODIUM MALATE
281	SODIUM PROPIONATE
500iii	SODIUM SESQUICARBONATE
514	SODIUM SULPHATE
420	SORBITOL (INCLUDING SORBITOL SYRUP)
1420	STARCH ACETATE
1450	STARCH SODIUM OCTENYL SUCCINATE
553iii	TALC
417	TARA GUM
472f	TARTARIC, ACETIC AND FATTY ACID ESTERS OF GLYCEROL (MIXED)
957	THAUMATIC
171	TITANIUM DIOXIDE
413	TRAGACANTH GUM

INS No**Additive**

1518

TRIACETIN

380

TRIAMMONIUM CITRATE

332ii

TRIPOTASSIUM CITRATE

331iii

TRISODIUM CITRATE

415

XANTHAN GUM

967

XYLITOL

ANNEX TO TABLE 2

Food categories or Individual Food Items Excluded from the General Conditions of Table 2

The use of additives listed in Table 2 in the following foods is governed by the provisions in Table 3

Category Number	Food Category
01.1.1	Milk and Buttermilk (excluding heat – treated buttermilk)
01.2	Fermented and renneted milk products (plain) excluding food Category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter (<u>Only</u> butter)
04.1.1	Fresh fruit
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and Legumes, and aloe vera), seaweed, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and Legumes, and aloe vera), seaweeds, and nuts and seeds.
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10
06.1	Whole broken or flaked grain, including rice
06.2	Flours and starches
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	fresh fish and fish products, including mollusks, crustaceans and echinoderms
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially inverted, including treacle and molasses products of food category 11.3 (soft white sugar, brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt and salt substitutes
12.2.1	Herbs and spices (<u>Only</u> herbs)
13.1	Infant formulae, follow up formulae, and formulae for special medical purposes For infants
13.2	Complementary foods for infants and young children
14.1.1.1	Natural mineral waters and source water (<u>Only</u> natural mineral waters)
14.1.2	Fruit and vegetable juices
14.1.3	Fruit and vegetable nectars
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
14.2.3	Grape wines

TABLE 3

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

ACESULFAME POTASSIUM

Acesulfame Potassium INS:

9501

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max. Use level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks)	500 mg/kg	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	
01.3.2	Beverage whiteners	GMP	
01.4	Cream (plain) and the like	GMP	
01.5.1	Milk powder and cream powder (plain)	GMP	
01.6.1	Unripened cheese	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	800 mg/kg	
04.1.2.1	Frozen fruit	500 mg/kg	
04.1.2.2	Dried fruit	500 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	500 mg/kg	
04.1.2.5	Jams, jellies and marmalades	1000 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	
04.1.2.7	Candied fruit	500 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	
04.1.2.10	Fermented fruit products	GMP	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	
04.1.2.12	Cooked or fried fruit	500 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy Sauce	200 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	350 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2500 mg/kg	

ACESULFAME POTASSIUM

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	350 mg/kg	
04.2.2.7	Fermented vegetable products	GMP	
05.1.1	Cocoa mixes (powders and syrups)	2500 mg/kg	
05.1.2	Cocoa-based spreads, including fillings	2500 mg/kg	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg	
05.1.4	Imitation chocolate, chocolate substitute products	2500 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3500 mg/kg	
05.3	Chewing gum	5000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	1200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350 mg/kg	
07.1	Bread and ordinary bakery wares	GMP	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	1000 mg/kg	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1000 mg/kg	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	600 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.4	Egg-based desserts (e.g., custard)	350 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.3	Vinegars	GMP	
12.4	Mustards	350 mg/kg	
12.5	Soups and broths	110 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg	
12.6.3	Mixes for sauces and gravies	350 mg/kg	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	350 mg/kg	
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 05.1.2	1000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	450 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	500 mg/kg	
13.6	Food supplements	2000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	600 mg/kg	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	600 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	500 mg/kg	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	500 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	600 mg/kg	

ACESULFAME POTASSIUM

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.1	Beer and malt beverages	350 mg/kg	
14.2.2	Cider and perry	350 mg/kg	
14.2.3	Wines	350 mg/kg	
14.2.4	Fruit wine	GMP	
14.2.5	Mead	GMP	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	GMP	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	350 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	
15.3	Snacks - fish based	350 mg/kg	

ACETIC ACID, GLACIAL

Acetic Acid, Glacial

INS: 260

Function: Acidity Regulator, Preservative

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	GMP	
02.1	Fats and oils essentially free from water	5000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.2.1	Fresh vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
12.8	Yeast and like products	GMP	
13.2	Weaning foods for infants and growing children	5000 mg/kg	

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Acetic and Fatty Acid Esters of Glycerol

INS: 472a

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	10000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	10000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.1	Whole, broken, or flaked grain, including rice	GMP	

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.1	Salt	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51
12.8	Yeast and like products	5000 mg/kg	
13.2	Weaning foods for infants and growing children	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

ACETYLATED DISTARCH ADIPATE

Acetylated Distarch Adipate

INS: 1422

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.1	Infant formulae and follow-on formulae	25000 mg/kg	
13.2	Weaning foods for infants and growing children	60000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

ACETYLATED DISTARCH PHOSPHATE

Acetylated Distarch Phosphate

INS: 1414

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.2.2	Renneted milk	GMP	

ACETYLATED DISTARCH PHOSPHATE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.1	Frozen vegetables	10000 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	25000 mg/kg	
13.2	Weaning foods for infants and growing children	60000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	
14.2.3.4	Aromatized wine	GMP	

ACID TREATED STARCH

Acid Treated Starch

INS: 1401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

ADIPATES

Adipic Acid

INS: 355

Sodium Adipate

INS: 356

Potassium Adipate

INS: 357

Ammonium Adipate

INS: 359

ADIPATES

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	GMP	Note 1
01.3.2	Beverage whiteners	4500 mg/kg	Note 1
01.6.4	Processed cheese	5000 mg/kg	Note 1
01.6.5	Cheese analogues	5000 mg/kg	Note 1
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	6000 mg/kg	Note 1
02.1	Fats and oils essentially free from water	3000 mg/kg	Note 1
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	Note 1
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	Note 1
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	30000 mg/kg	Note 1
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 1
04.1.2.5	Jams, jellies and marmelades	2000 mg/kg	Note 1
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10000 mg/kg	Note 1
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	30000 mg/kg	Note 1
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg	Note 1
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	30000 mg/kg	Note 1
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 1
04.1.2.11	Fruit fillings for pastries	30000 mg/kg	Note 1
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	50000 mg/kg	Note 1
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	6000 mg/kg	Note 1
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 1
05.1.2	Cocoa-based spreads, including fillings	2000 mg/kg	Note 1
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	30000 mg/kg	Note 1
05.3	Chewing gum	20000 mg/kg	Note 1
05.3	Chewing gum	30000 mg/kg	Note 1
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	Note 1
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30000 mg/kg	Note 1
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 1
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg	Note 1
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	30000 mg/kg	Note 1
06.6	Batters (e.g., for breading ro batters for fish or poultry)	1000 mg/kg	Note 1
07.0	Bakery wares	500 mg/kg	Note 1
07.0	Bakery wares	2000 mg/kg	Note 1
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg	Note 1
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg	Note 1
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg	Note 1
10.4	Egg-based desserts (e.g., custard)	30000 mg/kg	Note 1
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	50000 mg/kg	Note 1
12.5	Soups and broths	20 mg/kg	Note 1
12.6	Sauces and like products	10000 mg/kg	Note 1
14.1.4.1	Carbonated drinks	2000 mg/kg	Note 1

ADIPATES

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments
14.1.4.2	Non-carbonated, including punches and ades	2000 mg/kg	Note 1
14.1.4.3	Concentrates (liquid or solid) for drinks	10000 mg/kg	Note 1
14.2.1	Beer and malt beverages	GMP	Note 1
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	13000 mg/kg	Note 1
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Notes 1 & 2

AGAR

Agar

INS: 406

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	4000 mg/kg	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1	Fresh meat, poultry, and game	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	

AGAR

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

Food Cat. No.	Food Category	Max Level	Comments
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

ALGINIC ACID

Alginic Acid

INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	6000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.4.1	Pasteurized cream	100 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.1	Infant formulae and follow-on formulae	300 mg/kg	
13.2	Weaning foods for infants and growing children	5000 mg/kg	

ALITAME

Alitame

INS: 956

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	60 mg/kg	
01.4	Cream (plain) and the like	100 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	
04.1.2.5	Jams, jellies and marmelades	100 mg/kg	
05.0	Confectionery	300 mg/kg	
07.0	Bakery wares	200 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	100 mg/kg	
12.5	Soups and broths	40 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	40 mg/kg	

ALKALINE TREATED STARCH

Alkaline Treated Starch

INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

ALLURA RED AC

Allura Red AC

INS: 129

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	
01.2.1	Fermented milks (plain)	50 mg/kg	
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	300 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	
04.1.2.11	Fruit fillings for pastries	800 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	

ALLURA RED AC

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	348 mg/kg	
05.3	Chewing gum	467 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg	
07.1	Bread and ordinary bakery wares	300 mg/kg	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2197 mg/kg	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	300 mg/kg	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	300 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	25 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg	

ALLURA RED AC

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.4.1	Carbonated drinks	300 mg/kg	
14.1.4.2	Non-carbonated, including punches and ades	300 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for drinks	1572 mg/kg	
14.2.1	Beer and malt beverages	GMP	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

Alpha-Amylase (Aspergillus oryzae var.) INS: 1100

Function: Adjuvant, Enzyme, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.2	Flours and starches	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	

ALUMINUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.7	Candied Fruit	200 mg/kg	Note 6
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 6
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	Note 6
06.2	Flours and starches	GMP	Notes 6 & 26
09.2.4.1	Cooked and /or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6
10.2	Egg products	30 mg/kg	Note 6
10.4	Egg-based desserts (e.g. custard)	2000 mg/kg	Note 6
14.2.1	Beer and malt beverages	GMP	Note 6
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat)- foods that could not be placed in categories	2000 mg/kg	Notes 2 & 6

ALUMINUM SILICATE

Aluminum Silicate INS: 559

Function: Adjuvant, Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments
06.1	Whole, broken, or flaked grain, including rice	GMP	
12.1	Salt	10000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g. seasoning for instant noodles)	10000 mg/kg	Note 51
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.2.3	Wines	GMP	
14.1.2.1	Condiments (e.g. seasoning for instant noodles)		
14.1.2.3	Canned or bottled (pasteurized) fruit juice	2000 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	500 mg/kg	

AMARANTH

Amaranth INS: 123

Function: Colour

Food Cat No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks)	300 mg/kg	
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72
01.7	Dairy-based desserts (e.g. ice cream , ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	
02.2.1.1	Butter and concentrated butter	300 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmalades	300 mg/kg	
04.1.2.7	Candied fruit	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3, and 05.4	100 mg/kg	
05.3	Chewing Gum	300 mg/kg	
05.4	Decorations (e.g. for fine bakery wares), toppings (non fruit) and sweet sauces	300 mg/kg	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	100 mg/kg	
07.0	Bakery wares	300 mg/kg	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	
09.2.4.1	Cooked fish and fish products	300 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans and echinoderms	300 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	Note 50
09.4	Fully preserved , including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g. custard)	300 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose, sugar solutions and syrups, also (partially) inverted sugars, incl. molasses treacle, and sugar toppings	300 mg/kg	
11.2	Other sugars and syrups (e.g. brown sugar, maple syrup)	300 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg	
12.9	Protein products	100 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.4	Water-based flavoured drinks, including, "sport" or "electrolyte" drinks and particulated	100 mg/kg	
14.2.3.4	Aromatized wine	100 mg/kg	
14.2.4	Fruit wine	30 mg/kg	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	300 mg/kg	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	30 mg/kg	
15.1	Snacks – potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	

AMMONIUM ALGINATE

AMMONIUM ALGINATE

Ammonium Alginate

INS: 403

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.4.1	Pasteurized cream	100 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	5000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.1	Infant formulae and follow-on formulae	300 mg/kg	
13.2	Weaning foods for infants and growing children	5000 mg/kg	

AMMONIUM CARBONATE

Ammonium Carbonate

INS: 503i

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
13.2	Weaning foods for infants and growing children	GMP	

AMMONIUM HYDROGEN CARBONATE

Ammonium Hydrogen Carbonate

INS: 503ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
13.2	Weaning foods for infants and growing children	GMP	

ANNATTO EXTRACTS

Annatto Extracts

INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg	Note 8
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	50 mg/kg	
01.6.1	Unripened cheese	50 mg/kg	Note 74
01.6.2.1	Total ripened cheese, includes rind	600 mg/kg	
01.6.2.2	Rind of ripened cheese	50 mg/kg	Note 74
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg	Note 74

ANNATTO EXTRACTS

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.6.3	Whey cheese	50 mg/kg	Note 74
01.6.4	Processed cheese	50 mg/kg	Note 74
01.6.5	Cheese analogues	50 mg/kg	Note 74
01.6.6	Whey protein cheese	50 mg/kg	Note 74
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	
01.8	Whey and whey products, excluding whey cheeses	10 mg/kg	
02.1	Fats and oils essentially free from water	10 mg/kg	Note 9
02.2.1	Emulsions containing at least 80% fat	100 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	30 mg/kg	Note 9
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10 mg/kg	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 9
04.1.1.2	Surface-treated fresh fruit	20 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.1.2.11	Fruit fillings for pastries	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	20 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	10 mg/kg	
04.2.2.7	Fermented vegetable products	200 mg/kg	Note 9
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	25 mg/kg	Note 9
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	25 mg/kg	Note 9
05.3	Chewing gum	1000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30 mg/kg	Note 9
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	
06.3	Breakfast cereals, including rolled oats	75 mg/kg	Note 9
06.4.2	Pre-cooked or dried pastas and noodles and like products	12 mg/kg	Note 8
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40 mg/kg	Note 9
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
07.1	Bread and ordinary bakery wares	GMP	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	15 mg/kg	Note 9
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	40 mg/kg	Note 9
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15 mg/kg	Note 9
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	20 mg/kg	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg	Note 9

ANNATTO EXTRACTS

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 9 & 78
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 16
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	Note 16
08.4	Edible casings (e.g., sausage casings)	60 mg/kg	Note 9
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 9
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 9
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Notes 9 & 22
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	10 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	30 mg/kg	Note 9
12.4	Mustards	100 mg/kg	Note 8
12.5	Soups and broths	150 mg/kg	Note 8
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 8
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	Note 8
12.6.3	Mixes for sauces and gravies	100 mg/kg	Note 8
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	400 mg/kg	
12.9	Protein products	GMP	
12.9	Protein products	10 mg/kg	
13.6	Food supplements	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg	
14.2.1	Beer and malt beverages	GMP	Note 96
14.2.3	Wines	GMP	
14.2.6	Spirituos beverages	10 mg/kg	

ANNATTO EXTRACTS

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
15.0	Ready-to-eat savouries	300 mg/kg	Note 9
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg	

ASCORBIC ACID

Ascorbic Acid

INS: 300

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	200 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1	Fresh fruit	500 mg/kg	
04.2.1	Fresh vegetables, and nuts and seeds	500 mg/kg	
04.2.2.1	Frozen vegetables	100 mg/kg	
06.2	Flours and starches	300 mg/kg	
08.1	Fresh meat, poultry, and game	2000 mg/kg	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
12.8	Yeast and like products	200 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	3000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	540 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	400 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	500 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg	
14.2.3	Wines	200 mg/kg	

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
01.3.2	Beverage whiteners	80 mg/kg	Note 10
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	Note 10
01.5.2	Milk and cream powder analogues	80 mg/kg	Note 10
01.6.2.1	Total ripened cheese, includes rind	500 mg/kg	Note 10
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	Note 10
02.1.2	Vegetable oils and fats	400 mg/kg	Note 10
02.1.3	Lard, tallow, fish oil, and other animal fats	400 mg/kg	Note 10
02.2	Fat emulsions mainly of type water-in-oil	500 mg/kg	Note 10

ASCORBYL ESTERS

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80 mg/kg	Note 10
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15
04.1.2.2	Dried fruit	80 mg/kg	Note 10
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	80 mg/kg	Note 10
05.0	Confectionery	500 mg/kg	Notes 10 & 15
05.3	Chewing gum	3750 mg/kg	Note 10
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 10
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 10
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10
07.0	Bakery wares	1000 mg/kg	Note 10
07.1.1	Breads and rolls	500 mg/kg	Note 10
07.2	Fine bakery wares	200 mg/kg	Note 10
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg	Note 10
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	500 mg/kg	Note 10
12.1	Salt	500 mg/kg	Note 10
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10
12.4	Mustards	500 mg/kg	Note 10
12.5	Soups and broths	200 mg/kg	Note 10
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 10 & 15
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	Note 10
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	Note 10
12.6.3	Mixes for sauces and gravies	200 mg/kg	Note 10
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg	Note 10
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 05.1.2	200 mg/kg	Note 10
12.8	Yeast and like products	200 mg/kg	Note 10
13.1	Infant formulae and follow-on formulae	50 mg/kg	Note 10
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 10
13.2	Weaning foods for infants and growing children	1000 mg/kg	Note 10
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg	Note 10
13.6	Food supplements	500 mg/kg	Note 10
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 10
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 10

ASPARTAME

ASPARTAME

Aspartame

INS: 951

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	600 mg/kg	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2000 mg/kg	
01.3.2	Beverage whiteners	GMP	Note 2
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
01.4.3	Clotted cream	GMP	
01.4.4	Cream analogues	1000 mg/kg	
01.5.1	Milk powder and cream powder (plain)	GMP	
01.5.2	Milk and cream powder analogues	2000 mg/kg	
01.5.3	Milk and cream (blend) powder (plain and flavoured)	GMP	
01.6.1	Unripened cheese	GMP	
01.6.5	Cheese analogues	1000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	3000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	3000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	3000 mg/kg	
04.1.2.1	Frozen fruit	GMP	
04.1.2.2	Dried fruit	3000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg	
04.1.2.7	Candied fruit	2000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg	
04.1.2.10	Fermented fruit products	2000 mg/kg	
04.1.2.11	Fruit fillings for pastries	3000 mg/kg	
04.1.2.12	Cooked or fried fruit	2000 mg/kg	
04.2.2.1	Frozen vegetables	1000 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1000 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	3000 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	1000 mg/kg	
04.2.2.7	Fermented vegetable products	2500 mg/kg	
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	
05.1.1	Cocoa mixes (powders and syrups)	3000 mg/kg	
05.1.2	Cocoa-based spreads, including fillings	3000 mg/kg	

ASPARTAME

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2500 mg/kg	
05.1.4	Imitation chocolate, chocolate substitute products	3000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.3	Chewing gum	10000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	
07.1	Bread and ordinary bakery wares	4000 mg/kg	
07.2	Fine bakery wares	5000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg	
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	3000 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	2000 mg/kg	
12.4	Mustards	350 mg/kg	
12.5	Soups and broths	600 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg	
12.6.3	Mixes for sauces and gravies	350 mg/kg	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	350 mg/kg	
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 05.1.2	1000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	800 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	800 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	
13.6	Food supplements	5500 mg/kg	
14.1.2	Fruit and vegetable juices	2000 mg/kg	
14.1.3	Fruit and vegetable nectars	2000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.1	Beer and malt beverages	600 mg/kg	Note 85
14.2.2	Cider and perry	600 mg/kg	
14.2.3	Wines	600 mg/kg	Note 85
14.2.4	Fruit wine	700 mg/kg	
14.2.5	Mead	700 mg/kg	
14.2.6	Spirituos beverages	700 mg/kg	Note 85
15.0	Ready-to-eat savouries	500 mg/kg	

AZORUBINE

Azorubine

INS: 122

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	57 mg/kg	Note 12
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	50 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
07.2	Fine bakery wares	200 mg/kg	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	

AZORUBINE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	50 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituous beverages	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	GMP	

BEESWAX, WHITE AND YELLOW

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	4000 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	4000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
05.3	Chewing gum	150000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	
07.2	Fine bakery wares	500 mg/kg	
13.6	Food supplements	GMP	Note 3
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108
15.0	Ready-to-eat savouries	GMP	Note 3

BEET RED

Beet Red

INS: 162

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22

BEET RED

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
10.1	Fresh eggs	GMP	Notes 3 & 4
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.2.3	Wines	GMP	

BENZOATES

Benzoic Acid	INS: 210	Sodium Benzoate	INS: 211
Potassium Benzoate	INS: 212	Calcium Benzoate	INS: 213

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	50 mg/kg	Notes 12 & 13
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 13
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1000 mg/kg	Note 13
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 13
04.1.2.2	Dried fruit	800 mg/kg	Note 13
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 13
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 13
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13
04.1.2.7	Candied fruit	1000 mg/kg	Note 13
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13
04.1.2.12	Cooked or fried fruit	1000 mg/kg	Note 13

BENZOATES

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1000 mg/kg	Note 13
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 13
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	3000 mg/kg	Note 13
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 13
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 13
05.1.1	Cocoa mixes (powders and syrups)	1500 mg/kg	Note 13
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 13
05.1.4	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 13
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	Note 13
05.3	Chewing gum	1500 mg/kg	Note 13
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	Note 13
06.2	Flours and starches	500 mg/kg	Note 13
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 13
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 13
07.0	Bakery wares	1000 mg/kg	Note 13
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 13
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 13 & 16
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	750 mg/kg	Note 13
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 13
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 82
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 13
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2000 mg/kg	Note 13
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg	Note 13
09.3.3	Salmon substitutes, caviar, and other fish roe products	2500 mg/kg	Note 13
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	2000 mg/kg	Note 13

BENZOATES

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
10.2.1	Liquid egg products	5000 mg/kg	Note 13
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 13
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 13
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 13
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 13
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 13
12.3	Vinegars	1000 mg/kg	Note 13
12.4	Mustards	1000 mg/kg	Note 13
12.5	Soups and broths	1000 mg/kg	Note 13
12.6	Sauces and like products	1000 mg/kg	Note 13
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 05.1.2	1500 mg/kg	Note 13
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Notes 13 & 83
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 13
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 13
13.6	Food supplements	1000 mg/kg	Note 13
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 13
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 13
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	2000 mg/kg	Note 13
14.1.2.3	Concentrate (liquid or solid) for fruit juice	2100 mg/kg	Note 13
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1400 mg/kg	Note 13
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 13
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	2000 mg/kg	Note 13
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 13
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	500 mg/kg	Note 13
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 13
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Note 13
14.2.1	Beer and malt beverages	200 mg/kg	Notes 13 & 85
14.2.2	Cider and perry	1000 mg/kg	Note 13
14.2.3	Wines	1000 mg/kg	Notes 13 & 96
14.2.4	Fruit wine	1000 mg/kg	Note 13

BENZOATES

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
14.2.5	Mead	1000 mg/kg	Note 13
14.2.6	Spirituos beverages	400 mg/kg	Notes 13 & 85
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 13
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 13

BENZOYL PEROXIDE

Benzoyl Peroxide

INS: 928

Function: Bleaching Agent (Not for Flour), Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments
01.6.2.1	Total ripened cheese, includes rind	1000 mg/kg	Note 55
01.8	Whey and whey products, excluding whey cheeses	GMP	
06.2	Flours and starches	300 mg/kg	

BHA

Butylated Hydroxyanisole

INS: 320

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88
01.3.2	Beverage whiteners	100 mg/kg	
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Note 15
01.5.2	Milk and cream powder analogues	100 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2 mg/kg	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15
04.1.2.2	Dried fruit	100 mg/kg	
04.1.2.2	Dried fruit	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	
04.1.2.7	Candied fruit	32 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2 mg/kg	
04.1.2.12	Cooked or fried fruit	100 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	Note 76
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	

BHA

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15
05.1.1	Cocoa mixes (powders and syrups)	100 mg/kg	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	90 mg/kg	Note 2
05.1.4	Imitation chocolate, chocolate substitute products	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15
05.3	Chewing gum	750 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	90 mg/kg	Note 2
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2 mg/kg	
07.0	Bakery wares	200 mg/kg	Note 15
07.1.1	Breads and rolls	50 mg/kg	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg	
07.1.5	Steamed breads and buns	50 mg/kg	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	25 mg/kg	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	25 mg/kg	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg	Note 15
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	Note 15
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 15
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
10.4	Egg-based desserts (e.g., custard)	2 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	20 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15
12.4	Mustards	200 mg/kg	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg	Note 15

BHA

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
12.5.2	Mixes for soups and broths	300 mg/kg	Note 15
12.6	Sauces and like products	200 mg/kg	Note 15
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 05.1.2	200 mg/kg	
12.8	Yeast and like products	1000 mg/kg	
13.6	Food supplements	400 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 15
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 15

BHT

Butylated Hydroxytoluene

INS: 321

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88
01.3.2	Beverage whiteners	100 mg/kg	
01.5	Milk powder and cream powder	100 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	90 mg/kg	Note 2
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15
02.2.1	Emulsions containing at least 80% fat	200 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	500 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 15
04.1.2.2	Dried fruit	100 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2
04.1.2.12	Cooked or fried fruit	100 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	Note 76
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15
05.1.1	Cocoa mixes (powders and syrups)	90 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15
05.3	Chewing gum	750 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15
06.1	Whole, broken, or flaked grain, including rice	200 mg/kg	
06.3	Breakfast cereals, including rolled oats	50 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	200 mg/kg	

BHT

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2
07.0	Bakery wares	200 mg/kg	Note 15
07.1.1	Breads and rolls	50 mg/kg	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	200 mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg	
07.1.5	Steamed breads and buns	50 mg/kg	
07.2	Fine bakery wares	25 mg/kg	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	90 mg/kg	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 15
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Note 15
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 15
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	20 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15
12.4	Mustards	100 mg/kg	
12.5	Soups and broths	100 mg/kg	
12.5	Soups and broths	200 mg/kg	Note 15
12.6	Sauces and like products	100 mg/kg	
12.6	Sauces and like products	200 mg/kg	Note 15
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 05.1.2	100 mg/kg	
12.8	Yeast and like products	100 mg/kg	
13.6	Food supplements	400 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15
15.0	Ready-to-eat savouries	200 mg/kg	Note 15

BLEACHED STARCH

Bleached Starch

INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52

BLEACHED STARCH

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

BRILLIANT BLACK PN

Brilliant Black PN

INS: 151

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	12 mg/kg	Note 12
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
07.2	Fine bakery wares	200 mg/kg	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16

BRILLIANT BLACK PN

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	150 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituos beverages	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

BRILLIANT BLUE FCF

Brilliant Blue FCF

INS: 133

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1	Fermented milks (plain)	150 mg/kg	
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	100 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.1.2.11	Fruit fillings for pastries	244 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
07.1	Bread and ordinary bakery wares	100 mg/kg	
07.2	Fine bakery wares	200 mg/kg	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95

BRILLIANT BLUE FCF

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	150 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	100 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	100 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.1	Beer and malt beverages	GMP	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituous beverages	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

BROMELAIN

BROMELAIN

Bromelain

INS: 1101iii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
14.2.3	Wines	GMP	

BROWN HT

Brown HT

INS: 155

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	50 mg/kg	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	80 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
07.2	Fine bakery wares	200 mg/kg	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16

BROWN HT

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	50 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituos beverages	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

CALCIUM ACETATE

CALCIUM ACETATE

Calcium Acetate

INS: 263

Function: Acidity Regulator, Preservative, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1500 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1500 mg/kg	
13.2	Weaning foods for infants and growing children	GMP	

CALCIUM ALGINATE

Calcium Alginate

INS: 404

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	6000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.4.1	Pasteurized cream	100 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	5000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
10.2.1	Liquid egg products	6000 mg/kg	
10.2.2	Frozen egg products	6000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.1	Infant formulae and follow-on formulae	300 mg/kg	
13.2	Weaning foods for infants and growing children	5000 mg/kg	
14.2.3	Wines	4000 mg/kg	

CALCIUM ALUMINIUM SILICATE (SYNTHETIC)

Calcium Aluminium Silicate (Synthetic)

INS: 556

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments
06.1	Whole, broken, or flaked grain, including rice	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56
12.1	Salt	20000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.2.3	Wines	GMP	

CALCIUM ASCORBATE

Calcium Ascorbate

INS: 302

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1	Fresh fruit	GMP	
04.2.2.1	Frozen vegetables	GMP	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	3000 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg	
14.2.3	Wines	GMP	

CALCIUM CARBONATE

Calcium Carbonate

INS: 170i

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

Food Cat. No.	Food Category	Max Level	Comments
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.1	Whole, broken, or flaked grain, including rice	2220 mg/kg	
06.2	Flours and starches	GMP	Note 57
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1500 mg/kg	
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.1	Fresh eggs	GMP	Notes 3 & 4

CALCIUM CARBONATE

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

Food Cat. No.	Food Category	Max Level	Comments
12.1	Salt	20000 mg/kg	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.2.3	Wines	3500 mg/kg	

CALCIUM CHLORIDE

Calcium Chloride

INS: 509

Function: Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58
04.2.2.1	Frozen vegetables	4000 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	3200 mg/kg	

CALCIUM CITRATE

Calcium Citrate

INS: 333

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.2.2.1	Frozen vegetables	GMP	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

CALCIUM GLUCONATE

Calcium Gluconate

INS: 578

CALCIUM GLUCONATE

Function: Acidity Regulator, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58

CALCIUM GLUTAMATE, DI-L-

Calcium Glutamate, DI-L-

INS: 623

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

CALCIUM GUANYLATE, 5'-

Calcium Guanylate, 5'-

INS: 629

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

CALCIUM HYDROXIDE

Calcium Hydroxide

INS: 526

Function: Acidity Regulator, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

CALCIUM INOSINATE, 5'-

Calcium Inosinate, 5'-

INS: 633

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

CALCIUM LACTATE

Calcium Lactate

INS: 327

CALCIUM SULPHATE

Function: Acidity Regulator, Bulking Agent, Firming Agent, Flour Treatment Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58
04.2.2.1	Frozen vegetables	3500 mg/kg	
06.2	Flours and starches	GMP	Note 57
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	Note 54
14.2.3	Wines	2000 mg/kg	

CANDELILLA WAX

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	4000 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	4000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
05.3	Chewing gum	150000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	
07.2	Fine bakery wares	GMP	Note 3
13.6	Food supplements	GMP	Note 3
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108
15.0	Ready-to-eat savouries	GMP	Note 3

CANTHAXANTHIN

Canthaxanthin

INS: 161g

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP	
01.6	Cheese	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP	
03.0	Edible ices, including sherbet and sorbet	GMP	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg	

CANTHAXANTHIN

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	
04.1.2.11	Fruit fillings for pastries	GMP	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	8.2 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	
06.3	Breakfast cereals, including rolled oats	35 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
07.0	Bakery wares	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	100 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	15 mg/kg	
08.4	Edible casings (e.g., sausage casings)	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4.1	Cooked fish and fish products	200 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	GMP	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	30 mg/kg	
12.5.2	Mixes for soups and broths	100 mg/kg	
12.6	Sauces and like products	100 mg/kg	
12.9	Protein products	100 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5 mg/kg	

CANTHAXANTHIN

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	5 mg/kg	
14.1.4.1	Carbonated drinks	GMP	
14.1.4.2	Non-carbonated, including punches and ades	5 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for drinks	100 mg/kg	
14.2.1	Beer and malt beverages	5 mg/kg	
14.2.3	Wines	5 mg/kg	
14.2.6	Spirituos beverages	5 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	Note 2

CARAMEL COLOUR, CLASS I

Caramel Colour, Class I - Plain

INS: 150a

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	150 mg/kg	Note 12
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.1	Fresh eggs	GMP	Notes 3 & 4
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.2.3	Wines	GMP	

CARAMEL COLOUR, CLASS III

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

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	GMP	
01.4.3	Clotted cream	GMP	
01.4.4	Cream analogues	GMP	
01.5.2	Milk and cream powder analogues	GMP	
01.6.1	Unripened cheese	GMP	
01.6.2.2	Rind of ripened cheese	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	GMP	
01.6.5	Cheese analogues	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.1.2.5	Jams, jellies and marmelades	GMP	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	
04.1.2.11	Fruit fillings for pastries	7500 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP	
04.2.2.7	Fermented vegetable products	GMP	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP	
05.1.2	Cocoa-based spreads, including fillings	GMP	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	
05.3	Chewing gum	20000 mg/kg	

CARAMEL COLOUR, CLASS III

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	
06.3	Breakfast cereals, including rolled oats	6500 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
07.1.2	Crackers, excluding sweet crackers	GMP	
07.2	Fine bakery wares	GMP	
08.0	Meat and meat products, including poultry and game	GMP	Note 3
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.3	Vinegars	1000 mg/kg	
12.4	Mustards	GMP	
12.5	Soups and broths	GMP	
12.6	Sauces and like products	1500 mg/kg	
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 05.1.2	GMP	
12.9	Protein products	GMP	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP	
13.6	Food supplements	GMP	
14.1.2	Fruit and vegetable juices	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.1	Beer and malt beverages	GMP	
14.2.2	Cider and perry	GMP	
14.2.3.3	Fortified wine and liquor wine	GMP	
14.2.3.4	Aromatized wine	GMP	
14.2.4	Fruit wine	GMP	
14.2.6	Spirituous beverages	GMP	
15.0	Ready-to-eat savouries	GMP	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP	

CARAMEL COLOUR, CLASS III

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	

CARAMEL COLOUR, CLASS IV

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

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	GMP	
01.4.3	Clotted cream	GMP	
01.4.4	Cream analogues	GMP	
01.5.2	Milk and cream powder analogues	GMP	
01.6.1	Unripened cheese	GMP	
01.6.2.2	Rind of ripened cheese	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	100 mg/kg	
01.6.4.1	Plain processed cheese	GMP	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72
01.6.5	Cheese analogues	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.1.2.5	Jams, jellies and marmelades	1500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	
04.1.2.11	Fruit fillings for pastries	7500 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP	

CARAMEL COLOUR, CLASS IV

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP	
04.2.2.7	Fermented vegetable products	GMP	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP	
05.1.2	Cocoa-based spreads, including fillings	GMP	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	
05.3	Chewing gum	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	
06.3	Breakfast cereals, including rolled oats	2500 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
06.7	Rice cakes (Oriental type only)	GMP	
07.1.2	Crackers, excluding sweet crackers	GMP	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	GMP	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	1200 mg/kg	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	GMP	
08.0	Meat and meat products, including poultry and game	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.3	Vinegars	GMP	
12.3	Vinegars	1000 mg/kg	
12.4	Mustards	GMP	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	3000 mg/kg	
12.5.2	Mixes for soups and broths	GMP	
12.6	Sauces and like products	1500 mg/kg	
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 05.1.2	GMP	
12.9	Protein products	GMP	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP	
13.6	Food supplements	GMP	
14.1.2	Fruit and vegetable juices	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	

CARAMEL COLOUR, CLASS IV

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
14.1..3.2	Canned or bottled (pasteurized) vegetable nectar	GMP	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.1	Beer and malt beverages	GMP	
14.2.1	Beer and malt beverages	240 mg/kg	
14.2.2	Cider and perry	GMP	
14.2.3.3	Fortified wine and liquor wine	GMP	
14.2.3.4	Aromatized wine	GMP	
14.2.4	Fruit wine	GMP	
14.2.6	Spirituos beverages	GMP	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	GMP	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	240 mg/kg	
15.0	Ready-to-eat savouries	GMP	
15.1	Snacks- potato, cereal, flour or starch based (from roots and tubers, pulses, and legumes)	GMP	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit) GMP	GMP	
16.0	Composite foods (e.g., casseroles, meat pies,	1000 mg/kg	

CARBON DIOXIDE

Carbon Dioxide INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	Note 59
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59
01.4.1	Pasteurized cream	GMP	Note 59
01.4.2	Sterilized, UHT, whipping or whipped , and reduced fat creams	GMP	Note 59
04.1.1	Fresh fruit	GMP	Note 59
04.2.1	Fresh vegetables, and nuts and seeds	GMP	Note 59
04.2.2.1	Frozen Vegetables	GMP	Note 59
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 59
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	Note 69
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg	Note 59 & 69
14.1.2.3	Concentrate (liquid or solid) for fruit juice	3000 mg/kg	Note 59 & 69
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	Notes 59 & 69
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg	Notes 59 & 69
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59
4.2.3	Wines	GMP	Note 60

CARMINES

Carmines

INS: 120

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20 mg/kg	Note 12
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.1	Total ripened cheese, includes rind	125 mg/kg	
01.6.2.2	Rind of ripened cheese	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2	Fat emulsions mainly of type water-in-oil	GMP	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.1.2.11	Fruit fillings for pastries	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	300 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	1020 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
07.1	Bread and ordinary bakery wares	GMP	
07.2	Fine bakery wares	200 mg/kg	

CARMINES

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	150 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	50 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	Note 83
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	

CARMINES

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	
14.2.1	Beer and malt beverages	GMP	Note 96
14.2.2	Cider and perry	200 mg/kg	
14.2.3.1	Still wine	GMP	Note 96
14.2.3.2	Sparkling and semi-sparkling wines	GMP	Note 96
14.2.3.3	Fortified wine and liquor wine	GMP	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituos beverages	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

CARNAUBA WAX

Carnauba Wax

INS: 903

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

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.2	Processed fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	4000 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	4000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.3	Chewing gum	100000 mg/kg	
05.3	Chewing gum	150000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	
07.0	Bakery wares	GMP	
12.6	Sauces and like products	GMP	
13.6	Food supplements	GMP	Note 3
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108
15.0	Ready-to-eat savouries	GMP	Note 3

CAROB BEAN GUM

Carob Bean Gum

INS: 410

CAROB BEAN GUM

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.1	Milk, including sterilized and UHT goats milk	GMP	
01.1.1.2	Buttermilk (plain)	5000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	5000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.2	Frozen egg products	GMP	
10.2.3	Dried and/or heat coagulated egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	10000 mg/kg	
13.2	Weaning foods for infants and growing children	20000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	500 mg/kg	

CAROTENES, VEGETABLE

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

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP	
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	GMP	
01.4	Cream (plain) and the like	GMP	
01.5.2	Milk and cream powder analogues	GMP	

CAROTENES, VEGETABLE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.6	Cheese	600 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	600 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	
03.0	Edible ices, including sherbet and sorbet	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.1.2.5	Jams, jellies and marmelades	GMP	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	4 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	
04.1.2.11	Fruit fillings for pastries	4 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP	
04.2.2.7	Fermented vegetable products	GMP	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	120 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	120 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	
05.3	Chewing gum	500 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	
06.3	Breakfast cereals, including rolled oats	400 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	
07.2	Fine bakery wares	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	

CAROTENES, VEGETABLE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16
08.4	Edible casings (e.g., sausage casings)	GMP	
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	
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	GMP	Note 16
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	150 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.4	Mustards	GMP	
12.5	Soups and broths	GMP	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	GMP	
12.6.3	Mixes for sauces and gravies	GMP	
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 05.1.2	GMP	
12.9	Protein products	GMP	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP	
13.6	Food supplements	GMP	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg	
14.2.2	Cider and perry	GMP	

CAROTENES, VEGETABLE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
14.2.3.2	Sparkling and semi-sparkling wines	GMP	
14.2.3.4	Aromatized wine	GMP	
14.2.4	Fruit wine	GMP	
14.2.6	Spirituos beverages	GMP	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	

CAROTENOIDS

Beta-Carotene (Synthetic)	INS: 160ai	Beta-Apo-8'-Carotenal	INS: 160e
Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS: 160f		

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	100 mg/kg	
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	GMP	
01.4	Cream (plain) and the like	GMP	
01.5.2	Milk and cream powder analogues	GMP	
01.6.1	Unripened cheese	35 mg/kg	
01.6.2.1	Total ripened cheese, includes rind	600 mg/kg	
01.6.2.2	Rind of ripened cheese	GMP	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.6.6	Whey protein cheese	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg	
02.1	Fats and oils essentially free from water	25 mg/kg	
02.1	Fats and oils essentially free from water	1000 mg/kg	
02.2.1.1	Butter and concentrated butter	100 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	25 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	

CAROTENOIDS

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.1.2.11	Fruit fillings for pastries	10 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	
05.3	Chewing gum	500 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg	
07.1.1	Breads and rolls	35 mg/kg	
07.1.2	Crackers, excluding sweet crackers	GMP	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	GMP	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	GMP	
07.1.5	Steamed breads and buns	GMP	
07.2	Fine bakery wares	200 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	

CAROTENOIDS

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.2	Egg products	GMP	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	35 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
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 05.1.2	GMP	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	100 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	35 mg/kg	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	100 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.1	Beer and malt beverages	GMP	Note 96
14.2.2	Cider and perry	200 mg/kg	
14.2.3.1	Still wine	GMP	Note 96
14.2.3.2	Sparkling and semi-sparkling wines	GMP	
14.2.3.3	Fortified wine and liquor wine	GMP	Note 96

CAROTENOIDS

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituos beverages	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

CARRAGEENAN

Carrageenan

INS: 407

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.1	Milk, including sterilized and UHT goats milk	10000 mg/kg	
01.1.1.2	Buttermilk (plain)	6000 mg/kg	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.4.1	Pasteurized cream	500 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54
08.1	Fresh meat, poultry, and game	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	3000 mg/kg	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg	

CARRAGEENAN

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	1000 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines		

CASTOR OIL

Castor Oil INS: 1503

Function: Anticaking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	
05.3	Chewing Gum	GMP	
05.3	Chewing Gum	2100 mg/kg	
05.4	Decorations (e.g. for fine bakery wares), toppings (non fruit) and sweet sauces	GMP	
13.6	Food supplements	GMP	
14.1.4	Water-based flavoured drinks, including "spot" or "electrolyte" drinks and particulated drinks	500 mg/kg	

CHLOROPHYLLS

CHLOROPHYLLS INS: 140

Function: Anticaking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 4 & 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16

CHLOROPHYLLS

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22
10.1	Fresh eggs	GMP	Notes 3 & 4
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.2.3	Wines	GMP	

CHLOROPHYLLS, COPPER COMPLEXES

Chlorophylls, Copper Complex

INS: 141i

Chlorophyllin Copper Complex, Sodium and Potassium Salts

INS: 141ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP	
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	GMP	
01.4	Cream (plain) and the like	GMP	
01.5.2	Milk and cream powder analogues	GMP	
01.6	Cheese	15 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.2.1	Frozen fruit	100 mg/kg	Note 62
04.1.2.2	Dried fruit	100 mg/kg	Note 62
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	Note 62
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg	Note 62
04.1.2.5	Jams, jellies and marmelades	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	100 mg/kg	Note 62
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 62
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	Note 62
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	Note 62
04.1.2.10	Fermented fruit products	100 mg/kg	Note 62
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 62
04.1.2.12	Cooked or fried fruit	100 mg/kg	Note 62
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.1	Frozen vegetables	100 mg/kg	Note 62
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	100 mg/kg	Notes 62 & 89
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	100 mg/kg	Note 62
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	Note 62

CHLOROPHYLLS, COPPER COMPLEXES

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	100 mg/kg	Note 62
04.2.2.7	Fermented vegetable products	100 mg/kg	Note 62
04.2.2.8	Cooked or fried vegetables and seaweeds	100 mg/kg	Note 62
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	30 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	700 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	700 mg/kg	
05.3	Chewing gum	700 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	
06.3	Breakfast cereals, including rolled oats	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4 mg/kg	Note 62
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	6.4 mg/kg	Note 62
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	GMP	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	GMP	
08.0	Meat and meat products, including poultry and game	GMP	Note 16
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 62
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	
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	GMP	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	64 mg/kg	Note 62
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.4	Mustards	GMP	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	400 mg/kg	
12.5.2	Mixes for soups and broths	GMP	

CHLOROPHYLLS, COPPER COMPLEXES

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
12.6	Sauces and like products	GMP	
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 05.1.2	GMP	
12.9	Protein products	GMP	
13.0	Foodstuffs intended for particular nutritional uses	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg	
14.2.1	Beer and malt beverages	GMP	Note 96
14.2.2	Cider and perry	GMP	
14.2.3	Wines	GMP	
14.2.4	Fruit wine	GMP	
14.2.6	Spirituos beverages	GMP	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	

CITRIC ACID

Citric Acid

INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	100 mg/kg	Note 15
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.2.1	Fresh vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2000 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 15
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
12.1	Salt	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	25000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	

CITRIC ACID

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5000 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	5000 mg/kg	
14.2.3	Wines	700 mg/kg	

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	5000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.2	Weaning foods for infants and growing children	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

CURCUMIN

Curcumin INS: 100i

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.6.1	Unripened cheese	GMP	Note 3

CURCUMIN

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.6.2.1	Total ripened cheese, includes rind	GMP	
01.6.2.2	Rind of ripened cheese	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.6.6	Whey protein cheese	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg	
02.1	Fats and oils essentially free from water	5 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	10 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	5 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.1.2.11	Fruit fillings for pastries	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	700 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
07.1	Bread and ordinary bakery wares	GMP	
07.2	Fine bakery wares	200 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16

CURCUMIN

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	150 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.1	Beer and malt beverages	GMP	Note 96

CURCUMIN

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
14.2.2	Cider and Perry	200 mg/kg	
14.2.3.1	Still Wine	GMP	Note 96
14.2.3.2	Sparkling and semi-sparkling wines	GMP	Note 96
14.2.3.3	Fortified wine and liquor wine	GMP	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituos beverages	200 mg/kg	
15.1	Snacks – potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut Mixtures (with e.g. dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mince meat) – foods that could not be placed in categories 01 -15	500 mg/kg	

CYCLODEXTRIN, BETA-

Cyclodextrin, Beta-

INS: 459

Function: Stabilizer, Binder

Food Cat. No.	Food Category	Max Level	Comments
05.3	Chewing gum	20000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	

DEXTRINS, WHITE AND YELLOW, ROASTED STARCH

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 90

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	5000 mg/kg	
01.4	Cream (plain) and the like	GMP	
01.4.3	Clotted cream	GMP	
01.4.4	Cream analogues	GMP	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	
01.5.2	Milk and cream powder analogues	GMP	
01.6.1	Unripened cheese	GMP	
01.6.2.1	Total ripened cheese, includes rind	GMP	
01.6.4	Processed cheese	GMP	
01.6.5	Cheese analogues	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg	
02.1	Fats and oils essentially free from water	5000 mg/kg	
02.1	Fats and oils essentially free from water	10000 mg/kg	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.2.2	Dried fruit	GMP	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP	
04.1.2.7	Candied fruit	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	
04.1.2.10	Fermented fruit products	GMP	
04.1.2.12	Cooked or fried fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP	
04.2.2.7	Fermented vegetable products	GMP	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.3	Chewing gum	50000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	
06.2	Flours and starches	5000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	10000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
07.0	Bakery wares	10000 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	GMP	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	GMP	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16
08.4	Edible casings (e.g., sausage casings)	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.3	Dried and/or heat coagulated egg products	GMP	
10.4	Egg-based desserts (e.g., custard)	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1 mg/kg	
12.3	Vinegars	GMP	
12.4	Mustards	10000 mg/kg	
12.5	Soups and broths	GMP	
12.6	Sauces and like products	10000 mg/kg	
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 05.1.2	GMP	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
12.9	Protein products	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP	
13.6	Food supplements	GMP	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.2	Cider and perry	GMP	
14.2.3.4	Aromatized wine	GMP	
14.2.4	Fruit wine	GMP	
14.2.6	Spirituous beverages	GMP	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP	

DIMETHYL DICARBONATE

Dimethyl Dicarbonate

INS: 242

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	250 mg/kg	Note 18
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	Notes 2 & 18
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	Note 18
14.2.2	Cider and perry	250 mg/kg	Note 18
14.2.3	Wines	200 mg/kg	Note 18
14.2.4	Fruit wine	250 mg/kg	Note 18
14.2.5	Mead	200 mg/kg	Note 18

DIOCTYL SODIUM SULFOSUCCINATE

Diocetyl Sodium Sulfosuccinate

INS: 480

Function: Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	25 mg/kg	Note 19
01.3.1	Condensed milk (plain)	GMP	
01.6.1	Unripened cheese	5000 mg/kg	Note 20
01.6.4	Processed cheese	5000 mg/kg	Note 20

DIOCTYL SODIUM SULFOSUCCINATE

Function: Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg	
05.1.1	Cocoa mixes (powders and syrups)	4000 mg/kg	
08.4	Edible casings (e.g., sausage casings)	200 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	25 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 20
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	10 mg/kg	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	10 mg/kg	

DIPHENYL

Diphenyl

INS: 230

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	70 mg/kg	Note 49

DIPOTASSIUM GUANYLATE, 5'-

Dipotassium Guanylate, 5'-

INS: 628

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

DIPOTASSIUM INOSINATE, 5'-

Dipotassium Inosinate, 5'-

INS: 632

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

DISODIUM GUANYLATE, 5'-

Disodium Guanylate, 5'-

INS: 627

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
08.1	Fresh meat, poultry, and game	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

DISODIUM INOSINATE, 5'-

DISODIUM INOSINATE, 5'-

Disodium Inosinate, 5'-

INS: 631

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
08.1	Fresh meat, poultry, and game	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

DISODIUM RIBONUCLEOTIDES, 5'-

Disodium Ribonucleotides, 5'-

INS: 635

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

DISTARCH PHOSPHATE

Distarch Phosphate

INS: 1412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.1	Infant formulae and follow-on formulae	25000 mg/kg	
13.2	Weaning foods for infants and growing children	60000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

EDTAs

Calcium Disodium Ethylene Diamine Tetra Acetate INS: 385

Disodium Ethylene Diamine Tetra Acetate INS: 386

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
02.2.1.2/8	Margarine and similar products (e.g., butter-margarine blends)	75 mg/kg	Note 21
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg	Note 21
04.1.2.2	Dried fruit	265 mg/kg	Note 21
04.1.2.5	Jams, jellies and marmelades	130 mg/kg	Note 21
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	Note 21
04.1.2.11	Fruit fillings for pastries	650 mg/kg	Note 21

EDTAs

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.1	Frozen vegetables	250 mg/kg	Notes 21 & 110
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	800 mg/kg	Notes 21& 64
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	250 mg/kg	Note 21
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	365 mg/kg	Note 21
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	Note 21
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	80 mg/kg	Note 21
04.2.2.7	Fermented vegetable products	250 mg/kg	Note 21
04.2.2.8	Cooked or fried vegetables and seaweeds	250 mg/kg	Note 21
05.1.2	Cocoa-based spreads, including fillings	50 mg/kg	Note 21
06.5/8	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	315 mg/kg	Note 21
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	35 mg/kg	Note 21
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21
09.2.4.1	Cooked fish and fish products	50 mg/kg	Note 21
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	250 mg/kg	Note 21
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	Note 21
10.2.3	Dried and/or heat coagulated egg products	200 mg/kg	Notes 21 & 47
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 21
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	70 mg/kg	Note 21
12.4	Mustards	75 mg/kg	Note 21
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 21
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	Note 21
12.6.3	Mixes for sauces and gravies	75 mg/kg	Note 21
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	75 mg/kg	Note 21
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 05.1.2	100 mg/kg	Note 21
13.6	Food supplements	150 mg/kg	Note 21
14.1.4.1	Carbonated drinks	200 mg/kg	Note 21
14.1.4.2	Non-carbonated, including punches and ades	200 mg/kg	Note 21
14.1.4.3	Concentrates (liquid or solid) for drinks	100 mg/kg	Note 21
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	35 mg/kg	Note 21
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	25 mg/kg	Note 21

ENZYME TREATED STARCH

Enzyme Treated Starch

INS: 1405

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	GMP	

ENZYME TREATED STARCH

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
02.2.1.1	Butter and concentrated butter	GMP	Note 52
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

ERYTHORBIC ACID

Erythorbic Acid

INS: 315

Isoascorbic Acid

INS: 315

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	100 mg/kg	
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52
04.1.1	Fresh fruit	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

ERYTHROSINE

Erythrosine

INS: 127

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks)	300 mg/kg	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	300 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	27 mg/kg	Note 12
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	300 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg	
04.1.2.5	Jams, jellies and marmelades	400 mg/kg	

ERYTHROSINE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg	
04.1.2.7	Candied fruit	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	200 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg	
07.0	Bakery wares	300 mg/kg	
08.1	Fresh meat, poultry, and game	GMP	Notes 3 & 4
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg	
08.3	Processed comminuted meat, poultry, and game products	30 mg/kg	
08.4	Edible casings (e.g., sausage casings)	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	
09.2.4.1	Cooked fish and fish products	300 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg	
12.9	Protein products	100 mg/kg	Note 92
13.6	Food supplements	300 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	GMP	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	

FAST GREEN FCF

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.11	Fruit fillings for pastries	100 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg	
07.0	Bakery wares	100 mg/kg	
07.1.1	Breads and rolls	100 mg/kg	
07.2	Fine bakery wares	100 mg/kg	
08.1	Fresh meat, poultry, and game	GMP	Note 4
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 4
08.4	Edible casings (e.g., sausage casings)	GMP	Notes 3 & 4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	
09.2.4.1	Cooked fish and fish products	100 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	100 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	100 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	
13.6	Food supplements	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.6	Spirituous beverages	100 mg/kg	

FERROCYANIDES

Sodium Ferrocyanide
Calcium Ferrocyanide

INS: 535
INS: 538

Potassium Ferrocyanide

INS: 536

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments
12.1	Salt	20 mg/kg	Note 24
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	20 mg/kg	Note 24
14.2.3	Wines	GMP	Note 24

FUMARIC ACID

FUMARIC ACID

Fumaric Acid

INS: 297

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 2
14.2.3	Wines	3000 mg/kg	

GALLATE, PROPYL

Gallate, Propyl

INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Note 75
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	90 mg/kg	Note 2
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15
02.1	Fats and oils essentially free from water	200 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	200 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	100 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	50 mg/kg	Note 76
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15
05.3	Chewing gum	1000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2
07.0	Bakery wares	1000 mg/kg	Note 15
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	Note 15
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 111
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 15

GALLATE, PROPYL

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15
12.5	Soups and broths	200 mg/kg	Note 15
12.5.2	Mixes for soups and broths	200 mg/kg	Note 15
12.6	Sauces and like products	200 mg/kg	Note 15
13.6	Food supplements	400 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15
15.0	Ready-to-eat savouries	200 mg/kg	Note 15
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 15
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg 0 – 16	Note 15 All

GELLAN GUM

Gellan Gum

INS: 418

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	
01.2.1.1	Fermented milks (plain), not heat-trueed after fermentation	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1	Fresh meat, poultry, and game	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	500 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	

GELLAN GUM

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

GLUCONO DELTA-LACTONE

Glucono Delta-Lactone INS: 575

Function: Acidity Regulator, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52

GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)

Glucose Oxidase (Aspergillus niger var.) INS: 1102

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
14.2.3	Wines	GMP	

GLUTAMIC ACID (L(+)-)

Glutamic Acid (L(+)-) INS: 620

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

GLYCEROL

Glycerol INS: 422

Function: Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	

GLYCEROL

Function: Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

GRAPE SKIN EXTRACT

Grape Skin Extract

INS: 163ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP	
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	GMP	
01.4	Cream (plain) and the like	GMP	
01.5.2	Milk and cream powder analogues	GMP	
01.6.1	Unripened cheese	GMP	
01.6.2.1	Total ripened cheese, includes rind	125 mg/kg	
01.6.2.2	Rind of ripened cheese	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	GMP	
01.6.5	Cheese analogues	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.1.2.5	Jams, jellies and marmelades	GMP	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	
04.1.2.11	Fruit fillings for pastries	GMP	

GRAPE SKIN EXTRACT

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP	
05.1.2	Cocoa-based spreads, including fillings	GMP	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	
05.3	Chewing gum	5000 mg/kg	
05.3	Chewing gum	10000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	
07.0	Bakery wares	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16
08.4	Edible casings (e.g., sausage casings)	GMP	
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	
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	GMP	Note 16
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95

GRAPE SKIN EXTRACT

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.4	Mustards	GMP	
12.5	Soups and broths	GMP	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	GMP	
12.6.3	Mixes for sauces and gravies	GMP	
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 05.1.2	GMP	
12.9	Protein products	GMP	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP	
13.6	Food supplements	GMP	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg	
14.2.1	Beer and malt beverages	GMP	
14.2.2	Cider and perry	GMP	
14.2.3.2	Sparkling and semi-sparkling wines	GMP	
14.2.3.3	Fortified wine and liquor wine	GMP	
14.2.3.4	Aromatized wine	GMP	
14.2.4	Fruit wine	GMP	
14.2.6	Spirituous beverages	GMP	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10 mg/kg	

GUAIAC RESIN

Guaiac Resin

INS: 314

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	1000 mg/kg	
02.2.1	Emulsions containing at least 80% fat	1000 mg/kg	
05.3	Chewing gum	1500 mg/kg	
12.6	Sauces and like products	600 mg/kg	

GUANYLIC ACID, 5'-

Guanylic Acid, 5'-

INS: 626

GUANYLIC ACID, 5'-

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

GUAR GUM

Guar Gum

INS: 412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	6000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	20000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	20000 mg/kg	
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	10000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	10000 mg/kg	
13.2	Weaning foods for infants and growing children	20000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	500 mg/kg	

GUM ARABIC

GUM ARABIC

Gum Arabic

INS: 414

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	5000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	15000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1	Fresh vegetables, and nuts and seeds	83000 mg/kg	
04.2.2.1	Frozen vegetables	83000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65
13.2	Weaning foods for infants and growing children	20000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	500 mg/kg	

HYDROCHLORIC ACID

Hydrochloric Acid

INS: 507

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	GMP	
06.2	Flours and starches	GMP	

HYDROXYBENZOATES, p-

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	Note 27
07.2	Fine bakery wares	300 mg/kg	Note 27
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 27
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Notes 3 & 27
08.4	Edible casings (e.g., sausage casings)	36 mg/kg	Note 27
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 27
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	100 mg/kg	Note 27
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	100 mg/kg	Note 27
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 27
12.3	Vinegars	100 mg/kg	Note 27
12.4	Mustards	300 mg/kg	Note 27
12.5	Soups and broths	300 mg/kg	Note 27
12.6	Sauces and like products	1000 mg/kg	Note 27
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 05.1.2	300 mg/kg	Note 27
14.1.2	Fruit and vegetable juices	1000 mg/kg	Note 27
14.1.3	Fruit and vegetable nectars	200 mg/kg	Note 27
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	100 mg/kg	Note 27
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg	Note 27
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	200 mg/kg	Note 27
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	200 mg/kg	Note 27
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 27
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	450 mg/kg	Note 27
14.2.1	Beer and malt beverages	1000 mg/kg	Notes 27 & 96
14.2.2	Cider and perry	200 mg/kg	Note 27
14.2.3	Wines	1000 mg/kg	Notes 27 & 96
14.2.4	Fruit wine	200 mg/kg	Note 27
14.2.5	Mead	200 mg/kg	Note 27
14.2.6.2	Spirituous beverages containing less than 15% alcohol	1000 mg/kg	Notes 27 & 96
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	Note 27
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	Note 27
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 27

HYDROXYPROPYL CELLULOSE

Hydroxypropyl Cellulose

INS: 463

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	

HYDROXYPROPYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	

HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

HYDROXYPROPYL METHYL CELLULOSE

Hydroxypropyl Methyl Cellulose INS: 464

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	

HYDROXYPROPYL METHYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	

HYDROXYPROPYL STARCH

Hydroxypropyl Starch

INS: 1440

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16

HYDROXYPROPYL STARCH

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	25000 mg/kg	
13.2	Weaning foods for infants and growing children	60000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	
14.2.3.4	Aromatized wine	GMP	

INDIGOTINE

Indigotine

INS: 132

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	6 mg/kg	Note 12
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	300 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	

INDIGOTINE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	450 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	450 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg	
07.0	Bakery wares	300 mg/kg	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 15
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	

INDIGOTINE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

INOSINIC ACID, 5'-

Inosinic Acid, 5'-

INS: 630

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

INSOLUBLE POLYVINYLPIRROLIDONE

Insoluble Polyvinylpyrrolidone

INS: 1202

Function: Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
14.2.3	Wines	7190 mg/kg	Note 18

IRON OXIDES

Iron Oxide, Black

INS: 172i

Iron Oxide, Red

INS: 172ii

Iron Oxide, Yellow

INS: 172iii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP	
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	GMP	
01.4	Cream (plain) and the like	GMP	
01.5.2	Milk and cream powder analogues	GMP	
01.6.1	Unripened cheese	GMP	
01.6.2.2	Rind of ripened cheese	GMP	

IRON OXIDES

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	GMP	
01.6.5	Cheese analogues	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	
03.0	Edible ices, including sherbet and sorbet	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.1.2.5	Jams, jellies and marmelades	GMP	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP	
05.1.2	Cocoa-based spreads, including fillings	GMP	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	
05.3	Chewing gum	6000 mg/kg	
05.3	Chewing gum	10000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	
06.3	Breakfast cereals, including rolled oats	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	
07.2	Fine bakery wares	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Note 72
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95

IRON OXIDES

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	
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	GMP	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.4	Mustards	GMP	
12.5	Soups and broths	GMP	
12.6	Sauces and like products	GMP	
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 05.1.2	GMP	
12.9	Protein products	GMP	
13.0	Foodstuffs intended for particular nutritional uses	GMP	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.2	Cider and perry	GMP	
14.2.3.2	Sparkling and semi-sparkling wines	GMP	
14.2.3.4	Aromatized wine	GMP	
14.2.4	Fruit wine	GMP	
14.2.6	Spirituous beverages	GMP	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	

ISOMALT

Isomalt

INS: 953

Function: Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
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ISOMALT

Function: Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

ISOPROPYL CITRATES

Isopropyl Citrates

INS: 384

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	Note 77
02.1.2	Vegetable oils and fats	100 mg/kg	
02.1.2	Vegetable oils and fats	200 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	200 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg	

KARAYA GUM

Karaya Gum

INS: 416

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	200 mg/kg	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	200 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1	Fresh meat, poultry, and game	GMP	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	500 mg/kg	

KONJAC FLOUR

Konjac Flour

INS: 425

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	10000 mg/kg	Note 54
08.1	Fresh meat, poultry, and game	GMP	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	

KONJAC FLOUR

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

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

Lactic Acid (L-, D- and DL-)

INS: 270

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.2.1	Fresh vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	15000 mg/kg	
14.2.3	Wines	GMP	
14.2.3	Wines	1 mg/kg	

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol

INS: 472b

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	10000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	10000 mg/kg	
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	
02.1.2	Vegetable oils and fats	GMP	
02.1.3	Lard, tallow, fish oil, and other animal fats	80000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.1	Whole, broken, or flaked grain, including rice	GMP	

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.1	Salt	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51
12.8	Yeast and like products	5000 mg/kg	
13.2	Weaning foods for infants and growing children	5000 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

LACTITOL

Lactitol

INS: 966

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

Food Cat. No.	Food Category	Max Level	Comments
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

LECITHIN

Lecithin

INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	5000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	30000 mg/kg	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16

LECITHIN

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.1	Frozen vegetables	GMP	
06.2	Flours and starches	2000 mg/kg	
06.2	Flours and starches	5000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 54
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.1	Salt	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
12.8	Yeast and like products	GMP	
13.1	Infant formulae and follow-on formulae	3000 mg/kg	
13.1	Infant formulae and follow-on formulae	5000 mg/kg	
13.2	Weaning foods for infants and growing children	50000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

LYSOZYME HYDROCHLORIDE

Lysozyme Hydrochloride

INS: 1105

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
01.6	Cheese	GMP	
01.6.2	Ripened cheese	GMP	
14.2.2	Cider and perry	500 mg/kg	
14.2.3	Wines	500 mg/kg	
14.2.4	Fruit wine	500 mg/kg	

MAGNESIUM CARBONATE

Magnesium Carbonate

INS: 504i

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	

MAGNESIUM CARBONATE

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.2	Flours and starches	GMP	Note 57
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56
12.1	Salt	20000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.2	Weaning foods for infants and growing children	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

MAGNESIUM CHLORIDE

Magnesium Chloride

INS: 511

Function: Colour Retention Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2260 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	

MAGNESIUM CHLORIDE

Function: Colour Retention Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

MAGNESIUM GLUTAMATE, DI-L-

Magnesium Glutamate, DI-L-

INS: 625

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

MAGNESIUM HYDROGEN CARBONATE

Magnesium Hydrogen Carbonate

INS: 504ii

Function: Acidity Regulator, Anticaking Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.1	Salt	20000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

MAGNESIUM HYDROXIDE

Magnesium Hydroxide

INS: 528

MAGNESIUM HYDROXIDE

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

MAGNESIUM SILICATE (SYNTHETIC)

Magnesium Silicate (Synthetic)

INS: 5531

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56
12.1	Salt	20000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51

Food Cat. No.	Food Category	Max Level	Comments
0 - 16	All	GMP	

MALIC ACID (DL-)

Malic Acid (DL-)

INS: 296

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
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MALIC ACID (DL-)

Function:Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	GMP	
02.1.2	Vegetable oils and fats	100 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	
04.2.1	Fresh vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
12.1	Salt	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3500 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg	
14.2.3	Wines	GMP	

MALTITOL and MALTITOL SYRUP

Maltitol and Maltitol Syrup

INS: 965

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

Food Cat. No.	Food Category	Max Level	Comments
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

MALTOL

Maltol

INS: 636

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	
05.3	Chewing gum	200 mg/kg	
07.2	Fine bakery wares	200 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	
14.2.2	Cider and perry	250 mg/kg	
14.2.3	Wines	250 mg/kg	
14.2.4	Fruit wine	250 mg/kg	

MANNITOL

MANNITOL

Mannitol

INS: 421

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

Food Cat. No.	Food Category	Max Level	Comments
02.2.1.1	Butter and concentrated butter	GMP	Note 52
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

METHYL CELLULOSE

Methyl Cellulose

INS: 461

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

METHYL ETHYL CELLULOSE

Methyl Ethyl Cellulose

INS: 465

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

Food Cat. No.	Food Category	Max Level	Comments
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METHYL ETHYL CELLULOSE

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	

MICROCRYSTALLINE CELLULOSE

Microcrystalline Cellulose

INS: 460i

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.1	Milk, including sterilized and UHT goats milk	GMP	
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20000 mg/kg	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	5000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	

MICROCRYSTALLINE CELLULOSE

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

Food Cat. No.	Food Category	Max Level	Comments
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	22000 mg/kg	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	
14.2.3.4	Aromatized wine	GMP	

MICROCRYSTALLINE WAX

Microcrystalline Wax

INS: 905ci

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	GMP	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.3	Chewing gum	20000 mg/kg	Note 3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	

MINERAL OIL

Mineral Oil

INS: 905a

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.2.2	Dried fruit	5000 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 97
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
05.0	Confectionery	3000 mg/kg	
06.1	Whole, broken, or flaked grain, including rice	200 mg/kg	Note 98

MINERAL OIL

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
06.2	Flours and starches	3000 mg/kg	
07.0	Bakery wares	3000 mg/kg	Note 3
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg	Note 67
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	950 mg/kg	Note 3
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	30 mg/kg	Note 67
08.3.3	Frozen processed comminuted meat, poultry, and game products	950 mg/kg	Note 3
08.4	Edible casings (e.g., sausage casings)	50000 mg/kg	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg	
12.3	Vinegars	GMP	Note 99
12.6	Sauces and like products	6000 mg/kg	
12.8	Yeast and like products	1500 mg/kg	
13.6	Food supplements	6000 mg/kg	
14.2.3	Wines	GMP	Note 99

MINERAL OIL (HIGH VISCOSITY)

Mineral Oil (High Viscosity)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
05.3	Chewing gum	20000 mg/kg	
05.3	Chewing gum	30000 mg/kg	

MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)

Mineral Oil (Medium & Low Viscosity, Class I)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
05.3	Chewing gum	20000 mg/kg	

MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASSES II & III)

Mineral Oil (Medium & Low Viscosity, Classes II & III)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
05.3	Chewing gum	10000 mg/kg	

MONO- AND DIGLYCERIDES

Mono- and Diglycerides

INS: 471

MONO- AND DIGLYCERIDES

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	2000 mg/kg	
01.1.1	Milk and buttermilk	10000 mg/kg	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1000 mg/kg	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg	
01.4.1	Pasteurized cream	5000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1.1	Butter oil, anhydrous milkfat, ghee	20000 mg/kg	
02.1.2	Vegetable oils and fats	20000 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	100000 mg/kg	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	30000 mg/kg	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	6000 mg/kg	
12.1	Salt	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51
12.8	Yeast and like products	5000 mg/kg	
12.8	Yeast and like products	20000 mg/kg	
13.1	Infant formulae and follow-on formulae	5000 mg/kg	
13.2	Weaning foods for infants and growing children	15000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	18 mg/kg	

MONOAMMONIUM GLUTAMATE, L-

Monoammonium Glutamate, L- INS: 624

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
08.1	Fresh meat, poultry, and game	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

MONOPOTASSIUM GLUTAMATE, L-

Monopotassium Glutamate, L- INS: 622

MONOPOTASSIUM GLUTAMATE, L

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
12.2	Herbs, spices, seasonings (including salt substitutes), and Condiments (e.g., seasoning for instant noodles)	GMP	Note 51

MONOSODIUM GLUTAMATE, L

Monosodium Glutamate, L- INS: 621
Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.1	Frozen vegetables	GMP	
08.1	Fresh meat, poultry, and game	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

MONOSTARCH PHOSPHATE

Monostarch Phosphate INS: 1410
Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.2	Weaning foods for infants and growing children	50000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

NISIN

Nisin INS: 234
Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
01.4.3	Clotted cream	10 mg/kg	Note 28
01.6.1	Unripened cheese	12.5 mg/kg	Note 28
01.6.2	Ripened cheese	12.5 mg/kg	Note 28
01.6.3	Whey cheese	12.5 mg/kg	Note 28
01.6.4	Processed cheese	250 mg/kg	Note 28
01.6.5	Cheese analogues	12.5 mg/kg	Note 28
01.6.6	Whey protein cheese	12.5 mg/kg	Note 28
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	Note 28

NISIN

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3 mg/kg	Note 28
07.2	Fine bakery wares	250 mg/kg	Note 28
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	GMP	Note 28

NITRATES

Sodium Nitrate

INS: 251

Potassium Nitrate

INS: 252

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments
01.6	Cheese	37 mg/kg	Note 30
08.1	Fresh meat, poultry, and game	146 mg/kg	Note 30
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1598 mg/kg	Note 30
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	365 mg/kg	Note 30
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts	365 mg/kg	Note 30
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	365 mg/kg	Note 30
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	218 mg/kg	Note 30
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1254 mg/kg	Note 30
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30
08.3.3	Frozen processed comminuted meat, poultry, and game products	365 mg/kg	Note 30
08.4	Edible casings (e.g., sausage casings)	146 mg/kg	Note 30
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	365 mg/kg	Notes 22 & 30
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	218 mg/kg	Note 30
14.2.6.2	Spirituous beverages containing less than 15% alcohol	73 mg/kg	Notes 30 & 31

NITRITES

Potassium Nitrite

INS: 249

Sodium Nitrite

INS: 250

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments
01.6.1	Unripened cheese	17 mg/kg	Note 32
01.6.2	Ripened cheese	17 mg/kg	Note 32
01.6.3	Whey cheese	17 mg/kg	Note 32
01.6.4	Processed cheese	17 mg/kg	Note 32
01.6.5	Cheese analogues	34 mg/kg	Notes 32 & 36
01.6.6	Whey protein cheese	17 mg/kg	Note 32

NITRITES

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments
08.1	Fresh meat, poultry, and game	134 mg/kg	Note 32
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	416 mg/kg	Note 32
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	134 mg/kg	Note 32
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts	134 mg/kg	Note 32
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	167 mg/kg	Notes 32 & 36
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	167 mg/kg	Notes 32 & 36
08.3	Processed comminuted meat, poultry, and game products	134 mg/kg	Note 32
08.4	Edible casings (e.g., sausage casings)	134 mg/kg	Note 32
09.2.4.1	Cooked fish and fish products	50 mg/kg	Notes 32 & 36
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	134 mg/kg	Notes 22 & 32
09.3.3	Salmon substitutes, caviar, and other fish roe products	5 mg/kg	Notes 32 & 36

NITROGEN

Nitrogen

INS: 941

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	Note 59
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59
01.4.1	Pasteurized cream	GMP	Note 59
02.1	Fats and oils essentially free from water	GMP	Note 59
02.2.1.1	Butter and concentrated butter	GMP	Notes 52 & 59
04.1.1	Fresh fruit	GMP	Note 59
04.2.2.1	Frozen vegetables	GMP	Note 59
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59
14.2.3	Wines	GMP	Note 59

NITROUS OXIDE

Nitrous Oxide

INS: 942

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	

NITROUS OXIDE

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments
02.1.2	Vegetable oils and fats	GMP	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.1	Untreated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.2	Flours and starches	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1	Fresh meat, poultry, and game	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.1	Fresh eggs	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP	
11.3	Honey	GMP	
12.1	Salt	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
12.8	Yeast and like products	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.1.1	Natural mineral waters and source waters	GMP	Note 68
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	

OXIDIZED STARCH

Oxidized Starch

INS: 1404

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	

OXIDIZED STARCH

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.2	Weaning foods for infants and growing children	50000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	
14.2.3.4	Aromatized wine	GMP	

OXYSTEARIN

Oxystearin

INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	1250 mg/kg	
02.1.2	Vegetable oils and fats	1250 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1250 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1250 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1250 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP	
13.6	Food supplements	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	250 mg/kg	

PAPAIN

Papain

INS: 1101ii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
06.1	Whole, broken, or flaked grain, including rice	1000 mg/kg	
06.2	Flours and starches	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
14.2.3	Wines	GMP	

PECTINS (AMIDATED AND NON-AMIDATED)

Pectins (Amidated and Non-Amidated)

INS: 440

PECTINS (AMIDATED AND NON-AMIDATED)

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	20000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1	Fresh meat, poultry, and game	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	10000 mg/kg	
13.2	Weaning foods for infants and growing children	20000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate

INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.4.1	Pasteurized cream	GMP	

PHOSPHATED DISTARCH PHOSPHATE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.1	Infant formulae and follow-on formulae	60000 mg/kg	
13.2	Weaning foods for infants and growing children	60000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	

PHOSPHATES

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

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	440 mg/kg	Note 33
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	660 mg/kg	Note 33
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	440 mg/kg	Note 33
01.3.1	Condensed milk (plain)	660 mg/kg	Notes 33 & 34
01.3.2	Beverage whiteners	11000 mg/kg	Note 33
01.4	Cream (plain) and the like	1100 mg/kg	Note 33
01.5.1	Milk powder and cream powder (plain)	2200 mg/kg	Note 33
01.5.2	Milk and cream powder analogues	440 mg/kg	Note 33
01.5.3	Milk and cream (blend) powder (plain and flavoured)	440 mg/kg	Note 33
01.6.1	Unripened cheese	10000 mg/kg	Note 33
01.6.2	Ripened cheese	440 mg/kg	Note 33
01.6.3	Whey cheese	440 mg/kg	Note 33
01.6.4	Processed cheese	10000 mg/kg	Note 33
01.6.5	Cheese analogues	6600 mg/kg	Note 33
01.6.6	Whey protein cheese	440 mg/kg	Note 33
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	4400 mg/kg	Note 33
01.8	Whey and whey products, excluding whey cheeses	440 mg/kg	Note 33
02.1.1	Butter oil, anhydrous milkfat, ghee	22 mg/kg	Note 33
02.1.2	Vegetable oils and fats	110 mg/kg	Note 33

PHOSPHATES

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments
02.1.3	Lard, tallow, fish oil, and other animal fats	110 mg/kg	Note 33
02.2.1.1	Butter and concentrated butter	440 mg/kg	Note 33
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	110 mg/kg	Note 33
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1100 mg/kg	Note 33
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	Note 33
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1100 mg/kg	Note 33
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1100 mg/kg	Note 33
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	7000 mg/kg	Note 33
03.0	Edible ices, including sherbet and sorbet	12000 mg/kg	Note 33
04.1.2.1	Frozen fruit	200 mg/kg	Note 33
04.1.2.2	Dried fruit	10 mg/kg	Note 33
04.1.2.3	Fruit in vinegar, oil, or brine	240 mg/kg	Note 33
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 33
04.1.2.5	Jams, jellies and marmelades	275 mg/kg	Note 33
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	240 mg/kg	Note 33
04.1.2.7	Candied fruit	10 mg/kg	Note 33
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7000 mg/kg	Note 33
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7000 mg/kg	Note 33
04.1.2.11	Fruit fillings for pastries	7000 mg/kg	Note 33
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	200 mg/kg	Note 33
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	880 mg/kg	Notes 16 & 33
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	220 mg/kg	Note 33
04.2.2.1	Frozen vegetables	5000 mg/kg	Note 33 & 76
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Note 33 & 76
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2200 mg/kg	Note 33
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	2200 mg/kg	Note 33
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1 mg/kg	Note 33
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2200 mg/kg	Note 33
04.2.2.7	Fermented vegetable products	1 mg/kg	Note 33
04.2.2.8	Cooked or fried vegetables and seaweeds	2200 mg/kg	Note 33
05.1.1	Cocoa mixes (powders and syrups)	6000 mg/kg	Note 33
05.1.2	Cocoa-based spreads, including fillings	2200 mg/kg	Note 33
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2200 mg/kg	Note 33
05.1.4	Imitation chocolate, chocolate substitute products	2200 mg/kg	Note 33
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1300 mg/kg	Note 33
05.3	Chewing gum	22000 mg/kg	Note 33
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg	Note 33
06.1	Whole, broken, or flaked grain, including rice	220 mg/kg	Note 33
06.2	Flours and starches	9900 mg/kg	Note 33
06.3	Breakfast cereals, including rolled oats	1100 mg/kg	Note 33
06.4.2	Pre-cooked or dried pastas and noodles and like products	2200 mg/kg	Note 33

PHOSPHATES

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	7000 mg/kg	Note 33
06.6	Batters (e.g., for breading ro batters for fish or poultry)	3000 mg/kg	Note 33
07.0	Bakery wares	9300 mg/kg	Note 33
07.1.1	Breads and rolls	9300 mg/kg	Note 33
07.1.2	Crackers, excluding sweet crackers	8000 mg/kg	Note 33
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	8000 mg/kg	Note 33
07.1.4	Bread-type products, including bread stuffing and bread crumbs	8000 mg/kg	Note 33
07.1.5	Steamed breads and buns	8000 mg/kg	Note 33
07.2	Fine bakery wares	8000 mg/kg	Note 33
08.1	Fresh meat, poultry, and game	1100 mg/kg	Note 33
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1100 mg/kg	Note 33
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1540 mg/kg	Note 33
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	1100 mg/kg	Note 33
08.3	Processed comminuted meat, poultry, and game products	1100 mg/kg	Note 33
08.4	Edible casings (e.g., sausage casings)	1100 mg/kg	Note 33
09.1.1	Fresh fish	GMP	Note 33
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33
09.2.4.1	Cooked fish and fish products	1100 mg/kg	Note 33
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 22 & 33
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	220 mg/kg	Note 33
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1100 mg/kg	Note 33
09.3.3	Salmon substitutes, caviar, and other fish roe products	220 mg/kg	Note 33
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	1100 mg/kg	Note 33
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33
10.2.1	Liquid egg products	2200 mg/kg	Note 33
10.2.2	Frozen egg products	1100 mg/kg	Note 33
10.2.3	Dried and/or heat coagulated egg products	GMP	Note 33
10.3	Preserved eggs, including alkaline, salted, and canned eggs	220 mg/kg	Note 33
10.4	Egg-based desserts (e.g., custard)	7000 mg/kg	Note 33
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	3300 mg/kg	Notes 33 & 56
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	220 mg/kg	Note 33
12.1	Salt	5500 mg/kg	Note 33
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	4400 mg/kg	Note 33
12.4	Mustards	660 mg/kg	Note 33

PHOSPHATES

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	4600 mg/kg	Note 33
12.5.2	Mixes for soups and broths	6000 mg/kg	Note 33
12.6	Sauces and like products	8000 mg/kg	Note 33
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 05.1.2	GMP	Note 33
12.9	Protein products	4400 mg/kg	Note 33
13.0	Foodstuffs intended for particular nutritional uses	1100 mg/kg	Note 33
14.1.1.2	Table waters and soda waters	660 mg/kg	Note 33
14.1.2	Fruit and vegetable juices	2500 mg/kg	Notes 33 & 88
14.1.3	Fruit and vegetable nectars	2500 mg/kg	Notes 33 & 88
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	12000 mg/kg	Note 33
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	440 mg/kg	Note 33
14.2.1	Beer and malt beverages	12000 mg/kg	Notes 33 & 96
14.2.2	Cider and perry	440 mg/kg	Note 33
14.2.3	Wines	12000 mg/kg	Notes 33 & 96
14.2.4	Fruit wine	220 mg/kg	Note 33
14.2.5	Mead	220 mg/kg	Note 33
14.2.6.1	Spirituous beverages containing more than 15% alcohol	220 mg/kg	Note 33
14.2.6.2	Spirituous beverages containing less than 15% alcohol	12000 mg/kg	Notes 33 & 96
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1300 mg/kg	Note 33
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1100 mg/kg	Note 33
15.3	Snacks - fish based	1100 mg/kg	Note 33
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Note 33

PHOSPHATIDIC ACID, AMMONIUM SALT

Phosphatidic Acid, Ammonium Salt

INS: 442

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP	
01.4	Cream (plain) and the like	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	
07.1.1	Breads and rolls	GMP	

POLYDEXTROSE

POLYDEXTROSE

Polydextroses A and N

INS: 1200

Function: Bulking Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
11.3	Honey	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51

POLYDIMETHYLSILOXANE

Polydimethylsiloxane

INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments
01.5.1	Milk powder and cream powder (plain)	10 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	50 mg/kg	
02.1	Fats and oils essentially free from water	10 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	10 mg/kg	
03.0	Edible ices, including sherbet and sorbet	50 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine	10 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg	
04.1.2.5	Jams, jellies and marmelades	30 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	10 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	110 mg/kg	
04.1.2.11	Fruit fillings for pastries	50 mg/kg	
04.2.2.1	Frozen vegetables	10 mg/kg	Note 15
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	50 mg/kg	

POLYDIMETHYLSILOXANE

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10 mg/kg	
05.3	Chewing gum	100 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	10 mg/kg	
07.0	Bakery wares	10 mg/kg	Notes 3 & 36
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg	
08.3	Processed comminuted meat, poultry, and game products	50 mg/kg	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	
10.2	Egg products	50 mg/kg	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	50 mg/kg	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	50 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	50 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	50 mg/kg	
12.1	Salt	10 mg/kg	Note 36
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	50 mg/kg	
12.5	Soups and broths	10 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	50 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10 mg/kg	
12.6.3	Mixes for sauces and gravies	10 mg/kg	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	50 mg/kg	
12.8	Yeast and like products	50 mg/kg	
13.0	Foodstuffs intended for particular nutritional uses	50 mg/kg	
14.1.2	Fruit and vegetable juices	10 mg/kg	
14.1.3	Fruit and vegetable nectars	50 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	20 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg	
14.2.1	Beer and malt beverages	10 mg/kg	
14.2.2	Cider and perry	10 mg/kg	
14.2.2	Cider and perry	50 mg/kg	
14.2.4	Fruit wine	10 mg/kg	
14.2.6	Spirituous beverages	50 mg/kg	

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids

INS: 475

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

Food Cat. No.	Food Category	Max Level	Comments
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POLYGLYCEROL ESTERS OF FATTY ACIDS

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	
01.2.1	Fermented milks (plain)	30000 mg/kg	
01.3.2	Beverage whiteners	5000 mg/kg	
01.4	Cream (plain) and the like	10000 mg/kg	
01.5	Milk powder and cream powder	10000 mg/kg	
01.6.4	Processed cheese	5000 mg/kg	
01.6.4	Processed cheese	10000 mg/kg	
01.6.5	Cheese analogues	5000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	20000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	9000 mg/kg	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	
06.1	Whole, broken, or flaked grain, including rice	10000 mg/kg	
06.2	Flours and starches	10000 mg/kg	
06.3	Breakfast cereals, including rolled oats	10000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	9000 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	10000 mg/kg	
07.1.1	Breads and rolls	10000 mg/kg	
07.1.2	Crackers, excluding sweet crackers	6000 mg/kg	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	6000 mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg	
07.1.5	Steamed breads and buns	6000 mg/kg	
07.2	Fine bakery wares	10000 mg/kg	
08.0	Meat and meat products, including poultry and game	5000 mg/kg	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	
10.2	Egg products	5000 mg/kg	
10.4	Egg-based desserts (e.g., custard)	9000 mg/kg	
12.5	Soups and broths	5000 mg/kg	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	9000 mg/kg	
12.6	Sauces and like products	9000 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP	

POLYGLYCEROL ESTERS OF FATTY ACIDS

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

Food Cat. No.	Food Category	Max Level	Comments
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg	
12.6.3	Mixes for sauces and gravies	10000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	
13.6	Food supplements	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	9000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	
14.2.1	Beer and malt beverages	500 mg/kg	
14.2.2	Cider and perry	5000 mg/kg	
14.2.3	Wines	500 mg/kg	
14.2.4	Fruit wine	500 mg/kg	
14.2.5	Mead	500 mg/kg	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	5000 mg/kg	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	5000 mg/kg	
15.0	Ready-to-eat savouries	10000 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Polyglycerol Esters of Interesterified Ricinoleic Acid

INS: 476

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.4	Cream (plain) and the like	5000 mg/kg	
01.5	Milk powder and cream powder	10000 mg/kg	
01.6.4	Processed cheese	5000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg	
02.1	Fats and oils essentially free from water	10000 mg/kg	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg	

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	5000 mg/kg	
07.0	Bakery wares	5000 mg/kg	
08.0	Meat and meat products, including poultry and game	5000 mg/kg	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
10.2	Egg products	5000 mg/kg	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	
12.5	Soups and broths	5000 mg/kg	
12.6	Sauces and like products	5000 mg/kg	
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 05.1.2	4000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and partimilated drinks	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	
14.2.1	Beer and malt beverages	1000 mg/kg	
14.2.2	Cider and perry	1000 mg/kg	
14.2.3	Wines	1000 mg/kg	
14.2.4	Fruit wine	1000 mg/kg	
15.0	Ready-to-eat savouries	1000 mg/kg	

POLYOXYETHYLENE STEARATES

Polyoxyethylene (8) Stearate

INS: 430

Polyoxyethylene (40) Stearate

INS: 431

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	5000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
07.0	Bakery wares	4000 mg/kg	
07.1	Bread and ordinary bakery wares	5000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg	
14.2.3	Wines	GMP	

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate

INS: 432

Polyoxyethylene (20) Sorbitan Monooleate

INS: 433

Polyoxyethylene (20) Sorbitan Monopalmitate

INS: 434

Polyoxyethylene (20) Sorbitan Monostearate

INS: 435

Polyoxyethylene (20) Sorbitan Tristearate

INS: 436

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	

POLYSORBATES

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

Food Cat. No.	Food Category	Max Level	Comments
01.3.2	Beverage whiteners	5000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	3000 mg/kg	
01.4.4	Cream analogues	5000 mg/kg	
01.5.2	Milk and cream powder analogues	4000 mg/kg	
01.6.1	Unripened cheese	80 mg/kg	Note 38
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	6000 mg/kg	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	10000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	30 mg/kg	Notes 7 & 100
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	3000 mg/kg	
05.1.1	Cocoa mixes (powders and syrups)	5000 mg/kg	
05.1.2	Cocoa-based spreads, including fillings	10000 mg/kg	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	10000 mg/kg	
05.1.4	Imitation chocolate, chocolate substitute products	5000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	5000 mg/kg	Note 2
07.1.1	Breads and rolls	500 mg/kg	
07.1.1	Breads and rolls	3000 mg/kg	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11
07.2	Fine bakery wares	5000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10000 mg/kg	
08.3	Processed comminuted meat, poultry, and game products	10000 mg/kg	
08.4	Edible casings (e.g., sausage casings)	1500 mg/kg	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	
12.1	Salt	10 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	4600 mg/kg	
12.5	Soups and broths	1000 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4600 mg/kg	
12.6.3	Mixes for sauces and gravies	5000 mg/kg	

POLYSORBATES

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

Food Cat. No.	Food Category	Max Level	Comments
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	4600 mg/kg	
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 05.1.2	2000 mg/kg	
12.8	Yeast and like products	4 mg/kg	
12.9	Protein products	4000 mg/kg	Note 15
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	360 mg/dos	
13.6	Food supplements	790 mg/kg	Note 101
14.1.4.1	Carbonated drinks	500 mg/kg	
14.1.4.2	Non-carbonated, including punches and ades	500 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for drinks	45000 mg/kg	Note 102
14.2.6	Spirituos beverages	120 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	

POLYVINYLPIRROLIDONE

Polyvinylpyrrolidone

INS: 1201

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	GMP	
05.3	Chewing gum	10000 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	3000 mg/kg	
12.3	Vinegars	40 mg/kg	
13.6	Food supplements	GMP	
14.1.4.3	Concentrates (liquid or solid) for drinks	500 mg/kg	
14.2.1	Beer and malt beverages	10 mg/kg	Note 36
14.2.2	Cider and perry	2 mg/kg	Note 36
14.2.3	Wines	60 mg/kg	Note 36

PONCEAU 4R

Ponceau 4R

INS: 124

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	150 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	48 mg/kg	Note 12
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	

PONCEAU 4R

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.1.2.11	Fruit fillings for pastries	100 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	150 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
07.0	Bakery wares	200 mg/kg	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	250 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	30 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products	200 mg/kg	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16

PONCEAU 4R

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	100 mg/kg	
11.0	Sweeteners, including honey	200 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	200 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	200 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	200 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
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 05.1.2	200 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituous beverages	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	

PONCEAU 4R

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

POTASSIUM ACETATES

Potassium Acetates

INS: 261

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
13.2	Weaning foods for infants and growing children	GMP	

POTASSIUM ALGINATE

Potassium Alginate

INS: 402

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	6000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.4.1	Pasteurized cream	100 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.1	Infant formulae and follow-on formulae	300 mg/kg	
13.2	Weaning foods for infants and growing children	5000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2500 mg/kg	
14.2.3	Wines	GMP	
14.2.3.2	Sparkling and semi-sparkling wines	GMP	

POTASSIUM ASCORBATE

Potassium Ascorbate

INS: 303

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1	Fresh fruit	GMP	
06.2	Flours and starches	300 mg/kg	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70

POTASSIUM ASCORBATE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	500 mg/kg	Note 70
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.2.3	Wines	GMP	

POTASSIUM CARBONATE

Potassium Carbonate

INS: 501i

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.2.3	Wines	5000 mg/kg	

POTASSIUM CHLORIDE

Potassium Chloride

INS: 508

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	
13.1	Infant formulae and follow-on formulae	GMP	

POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate

INS: 332i

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16

POTASSIUM DIHYDROGEN CITRATE

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

Food Cat. No.	Food Category	Max Level	Comments
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.1	Frozen vegetables	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	3000 mg/kg	Note 109
14.2.3.4	Aromatized wine	GMP	

POTASSIUM HYDROGEN CARBONATE

Potassium Hydrogen Carbonate

INS: 501ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.2.3	Wines	5000 mg/kg	

POTASSIUM HYDROXIDE

Potassium Hydroxide

INS: 525

Function: Acidity Regulator, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
		6	
13.2	Weaning foods for infants and growing children	GMP	

POTASSIUM LACTATE

POTASSIUM LACTATE

Potassium Lactate

INS: 326

Potassium Lactate (Solution)

INS: 326

Function: Acidity Regulator, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
08.1	Fresh meat, poultry, and game	20000 mg/kg	
13.2	Weaning foods for infants and growing children	GMP	

POWDERED CELLULOSE

Powdered Cellulose

INS: 460ii

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.1	Frozen vegetables	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	



POWDERED CELLULOSE

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

Food Cat. No.	Food Category	Max Level	Comments
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	
14.2.3.4	Aromatized wine	GMP	

PROCESSED EUCHEUMA SEAWEED

Processed Eucheuma Seaweed INS: 407a

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg	
01.2.1	Fermented milks (plain)	5000 mg/kg	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4.1	Cooked fish and fish products	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	1000 mg/kg	
14.2.3	Wines	GMP	

PROPYLENE GLYCOL

Propylene Glycol INS: 1520

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.6.1	Unripened cheese	6000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	25000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	25000 mg/kg	
04.1.2.2	Dried fruit	50000 mg/kg	
04.1.2.7	Candied fruit	50000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200000 mg/kg	
04.1.2.11	Fruit fillings for pastries	200000 mg/kg	
04.2.1	Fresh vegetables, and nuts and seeds	50000 mg/kg	
04.2.2	Processed vegetables, seaweeds, and nuts and seeds	50000 mg/kg	Note 79
05.0	Confectionery	240000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg	

PROPYLENE GLYCOL

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg	Note 72
07.1	Bread and ordinary bakery wares	10000 mg/kg	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	50000 mg/kg	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	10000 mg/kg	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	10000 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 22
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	
12.1	Salt	350 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	970000 mg/kg	
12.4	Mustards	15000 mg/kg	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	500 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	800 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	
14.1.4.1	Carbonated drinks	3000 mg/kg	
14.1.4.2	Non-carbonated, including punches and ades	3000 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for drinks	200000 mg/kg	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	50000 mg/kg	

PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate

INS: 405

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	3000 mg/kg	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.3.2	Beverage whiteners	5000 mg/kg	
01.4.3	Clotted cream	5000 mg/kg	
01.4.4	Cream analogues	2500 mg/kg	
01.6.1	Unripened cheese	9000 mg/kg	
01.6.2.1	Total ripened cheese, includes rind	9000 mg/kg	
01.6.2.2	Rind of ripened cheese	9000 mg/kg	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	16000 mg/kg	
01.6.3	Whey cheese	9000 mg/kg	
01.6.4	Processed cheese	9000 mg/kg	
01.6.5	Cheese analogues	9000 mg/kg	
01.6.6	Whey protein cheese	9000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg	
02.1	Fats and oils essentially free from water	11000 mg/kg	

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

Food Cat. No.	Food Category	Max Level	Comments
02.2.1	Emulsions containing at least 80% fat	3000 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	10000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	3000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg	
04.1.2.1	Frozen fruit	10000 mg/kg	
04.1.2.5	Jams, jellies and marmelades	20000 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	5000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg	
04.1.2.11	Fruit fillings for pastries	7500 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	6000 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10000 mg/kg	Note 39
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	
05.3	Chewing gum	10000 mg/kg	
05.3	Chewing gum	50000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7500 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg	
07.0	Bakery wares	5000 mg/kg	
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg	
08.4	Edible casings (e.g., sausage casings)	20000 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 40
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg	
12.5	Soups and broths	GMP	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	8000 mg/kg	
12.6.3	Mixes for sauces and gravies	8000 mg/kg	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	8000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1200 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	1200 mg/kg	
13.6	Food supplements	1000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2500 mg/kg	
14.2.1	Beer and malt beverages	3000 mg/kg	
14.2.6	Spirituos beverages	10000 mg/kg	

PROPYLENE GLYCOL ALGINATE

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

Food Cat. No.	Food Category	Max Level	Comments
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	3000 mg/kg	

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids INS: 477

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	
01.3.2	Beverage whiteners	1000 mg/kg	
01.4.4	Cream analogues	5000 mg/kg	Note 86
01.5.2	Milk and cream powder analogues	100000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg	
02.1	Fats and oils essentially free from water	10000 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	20000 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	20000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	30000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	40000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	40000 mg/kg	
04.1.2.11	Fruit fillings for pastries	40000 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	40000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40000 mg/kg	
07.0	Bakery wares	15000 mg/kg	Notes 11 & 72
10.4	Egg-based desserts (e.g., custard)	40000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	Note 83
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg	
14.2.1	Beer and malt beverages	100000 mg/kg	Note 91

PROTEASE (A. ORYZAE VAR.)

PROTEASE (A. ORYZAE VAR.)

Protease (Aspergillus oryzae var.)

INS: 1101i

Function: Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.2	Flours and starches	GMP	
08.1	Fresh meat, poultry, and game	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

QUINOLINE YELLOW

Quinoline Yellow

INS: 104

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	18 mg/kg	
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	GMP	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	

QUINOLINE YELLOW

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
07.2	Fine bakery wares	200 mg/kg	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	150 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6	Spirituous beverages	200 mg/kg	

QUINOLINE YELLOW

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

RED 2G

Red 2G

INS: 128

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	30 mg/kg	Note 12
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	30 mg/kg	Note 12
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
14.2.6	Spirituos beverages	GMP	

RIBOFLAVINES

Riboflavin 5'-Phosphate, Sodium

INS: 101i

Riboflavin 5'-Phosphate

INS: 101ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP	
01.2.2	Renneted milk	GMP	
01.3.2	Beverage whiteners	GMP	
01.4	Cream (plain) and the like	GMP	
01.5.2	Milk and cream powder analogues	GMP	
01.6	Cheese	GMP	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	
04.1.2.11	Fruit fillings for pastries	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	10 mg/kg	

RIBOFLAVINES

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	
05.3	Chewing gum	300 mg/kg	
05.3	Chewing gum	1000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	
06.3	Breakfast cereals, including rolled oats	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP	
07.0	Bakery wares	GMP	
08.0	Meat and meat products, including poultry and game	1000 mg/kg	
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	
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	GMP	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	GMP	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	
12.4	Mustards	GMP	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg	

RIBOFLAVINES

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
12.5.2	Mixes for soups and broths	30 mg/kg	
12.6	Sauces and like products	GMP	
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 05.1.2	GMP	
12.9	Protein products	GMP	
13.0	Foodstuffs intended for particular nutritional uses	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg	
14.2.1	Beer and malt beverages	GMP	
14.2.2	Cider and perry	GMP	
14.2.3.1	Still wine	GMP	
14.2.3.2	Sparkling and semi-sparkling wines	GMP	
14.2.3.3	Fortified wine and liquor wine	GMP	
14.2.3.4	Aromatized wine	100 mg/kg	
14.2.4	Fruit wine	GMP	
14.2.6	Spirituous beverages	GMP	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	

SACCHARIN

Saccharin

INS: 954

Saccharin (and Sodium, Potassium, Calcium Salts)

INS: 954

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg	
01.2.1	Fermented milks (plain)	200 mg/kg	
01.2.2	Renneted milk	GMP	
01.6.1	Unripened cheese	100 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine	160 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200 mg/kg	
04.1.2.7	Candied fruit	500 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	

SACCHARIN

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	
04.2.2.1	Frozen vegetables	500 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	500 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	500 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	500 mg/kg	
04.2.2.7	Fermented vegetable products	500 mg/kg	
04.2.2.8	Cooked or fried vegetables and seaweeds	500 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg	
05.3	Chewing gum	3000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	100 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	15 mg/kg	
07.2	Fine bakery wares	2000 mg/kg	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1200 mg/kg	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160 mg/kg	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg	
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1200 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	4545 mg/kg	
12.3	Vinegars	300 mg/kg	
12.4	Mustards	320 mg/kg	
12.5	Soups and broths	110 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	160 mg/kg	
12.6.3	Mixes for sauces and gravies	300 mg/kg	

SACCHARIN

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	500 mg/kg	
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 05.1.2	200 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	300 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	500 mg/kg	
13.6	Food supplements	1200 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	300 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	80 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	300 mg/kg	
14.1.4.1	Carbonated drinks	500 mg/kg	
14.1.4.2	Non-carbonated, including punches and ades	500 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for drinks	2000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	
14.2.1	Beer and malt beverages	80 mg/kg	
14.2.2	Cider and perry	80 mg/kg	
14.2.3	Wines	80 mg/kg	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	80 mg/kg	
15.0	Ready-to-eat savouries	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg	

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

SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH₄, Ca, K, Na) INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Notes 16 & 71
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Notes 16 & 71
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 16 & 71
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	Note 71
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 71
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71

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

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 71
12.1	Salt	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
12.8	Yeast and like products	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	Note 71

SALTS OF OLEIC ACID (Ca, K, Na)

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

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

SHELLAC

Shellac INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
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SHELLAC

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	4000 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	4000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	
07.2	Fine bakery wares	GMP	Note 3
13.6	Food supplements	GMP	Note 3
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108
15.0	Ready-to-eat savouries	GMP	Note 3

SILICON DIOXIDE (AMORPHOUS)

Silicon Dioxide (Amorphous)

INS: 551

Function: Anticaking Agent, Filler

Food Cat. No.	Food Category	Max Level	Comments
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56
12.1	Salt	20000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65
13.2	Weaning foods for infants and growing children	10000 mg/kg	Note 65
14.2.3	Wines	17 mg/kg	

SODIUM ACETATE

Sodium Acetate

INS: 262i

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	5000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.2.1	Fresh vegetables, and nuts and seeds	GMP	
06.1	Whole, broken, or flaked grain, including rice	6000 mg/kg	
06.2	Flours and starches	6000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	6000 mg/kg	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
13.2	Weaning foods for infants and growing children	GMP	

SODIUM ALGINATE

SODIUM ALGINATE

Sodium Alginate

INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	6000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.4.1	Pasteurized cream	100 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	8000 mg/kg	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg	
13.1	Infant formulae and follow-on formulae	300 mg/kg	
13.2	Weaning foods for infants and growing children	5000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	20000 mg/kg	

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic

INS: 541i

Sodium Aluminium Phosphate-Basic

INS: 541ii

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.6.4	Processed cheese	35000 mg/kg	Note 29
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	2000 mg/kg	Note 6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2000 mg/kg	Note 6
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg	Notes 6 & 72
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 6
06.2	Flours and starches	45000 mg/kg	Note 29
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2000 mg/kg	Note 6
06.6	Batters (e.g., for breading ro batters for fish or poultry)	1600 mg/kg	Note 6
07.1	Bread and ordinary bakery wares	2000 mg/kg	Note 6
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2000 mg/kg	Note 6
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 6
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15300 mg/kg	Note 29
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	190 mg/kg	Notes 6 & 41
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6

SODIUM ALUMINIUM PHOSPHATES

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	2000 mg/kg	Note 6
12.6	Sauces and like products	2000 mg/kg	Note 6
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg	Note 6
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	190 mg/kg	Note 6

SODIUM ALUMINOSILICATE

Sodium Aluminosilicate

INS: 554

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments
06.1	Whole, broken, or flaked grain, including rice	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56
12.1	Salt	20000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51
14.2.3	Wines	GMP	

SODIUM ASCORBATE

Sodium Ascorbate

INS: 301

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	200 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1	Fresh fruit	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.2	Flours and starches	300 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
12.8	Yeast and like products	200 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	3000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	200 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	200 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg	
14.2.3	Wines	200 mg/kg	

SODIUM CARBONATE

SODIUM CARBONATE

Sodium Carbonate

INS: 500i

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

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	

SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose

INS: 466

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	2000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	5000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5000 mg/kg	

SODIUM CARBOXYMETHYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	5000 mg/kg	

SODIUM DIACETATE

Sodium Diacetate

INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP	
02.1	Fats and oils essentially free from water	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	3000 mg/kg	
07.0	Bakery wares	4000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg	
09.2.4.1	Cooked fish and fish products	3000 mg/kg	
10.2	Egg products	1000 mg/kg	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	1000 mg/kg	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	
12.5	Soups and broths	500 mg/kg	
12.6	Sauces and like products	2500 mg/kg	
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 05.1.2	3000 mg/kg	
13.2	Weaning foods for infants and growing children	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	150 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	3000 mg/kg	

SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate

INS: 331i

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	

SODIUM DIHYDROGEN CITRATE

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

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1	Fresh vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

SODIUM ERYTHORBATE

Sodium Isoascorbate

INS: 316

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments
02.1	Fats and oils essentially free from water	100 mg/kg	
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

SODIUM HYDROGEN CARBONATE

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate

INS: 500ii

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

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52
06.2	Flours and starches	45000 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	

SODIUM HYDROXIDE

Sodium Hydroxide

INS: 524

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52
06.2	Flours and starches	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

SODIUM LACTATE

Sodium Lactate

INS: 325

Function: Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.2.1	Fresh vegetables, and nuts and seeds	GMP	
08.1	Fresh meat, poultry, and game	20000 mg/kg	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
13.2	Weaning foods for infants and growing children	GMP	

SODIUM SESQUICARBONATE

SODIUM SESQUICARBONATE

Sodium Sesquicarbonate INS: 500iii

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41

SORBATES

SorbicAcid INS: 200 Sodium Sorbate INS: 201
 Potassium Sorbate INS: 202 Calcium Sorbate INS: 203
 Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	1000 mg/kg	Note 42
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks)	300 mg/kg	Note 42
01.2.1	Fermented milks (plain)	300 mg/kg	Note 42
01.2.2	Renneted milk	1000 mg/kg	Note 42
01.3.2	Beverage whiteners	200 mg/kg	Note 42
01.6	Cheese	3000 mg/kg	Note 42
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000 mg/kg	Note 42
02.1.1	Butter oil, anhydrous milkfat, ghee	1000 mg/kg	Note 42
02.2.1	Emulsions containing at least 80% fat	1000 mg/kg	Note 42
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	2000 mg/kg	Note 42
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 42
02.4	Fat-based desserts excluding dairy-based dessert of food category 01.7	1000 mg/kg	Note 42
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 42
04.1.1	Fresh fruit	1000 mg/kg	Note 42
04.1.2.1	Frozen fruit	1000 mg/kg	Note 42
04.1.2.2	Dried fruit	2000 mg/kg	Note 42
04.1.2.3	Fruit in vinegar, oil, or brine	2000 mg/kg	Note 42
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 42
04.1.2.5	Jams, jellies and mangelades	1500 mg/kg	Note 42
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 42
04.1.2.7	Candied fruit	1000 mg/kg	Note 42
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	Note 42
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-desserts	1000 mg/kg	Note 42
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 42
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 42
04.1.2.12	Cooked or fried fruit	1200 mg/kg	Note 42

SORBATES

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 42
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 42
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 42
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2000 mg/kg	Note 42
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 42
04.2.2.8	Cooked or fried vegetables and seaweeds	2000 mg/kg	Note 42
05.1.1	Cocoa mixes (powders and syrups)	1500 mg/kg	Note 42
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 42
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg	Note 42
05.1.4	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 42
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 42
05.3	Chewing gum	1500 mg/kg	Note 42
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	Note 42
06.2	Flours and starches	1000 mg/kg	Note 42
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 42
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 42
06.6	Batters (e.g., for breading ro batters for fish or poultry)	2000 mg/kg	Note 42
07.0	Bakery wares	2000 mg/kg	Note 42
08.2	Processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	Note 42
08.3	Processed comminuted meat, poultry, and game products	2000 mg/kg	Note 42
08.4	Edible casings (e.g., sausage casings)	GMP	Note 42
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42
09.2.4.1	Cooked fish and fish products	2000 mg/kg	Note 42
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 42 & 82
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42
10.2.1	Liquid egg products	5000 mg/kg	Note 42
10.2.2	Frozen egg products	1000 mg/kg	Note 42
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	Note 42
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 42
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 42
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 42
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 42
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 42
12.3	Vinegars	1000 mg/kg	Note 42

SORBATES

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
12.4	Mustards	1500 mg/kg	Note 42
12.5	Soups and broths	1000 mg/kg	Note 42
12.6	Sauces and like products	2000 mg/kg	Note 42
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	3350 mg/kg	Note 42
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 05.1.2	1500 mg/kg	Note 42
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Note 42
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 42
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 42
13.6	Food supplements	2000 mg/kg	Note 42
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 42
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 42
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	1000 mg/kg	Note 42
14.1.2.3	Concentrate (liquid or solid) for fruit juice	1000 mg/kg	Note 42
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1000 mg/kg	Note 42
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 42
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	1000 mg/kg	Note 42
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 42
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1000 mg/kg	Note 42
14.1.4.1	Carbonated drinks	1000 mg/kg	Note 42
14.1.4.2	Non-carbonated, including punches and ades	1000 mg/kg	Note 42
14.1.4.3	Concentrates (liquid or solid) for drinks	1500 mg/kg	Note 42
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 42
14.2.1	Beer and malt beverages	500 mg/kg	Note 42
14.2.2	Cider and perry	1000 mg/kg	Note 42
14.2.3	Wines	2000 mg/kg	Note 42
14.2.4	Fruit wine	1000 mg/kg	Note 42
14.2.5	Mead	1000 mg/kg	Note 42
14.2.6	Spirituous beverages	600 mg/kg	Note 42
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 42
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	Note 42
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 42

SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate	INS: 491	Sorbitan Tristearate	INS: 492
Sorbitan Monolaurate	INS: 493	Sorbitan Monooleate	INS: 494
Sorbitan Monopalmitate	INS: 495		

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	
01.3.2	Beverage whiteners	5000 mg/kg	
01.4.4	Cream analogues	5000 mg/kg	

SORBITAN ESTERS OF FATTY ACIDS

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.5.2	Milk and cream powder analogues	4000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	30000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	1200 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.2.5	Jams, jellies and marmelades	25 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg	
05.0	Confectionery	20000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg	
07.1.1	Breads and rolls	10000 mg/kg	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11
07.2	Fine bakery wares	10000 mg/kg	
08.4	Edible casings (e.g., sausage casings)	3500 mg/kg	
10.2	Egg products	500 mg/kg	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	250 mg/kg	
12.5.2	Mixes for soups and broths	250 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4000 mg/kg	
12.6.3	Mixes for sauces and gravies	5000 mg/kg	
12.8	Yeast and like products	15000 mg/kg	Note 104
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	Note 83
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP	
13.6	Food supplements	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	800 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	
14.2.3	Wines	GMP	

SORBITOL (INCLUDING SORBITOL SYRUP)

SORBITOL (INCLUDING SORBITOL SYRUP)

Sorbitol and Sorbitol Syrup

INS: 420

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

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
08.1.2	Fresh meat, poultry, and game, comminuted	5000 mg/kg	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	35000 mg/kg	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

STARCH ACETATE

Starch Acetate Esterified with Acetic Anhydride

INS: 1420

Starch Acetate Esterified with Vinyl Acetate

INS: 1421

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
13.2	Weaning foods for infants and growing children	50000 mg/kg	

STARCH SODIUM OCTENYL SUCCINATE

Starch Sodium Octenyl Succinate

INS: 1450

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
13.2	Weaning foods for infants and growing children	50000 mg/kg	

STEAROYL-2-LACTYLATES

Sodium Stearoyl Lactylate

INS: 481i

Calcium Stearoyl Lactylate

INS: 482i

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	
01.3.2	Beverage whiteners	5000 mg/kg	
01.4.4	Cream analogues	10000 mg/kg	Note 2
01.5.1	Milk powder and cream powder (plain)	2000 mg/kg	
01.6.5	Cheese analogues	2000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg	
02.1	Fats and oils essentially free from water	3000 mg/kg	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	Note 15
04.1.2.7	Candied fruit	2000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	187 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Note 76
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	5000 mg/kg	Note 2
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg	
05.1.2	Cocoa-based spreads, including fillings	5000 mg/kg	Note 2
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	
05.3	Chewing gum	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	
06.1	Whole, broken, or flaked grain, including rice	4000 mg/kg	
06.2	Flours and starches	5000 mg/kg	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	4500 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6000 mg/kg	

STEAROYL-2-LACTYLATES

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
06.6	Batters (e.g., for breading ro batters for fish or poultry)	7500 mg/kg	Note 2
07.0	Bakery wares	10000 mg/kg	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	4000 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	4000 mg/kg	
10.2	Egg products	500 mg/kg	
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg	
12.4	Mustards	2500 mg/kg	
12.6	Sauces and like products	2500 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	2000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	2000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	2000 mg/kg	Note 2
14.2.6	Spirituous beverages	8000 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2500 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	5000 mg/kg	

STEARYL TARTRATE

Stearyl Tartrate

INS: 483

Function: Emulsifier, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg	
07.0	Bakery wares	4000 mg/kg	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	

SUCRALOSE

Sucralose

INS: 955

SUCRALOSE

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	250 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	400 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg	
03.0	Edible ices, including sherbet and sorbet	400 mg/kg	
04.1.2.1	Frozen fruit	150 mg/kg	
04.1.2.2	Dried fruit	150 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine	150 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	450 mg/kg	
04.1.2.5	Jams, jellies and marmelades	450 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	800 mg/kg	
04.1.2.7	Candied fruit	800 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	450 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1250 mg/kg	
04.1.2.10	Fermented fruit products	150 mg/kg	
04.1.2.11	Fruit fillings for pastries	250 mg/kg	
04.1.2.12	Cooked or fried fruit	150 mg/kg	
04.2.2.1	Frozen vegetables	150 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	150 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	450 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	150 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1500 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	500 mg/kg	
04.2.2.7	Fermented vegetable products	150 mg/kg	
04.2.2.8	Cooked or fried vegetables and seaweeds	150 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	1500 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	
05.3	Chewing gum	5000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	
06.1	Whole, broken, or flaked grain, including rice	600 mg/kg	
06.2	Flours and starches	600 mg/kg	
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	600 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1250 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	600 mg/kg	
06.7	Rice cakes (Oriental type only)	600 mg/kg	
07.1	Bread and ordinary bakery wares	750 mg/kg	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	750 mg/kg	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	800 mg/kg	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	750 mg/k	

SUCRALOSE

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	450 mg/kg	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	450 mg/kg	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1500 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1500 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	700 mg/kg	
12.4	Mustards	400 mg/kg	
12.5	Soups and broths	1250 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1250 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	1250 mg/kg	
12.6.3	Mixes for sauces and gravies	450 mg/kg	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	450 mg/kg	
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 05.1.2	1250 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	400 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	1250 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	800 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	250 mg/kg	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	250 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	1250 mg/kg	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1250 mg/kg	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	250 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1250 mg/kg	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1250 mg/kg	
14.1.4.1	Carbonated drinks	600 mg/kg	
14.1.4.2	Non-carbonated, including punches and ades	600 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for drinks	1250 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	700 mg/kg	
15.0	Ready-to-eat savouries	1000 mg/kg	

SUCROGLYCERIDES

Sucroglycerides

INS: 474

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	
01.3.2	Beverage whiteners	20000 mg/kg	

SUCROGLYCERIDES

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg	
05.1.1	Cocoa mixes (powders and syrups)	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	
05.3	Chewing gum	15000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg	
07.2	Fine bakery wares	10000 mg/kg	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	
12.5	Soups and broths	2000 mg/kg	
12.6	Sauces and like products	10000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	
13.6	Food supplements	GMP	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	
14.2.2	Cider and perry	5000 mg/kg	
14.2.4	Fruit wine	5000 mg/kg	
14.2.5	Mead	5000 mg/kg	
14.2.6	Spirituos beverages	5000 mg/kg	

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids

INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	
01.3.2	Beverage whiteners	20000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
01.4.4	Cream analogues	GMP	

SUCROSE ESTERS OF FATTY ACIDS

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	
01.5.2	Milk and cream powder analogues	10000 mg/kg	
01.6.4	Processed cheese	10000 mg/kg	
01.6.5	Cheese analogues	10000 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg	
02.1.2	Vegetable oils and fats	5000 mg/kg	
02.1.2	Vegetable oils and fats	10000 mg/kg	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	
05.3	Chewing gum	15000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	10000 mg/kg	
07.1	Bread and ordinary bakery wares	GMP	
07.2	Fine bakery wares	10000 mg/kg	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	5000 mg/kg	
12.5	Soups and broths	5000 mg/kg	
12.6	Sauces and like products	10000 mg/kg	

SUCROSE ESTERS OF FATTY ACIDS

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
13.1	Infant formulae and follow-on formulae	5000 mg/kg	
13.2	Weaning foods for infants and growing children	5000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	
13.6	Food supplements	GMP	
14.1.4.1	Carbonated drinks	1000 mg/kg	
14.1.4.2	Non-carbonated, including punches and ades	5000 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for drinks	10000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	
14.2.2	Cider and perry	5000 mg/kg	
14.2.4	Fruit wine	5000 mg/kg	
14.2.5	Mead	5000 mg/kg	
14.2.6	Spirituous beverages	5000 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10000 mg/kg	

SULPHITES

Sulphur Dioxide	INS: 220	Sodium Sulphite	INS: 221
Sodium Hydrogen Sulphite	INS: 222	Sodium Metabisulphite	INS: 223
Potassium Metabisulphite	INS: 224	Potassium Sulphite	INS: 225
Calcium Hydrogen Sulphite	INS: 227	Potassium Bisulphite	INS: 228
Sodium Thiosulphate	INS: 539		

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	50 mg/kg	Notes 12 & 44
01.6.4.1	Plain processed cheese	300 mg/kg	Note 44
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 44
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 44
04.1.1.2	Surface-treated fresh fruit	30 mg/kg	Note 44
04.1.2.1	Frozen fruit	500 mg/kg	Note 44
04.1.2.2	Dried fruit	3000 mg/kg	Note 44
04.1.2.3	Fruit in vinegar, oil, or brine	350 mg/kg	Note 44
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	Note 44
04.1.2.5	Jams, jellies and marmelades	3000 mg/kg	Note 44
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	Note 44
04.1.2.7	Candied fruit	350 mg/kg	Note 44
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg	Note 44
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	750 mg/kg	Note 44
04.1.2.10	Fermented fruit products	350 mg/kg	Note 44
04.1.2.11	Fruit fillings for pastries	350 mg/kg	Note 44
04.1.2.12	Cooked or fried fruit	GMP	Note 44
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	500 mg/kg	Note 44

SULPHITES

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
04.2.2.1	Frozen vegetables	750 mg/kg	Note 44
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	2500 mg/kg	Notes 44 & 105
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	750 mg/kg	Note 44
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	750 mg/kg	Note 44
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 44
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	800 mg/kg	Note 44
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 44
04.2.2.8	Cooked or fried vegetables and seaweeds	750 mg/kg	Note 44
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg	Note 44
05.1.2	Cocoa-based spreads, including fillings	2000 mg/kg	Note 44
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	150 mg/kg	Note 44
05.1.4	Imitation chocolate, chocolate substitute products	2000 mg/kg	Note 44
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 44
05.3	Chewing gum	2000 mg/kg	Note 44
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	150 mg/kg	Note 44
06.1	Whole, broken, or flaked grain, including rice	400 mg/kg	Note 44
06.2	Flours and starches	900 mg/kg	Note 44
06.4.2	Pre-cooked or dried pastas and noodles and like products	20 mg/kg	Note 44
07.1.1	Breads and rolls	100 mg/kg	Note 29
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50 mg/kg	Note 44
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg	Note 44
07.2	Fine bakery wares	300 mg/kg	Note 44
08.1.2	Fresh meat, poultry, and game, comminuted	450 mg/kg	Note 44
08.3	Processed comminuted meat, poultry, and game products	500 mg/kg	Note 44
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 44
09.1.2	Fresh mollusks, crustaceans, and echinoderms	200 mg/kg	Note 44
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 44
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	50 mg/kg	Note 44
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	450 mg/kg	Note 44
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 44
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	500 mg/kg	Note 44
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	40 mg/kg	Note 44
12.1	Salt	1000 mg/kg	Note 29
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 44
12.3	Vinegars	200 mg/kg	Note 44
12.4	Mustards	250 mg/kg	Notes 44 & 106
12.5	Soups and broths	1000 mg/kg	Note 44
12.6	Sauces and like products	300 mg/kg	Note 44

SULPHITES

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
12.9	Protein products	500 mg/kg	Note 44
14.1.2.1	Canned or bottled (pasteurized) fruit juice	600 mg/kg	Note 44
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	500 mg/kg	Note 44
14.1.2.3	Concentrate (liquid or solid) for fruit juice	500 mg/kg	Notes 44 & 107
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	70 mg/kg	Note 44
14.1.3	Fruit and vegetable nectars	50 mg/kg	Note 44
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	70 mg/kg	Note 44
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	70 mg/kg	Note 44
14.1.4.1	Carbonated drinks	115 mg/kg	Note 44
14.1.4.2	Non-carbonated, including punches and ades	250 mg/kg	Note 44
14.1.4.3	Concentrates (liquid or solid) for drinks	350 mg/kg	Note 44
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	350 mg/kg	Notes 44 & 103
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 44
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	500 mg/kg	Note 44
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	Note 44

SUNSET YELLOW FCF

Sunset Yellow FCF

INS: 110

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	
01.2.1	Fermented milks (plain)	12 mg/kg	Note 12
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	300 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.2	Dried fruit	50 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	

SUNSET YELLOW FCF

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	
04.1.2.11	Fruit fillings for pastries	369 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	300 mg/kg	Note 76
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
04.2.2.7	Fermented vegetable products	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	400 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	350 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg	
07.0	Bakery wares	300 mg/kg	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135 mg/kg	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16

T YELLOW FCF

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	200 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

TALC

Talc

INS: 553iii

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments
06.1	Whole, broken, or flaked grain, including rice	GMP	

TALC

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments
12.1	Salt	20000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51

TANNIC ACID (TANNINS, FOOD GRADE)

Tannic Acid (Tannins, Food Grade)

INS: 181

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	400 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg	Note 7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg	
04.1.2.11	Fruit fillings for pastries	50 mg/kg	
05.1.2	Cocoa-based spreads, including fillings	50 mg/kg	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg	
05.3	Chewing gum	GMP	
07.0	Bakery wares	100 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10 mg/kg	
08.3	Processed comminuted meat, poultry, and game products	10 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg	
14.2.1	Beer and malt beverages	150 mg/kg	
14.2.2	Cider and perry	200 mg/kg	
14.2.3	Wines	200 mg/kg	
14.2.3	Wines	3000 mg/kg	
14.2.4	Fruit wine	GMP	
14.2.4	Fruit wine	150 mg/kg	
14.2.5	Mead	GMP	
14.2.5	Mead	150 mg/kg	
14.2.6	Spirituos beverages	GMP	
14.2.6	Spirituos beverages	150 mg/kg	

TARA GUM

Tara Gum

INS: 417

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52

TARA GUM

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.1	Whole, broken, or flaked grain, including rice	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 52
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	1000 mg/kg	
13.2	Weaning foods for infants and growing children	GMP	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)

Tartaric, Acetic & Fatty Acid Esters of Glycerol (Mixed) INS: 472f

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	

TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

TARTRATES

Tartaric Acid (L(+)-)	INS: 334	Monosodium Tartrate	INS: 335i
Disodium Tartrate	INS: 335ii	Monopotassium Tartrate	INS: 336i
Dipotassium Tartrate	INS: 336ii	Potassium Sodium Tartrate	INS: 337

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

Food Cat. No.	Food Category	Max Level	Comments
01.2.1	Fermented milks (plain)	GMP	Note 45
01.6.1	Unripened cheese	26170 mg/kg	Notes 5 & 45
01.6.2	Ripened cheese	GMP	Note 45
01.6.3	Whey cheese	GMP	Note 45
01.6.4	Processed cheese	34900 mg/kg	Note 45
01.6.5	Cheese analogues	GMP	Note 45
01.6.6	Whey protein cheese	GMP	Note 45
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 45
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP	Note 45
02.1	Fats and oils essentially free from water	GMP	Note 45
02.2.1.1	Butter and concentrated butter	GMP	Note 45
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	100 mg/kg	Note 45
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	Note 45
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	Notes 2 & 45
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 45
04.1.1	Fresh fruit	1300 mg/kg	Note 45
04.1.2.1	Frozen fruit	1300 mg/kg	Note 45
04.1.2.2	Dried fruit	1300 mg/kg	Note 45
04.1.2.3	Fruit in vinegar, oil, or brine	1300 mg/kg	Note 45
04.1.2.4	Canned or bottled (pasteurized) fruit	1300 mg/kg	Note 45
04.1.2.5	Jams, jellies and marmelades	3000 mg/kg	Note 45
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	3000 mg/kg	Note 45
04.1.2.7	Candied fruit	1300 mg/kg	Note 45
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1300 mg/kg	Note 45
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1300 mg/kg	Note 45

TARTRATES

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

Food Cat. No.	Food Category	Max Level	Comments
04.1.2.10	Fermented fruit products	1300 mg/kg	Note 45
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 45
04.1.2.12	Cooked or fried fruit	1300 mg/kg	Note 45
04.2.1	Fresh vegetables, and nuts and seeds	1300 mg/kg	Note 45
04.2.2.1	Frozen vegetables	1300 mg/kg	Note 45
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1300 mg/kg	Note 45
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	15000 mg/kg	Note 45
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10000 mg/kg	Note 45
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1300 mg/kg	Note 45
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2000 mg/kg	Note 45
04.2.2.7	Fermented vegetable products	1300 mg/kg	Note 45
04.2.2.8	Cooked or fried vegetables and seaweeds	1300 mg/kg	Note 45
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	Note 45
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	Note 45
05.3	Chewing gum	30000 mg/kg	Note 45
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	8000 mg/kg	Note 45
06.2	Flours and starches	GMP	Note 45
06.4.1	Fresh pastas and noodles and like products	GMP	Note 45
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2860 mg/kg	Note 45
07.0	Bakery wares	10000 mg/kg	Note 45
08.0	Meat and meat products, including poultry and game	GMP	Note 45
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 45
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 45
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	7500 mg/kg	Note 45
12.4	Mustards	5000 mg/kg	Note 45
12.5	Soups and broths	5000 mg/kg	Note 45
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 45
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	3000 mg/kg	Note 45
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	Note 45
12.6.3	Mixes for sauces and gravies	GMP	Note 45
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	GMP	Note 45
13.2	Weaning foods for infants and growing children	5000 mg/kg	Note 45
14.1.2	Fruit and vegetable juices	4000 mg/kg	Note 45
14.1.3	Fruit and vegetable nectars	1600 mg/kg	Note 45
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	Note 45
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg	Note 45
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	3000 mg/kg	Note 45
14.2.1	Beer and malt beverages	2000 mg/kg	Note 45
14.2.2	Cider and perry	2000 mg/kg	Note 45
14.2.3.1	Still wine	9000 mg/kg	Note 45
14.2.3.2	Sparkling and semi-sparkling wines	2560 mg/kg	Note 45
14.2.3.3	Fortified wine and liquor wine	2560 mg/kg	Note 45
14.2.3.4	Aromatized wine	2560 mg/kg	Note 45

TARTRATES

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

Food Cat. No.	Food Category	Max Level	Comments
14.2.4	Fruit wine	GMP	Note 45
14.2.5	Mead	GMP	Note 45
14.2.6	Spirituos beverages	3000 mg/kg	Note 45
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	600 mg/kg	Notes 2 & 45

TARTRAZINE

Tartrazine

INS: 102

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	
01.2.1	Fermented milks (plain)	18 mg/kg	Note 12
01.3.2	Beverage whiteners	300 mg/kg	
01.6.1	Unripened cheese	GMP	Note 3
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.3	Whey cheese	GMP	Note 3
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	GMP	Note 3
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
02.2.1.1	Butter and concentrated butter	300 mg/kg	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.2	Dried fruit	200 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	300 mg/kg	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg	

TARTRAZINE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg	
07.0	Bakery wares	300 mg/kg	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16
09.1.1	Fresh fish	300 mg/kg	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.4.1	Cooked fish and fish products	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	
10.1	Fresh eggs	GMP	Notes 3 & 4
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	
12.4	Mustards	300 mg/kg	
12.5	Soups and broths	300 mg/kg	
12.6	Sauces and like products	500 mg/kg	
12.9	Protein products	100 mg/kg	
13.1	Infant formulae and follow-on formulae	50 mg/kg	
13.2	Weaning foods for infants and growing children	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	

TARTRAZINE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg	
13.6	Food supplements	300 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg	
14.2.1	Beer and malt beverages	GMP	
14.2.2	Cider and perry	200 mg/kg	
14.2.3.4	Aromatized wine	200 mg/kg	
14.2.4	Fruit wine	200 mg/kg	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	

TBHQ

Tertiary Butylhydroquinone

INS: 319

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15
02.1	Fats and oils essentially free from water	200 mg/kg	
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15
04.1.2.2	Dried fruit	200 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15
05.3	Chewing gum	750 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15
07.1.1	Breads and rolls	200 mg/kg	
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	200 mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 15
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Note 15

TBHQ

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15
12.4	Mustards	200 mg/kg	
12.5	Soups and broths	200 mg/kg	Note 15
12.6	Sauces and like products	200 mg/kg	Note 15
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15
15.0	Ready-to-eat savouries	200 mg/kg	Note 15

THAUMATIN

Thaumatococcus

INS: 957

Function: Sweetener, Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	400 mg/kg	Note 51

TITANIUM DIOXIDE

Titanium Dioxide

INS: 171

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94
09.1.1	Fresh fish	GMP	Note 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22
10.1	Fresh eggs	GMP	Notes 3 & 4

TITANIUM DIOXIDE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.2.3.2	Sparkling and semi-sparkling wines	GMP	
14.2.3.4	Aromatized wine	GMP	

TOCOPHEROLS

Mixed Tocopherols Concentrate

INS: 306

Alpha-Tocopherol

INS: 307

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
01.1	Milk and dairy-based drinks	200 mg/kg	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	200 mg/kg	
01.3	Condensed milk and analogues	200 mg/kg	
01.4	Cream (plain) and the like	200 mg/kg	
01.5.1	Milk powder and cream powder (plain)	5000 mg/kg	
01.5.2	Milk and cream powder analogues	200 mg/kg	
01.5.3	Milk and cream (blend) powder (plain and flavoured)	200 mg/kg	
01.6	Cheese	200 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg	
01.8	Whey and whey products, excluding whey cheeses	200 mg/kg	
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	
02.1.2	Vegetable oils and fats	300 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	500 mg/kg	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	500 mg/kg	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	Note 15
04.1.2.2	Dried fruit	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	
04.1.2.11	Fruit fillings for pastries	150 mg/kg	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	25 mg/kg	
04.2.2.8	Cooked or fried vegetables and seaweeds	200 mg/kg	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 15
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	750 mg/kg	Note 15
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 15
05.3	Chewing gum	1500 mg/kg	

TOCOPHEROLS

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 15
06.2	Flours and starches	600 mg/kg	
06.3	Breakfast cereals, including rolled oats	85 mg/kg	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	5 mg/kg	
07.0	Bakery wares	200 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	300 mg/kg	Note 15
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg	
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15
10.4	Egg-based desserts (e.g., custard)	150 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	
12.4	Mustards	200 mg/kg	
12.5	Soups and broths	200 mg/kg	
12.6	Sauces and like products	300 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	600 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	600 mg/kg	
12.6.3	Mixes for sauces and gravies	200 mg/kg	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg	
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 05.1.2	200 mg/kg	
12.8	Yeast and like products	200 mg/kg	
13.1	Infant formulae and follow-on formulae	30 mg/kg	
13.1	Infant formulae and follow-on formulae	10000 mg/kg	
13.2	Weaning foods for infants and growing children	1000 mg/kg	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15
14.2.1	Beer and malt beverages	150 mg/kg	Note 96
14.2.3	Wines	150 mg/kg	Note 96
14.2.6.2	Spirituos beverages containing less than 15% alcohol	150 mg/kg	Note 96
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1500 mg/kg	

TRAGACANTH GUM

Tragacanth Gum

INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	

TRAGACANTH GUM

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP	
02.1	Fats and oils essentially free from water	13000 mg/kg	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	500 mg/kg	

TRIPOTASSIUM CITRATE

Tripotassium Citrate I NS: 332ii

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.2	Buttermilk (plain)	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	

TRIPOTASSIUM CITRATE

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

Food Cat. No.	Food Category	Max Level	Comments
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
04.2.2.1	Frozen vegetables	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	3000 mg/kg	Note 109
14.2.3.4	Aromatized wine	GMP	

TRISODIUM CITRATE

Trisodium Citrate

INS: 331iii

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

Food Cat. No.	Food Category	Max Level	Comments
01.1.1	Milk and buttermilk	GMP	
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63
01.2.2	Renneted milk	GMP	
01.4.1	Pasteurized cream	2000 mg/kg	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	GMP	Note 52
04.1.1	Fresh fruit	2000 mg/kg	
04.2.1	Fresh vegetables, and nuts and seeds	2000 mg/kg	
04.2.2.1	Frozen vegetables	GMP	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	5000 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	

TRISODIUM CITRATE

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

Food Cat. No.	Food Category	Max Level	Comments
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3.4	Aromatized wine	GMP	

XANTHAN GUM

Xanthan Gum

INS: 415

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
01.1.1.1	Milk, including sterilized and UHT goats milk	GMP	
01.1.1.2	Buttermilk (plain)	3000 mg/kg	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	
01.4.1	Pasteurized cream	GMP	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg	
02.1	Fats and oils essentially free from water	GMP	
02.2.1.1	Butter and concentrated butter	5000 mg/kg	Note 52
04.1.1.2	Surface-treated fresh fruit	GMP	
04.1.1.3	Peeled or cut fresh fruit	GMP	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP	
04.2.2.1	Frozen vegetables	GMP	
06.4.2	Pre-cooked or dried pastas and noodles and like products	4000 mg/kg	Note 54
08.1	Fresh meat, poultry, and game	GMP	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
10.2.1	Liquid egg products	GMP	

XANTHAN GUM

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments
10.2.2	Frozen egg products	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	20000 mg/kg	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	
14.2.3	Wines	GMP	

XYLITOL

Xylitol

INS: 967

Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	
01.2.2	Renneted milk	GMP	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.4.1	Cooked fish and fish products	GMP	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51
13.1	Infant formulae and follow-on formulae	GMP	
13.2	Weaning foods for infants and growing children	GMP	

TABLE 4 LISTS OF FOOD ADDITIVES APPROVED ONLY FOR LIMITED NUMBER OF FOOD CATEGORIES

ACETONE PEROXIDE

Function: flour treatment

Food Cat. No.	Food Category	Max. Use level
06.0	Cereal flours	GMP

AMMONIUM PERSULPHATE

Function: Flour treatment

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	250 PPM

AMMONIUM SALT OF PHOSPHATIDIC

Function: Emulsifier

Food Cat. No.	Food Category	Max. Use level
05.1	Cocoa powder & mixture	50 PPM

AMMONIUM SULFATE

Function: Dough conditioner

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	GMP

ALUMINUM SULFATE (AS SODIUM ALUMINUM SULFATE)

Function: Flour treatment

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	GMP

BROMINATED VEGETABLE OIL

Function: Emulsifiers

Food Cat. No.	Food Category	Max. Use level
14.0	Beverages	15 PPM

BUTADIENE STYRENE RUBBER

Function: Misc. food additives

Food Cat. No.	Food Category	Max. Use level
05.3	Chewing gum base	GMP

CALCIUM BROMATE

Function: Flour treatment

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	75 PPM

CALCIUM CASEINATE

Function: Stabilizers & Thickeners

Food Cat. No.	Food Category	Max. Use level
04.1.2	Frozen Desserts	GMP

CALCIUM IODATE

Function: Flour Treatment

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	45 PPM

CALCIUM LACTOBIONATE

Function: Firming Agents

Food Cat. No.	Food Category	Max. Use level
07.2	Dry Pudding mixes	GMP

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CALCIUM PEROXIDE

Function: Flour treatment

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	100 PPM

CHLORINE / CHLORINE DIOXIDE

Function: Flour Treatment

Food Cat. No.	Food Category	Max. Use level
06.0	Cereals Flour	GMP

CITRUS RED 2

Function: Food colors

Food Cat. No.	Food Category	Max. Use level
04.1	Orange peel	2 PPM

DILAURYL THIODIPROPIONATE

Function: Antioxidants

Food Cat. No.	Food Category	Max. Use level
02.0	Fats and Oils	0.02 %

ETHOXYLATED MONO AND DIGLYCERIDES

Function: Emulsifiers

Food Cat. No.	Food Category	Max. Use level
06.2	In flour used	0.2 - 0.5 %

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ETHOXYNQUIN

Function: Antioxidants

Food Cat. No.	Food Category	Max. Use level
12.2	Chili powder & Paprika	100 PPM

FURCELLERAN & ITS AMMONIUM, CALCIUM, POTASSIUM

Function: Stabilizers & Thickeners

Food Cat. No.	Food Category	Max. Use level
01.7	Ice Cream	GMP

GIBBERELIC ACID (& ITS POTASSIUM SALT)

Function: Misc. food Additives

Food Cat. No.	Food Category	Max. Use level
14.2.1	Malt Beverages	GMP
12.3	And Vinegar	

GLYCERYL (GLYCOL) MONOSTEARATE

Function: Emulsifier

Food Cat. No.	Food Category	Max. Use level
06.4	Macaroni Products	2 %

ISOBUTYLENE - ISOPRENE COPOLYMER

Function: Misc. food additives

Food Cat. No.	Food Category	Max. Use level
05.3	Chewing gum base	GMP

LACTOSE

Function: Nutritive Sweeteners

Food Cat. No.	Food Category	Max. Use level
01.6	Cheeses, Vanilla Powder	GMP

LACTYLIC STEARATE

Function: Flour Treatment

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	5000 PPM

LANOLIN

Function: Misc. food Additives

Food Cat. No.	Food Category	Max. Use level
05.3	As comp. of chewing gum base	GMP

LARCH GUM (ARABINOGALACTAN

Function: Stabilizers & Thickeners

Food Cat. No.	Food Category	Max. Use level
07.1	Dressings & Pudding Mixes	GMP

MALTOSE

Function: Nutritive Sweeteners

Food Cat. No.	Food Category	Max. Use level
01.6	Cheeses	GMP

NATURAL MASTICATORY

Function: Misc. food Additives

Food Cat. No.	Food Category	Max. Use level
05.3	As comp. of chewing gum base	GMP

NEOTAME

Function: Sweetener, Flavor Enhancer

Food Cat. No.	Food Category	Max. Use level
14.1.4	Water-based flavoured drinks	GMP

ORANGE B

Function: Food Colors

Food Cat. No.	Food Category	Max. Use level
08.4	Sausage Casing	150 PPM

PETROLATUM

Function: Surface - Finishing Agent

Food Cat. No.	Food Category	Max. Use level
07.1.3	Bakery Products	0.15 %

POLYETHYLENE GLYCOL

Function: Surface - Finishing Agent

Food Cat. No.	Food Category	Max. Use level
04.1.1	Fresh fruits	GMP

POLYISOBUTYLENE

Function: Misc. food Additives

Food Cat. No.	Food Category	Max. Use level
05.3	chewing gum base	GMP

POLYVINYL ACETATE

Function: Misc. food Additives

Food Cat. No.	Food Category	Max. Use level
05.3	As comp. of chewing gum base	GMP

POTASSIUM PERSULPHATE

Function: Flour Treatment

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	100 PPM

PURIFIED OXGALL OR SODIUM CHOEATE

Function: Emulsifiers

Food Cat. No.	Food Category	Max. Use level
01.6	Cheese	0.02 %

RICE BRAN WAX

Function: Surface - Finishing Agent

Food Cat. No.	Food Category	Max. Use level
05.3	Chewing gum	2.50 %

SODIUM ACID PYROPHOSPHATE

Function: Leavening

Food Cat. No.	Food Category	Max. Use level
06.0	Cereal Flours	GMP

SODIUM CASEINATE

Function: Stabilizers & Thickeners

Food Cat. No.	Food Category	Max. Use level
04.1.2	Frozen Desserts	GMP

STANNOUS CHLORIDE

Function: Antioxidants

Food Cat. No.	Food Category	Max. Use level
04.2	Packed Asparagus	25 PPM

STEARYL CITRATE

Function: Sequestrants

Food Cat. No.	Food Category	Max. Use level
02.2.1.2	Margarine	0.15 %

SUCCINYLATED MONOGLYCERIDES

Function: Flour Treatment

Food Cat. No.	Food Category	Max. Use level
06.2	Flour	500 PPM

SUCCISTEARIN (STEAROYL PROPYLENE GLYCOL HYDROGEN

Function: Emulsifiers

Food Cat. No.	Food Category	Max. Use level
02.1	Shortenings & edible oils	GMP

SULFURIC ACID

Function: PH - Control Agents

Food Cat. No.	Food Category	Max. Use level
14.2	Alcoholic Beverages	0.014 % & 0.0003 %
01.6	& Cheeses	

SUCROSE ACETATE ISOBUTYRATE (SAIB)

Function: Cloudifier, stabilizer

Food Cat. No.	Food Category	Max. Use level
14.0	Beverage	300 ppm Finished Beverage

TERPINE RESIN

Function: Misc. food Additives

Food Cat. No.	Food Category	Max. Use level
05.3	As comp. of chewing gum base	GMP

THIDIPROPIONIC ACID

Function: Antioxidants

Food Cat. No.	Food Category	Max. Use level
02.0	Fat and Oils	0.02 %

TRANSGLUTAMINASE

Function: Flavoring Substances/ Enhancer

Food Cat. No.	Food Category	Max. Use level
	Monosodium Glutamate	GMP

TRICALCIUM SILICATE

Function: Anti - Caking Agents

Food Cat. No.	Food Category	Max. Use level
12.1	Salt	2 %

TRIETHYL CITRATE (ALSO AS ETHYL CITRATE)

Function:

Sequestrants

Food Cat. No.	Food Category	Max. Use level
10.2.3	Dried Egg White	0.25 %
05.0	Confectionery	0.20 %
04.0	Fruits & Vegetables	0.02 %

TABLE 5 LISTS OF FOOD ADDITIVES APPROVED ONLY FOR USE AS
FOOD PROCESSING

ACETONE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
	Solvent for Spice Oleoresins	30 PPM

ACETYLATED MONOGLYCERIDES

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
	Used in food processing	GMP

ACRYLATE-ACRLAMIDE RESIN

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
11.3	In beet or Cane sugar production	5 ppm of juice; 100 ppm of liquor

BENTONITE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
		GMP

BUTANE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
		GMP

CHLOROPENTAFLUROETHANE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
	As propellant & aerating Agent in food	GMP

224**DIATOMACEOUS EARTH**

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
	Animal feed	2 %

DICHLORODIFLOUROMETHANE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
12.0	As fumigant for ground spices	GMP

ETHYLENE DICHLORIDE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
	In production of	30 PPM

spice oleoresins

HEXANE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
12.0	In spice & natural Extract	25 PPM

HYDROGENATED SPERM OIL

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
07.1	Baked products	GMP

ION-EXCHANGE MEMBRANES

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
04.1	In production of Grape fruit juice	

ION-EXCHANGE RESINS

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
14.1.1	For purification of food And water	

METHYL ALCOHOL

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
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12.0

In spice & natural extract 50 PPM

METHYLENE CHLORIDE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
12.0	In spice & natural extract	30 PPM

OCTAFLUOROCYCLOBUTANE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
	Propellent for foods production	GMP

PETROLATUM

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
	In animal feeds	3.00 %

POLYVINYLPIRROLIDONE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
14.2	Beverages (beer, wine)	10PPM, 60PPM
12.3	& vinegar	40 PPM

PROPANE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
	Combustion product gas	GMP

TRICHLOROETHYLENE

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
14.1.5	Decaffeinated ground coffee	25 PPM

TRIFLOUROMETHANE SULFONIC ACID

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
05.1	Cocoa butter substitute	0.2 PPM

VEGETABLE CARBON ACTIVATED

Function: Processing Aid

Food Cat. No.	Food Category	Max. Use level
14.1.1	Food & water purification	

TABLE 6**LISTS OF MINERAL SALTS, AMINO ACIDS AND VITAMIN COMPOUNDS FOR USE IN FOODS**

Salts	Purity Requirements	Food Category
1. Source of Calcium (Ca)		
1.1 Calcium carbonate	FCC, FAO/WHO	Milk substitute formulae; Infant cereals
1.2 Calcium chloride	FCC, FAO/WHO	Milk-based and milk substitute formulae
1.3 Calcium citrate	FCC, FAO/WHO	Milk-based, milk substitute, protein hydrolysate and meat-based formulae
1.4 Calcium gluconate	FCC, FAO/WHO	Protein hydrolysate formulae
1.5 Calcium glycerophosphate	FCC	
1.6 Calcium lactate	FCC, FAO/WHO	Electrolyte mixture supplement
1.7 Calcium phosphate, Monobasic	FCC, FAO/WHO	Milk substitute and low sodium Formulae
1.8 Calcium phosphate, dibasic	FCC	Milk substitute and protein hydrolysate formulae
1.9 Calcium phosphate, tribasic	FCC, FAO/WHO	Milk substitute, protein hydrolysate and premature formulae; infant cereals
1.10 Calcium oxide	FCC, FAO/WHO	Protein supplement formulae
1.11 Calcium Sulphate	FCC, FAO/WHO	Infant Cereals
2. Source of Phosphorus (P)		
2.1 Calcium phosphate, monobasic	FCC, FAO/WHO	Milk substitute and low sodium formulae
2.2 Calcium phosphate, dibasic	FCC	Milk substitute and protein hydrolysate formulae
2.3 Calcium phosphate, tribasic	FCC, FAO/WHO	Milk substitute, protein hydrolysate and premature formulae; infant cereals

Salts	Purity Requirements	Food Category
2.4 Magnesium phosphate, dibasic	FCC	Milk substitute and lactose-free formulae
2.5 Magnesium phosphate, Tribasic	FCC, FAO/WHO	
2.6 Potassium phosphate, monobasic	FCC, FAO/WHO	Protein hydrolysate formulae
2.7 Potassium phosphate, dibasic	FCC, FAO/WHO	Milk-based, milk substitute and protein hydrolysate formulae
2.8 Sodium phosphate, dibasic	FCC, FAO/WHO	Electrolyte mixture supplement
2.9 Phosphoric acid	FCC, FAO/WHO	All infant and follow-up formulae; (13.1) cereal-based foods for infants and children
3. Source of Chloride (Cl)		
3.1 Calcium chloride	FCC, FAO/WHO	Milk-based, milk substitute and protein supplement formulae; electrolyte mixture Supplement
3.2 Choline chloride	FCC, FAO/WHO	Milk-based, milk substitute and protein hydrolysate formulae
3.3 Magnesium chloride	FCC, FAO/WHO	Milk-based, milk substitute and lactose-free formulae
3.4 Manganese chloride	FCC	Milk-based formulae
3.5 Potassium chloride	FCC, FAO/WHO	
3.6 Sodium chloride	FCC, FAO/WHO	Milk-substitute formulae, baby foods and electrolyte mixture supplement
3.7 Sodium chloride, iodized	FCC	Milk substitute formulae
3.8 Hydrochloric acid	FCC, FAO/WHO	All infant and follow-up formulae; (13.1) cereal-based foods for infants and children
4. Iron (Fe)		
4.1 Ferrous carbonate, stabilized	MI	
4.2 Ferrous citrate	MI	Milk and soy-based liquid infant formulae
4.3 Ferrous fumarate	FCC	Vitamins, iron supplement
4.4 Ferrous gluconate	FCC, FAO/WHO	

4.5 Ferrous lactate	MI	Milk and soy-based liquid infant formulae
4.6 Ferrous succinate	MI	
4.7 Ferrous sulphate	FCC	Milk-based, milk substitute and protein hydrolysate formulae
4.8 Ferric ammonium citrate	FAO/WHO	
4.9 Ferric citrate	MI	Milk and soy-based liquid infant formulae, not allowed in powdered formulae, cereals or canned baby foods
4.10 Ferric gluconate	MI	
4.11 Sodium ferric pyrophosphate	MI	
4.12 Hydrogen reduced iron	FCC	Infant cereals; protein supplement formulae
4.13 Electrolytic iron	FCC	Infant cereals
4.14 Carbonyl iron	MI	
4.15 Ferric pyrophosphate	FCC	Milk-based formulae
4.16 Iron Elemental		
4.17 Iron Choline Citrate Complex		
5. Source of Magnesium (Mg)		
5.1 Magnesium carbonate	FCC, FAO/WHO	Baked products
5.2 Magnesium chloride	FCC, FAO/WHO	Milk-based, milk substitute and lactose-free formulae
5.3 Magnesium Lactate	FCC	
5.4 Magnesium oxide	FCC, FAO/WHO	Milk substitute, protein hydrolysate and premature formulae
5.5 Magnesium phosphate, dibasic	FCC	Milk substitute, lactose-free formulae
5.6 Magnesium phosphate, Tribasic	FCC, FAO/WHO	
5.7 Magnesium sulphate	FCC	Electrolyte mixture supplement

6. Source of Sodium (Na)		
6.1 Sodium bicarbonate	FCC, FAO/WHO	Milk-based formulae, gazed products
6.2 Sodium carbonate	FCC, FAO/WHO	Protein hydrolysate formulae
6.3 Sodium chloride	FCC, FAO/WHO	Milk substitute formulae, baby foods, electrolyte mixture supplement
6.4 Sodium chloride, iodized	FCC	Milk substitute formulae
6.5 Sodium citrate	FCC, FAO/WHO	Milk-based, milk substitute and protein hydrolysate formulae, electrolyte mixture Supplement
6.6 Sodium gluconate	FCC	
6.7 Sodium lactate	FAO/WHO	
6.8 Sodium Pantothenate		
6.9 Sodium phosphate, monobasic	FCC, FAO/WHO	Milk substitute formulae
6.10 Sodium phosphate, dibasic	FCC, FAO/WHO	Electrolyte mixture supplement
6.11 Sodium phosphate, tribasic	FCC, FAO/WHO	
6.12 Sodium sulphate	FCC	
6.13 Sodium tartrate	FCC, FAO/WHO	
7. Source of Potassium (K)		
7.1 Potassium bicarbonate	FCC, FAO/WHO	
7.2 Potassium carbonate	FCC, FAO/WHO	
7.3 Potassium chloride	FCC, FAO/WHO	
7.4 Potassium citrate	FCC, FAO/WHO	
7.5 Potassium glycerophosphate	FCC	
7.6 Potassium gluconate	MI	
7.7 Potassium phosphate, monobasic	FCC, FAO/WHO	Protein hydrolysate formulae
7.8 Potassium phosphate, dibasic	FCC, FAO/WHO	Milk-based, milk substitute and protein hydrolysate formulae

8. Source of Copper (Cu)		
8.1 Copper gluconate	FCC	0.005 %
8.2 Cupric carbonate	MI	Baked products, protein supplement formulae
8.3 Cupric citrate	MI	Milk-based, protein hydrolysate and meat
		Based formulae
8.4 Cupric sulphate	MI	
9. Source of Iodine (I)		
9.1 Potassium iodide	FCC	Milk-based, milk substitute, meat-based formulae
9.2 Sodium iodide	FCC	Milk-based, milk substitute and protein hydrolysate formulae
9.3 Potassium iodide	FCC, FAO/WHO	Milk-based, milk substitute and protein hydrolysate formulae 0.01 mg in salt 0.045 mg l / day for infants 0.105 mg l / day for children below 4 years old 0.225 mg l / day for adults and 0.30 mg l / day for pregnant or lactating women
9.4 Copper iodide		0.01 % in table salt
10. Source of Zinc (Zn)		
10.1 Zinc acetate	MI	
10.2 Zinc chloride	MI	
10.3 Zinc gluconate		
10.4 Zinc Methionine Sulfate		
10.5 Zinc oxide	MI	Protein hydrolysate formulae
10.6 Zinc Stearate		
10.7 Zinc sulphate	FCC	Milk-based, milk substitute and protein hydrolysate formulae

11.Source of Manganese (Mn)		
11.1 Manganese carbonate	MI	
11.2 Manganese chloride	FCC	Milk-based formulae
11.3 Manganese citrate	MI	
11.4 Manganese Gluconate	FCC	
11.5 Manganese Glycerophosphate	FCC	
11.6 Manganous Oxide		
11.7 Manganese sulphate	FCC	Milk-based, milk substitute and protein hydrolysate formulae
12. Others		
12.1 Aluminum Nicotinate		
12.2 Bakers Yeast Protein		
12.3 Dehexanoic Acid		
12.4 DL–Methionine		
12.5 D–Pantothenamide		
12.6 D–Pantothenyl Alcohol		
12.7 Fish Protein Concentrate		
12.8 L-Alanine		
12.9 L-Alginine		
12.10 L-Asparagine		
12.11 Aspartic Acid		
12.12 L-Cystin		
12.13 L-Glutamic Acid		
12.14 L-Histidine		
12.15 Linoleic Acid		
12.16 L-Isoleucine/Leucine		
12.17 L-Lysine		
12.18 L-Methionine		
12.19 L-Phenylalanine		

12.20 L-Proline		
12.21 L-Serine		
12.22 L-Threonine		
12.23 L-Tryptophan		
12.24 L-Tyrosine		
12.25 L-Valine		
12.26 N-Acetyl-L-Methionine	FAO/WHO, MI	
12.27 Niacinamide	FAO/WHO, MI	
12.28 Niacinamide Ascorbate	FAO/WHO, MI	
12.29 Selenium	FAO/WHO, MI	
12.30 Taurine	FAO/WHO, MI	
12.31 Nicotinamide	AO	

Abbreviations:

FAO/WHO = General Principles for the Use of Food Additives, Codex Alimentarius Volume 1.
 FCC = Food Chemicals Codex
 MI = Merck Index.

ADVISORY LIST OF VITAMIN COMPOUNDS FOR USE IN FOODS FOR INFANTS, CHILDREN , AND ADULTS

Vitamin	Vitamin Form	Purity Requirements
1. Vitamin A	Retinyl acetate Retinyl palmitate Retinyl propionate	USP, BP, Ph. Eur., FCC USP, BP, Ph. Eur., FCC USP, BP, Ph. Eur., FCC
2. Provitamin A	Beta-carotene	FAO/WHO, FCC
3. Vitamin D 3.1 Vitamin D ₂ 3.2 Vitamin D ₃	Ergocalciferol Cholecalciferol Cholecalciferol-cholesterol	USP, BP, Ph. Eur., FCC USP, FCC DAB

4. Vitamin E	d-alpha-tocopherol dl-alpha-tocopherol d-alpha-tocopheryl acetate dl-alpha-tocopheryl acetate d-alpha-tocopheryl succinate dl-alpha-tocopheryl succinate	NF, FAO/WHO NF, FAO/WHO, FCC NF, FCC NF, FCC FCC NF
5. Thiamin (Vitamin B ₁)	Thiamin chloride hydrochloride Thiamin mononitrate	USP, BP, Ph. Eur., FCC USP, FCC
6. Riboflavin (Vitamin B ₂)	Riboflavin Riboflavin 5'-phosphate sodium	USP, BP, Ph. Eur., FAO/WHO, FCC BPC, FCC
7. Niacin	Nicotinamide Nicotinic acid	USP, BP, Ph. Eur., FCC NF, BP, Ph. Eur., FCC
8. Vitamin B ₆	Pyridoxine hydrochloride	USP, BP, Ph. Eur., FCC
9. Biotin (Vitamin H)	d-biotin	FCC
10. Folic acid	Folic acid	USP, BP
11. Pantothenic acid	Calcium pantothenate Panthenol	USP, Ph. Eur., FCC FCC
12. Vitamin B ₁₂	Cyanocobalamin Hydroxocobalamin	USP, BP, Ph. Eur. NF, BP
13. Vitamin K ₁	Phytolmenaquinone	USP, BP
14. Vitamin C	Ascorbic acid Sodium ascorbate Calcium ascorbate Ascorbyl-6-palmitate	USP, BP, Ph. Eur., FAO/WHO, FCC USP, FAO/WHO, FCC FCC NF, FAO/WHO, FCC
15. Choline	Choline bitartrate Choline chloride	DAB, FCC FAO/WHO, DAB, FCC
16. Inositol		FCC
17. Kelp		FCC

SPECIAL VITAMIN FORMS

For reasons of stability and easier handling, some vitamins have to be converted into suitable preparations,
e.g. stabilized oily solutions, gelatine coated products, fat embedded preparations. For this purpose, the edible materials and the additives included in the respective Codex standard may be used:

	Maximum Level in Ready-to-use Food
(a) Dextrins	100 mg/kg
(b) Modified starches as included in the Supplementary List to Section 5.1, Codex Alimentarius Volume 1	100 mg/kg
(c) Gum arabic (gum acacia)	100 mg/kg
(d) Silicon dioxide	10 mg/kg

Abbreviations:

USP = United States Pharmacopoeia NF = United States National Formulary BP = British Pharmacopoeia, including addenda BPC = British Pharmaceutical Codex Ph. Eur. = European Pharmacopoeia FAO/WHO = General Principles for the Use of Food Additives, Codex Alimentarius Volume 1 DAB = Deutsches Arzneibuch 7 FCC = Food Chemicals Codex

**TABLE 7 ENZYMES PERMITTED FOR USE IN FOOD IN GENERAL IN ACCORDANCE WITH
GOOD MANUFACTURING PRACTICE**

**ALPHA-ACETOLACTATE DECARBOXYLASE FROM BACILLUS BREVID EXPRESSED IN
BACILLUS SUBTILIS**

ALPHA-AMYLASE (BACILLUS LICHENFORMS)

ALPHA-AMYLASE AND GLUCOAMYLASE FROM ASPERGILLUS ORYZAE, VAR.

ALPHA-AMYLASE ENZYME PREPARATION FROM BACILLUS STEAROTHERMOPHILUS

ALPHA-AMYLASE FROM ASPERGILLUS ORYZAE, VAR.

ALPHA-AMYLASE FROM BACILLUS MEGATERIUM EXPRESSED IN BACILLUS SUBTILIS

ALPHA-AMYLASE FROM BACILLUS STEAROTHERMOPHILUS

**ALPHA-AMYLASE FROM BACILLUS STEAROTHERMOPHILUS EXPRESSED IN BACILLUS
SUBTILIS**

ALPHA-AMYLASE FROM BACILLUS SUBTILIS

AMYLASE FROM ASPERGILLUS FLAVUS

AMYLOGLUCOSIDASE FROM ASPERGILLUS NIGER, VAR.

BETA-GLUCANASE FROM ASPERGILLUS NIGER, VAR.

BETA-GLUCANASE FROM TRICHODERMA HARZIANUM

BROMELAIN

CARBOHYDRASE FROM ASPERGILLUS AWAMORI, VAR.

CARBOHYDRASE FROM ASPERGILLUS NIGER, VAR.

CARBOHYDRASE FROM BACILLUS AMYLOLIQUEFACIENS

CARBOHYDRASE FROM BACILLUS LICHENIFORMIS

CARBOHYDRASE FROM BACILLUS SUBTILIS

CARBOHYDRASE FROM RHIZOPUS ORYZAE, VAR.

CARBOHYDRASE FROM SACCHAROMYCES SPECIES

CARBOHYDRASE/PROTEINASE PREPARATION, BACILLUS LICHENIFORMIS

CATALASE FROM ASPERGILLUS NIGER

CATALASE FROM BOVINE LIVER

CATALASE FROM MICROCOCCUS LYSODEICTICUS

CATALASE FROM PENICILLIUM NOTATUM

CELLULASE FROM PENICILLIUM FUNICULOSUM

CELLULASE FROM TRICHODERMA LONGIBRACHIATUM

CHYMOSIN A FROM ESCHERICHIA COLI K-12 CONTAINING THE PROCHYMOSIN A GENE

CHYMOSIN B FROM ASPERGILLUS NIGER VAR. AWAMORI CONTAINING THE PROCHYMOSIN B GENE

CHYMOSIN B FROM KLUYVEROMYCES LACTIS CONTAINING THE PROCHYMOSIN B GENE

CHYMOSIN PREPARATION, ASPERGILLUS NIGER VAR. AWAMORI

CHYMOSIN PREPARATION, ESCHERICHIA COLI K-12

CHYMOSIN PREPARATION, KLUYVEROMYCES MARXIANUS VAR. LACTIS

ENZYMES, BACTERIAL

ENZYMES, PROTEOLYTIC

ENZYME, FICIN

GLUCOSE OXIDASE AND CATALASE FROM ASPERGILLUS NIGER

GLUCOSE ISOMERASE FROM ACTINOPLANES MISSOURIENSIS

GLUCOSE ISOMERASE FROM BACILLUS COAGULANS

GLUCOSE ISOMERASE FROM STREPTOMYCES OLIVACEUS

GLUCOSE ISOMERASE FROM STREPTOMYCES OLIVACHROMOGEN

GLUCOSE ISOMERASE FROM STREPTOMYCES RUBIGINOSUS

GLUCOSE ISOMERASE FROM STREPTOMYCES VIOLACEONIGER

HEMICELLULASE FROM ASPERGILLUS NIGER, VAR.

INVERTASE FROM SACCHAROMYCES CEREVISIAE

LIPASE (ANIMAL SOURCES)

LIPASE (ASPERGILLUS ORYZAE, VAR.)

LIPASE FROM ANIMAL TISSUE

LIPASE FROM ASPERGILLUS NIGER

LIPASE FROM ASPERGILLUS ORYZAE

LIPASE FROM RHIZOPUS NIVEUS

MALTOGENIC AMYLASE FROM BACILLUS STEAROTHERMOPHILUS EXPRESSED IN BACILLUS SUBTILIS

MIXED MICROBIAL CARBOHYDRASE AND PROTEASE FROM BACILLUS SUBTILIS, VAR.

PAPAIN (CARICA PAPAYA L.)

PECTINASE FROM ASPERGILLUS NIGER, VAR.

PECTINASE FROM BACILLUS SUBTILIS

PEPSIN FROM HOG STOMACH

PROTEASE FROM ASPERGILLUS ORYZAE, VAR.

PROTEASE FROM STREPTOMYCES FRADIAE

PROTEASES

PULLULANASE FROM KLEBSIELLA AEROGENES

RENNET

RENNET BOVINE

RENNET FROM BACILLUS CEREUS

RENNET FROM ENDOTHIA PARASITICA

RENNET FROM RHIZOMUCOR SPECIES

TRANSGLUTAMINASE

TRYPSIN

TABLE 8 Comments to the NOTES found in Table 3

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: NOT USED.

Note 15: Fat α oil basis.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 17: As cyclamic acid.

Note 18: Added level; residue not detected in ready-to-eat food.

Note 19: Used in cocoa fat; use level on ready-to-eat basis.

Note 20: On total amount of stabilizers, thickeners and/or gums.

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxybenzoic acid.

Note 28: ADI conversion: if a typical preparation contains 0.025 $\mu\text{g}/\text{U}$, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \mu\text{g}/\text{U}) \times (1 \text{ mg}/1000 \mu\text{g})] = 0.825 \text{ mg/kg bw}$$

Note 29: Reporting basis not specified.

Note 30: As residual NO_3 ion.

Note 31: Of the mash used.

Note 32: As residual NO_2 ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Level in cocoa nibs.

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: Use in packing medium only.

- Note 41:** Use in breading or batter coatings only.
- Note 42:** As sorbic acid
- Note 43:** As tin.
- Note 44:** As residual SO₂.
- Note 45:** As tartaric acid.
- Note 46:** As thiodi propionic 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 and salt substitutes only.
- Note 52:** For use in butter only.
- Note 53:** For use in coatings only.
- Note 54:** For use in dried products only.
- Note 55:** Added level.
- Note 56:** Provided starch is not present.
- Note 57:** GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 58:** As calcium.
- Note 59:** Use as packing gas.
- Note 60:** If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
- Note 61:** For use in minced fish only.
- Note 62:** As copper.
- Note 63:** On amount of dairy ingredients.
- Note 64:** Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65:** Carryover from nutrient preparations.
- Note 66:** As formaldehyde. For use in provolone cheese only.
- Note 67:** Carryover from use in casings.
- Note 68:** For use in natural mineral waters 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:** As mono-isopropyl citrate.
- Note 78:** For use in tocino (fresh, cured sausage) only.
- Note 79:** For use on nuts only.
- Note 80:** Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.
- Note 81:** Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.
- Note 82:** For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83:** Excluding foods for infants and young children.
- Note 84:** Use in alcohol-free beer only.
- Note 85:** Except for use in coolers at 1000 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:** By weight of defoamer.
- Note 92:** On the weight of the protein before re-hydration.
- 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:** For use in cooler-type products only.
- Note 97:** For use as a protective float on brine for curing pickles.
- Note 98:** For dust control.
- Note 99:** For use as a float on fermentation fluid to prevent contamination.
- 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 in concentrated grape juice for home wine making at 2000 mg/kg.

Note 108: For use on coffee beans only.

Note 109: Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (10^6 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$

Note 110: For use in frozen French fried potatoes only.

Note 111: For use in dipping solution only.

※ 필리핀 식약처에서 제공하는 자료 중 식품 유형별 식품첨가물 및 유해물질에 관련된 내용만 연구팀에서 재편집하였음



Ethnic food products – Dry base mixes for soups and sauces

PNS/BFAD 01:2005

ICS 67.220

I. DESCRIPTION OF SPECIFIC PRODUCTS

A. PRODUCT DEFINITION

Dry Base mixes are powdered, granulated blends made from any combination of the following: flavorings, starches, flours, condiments, spices, edible fats, vegetables, meats, seafoods and other food ingredients and/or their extracts and permitted additives, intended for addition or incorporation to dish preparation(s) identified in Section V..

B. PRODUCT TYPES

1. Dry base mixes for broth are used to season and/or improve the flavor of soup dishes, e.g., sinigang, tinola, nilaga.
2. Dry base mixes for noodle products are used to season and/or improve the flavor of noodles, e.g. canton, bihon and palabok.
3. Dry base mixes for meat and seafood dishes are used to season and/or improve the flavor of meat and seafood dishes, e.g., kare-kare, caldereta, menudo, adobo, sweet sour, escabeche, afritada, gravy.
4. Dry base mixes for vegetables are used to season and/or improve the flavor of vegetables dishes, e.g., chopsuey.

II. FOOD ADDITIVES

Food additives when used shall be in accordance with the regulations of the Bureau of Food and Drugs and may include the following:

	Maximum Allowable Level (on a product basis)
1. Acidulants	
1.1 Citric acid and its potassium and sodium salts	GMP
1.2 Fumaric acid	
1.3 Lactic acid	
1.4 Malic acid	
1.5 Tartaric acid	
2. Preservatives	
2.1 Sulfur dioxide	500 mg/kg

	Maximum Allowable Level (on a product basis)
2.2. Benzoates	1,000 mg/kg
2.3 Sorbates	1,000 mg/kg
3. Anti-Caking Agents	
3.1 Magnesium carbonate	GMP
3.2 Silicon dioxide	10,000 mg/kg
3.3 Calcium polyphosphates	4,400 mg/kg
4. Colors	
4.1 Annatto extract	100 mg/kg
4.2 Caramel color	
4.3 Carotenes	GMP
4.4 Paprika	
4.5 Turmeric	
4.6 Tartrazine	
4.7 Sunset yellow (FD&C #6)	500 mg/kg
4.8 Allura red (FD&C #40)	
4.9 Chocolate brown, HT	
5. Flavoring Substances	
5.1 Natural flavors	
5.2 Nature identical	GMP
5.3 Artificial flavoring	
6. Flavor Enhancers	
6.1 Glutamic acid and its salt (calcium, potassium, sodium)	
6.2 Inosinic acid, and sodium and potassium salts	GMP
6.3 Guanylic acid, and sodium and potassium salts	
7. Emulsifiers, Stabilizers and Thickening Agents	
7.1 Sodium Carboxymethyl cellulose	
7.2 Gums (arabic gum)	GMP
7.3 Starch (including modified starch)	
7.4 Propylene glycol alginate	8,000 mg/kg
7.5 Lecithin	
7.6 Carrageenan	GMP
7.7 Agar	
7.8 Polysorbates	5,000 mg/kg
7.9 Sorbitan monostearate	5,000 mg/kg
8. Anti-oxidants	
8.1 Ascorbic acid, and potassium and sodium salts	GMP
8.2 BHT	100 mg/kg
8.3 BHA	300 mg/kg
9. Others (all others not included in the above list shall be allowed as carry-over, provided they are approved by the BFAD Regulation on Food Additives and shall be in accordance to the "Principle relating to the Carry-over of Food Additives into Foods" of the Codex.	

III. HYGIENE

The products covered by this standard shall be prepared in accordance with the Bureau Of Food and Drugs Regulation on Current Good Manufacturing Practice (cGMP) or the General Principles of Food Hygiene or other Codes of Hygienic Practice as recommended by the Codex Alimentarius Commission.

To the extent possible in GMP, the product shall be free from insects (whole or fragments), feathers, hair (human, rodent and other animals) and extraneous materials.

IV. CONTAMINANTS

	MAXIMUM
A. Lead	0.1 mg/kg
B. Aflatoxin (for products containing nuts)	10 µg/kg

Ethnic food products – Sweet preserves

PNS/BFAD 02:2005

ICS 67.080

I. Product definition

Each of the following sweet preserves shall be packed in syrup, with or without additives, heat processed in hermetically sealed containers to prevent spoilage and specifically described as:

- 1.1 Sugar Palm in syrup – prepared from whole or cut (halves or quarters), sound, cleaned, washed seeds of sugar palm fruit (kaong);
- 1.2 Jackfruit in syrup – prepared from ripe, peeled, trimmed, seedless, cleaned and washed whole or sliced jackfruit bulb (langka);
- 1.3 Banana in syrup – prepared from rare ripe (80% yellow and 20% green peel color), sound, clean and peeled fruit of saba banana variety;
- 1.4 Legumes in syrup – prepared from all the recognized varieties of chickpeas or garbanzos, red beans and white kidney beans;
- 1.5 Coconut in syrup – prepared from meat of macapuno or buko or a combination of these as defined in B.1.1.2 (a) and B.1.1.2 (b) which has been cut into thin strips, or chopped and formed into balls;
- 1.6 Mixed preserves in syrup – prepared from mixture of pre-cooked basic ingredients, with or without the optional ingredients, as specified in Section B.1.2.

II. FOOD ADDITIVES

Food additives when used shall be in accordance with the regulations of the Bureau of Food and Drugs, and may include the following in Table 1:

III. METAL CONTAMINANTS

For Sugar Palm, Jackfruit, Banana, Legumes Coconut and Halo–Halo:

1. Lead	0.1 mg/kg ¹ (max., calculated as Pb)
2. Tin	250 mg/kg (max., calculated as Sn)

for products packed in cans

¹ Temporarily endorsed

IV. HYGIENE

For Sugar Palm, Jackfruit, Banana, Legumes Coconut and Halo–Halo:

1. It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene {CAC/RCP 1-1969, Rev. 2 (1985)}, and processed according to the Recommended Code of Practice for the Processing and Handling of Sweet Preserves.
2. To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.²
3. When tested by appropriate methods of sampling and examination, the product:
 - 3.1 shall be free from microorganisms in numbers, parasites which may represent a hazard to health;
 - 3.2 shall not contain any substance originating from microorganisms in amounts, which may represent a hazard to health.

Table 1. Food Additives for Sweet Preserves

FOOD ADDITIVES	MAXIMUM ALLOWABLE LEVEL	KAONG	JACK-FRUIT	BANANA	LEGUMES	COCONUT	HALO-HALO
1. Acidulant a. Citric acid b. Fumaric acid c. Lactic acid d. Malic acid	GMP	/	/	/	/	/	/
2. Anti-microbial agents a. Sodium metabisulfite b. Potassium Metabisulfite	350 ppm Codex	/	/	/	/	/	/
3. Anti-oxidant Ascorbic acid	GMP	/	/	/	/	/	/

² Codex Alimentarius, Volume 5A-1994

<p>4. Flavoring substances Any permissible flavoring agents as specified by BFAD</p>	GMP	/	NA	/	NA	NA	/
<p>5. Food color Any permissible coloring agents as specified by BFAD</p>	GMP	/	NA	NA	NA	NA	/
<p>6. Firming Agents a. Calcium chloride b. Calcium gluconate</p>	GMP	NA	/	/	NA	NA	NA
<p>7. pH Control agents a. Sodium carbonate b. Sodium citrate c. Sodium hydroxide</p>	GMP	NA	NA	NA	/	NA	/
<p>8. Stabilizers and thickeners a. Sodium Carboxymethyl Cellulose b. Modified starch</p>	GMP	NA	NA	NA	NA	/	NA
<p>9. Others</p>	All others not included in the above list shall be allowed as	NA	NA	NA	NA	NA	/

	carry over, provided they are approved by the BFAD Regulation and shall be in accordance to Section 5.2 of the "Principles Relating to the Carry-Over of Food Additives into Foods" CCAC/Vol. 1, 1991						
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LEGEND:

/ - Applicable

NA - Not Applicable

ANNEX B

PHILIPPINE NATIONAL STANDARD

PNS 1219:1994

Nata de Coco in Syrup – Specification

I. Classification

1.1 nata de coco in syrup – The product consisting of uniformly cut pieces of nata de coco packed in syrup with or without food additives, i.e. acidulants, preservatives, food colors or flavors.

1.2 acidified nata de coco in syrup – The heat-processed product with an equilibrium pH of < 4.6 and packed in hermetically sealed container.

II. Food additives

2.1 Food additives– Food additives when used shall be in accordance with the regulations of the Bureau of Food and Drugs.

2.2.1. Acidulants	Allowable Level (MAL)
Citric Acid	GMP
Ascorbic Acid	GMP
Fumaric Acid	GMP
Lactic Acid	GMP
Malic Acid	GMP

2.1.2. Preservatives (for acidified products only)	Allowable Level (MAL)	
	ADI x 40	
Sorbates, mg/kg, max.	25 x 40	1000
Benzoate, mg/kg, max.	5 x 40	200

NOTE – Combined level shall not exceed 1000 mg/kg (Test methods in Annexes B and C).

2.1.3 Sulfites, (SO ₂), mg/kg, max (Annex D)	0.7 x 40	28
2.1.4 Food Color	as specified in BFAD regulations	
2.1.5 Flavors	GMP	

III. Hygiene

3.1 Nata de coco in syrup shall be prepared under hygienic conditions in accordance with PNS 96.

3.2 Process Requirement – Nata de coco in syrup shall be heat-processed for adequate length of time after packing into bottles, cans or retortable pouches, to prevent spoilage when held at ambient temperature. Low acid nata de coco shall be processed at the appropriate process schedule to attain commercial sterility.

3.3 To the extent possible in GMP, the product shall be free from objectionable

matter. The presence of unavoidable filth and extraneous matter shall be as specified in Table 1.

Table 1 – Tolerance for Visible Filth and Extraneous Matters

Type of Visible Filth and Extraneous Matters	Cooked Nata de Coco Limit in Sample	
	<1 kg	1 kg to 4 kg
Hair, whole insects, recognizable insect parts, feather fragments	Absent	Absent
Extraneous materials > 1.00mm	Absent	Absent
Extraneous materials > 1.00mm (e.g. coconut husk fibers, wood particles)	Not more than 2 pieces	Not more than 5 pieces
Other extraneous materials or other dirt particles >0.5mm	Not more than 10% w/w of the drained nata de coco pieces <u>and/or</u> Not more than 10 particles per 500 mL of medium	Not more than 10% w/w of the drained nata de coco pieces <u>and/or</u> Not more than 10 particles per 500 mL of medium
Textile fibers	Not more than 5 pieces	Not more than 10 pieces

Ethnic food products – Dried, salted fish – Specification

PNS/BFAD 04:2006

ICS 67.120.30

Annex D

Microbiological specifications for dried, salted fish

Table 1 – Microbiological specifications for dried, salted fish

Analyses	n	c	m	M
Aerobic plate count (cfu/g)	5	2	100,000	500,000
Yeasts and molds counts (cfu/g)	5	2	1,000	10,000
Total coliforms (MPN/g)	5	2	10	100
<i>Escherichia coli</i> (MPN/g)	5	2	--	11
<i>Staphylococcus aureus</i> (MPN/g)	5	2	--	1,000

where

n is the number of samples to be analyzed per volume product;

c is the number of samples that may exceed m but not M;

m is the maximum count achievable under GMP; and

M is the maximum count beyond which product safety / quality may be affected.

Thermally processed fish products – Specification

PNS/BFAD 06:2006

ICS ICS 67.120.30

I. Product definition

1.1 Thermally processed fish products are prepared from the flesh or any edible part of fish of any of the appropriate species of fish listed in, but not limited to, Annex 1, and packed in hermetically sealed containers.

1.2 Head, gills, scales and tail may be completely removed. The fish may be eviscerated. If eviscerated, it shall be practically free from visceral parts other than roe, milt or kidney. If ungutted, it shall be practically free from undigested feed or used feed.

II. FOOD ADDITIVES

2.1 Food additives when used shall be in accordance with the current regulations of the Bureau of Food and Drugs (BFAD), and may include the following listed in the Table.

2.2 **Others.** All others not included in the above list shall be allowed as carry-over; provided they are approved by the BFAD Regulation on Food Additives and shall be in accordance to the Principle Relating to the Carry-Over of Food Additives into Foods of the Codex.

III. CONTAMINANTS

The product shall not exceed the following limits for heavy metal contaminants.

3.1 Lead	0.5 mg/kg(calculated as Pb)
3.2 Tin	250 mg/kg (calculated as Sn)
3.3 Mercury	0.1 mg/kg (calculated as methyl mercury)

IV. HYGIENE

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4 (2003)) and/or the A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing,

Repacking or Holding Food, A.O. 152 s. 2004 - Prescribing Regulations for Irradiated Food, and processed according to the Recommended code of practice for the processing and handling of thermally processed fish products (PNS/BFAD 07:2006).

4.2 When tested by appropriate methods of sampling and examination, the product:

4.2.1 Shall be free from filth that may pose a hazard to health;

4.2.2 Shall be free from parasites which may represent a hazard to health;

4.2.3 Shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health;

4.2.4 Shall be free from microorganisms capable of development under normal conditions of storage; and

4.2.5 Shall be free from container integrity defects which may compromise the hermetic seal.

Table 1 – Food additives list for thermally processed fish products

Additive	Maximum allowable level
Acidity regulators	
Acetic acid	GMP*
Lactic acid (L-, D- and DL-)	GMP*
Citric acid	GMP*
For bottled tuna and bonito only Disodium diphosphate	10mg/kg expressed as P ₂ O ₅ (includes natural phosphate)
Modified starches	
Acid treated starches (including white and yellow dextrins)	GMP
Alkaline treated starches	GMP
Oxidized starches	GMP
Monostarch phosphate	GMP
Distarch phosphate, esterified	GMP
Acetylated distarch phosphate	GMP
Phosphated distarch phosphate	GMP
Starch acetate	GMP
Acetylated distarch adipate	GMP
Hydroxypropyl starch	GMP
Hydroxypropyl starch phosphate	GMP

Thickening or gelling agents (for use in packing media only)	
Alginic acid	GMP
Sodium alginate	GMP
Potassium alginate	GMP
Calcium alginate	GMP
Agar	GMP
Carrageenan and its Na, K, and NH ₄ salts (including furcelleran)	GMP
Processed <i>Eucheuma</i> Seaweed (PES)	GMP
Carob bean gum	GMP
Guar gum	GMP
Tragacanth gum	GMP
Xanthan gum	GMP
Pectins	GMP
Sodium carboxymethylcellulose	GMP
Natural flavors	
Spice oils	
Spice extracts	GMP
Smoke flavors (Natural smoke solutions and extracts)	GMP
* GMP – The food additive must be used according to Good Manufacturing Practices (GMP), and its use self-limiting in food for technological, sensorial or other reasons thus need not be subjected to legal maximum limits.	

Annex B

Standard parameters and values for drinking water*

Table B.1 – Standard values for bacteriological quality

Source and mode of supply	Bacteria	Standard value (no./100mL)
a. All drinking water supplies under all circumstances (Level I, II, III bottled water and emergency water supplies)	<i>E.coli</i> or thermotolerant (fecal) coliform bacteria	0
b. Treated water entering the distribution system	<i>E.coli</i> or thermotolerant (fecal) coliform bacteria	0
c. Treated water in the distribution system	<i>E.coli</i> or thermotolerant (fecal) coliform bacteria	0
	Total coliforms	Must not be detectable in any 100mL sample. In any case of large quantities where sufficient samples are examined, it must not be present in 95% of samples taken throughout any 12-month period.

Table B.2 – Standard values for physical and chemical quality: aesthetic quality

Constituent maximum or characteristics	Level (mg/L)
Taste	Unobjectionable
Odor	Unobjectionable
Color	5 TCU
Turbidity	5 NTU
Aluminum	0.2
Chloride	250
Copper	1
Hardness	300 (as CaCO ₃)
Hydrogen sulfide	0.05
Iron	1
Manganese	0.5
pH	6.5 – 8.5
Sodium	200
Sulfate	250
Total dissolved solids	500
Zinc	5

* Sec.2 **Philippine National Standards for Drinking Water.** Department of Health, Manila.

Fermented milks – Specification

PNS/BFAD 08:2007

ICS 67.100.10

I. Product definition

1.1 Fermented milk – A milk product obtained by fermentation of milk, which have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in 4.2 by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation (iso-electric precipitation). These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.

Certain fermented milks are characterized by specific starter culture(s) used for fermentation as follows:

1.1.1 Yoghurt

Symbiotic cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus*.

1.1.2 Alternate culture yoghurt

Cultures of *Streptococcus thermophilus* and any *Lactobacillus* species.

1.1.3 Acidophilus milk

Lactobacillus acidophilus

1.1.4 Kefir

Starter culture prepared from kefir grains, *Lactobacillus Kefiri*, species of the genera *Leuconostoc*, *Lactococcus* and *Acetobacter* growing in a strong specific relationship. Kefir grains constitute both lactose fermenting yeasts (*Kluyveromyces marxianus*) and non-lactose-fermenting yeasts (*Saccharomyces unisporus*, *Saccharomyces cerevisiae* and *Saccharomyces exiguus*).

1.1.5 Kumys

Lactobacillus delbrueckii subsp. *Bulgaricus* and *Kluyveromyces marxianus*.

Other microorganisms than those constituting the specific culture(s) specified above may be added.

1.2 Concentrated fermented milk – A fermented milk the protein of which has been increased prior to or after fermentation to minimum 5.6 %. Concentrated fermented milks include traditional products such as Stragisto (strained yoghurt), Labneh, Ymer and Ylette.

1.3 Flavored fermented milks – Composite milk products, as defined in 2.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), which contain a maximum of 50 % (m/m) of non-dairy ingredients (such as nutritive and non nutritive sweeteners, fruits and vegetables as well as juices, purees, pulps, preparations and preserves derived therefrom, cereals, honey, chocolate, nuts, coffee, spices and other harmless natural flavoring foods) and/or flavors. The non-dairy ingredients can be mixed in prior to/or after fermentation.

1.4 Heat-treated fermented milks – Products described in 1.1 up to 1.3 that have been subjected to any form of heat treatment such as pasteurization, UHT, or sterilization. The requirement for abundant and viable microorganisms does not apply.

II. Food additives

Only those additives classes indicated in Table 1 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 and current BFAD regulations on food additives.

In accordance with section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192-1995 Rev. 6-2005), additional additives may be present in the flavored fermented milks and heat-treated fermented milks as a result of carry over from non-dairy ingredients.

Table 1 – Additive classes that may be used for fermented milks and fermented milks heat treated after fermentation

Additive class	Fermented milks		Fermented milks heat treated after fermentation	
	Plain	Flavored	Plain	Flavored

Colors	-	X	-	X
Sweeteners	-	X	-	X
Emulsifiers	-	X	-	X
Flavor 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 ²	-	X
Packaging gases	-	X	X	X
<p>X = The use of additives belonging to the class is technologically justified - = 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 importing country ² = Use is restricted to list of permissible additives as listed in current BFAD regulations on Food Additives and/or Codex</p>				

III. Contaminants

The product covered by this standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission.

IV. Hygiene

4.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice-General Principle of Food Hygiene (CAC.RCP 1-1969, Rev. 4-2003), Codex Code of Hygienic Practice for Milk and Milk Products (CAC RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

4.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997) and the microbiological standards in BFAD Bureau Circular No. 01-A series of 2004 or any amendments thereto.

Mango beverage products – Specification

PNS/BFAD 09:2007

ICS 67.160.20

I. Product definition

1.1 Mango beverage products are prepared from the flesh or any edible part of sound and mature mango (*Mangifera indica* Linn.) including ready-to-drink (RTD) and concentrated juices in liquid and powdered forms; sweetened and unsweetened juices and purees with or without the addition of food additives packed in any suitable sealed containers.

1.2 **Puree** – Mango puree for use in the manufacture of mango nectar, juice, juice drink, flavored drink and powdered drink, is the unfermented product obtained by suitable processes e.g. by sieving, grinding, milling the edible part of the whole or peeled fruit. The inherent aromatic substances and volatile flavor components of the puree may be restored by any suitable physical means and all of which must be recovered from the same kind of mango. Pulp and mango bits may also be added. The puree shall have a pH of 3.0 – 4.40, titrable acidity (as % citric acid) of 0.20 - 0.60 and total soluble solids of 13.0° Brix - 18.0 °Brix. Sweetened mango puree shall have a titrable acidity (as % citric acid) of not less than 0.50 and total soluble solids of not less than 36.0°Bx.

1.3 **Nectar** – The unfermented product obtained by adding water with or without the addition of sweetening agent or agents to greater than or equal to 25 % mango puree. Aromatic substances, volatile flavor components, pulp and bits all of which must be recovered from the same kind of mango and obtained by suitable physical means may be added.

1.4 **Juice** – The unfermented liquid obtained from the edible part of sound, appropriately mature and fresh fruit. The juice may be cloudy or clear and may have restored aromatic substances and volatile flavor components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of mango. Pulp and mango bits may also be added.

1.5 **Juice drink** – A ready-to-drink beverage prepared by mixing water and sweetening agent or agents to not less than 5 % mango puree.

1.6 **Flavored juice drink** – A ready-to-drink beverage prepared by mixing water and sweetening agent or agents to not less than 1 % mango puree. Flavors that are nature identical or artificial and other permitted food additives may be added.

1.7 **Powdered juice/drink** – A mixture of mango powder and dry or almost dry ingredients (may contain flavors, sweetening agent or agents, citric acid and/or malic acid and other food additives) that are readily soluble in water. Ex. Powdered Mango Juice, Powdered Mango Juice Drink.

II. Food additives

Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (Bureau Circular No. 016 s.2006. Updated List of Food Additives), the Codex Alimentarius Commission and/or authority for these products.

The following food additives listed in, but not limited to, Table 1, may be used for the manufacture of mango beverage products.

III. Contaminants

3.1 Pesticide residues

Amount of residue shall comply with those maximum residue limits for pesticides established by the Codex Alimentarius Commission and/or authority for these products.

3.2 Heavy metal contaminants

The mango beverage products covered by the provisions of this standard shall comply with those maximum residue levels for heavy metal contaminants established by the Codex Alimentarius Commission and/or authority for these products.

Table 1 – Food additives for fruit juices*.
(BFAD B.C. No. 016 s.2006. Updated List of Food Additives)

Function	Food additive	Function	Food additive
A. Acidity regulator	1. Citric acid	F. Processing aids	a. Antifoaming agent - Polydimethylsiloxane
	2. Malic acid		
	3. Calcium carbonate		

B. Anticaking agent	1. Calcium aluminum silicate (Synthetic)			b. Clarifying agents/Filtration aids/Flocculating agents - Adsorbent clays, Adsorbent resins, Activated carbon(only from plants),Bentonite, Cellulose, Chitosan, Colloidal silica, Diatomaceous earth, Gelatin (from skin collagen), Ion exchange resins (cation and anion), Kaolin, Perlite, Polyvinylpyrrolidone, Rice hulls, Silicasol, Tannin			
	2. Microcrystalline cellulose						
	3. Aluminum silicate						
	4. Carnauba wax						
C. Antioxidant	1. Ascorbic acid						c. Enzyme preparations – Pectinases (for breakdown of pectin), Proteinases (for breakdown of proteins), Amylases (for breakdown of starch), Cellulases (limited use to facilitate disruption of cell walls)
	2. Calcium ascorbate						
	3. Erythorbic acid						
	4. Potassium ascorbate						
	5. Sodium ascorbate						
	6. Sodium erythorbate						
D. Colour	1. Carotenoids						d. Packing gas – nitrogen, carbon dioxide
	2. Chlorophylls, Copper complexes						
	3. Curcumin						
	4. Riboflavin						
	5. Sunset yellow						
	6. Tartrazine						
E. Preservative	1. Benzoates	G. Stabilizer/ Thickener		1. Calcium chloride 2. Carob bean gum 3. Carrageenan 4. Gellan gum 4. Gellan gum 5. Guar gum 6. Gum arabic 7. Karaya gum 8. Lactic and fatty acid esters of Glycerol 9. Pectins 10. Potassium alginate 11. Sodium alginate 12.Tara gum 13. Tragacanth gum			
	2. Hydroxybenzoates						
	3. Sorbates						
	4. Sulphites						
	5. Carbon dioxide						
	6. Phosphates						

			14. Xanthan gum
			15. Agar
			16. Konjac flour
			17. Sodium Carboxymethylcellulose
		H. Sweetener	1. Acesulfame potassium
			2. Aspartame
			3. Saccharin
			4. Sucralose
		* Based on the Food Category System: 14.1.2.1 canned or bottled (pasteurized) fruit juice, 14.1.2.3 Concentrates (liquid or solid) for fruit juice, 14.1.3.1 Canned or bottled (pasteurized) fruit nectar and 14.1.3.3 Concentrates (liquid or solid) for fruit nectar.	

IV. Hygiene

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the BFAD A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Mango Beverage Products (PNS/BFAD 102007).

4.2 When tested by appropriate methods of sampling and examination, the product:

4.2.1 Shall be free from filth that may pose a hazard to health,

4.2.2 Shall be free from parasites which may represent a hazard to health,

4.2.3 Shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health,

4.2.4 Shall be free from microorganisms capable of development under normal conditions of storage, and

4.2.5 Shall be free from container integrity defects which may compromise the hermetic seal.

Citrus beverage products – Specification

PNS/BFAD 11:2007

ICS 67.160.20

I. Product definition

Citrus beverage products are prepared from the juice extracted from sound and mature citrus fruit from the Philippine *calamansi* or *dalandan* fruit varieties, listed in, but not limited to, Annex 1, including RTD and concentrated juices in liquid and powdered forms; sweetened and unsweetened juices with or without the addition of food additives packed in any suitable sealed container.

- 1.1 **Sugar-concentrate** – *Calamansi/dalandan* sugar-concentrate for use in the manufacture of *calamansi/dalandan* juice is the unfermented product obtained by suitable processes i.e. by extracting and sieving the juice; and addition of sufficient sugar as a means to concentrate the juice. The inherent aromatic substances and volatile flavor components of the concentrate may be restored by any suitable physical means and all of which must be recovered from the same kind of citrus used. Citrus pulp and bits may also be added.

The *calamansi* sugar-concentrate shall have a pH of not less than 2.0, titrable acidity of not less than 2.75 % (as citric acid) and total soluble solids of not less than 63.0 °Brix.

The *dalandan* sugar-concentrate shall have a pH of not less than 2.50, titrable acidity of not less than 1.29 % (as citric acid) and total soluble solids of not less than 53.0 °Brix.

- 1.2 (a) *Calamansi* juice – may be obtained by adding water and with or without the addition of sweetening agent or agents to calamansi sugar-concentrate or calamansi extract.

(b) *Dalandan* juice – may be obtained by addition or non-addition of water and sweetening agent or agents to dalandan sugar-concentrate or dalandan extract.

- 1.3 **Flavored juice drink** – A ready-to-drink beverage prepared by mixing water and sweetening agent or agents with citrus sugar-concentrate or extract. Flavors that are nature identical or artificial and other permitted food additives may be added.

- 1.4 **Carbonated drink (soda)** – A ready-to-drink beverage prepared by mixing carbonated water and sweetening agent or agents with citrus

sugar-concentrate or extract.

- 1.5 **Powdered juice/drink** – A mixture of citrus powder and dry or almost dry ingredients (may contain flavors, sweetening agent or agents, citric acid and/or malic acid and other food additives) that are readily soluble in water. Ex. Powdered *Calamansi* Juice, Powdered *Dalandan* Juice Drink.

II. Food additives

Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD Bureau Circular No. 2006 -016 Updated List of Food Additives), the Codex Alimentarius Commission and/or authority for these products.

The following food additives listed in, but not limited to, Table 1, may be used for the manufacture of citrus beverage products.

Table 1 – Food additives for fruit juices*.
(BFAD B.C. No. 2006-016 Updated List of Food Additives)

Function	Food additive	Function	Food additive
A. Acidity regulator	1. Citric acid	F. Processing aids	a. Antifoaming agent - Polydimethylsiloxane
	2. Malic acid		
	3. Calcium carbonate		
	4. Adipates		
B. Anticaking agent	1. Calcium aluminum silicate (Synthetic)		b. Clarifying agents/Filtration aids/Flocculating agents - Adsorbent clays, Adsorbent resins, Activated carbon(only from plants),Bentonite, Cellulose, Chitosan, Colloidal silica, Diatomaceous earth, Gelatin (from skin collagen), Ion exchange resins (cation and anion), Kaolin, Perlite, Polyvinylpyrrolidone, Rice hulls, Silicasol, Tannin
	2. Microcrystalline cellulose		
	3. Aluminum silicate		
	4. Carnauba wax		
C. Antioxidant	1. Ascorbic acid		
	2. Calcium ascorbate		
	3. Erythorbic acid		
	4. Potassium ascorbate		
	5. Sodium ascorbate		
	6. Sodium erythorbate		
D. Colour	1. Carotenoids		
	2. Chlorophylls, Copper complexes		
	3. Curcumin		
	4. Riboflavin		
	5. Sunset yellow		
	6. Tartrazine		

			<p>c. Enzyme preparations – Pectinases (for breakdown of pectin), Proteinases (for breakdown of proteins), Amylases (for breakdown of starch), Cellulases (limited use to facilitate disruption of cell walls)</p> <p>d. Packing gas – nitrogen, carbon dioxide</p>
E. Preservative	1. Benzoates	G. Stabilizer/ Thickener	1. Calcium chloride
	2. Hydroxybenzoates		2. Carob bean gum
	3. Sorbates		3. Carrageenan
	4. Sulphites		4. Gellan gum
	5. Carbon dioxide		4. Gellan gum
	6. Phosphates		5. Guar gum
	7. EDTA		6. Gum arabic
			7. Karaya gum
			8. Lactic and fatty acid esters of Glycerol
			9. Pectins
			10. Potassium alginate
			11. Sodium alginate
			12. Tara gum
			13. Tragacanth gum
			14. Xanthan gum
			15. Agar
			16. Konjac flour
		17. Sodium Carboxymethylcellulose	
		H. Sweetener	1. Acesulfame potassium
			2. Aspartame
			3. Saccharin
			4. Sucralose
* Based on the Food Category System: 14.1.2.1 Canned or bottled (pasteurized) fruit juice, 14.1.2.3 Concentrates (liquid or solid) for fruit juice, 14.1.3.1 Canned or bottled (pasteurized) fruit nectar, 14.1.3.3 Concentrates (liquid or solid) for fruit nectar and 14.1.4.1 Carbonated drinks.			

III. Contaminants

3.1 Pesticide residues.

Amount of residue shall comply with those maximum residue limits for pesticides established by the Codex Alimentarius Commission and/or authority for these

products.

3.2 **Heavy metal contaminants** – The citrus beverage products covered by the provisions of this standard shall comply with those maximum residue levels for heavy metal contaminants established by the Codex Alimentarius Commission and/or authority for these products.

IV. Hygiene

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the BFAD A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Citrus Beverage Products (PNS/BFAD 12:2007).

4.2 When tested by appropriate methods of sampling and examination, the product:

4.2.1 Shall be free from filth that may pose a hazard to health;

4.2.2 Shall be free from parasites which may represent a hazard to health;

4.2.3 Shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health;

4.2.4 Shall be free from microorganisms capable of development under normal conditions of storage; and

4.2.5 Shall be free from container integrity defects which may compromise the hermetic seal.

Banana chips – Specification

PNS/BFAD 13:2007

ICS 67.080

I. Product definition

Banana chips are prepared by frying the peeled sound and mature banana fruit (*Musa varieties*) sufficient to attain a crispy texture. It may be in the form of chips, slices, halves, cubes or any other forms with or without the addition of sweetening agent/s, salt/s or other food ingredients and additives packed in any suitable packaging materials.

II. Food additives

Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (Bureau Circular No. 2006-016. Updated List of Food Additives) and/or the Codex Alimentarius Commission.

The following food additives listed in, but not limited to, Table 1, may be used for the manufacture of banana chips.

Table 1 – Food additives for banana chips*
(BFAD B.C. No.016 s. 2006. Updated List of Food Additives)

Food Additive	Max. Use Level	Food Additive	Max. Use Level
Acesulfame Potassium	500 mg/kg	Diacetyltartaric and fatty acid esters of glycerol	GMP
Aspartame	2000 mg/kg	Sorbitol	GMP
Butylated Hydroxyanisole	100 mg/kg	Sucralose	150 mg/kg
Butylated Hydroxytoluene	100 mg/kg	Sulphites (as residual SO ₂)	GMP
Citric acid	GMP	Tartrates (as tartaric acid)	1300 mg/kg
* Based on the Food Category System: 4.1.2.12 Cooked or fried fruit			

III. Hygiene

3.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the BFAD A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing,

Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Banana Chips (PNS/BFAD 14:2007).

3.2 When tested by appropriate methods of sampling and examination, the product:

3.2.1 Shall be free from filth that may pose a hazard to health,

3.2.2 Shall be free from parasites which may represent a hazard to health;

3.2.3 Shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health,

3.2.4 Shall be free from microorganisms capable of development under normal conditions of storage; and

3.2.5 Shall be free from container integrity defects which may compromise the hermetic seal.

Dried mango products – Specification

PNS/BFAD 15:2007

ICS 67.080

I. Product definition

Dried mango is the product prepared from sound and mature ripe fruit of varieties of *Mangifera* spp. processed by drying either by the sun or other recognized methods of dehydration, with or without added sweetening agent and food additives.

II. Food additives

2.1 Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (Bureau Circular No.2006-016, Updated List of Food Additives) and/or the Codex Alimentarius Commission.

The following food additives listed in, but not limited to, Table 1, may be used for the manufacture of dried mango products.

Table1 – Food additives used for processing dried mango products

Food additive	Maximum level
Acidifying agent Any permissible acidifying agents as specified by BFAD	GMP
Antioxidants Ascorbic acid Sodium erythorbate	GMP
Humectants Any permissible humectants agents as specified by BFAD	GMP
Sulphites	3,000 mg/kg

2.2 Others

All others not included in the above list shall be allowed as carry-over, provided they are approved by the BFAD regulation and shall be in accordance to Section 5.2 of the "Principle Relating to the Carry-Over of Food Additives into Foods" (CAC/Vol. 1 1991).

III. Hygiene

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the BFAD A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Dried Tropical Fruits (PNS/BFAD 17:2007).

When tested by appropriate methods of sampling and examination, the product:

- shall be free from filth that may pose a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health;
- shall be free from microorganisms capable of development under normal conditions of storage; and
- shall be free from container integrity defects which may compromise the hermetic seal.

Recommended code of practice for the processing and handling of dried tropical fruits

PNS/BFAD 16:2007

ICS 67.080

I. Scope

This standard shall apply to dried tropical fruits of varieties conforming to the characteristics of *Carica* spp. (papaya), *Ananas* spp. (pineapple) and *Artocarpus* spp. (jackfruit) which have been suitably treated and processed and are packed in suitable containers.

II. Food additives

2.1 Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (B.C. No.2006:016: (Updated List of Food Additives), the Codex Alimentarius Commission and/or authority for these products.

The following food additives listed in, but not limited to, Table 1, may be used for the manufacture of dried tropical fruit products.

Table 1 – Food additives used for processing dried tropical fruit products

Food additive	Maximum level
Acidifying agent Any permissible acidifying agents as specified by BFAD	GMP
Antioxidants Ascorbic acid Sodium erythorbate	GMP
Humectants Any permissible humectants agents as specified by BFAD	GMP
Sulphites	3,000 mg/kg

2.2 Others

All others not included in the above list shall be allowed as carry-over, provided they are approved by the BFAD regulation and shall be in accordance to Section 5.2 of the "Principle Relating to the Carry-Over of Food Additives into Foods" (CAC/Vol. 1 1991).

III. Hygiene

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the BFAD A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Dried Tropical Fruits (PNS/BFAD 17:2007).

When tested by appropriate methods of sampling and examination, the product:

- shall be free from filth that may pose a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health;
- shall be free from microorganisms capable of development under normal conditions of storage; and
- shall be free from container integrity defects which may compromise the hermetic seal.

Flour sticks (pancit canton) – Specification

PNS/BFAD 18:2008

ICS 67.060

I. Product definition

Flour sticks or '*pancit canton*' are molded and fried noodle strands, which can be consumed with or without prior cooking preparation, made from wheat flour, singly or in combination with other flours and/or starches, water and salt with or without added optional ingredients.

II. Food additives

2.1 Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (Bureau Circular No. 016, s.2006. Updated List of Food Additives) and/or the Codex Alimentarius Commission. The food additives listed in Table 1, but not limited to, may be used for the manufacture of Flour Sticks or 'Pancit Canton'.

Table 1 – Food additives for flour sticks or 'pancit canton' as per BFAD Bureau Circular No. 016 s. 2006. (Updated List of Food Additives)*

Food additive	Maximum use level
a. Acidity regulator	
Sodium hydroxide **	GMP
b. Antioxidant	
Butylated Hydroxyanisole (BHA)**	100mg/kg
Butylated Hydroxytoluene (BHT)**	200mg/kg
Tocopherol*	GMP
c. Color	
FD&C Yellow # 5 (Tartrazine) **	300mg/kg
FD&C Yellow # 6 (Sunset Yellow) ***	300mg/kg
d. Flour treatment agent	
Phosphates (as sodium or potassium phosphates)**	2,200mg/kg
e. Raising agent/stabilizer	
Sodium carbonate***	2,600mg/kg
Potassium carbonate***	2,600mg/kg
* Based on the Food Category System:	
** 06.2 - Flours and starches	
*** 06.4.2 - Pre-cooked or dried pastas and noodles and like products	

2.2 Others

All others not included in the above list shall be allowed as carry-over, provided they

are approved by the BFAD regulation and shall be in accordance to Section 5.2 of the "Principle Relating to the Carry-Over of Food Additives into Foods" (CAC/Volume 1 1991).

III. Hygiene

3.1 The product covered by the provisions of this standard shall be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the A.O. No. 153 s. 2004 – Guidelines on the Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing of Flour Sticks (Pancit Canton) (PNS 19:2008).

3.2 When tested by appropriate methods of sampling and examination, the product:

- a. shall be free from filth that may pose a hazard to health;
- b. shall be free from parasites which may represent a hazard to health;
- c. shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health; and
- d. shall be free from spoilage or pathogenic microorganisms capable of survival and multiplication under normal conditions of storage.

Annex B

Standard for iodized salt

B.1 Scope

This standard applies to iodized salt used as condiment or an ingredient in the preparation of food in households, food service and food manufacturing establishments.

B.2 Description

Iodized salt is food grade salt that contains the prescribed level of iodine. It shall be produced refined or unrefined (crude) salt obtained from underground rock salt deposits or by evaporation of seawater or natural brine. The finished product shall be in the form of solid crystal or powder, white in color, without visible spots of clay, sand, gravel or other foreign matter.

B.3 Essential composition and quality factors

To ensure the stability of iodine, salt to be iodized must conform with the following quality requirements:

Moisture, minimum	4 % for refined salt 7 % for unrefined salt
NaCl minimum	97 % dry basis
Calcium and magnesium, maximum	2 %
Water insolubles, maximum	0.2 %
Heavy meal contaminants	
Arsenic as As	0.5 mg/kg
Cadmium as Cd	0.5 mg/kg
Lead as Pb	2.0 mg/kg
Mercury as Hg	0.1 mg/kg

B.4 Iodine levels based on WHO recommendation

In order to meet national needs, the prescribed levels of iodized salt be indicated follows:

	Type of container	Packages
Sampling point	Bulk (>2 kg)	Retail (<2 kg)
Production site	70-150 g/kg	60-100 mg/kg
Port of entry*	70-150 mg/kg	60-100 mg/kg
Retail site	> 50 mg/kg	> 40 mg/kg

* For imported iodized salt, also at importer's/distributor warehouse.

B.5 Food additives

B.5.1 All additives used, including KIO and KI, and shall be of food grade quality and shall conform to the specifications prescribed by JECFA of the Food Chemicals Codex.

	Maximum level in the final product
B.5.1.1 Anti-caking agents	
B.5.1.1.1 Coating agents; Carbonate. Calcium/magnesium, Magnesium oxide; Phosphate, Tricalcium; Silicon dioxide, amorphous; Silicates, calcium, magnesium, sodium aluminosilicate or sodium calcium aluminosilicate	20 g/kg singly or in Combination
B.5.1.1.2 Coating hydrophobic agents, aluminum, calcium, magnesium, potassium or sodium salts of myristic, palmitic or stearic acid	
B.5.1.1.3 Crystal modifiers: ferrocyanide, calcium, potassium combination or sodium	10 mg/kg singly or in combination, expressed as {Fe(CN)} ₂
B.5.1.2 Emulsifiers polysorbate 80	10 mg/kg
B.5.1.3 Processing aid dimethylpolysiloxane	10 mg of residue/kg

sugar cane wine(basi) - Specification

PNS/BFAD 20:2009

ICS 67.160.10

I. Product definition

Sugar cane wine, locally known as *basi*, prepared through the fermentation of sugar cane juice *or* its products, with or without the addition of optional ingredients like, but not limited to those stated in 5.1.2.

II. Food additives

Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (Bureau Circular No. 016 s.2006. Updated List of Food Additives), the Codex of Alimentarius Commission and/or authority for these products.

The following food additives listed in, but not limited to, Table 1, may be used for the manufacture of sugar cane wine (*basi*):

Table 1 — Food additives for sugar cane wine (Basi)
(Codex Stan 192-1995. Codex General Standard for Food Additives).*

Function	Additive	Maximum level
Color	Brilliant blue FCF	200 mg/kg
	Caramel III - Ammonia process	GMP
	Caramel IV - Sulphite ammonia process	MGP
	Carmines	200 mg/kg
	Carotenes, Beta - (Vegetable)	600 mg/kg
	Riboflavins	300 mg/kg
Preservative	Benzoates	1000 mg/kg (as benzoic acid)
	Dimethyl dicarbonate	250 mg/kg (added level; residue not detected in ready-to-eat food)
Antioxidant, bleaching agent	Sulphites	200 mg/kg (as residual SO ₂)
Emulsifier, sequestrant, stabilizer	Diacetyltartaric and fatty acid Esters of glycerol	5000 mg/kg
*Based on the food category system: 14.2.4 Wines (Other than grape).		

III. Contaminants

3.1 Pesticide residues

Amount of residue shall comply with those maximum residue limits for pesticides established by the Fertilizer and Pesticide Authority of the Department of Agriculture, Codex Alimentarius Commission and/or authority for these products.

3.2 Heavy metal contaminants.

The products covered by the provisions of this standard shall comply with those maximum residue levels for heavy metal contaminants established by the Codex Alimentarius Commission and/or authority for these products.

IV. Hygiene

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the BFAD A.O. No. 153 s. 2004 – Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Sugar Cane Wine (*Bas*) (PNS/BFAD 21)

4.2 When tested by appropriate methods of sampling and examination, the product:

- shall be free from filth that may pose a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health; and
- shall be free from container integrity defects which may compromise the hermetic seal.

Fried corn snacks (Chichacorn) - Specification

PNS/BFAD 22:2009

ICS 67.060

I. Product definition

Fried corn snacks is whole corn kernel prepared by frying to attain a crunchy texture with or without salt/s, spices, sweetening agent/s or other food ingredients and additives and packed in any suitable packaging materials.

II. Food additives

Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (Bureau Circular No. 016 s.2006. Updated List of Food Additives) and/or the Codex Alimentarius Commission.

The following food additives listed in, but not limited to, table 1, may be used for the manufacture of fried corn snacks.

Table 1 – Food Additives for Fried Corn Snacks*
(BFAD B.C. No.016 s. 2006. Updated List of Food Additives)

Food additive	Maximum level
Antioxidants	
Ascorbic acid	GMP
Ascorbyl esters	200mg/kg
BHA	200mg/kg
Propyl gallate	200mg/kg
Phosphates	1300mg/kg
Sorbates	1000mg/kg
Tocopherols	200mg/kg
Humectants	
Any permissible humectants agents as specified by BFAD	GMP
Processing aid	
Calcium carbonate	GMP
Sodium hydroxide	
Sweetening agent	
Any permissible sweetening agents as specified by BFAD	GMP
* Based on the Food Category System: 15.1 Snacks potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	

III. Hygiene

3.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections

of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the BFAD A.O. No. 153 s. 2004 – Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Fried Corn Snacks (PNS/BFAD No. 22:2009).

3.2 When tested by appropriate methods of sampling and examination, the product:

- shall be free from filth that may pose a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health; - shall be free from microorganisms capable of development under normal conditions of storage; and
- shall be free from container integrity defects which may compromise the hermetic seal.

Purple Yam (ube) jam (halaya) - Specification

PNS/BFAD 24:2009

ICS 67.080

I. Product definition

1.1 Purple yam jam is a communicated product prepared from sound and clean purple yam tubers that are:

II. Food additives

Food additives when used shall be in accordance with the regulations prescribed by the Bureau of Food and Drugs (BFAD) under Bureau Circular No. 016, s.2006: Updated List of Food Additives) and/or by the Codex Alimentarius Commission. The food additives listed but not limited to those in Table 1 may be used for the manufacture of purple yam jam.

Table 1 - Food additives for "Purple Yam Jam" as per BFAD B.C. No. 016, s. 2006. (Updated List of Food Additives)

Food additive	Maximum use level
a. Acidity regulator	
Citric acid	GMP
Lactic acid	GMP
Salts of gluconic acid (including glucono delta lactone or GDL)	GMP
b. Food coloring	
FD&C Blue no. 1 Brilliant blue FCF	300 mg/kg
FD&C Blue no. 2 Indigo carmine	300 mg/kg
FD&C Red no. 2 Amaranth	300 mg/kg
FD&C Red no. 3 Erythrosine	300 mg/kg
c. Humectants	
Glycerol or glycerin	GMP
Sorbitol and sorbitol syrup	GMP
Propylene glycol	50,000 mg/kg
d. Stabilizers and thickeners	
Carboxymethylcellulose (CMC)	500 mg/kg
Modified starch	GMP
e. Artificial sweeteners	
Acesulfame potassium	350 mg/kg
Aspartame	1000 mg/kg
Saccharin	500 mg/kg
Sucralose	150 mg/kg
* Based on the Food Category System: 04.2.2.4 canned and bottled (pasteurized) or retort pouch vegetables.	

Others not included in the above list shall be allowed as carry-over, provided they

are approved by the BFAD regulation and shall be in accordance to Section 5.2 of the "Principle Relating to the Carry-Over of Food Additives into Foods" (CACNolume 1 1991).

III. Hygiene

3.1 The product covered by the provisions of this standard shall be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1 - 1969, Rev. 4-2003) and/or the A.O. No. 153 s. 2004 - Guidelines on the Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing of Purple Yam (*Ube*) Jam (*Halaya*) (PNS/FDA 25:2010).

3.2 When tested by appropriate methods of sampling and examination, the product:

3.2.1 shall be free from filth that may pose a hazard to health;

3.2.2 shall be free from parasites which may represent a hazard to health;

3.2.3 shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health;

3.2.4 shall be free from spoilage or pathogenic microorganisms capable of survival and multiplication under normal conditions of storage; and

3.2.5 shall be free from container integrity defects which may compromise the hermetic seal.

Smoked fish – Specification

PNS/BFAD 26:2009

ICS 67.120.30

I. Description

1.1 Product definition

Smoked fish is a product prepared from fish or frozen fish treated with smoke. It should have flavour and aroma

1.2. Product presentation

The product may be hot or cold smoked fish. It may be presented as any of the following:

1.2.1 Whole smoked fish – presented in its original form which may or may not have been eviscerated and with other parts intact.

1.2.2 Split smoked fish – presented as butterfly-split fish, with or without bones, heads and fins.

1.2.3 Filleted smoked fish – presented as deboned fish loins.

II. Food additives

Food additives when used shall be in accordance with the regulations as prescribed by the Bureau of Food and Drugs (BFAD) under Bureau Circular No. 016, s.2006: Updated List of Food Additives) and/or by the Codex Alimentarius Commission.

III. Hygiene

3.1 The product covered by the provisions of this standard shall be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003), Recommended International Code of Practice for Smoked Fish (CAC/RCP 25-1979) and/or the A.O. No. 153 s. 2004 – Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and, processed according to the Recommended Code of Practice for the Processing of Smoked Fish (PNS/FDA 27:2010).

3.2 When tested by appropriate methods of sampling and examination, the product:

3.2.1 shall be free from filth that may pose a hazard to health;

3.2.2 shall be free from parasites, which may represent a hazard to health;

3.2.3 shall not contain any substance originating from microorganisms in amounts, which may represent a hazard to health; and

3.2.4 shall be free from spoilage or pathogenic microorganisms capable of survival and multiplication under normal conditions of storage.

Annex 2

Standard for iodized salt

1. Scope

This standard applies to iodized salt used as condiment or an ingredient in the preparation of food in households, food service and food manufacturing establishments.

2. Description

Iodized salt is food grade salt that contains the prescribed level of iodine. It shall be produced refined or unrefined (crude) salt obtained from underground rock salt deposits or by evaporation of seawater or natural brine. The finished product shall be in the form of solid crystal or powder, white in color, without visible spots of clay, sand, gravel or other foreign matter.

3. Essential composition and quality factors

To ensure the stability of iodine, salt to be iodized must conform with the following quality requirements:

Moisture, minimum	4 % for refined salt 7 % for unrefined salt
NaCl minimum	97 % dry basis
Calcium and magnesium, maximum	2 %
Water insolubles, maximum	0.2 %
Heavy meal contaminants	
Arsenic as As	0.5 mg/kg
Cadmium as Cd	0.5 mg/kg
Lead as Pb	2.0 mg/kg
Mercury as Hg	0.1 mg/kg

3.1 Naturally present secondary products and contaminants in raw salt

Notwithstanding the purity requirements in section 4.1. the raw salt may naturally contain secondary products, which are present in varying amounts depending on the origin and method of production of salt, and which are composed mainly of calcium, potassium, magnesium and sodium sulphates, carbonates, bromides and of calcium, potassium chlorides as well as natural contaminant may also be present in amounts varying with the origin and method of production of the salt.

4. Food additives

4.1 All additives used, including KIO and KI, and shall be of food grade quality and shall conform to the specifications prescribed by JECFA of the Food Chemicals Codex.

	Maximum level in the final product
4.1.1 Anti-caking agents	
4.1.1.1 Coating agents; Carbonate. Calcium/magnesium, Magnesium oxide; Phosphate, Tricalcium; Silicon dioxide, amorphous; Silicates, calcium , magnesium, sodium alumino or sodium or sodium calcium alumino	20 g/kg singly or in Combination
4.1.1.2 Coating hydrophobic agents, aluminum, calcium, magnesium, potassium or sodium salts of myristic, palmitic or stearic acid	
4.1.1.3 Crystal modifiers: ferrocyanide, calcium, potassium combination or sodium	10 mg/kg singly or in combination, expressed as {Fe(CN)}
4.1.2 Emulsifiers	
Polysorbate 80	10 mg/kg
4.1.3 Processing Aid	
Dimethylpolysiloxane	10 mg of residue/kg

Recommended code of practice for the processing and handling of smoked fish

PNS/BFAD 27:2009

ICS 67.120.30

I. Food additives

Food additives when used shall be in accordance with the regulations prescribed by the Bureau of Food and Drugs (BFAD) under Bureau Circular No. 016, s.2006: Updated List of Food Additives) and/or by the Codex Alimentarius Commission. The food additives listed but not limited to those in Table 1 may be used for the manufacture of smoked fish.

Table 1 – Food additives for smoked fish
(BFAD B.C. No. 016, s. 2006: Updated list of food additives)

Food additive	Maximum level
a. Antioxidant	
Butylated hydroxyanisole (BHA)	200 mg/kg
Butylated hydroxytoluene (BHT)	200 mg/kg
Tertiary butyl hydroquinone (TBHQ)	250 mg/kg
b. Preservative	
Sorbic acid (as potassium, sodium and calcium sorbates)	200 mg/kg
Sodium/Potassium nitrite	134 mg/kg
*Based on the Food Category System: 09.2.5 - Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	

All other food additives not included in the above list shall be allowed as carry-over, provided they are approved by the BFAD regulation and shall be in accordance to Section 5.2 of the "Principle Relating to the Carry-Over of Food Additives into Foods" (CACNoI. 1, 1991).

II. Hygiene

It is recommended that the product covered by the provisions of this code of practice be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev 4 (2003), Recommended International Code of Practice for Smoked Fish (CAC/RCP 25-1979) and/or the BFAD A.O. No. 153 s. 2004 – Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food, covering the plant facilities and operations requirement including the construction and layout of processing plant, hygienic

facilities, equipment, utensils and working surfaces.

Processed pili nut products – Specification

PNS/BFAD 28:2010

ICS 67.080.10

I. Product definition

Processed pili nut products are those prepared primarily from the kernels of pill (*Canarium ovatum* Engl.). The product may include various ingredients and may have undergone roasting, salting, glazing, sweetening, and/or other preparation methods.

Processed pili nut products may be classified as follows:

- 1.1 Whole pili nut products – Made from whole pill nuts with or without intact seedcoat or testa.
- 1.2 Split pili nut products – Made from pill nuts which are removed of their seedcoat or testa and cut lengthwise.
- 1.3 Ground pili nut products – Made from broken or small pili nut pieces.

II. Food additives

Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (Bureau Circular No. 016 s.2006. Updated List of Food Additives) and/or the Codex Alimentarius Commission. The following food additives listed in, but not limited to, Table 1, may be used for the manufacture of processed pill nut products.

Table 1 – Food Additives for Processed Pill Nut Products*
(BFAD B.C. No.016 s. 2006. Updated List of Food Additives)

Function	Additive	Maximum level
A. Antioxidant	Ascorbyl esters	200 mg/kg (as ascorbyl stearate)
	BHA	200 mg/kg (fat oil basis)
	EDTA	200 mg/kg (as anhydrous calcium disodium EDTA)
	Mineral oil	200 mg/kg
	Gallate, Propyl	200 mg/kg (fat oil basis)
	Sorbates	1000 mg/kg (as sorbic acid)
	Tocopherols	1500 mg/kg
B. Color	Allura red AC	100 mg/kg
	Azorubine	100 mg/kg
	Brilliant black PN	100 mg/kg

	Brilliant blue FCF	100 mg/kg
	Brown HT	100 mg/kg
	Canthaxanthin	8.2 mg/kg
	Caramel color class III	GMP
	Caramel color class IV	GMP
	Carmines	100 mg/kg
	Carotenes, Vegetable	GMP
	Carotenoids	GMP
	Chlorophylls, Copper complexes	GMP
	Curcumin	100 mg/kg
	Grape skin extract	GMP
	Indigotine	100 mg/kg
	Iron oxides	GMP
	Ponceau 4R	100 mg/kg
	Quinoline yellow	100 mg/kg
	Riboflavines	GMP
	Sunset yellow FCF	100 mg/kg
	Tartrazine	100 mg/kg
C. Sweetener	Acesulfame potassium	1000 mg/kg
	Aspartame	1000 mg/kg
	Saccharin	500 mg/kg
	Sucralose	150 mg/kg
D. Preservative	Hydroxybenzoates, P-	300 mg/kg (as p-hydroxybenzoic acid)
	Phosphates	1100 mg/kg (as phosphorus)
	Sulphites	500 mg/kg (as residual SO ₂)
E. Emulsifier/Stabilizer	Sorbitan esters of fatty acid	5000 mg/kg
	Diacetyltartaric and fatty acid esters of glycerol	GMP
F. Humectant	Propylene glycol	50000 mg/kg
	Tartrates	1300 mg/kg (as tartaric acid)
* Based on the Food Category System: 04.2.2.2 Dried vegetables, Seaweeds, Nuts and Seeds; 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)		

III. Hygiene

3.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003) and/or the BFAD A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Processed Pili Nut Products

(PNS/FDA 29:2010).

3.2 When tested by appropriate methods of sampling and examination, the product:

- shall be free from filth that may pose a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health;
- shall be free from microorganisms capable of development under normal conditions of storage; and
- shall be free from container integrity defects which may compromise the hermetic seal.

Tropical fruit wines – Specification

PNS/BFAD 30:2010

ICS 67.160.10

I. Product definition

Tropical fruit wines are prepared through the alcoholic fermentation of juices extracted from sound and mature varieties of tropical fruits listed in, but not limited to annex 1, including those fortified with alcohol from other food sources, made effervescent with carbon dioxide, and with or without the addition of food additives.

1.1 Sparkling fruit wine – Fruit wine made effervescent with carbon dioxide produced from secondary fermentation within a closed container, tank, or bottle, or from a carbonating agent; and has an actual alcoholic strength of not less than 8.5 % by volume.

1.2 Fortified fruit wine – Fruit wine added with alcohol from other food sources. It has an actual alcohol content of not less than 14.0 % alcohol by volume.

II. Food additives

Food additives when used shall be in accordance with the regulations established by the Bureau of Food and Drugs (BFAD) (Bureau Circular No. 016 s.2006. Updated List of Food Additives), the Codex Alimentarius Commission and/or authority for these products.

The following food additives listed in, but not limited to, table 1, may be used for the manufacture of tropical fruit wines:

Table 1 – Food Additives for Tropical Fruit Wines (BC No. 016 s. 2006).*

Function	Name	Maximum level
A. Acidity regulator	Calcium malate	GMP
	Calcium sulfate	2000 mg/kg
	Citric acid	700 mg/kg
	Fumaric acid	3000 mg/kg
	Lactic acid	GMP
	Malic acid (DL-)	GMP
	Potassium carbonate	5000 mg/kg
	Potassium dihydrogen citrate	3000 mg/kg (for use in

		cooler-type products only)
	Potassium hydrogen carbonate	5000 mg/kg
B. Antifoaming agent	Polydimethylsiloxane	10 mg/kg
C. Anticaking agent	Aluminum silicate	GMP
	Calcium aluminium silicate (synthetic)	GMP
	Silicon dioxide (amorphous)	17 mg/kg
	Sodium aluminosilicate	GMP
D. Antioxidant	Ascorbic acid	200 mg/kg
	Calcium ascorbate	GMP
	Erythorbic acid	GMP
	Ferrocyanides	GMP (as anhydrous sodium ferrocyanide)
	Glucose oxidase	GMP
	Mineral oil	GMP (for use as a float on fermentation fluid to prevent contamination)
	Potassium ascorbate	GMP
	Sodium ascorbate	200 mg/kg
	Sodium erythorbate	GMP
	Sorbates	2000 mg/kg (as sorbic acid)
	Tocopherols	150 mg/kg (for use in cooler -type products only)
	Tripotassium citrate	3000 mg/kg (use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (106mg/kg) = 3000 mg/kg)
	E. Carbonating agent	Carbon dioxide
F. Color	Allura red AC	200 mg/kg
	Amaranth	20 mg/kg
	Annato Extracts	GMP
	Azorubine	200 mg/kg
	Beet Red	GMP
	Brilliant black PN	200 mg/kg
	Brilliant blue FCF	200 mg/kg
	Brown HT	200 mg/kg
	Canthaxanthin	5 mg/kg
	Caramel color class I	GMP
	Caramel color class III	GMP
	Caramel color class IV	GMP
	Carmines	200 mg/kg
	Carotenes, Vegetable	GMP
	Carotenoids	200 mg/kg
	Chlorophylls	GMP
	Chlorophylls, Copper complexes	GMP
	Curcumin	200 mg/kg

	Grape skin extract	GMP
	Indigotine	200 mg/kg
	Iron oxides	GMP
	Ponceau, 4R	200 mg/kg
	Tannic acid (tannis, food grade)	200 mg/kg
G. Emulsifier/Stabilizer /Thickener	Agar	GMP
	Bromelain	GMP
	Calcium alginate	4000 mg/kg
	Calcium carbonate	3500 mg/kg
	Carob Bean Gum	500 mg/kg
	Carrageenan	
	Diacetyltartaric and Fatty Acid Esters of Glycerol	GMP
	Ethyl maltol	100 mg/kg
	Gellan Gum	GMP
	Guar Gum	500 mg/kg
	Gum arabic	500 mg/kg
	Insoluble Polyvinylpyrrolidone	7910 mg/kg (add level; residue not detected in ready-to-eat food)
	Karaya Gum	500 mg/kg
	Konjac Flour	GMP
	Maltol	250 mg/kg
	Microcrystalline Cellulose	GMP
	Mono- and Diglycerides	18 mg/kg
	Papain	GMP
	Pectins (amidated and nonamidated)	GMP
	Polyglycerol Esters of Fatty Acids	500 mg/kg
	Polyglycerol Esters of Interesterified Ricinoleic Acid	1000 mg/kg
	Polyoxyethylene stearates	GMP
	Polyvinylpyrrolidone	60 mg/kg (residual level)
	Potassium alginate	GMP
	Powdered Cellulose	GMP
	Processed Eucheuma Seaweed	GMP
	Sodium carboxymethyl cellulose	5000 mg/kg
	Sorbitan Esters of Fatty Acids	GMP
	Tara Gum	GMP
	Tragacanth Gum	500 mg/kg
	Xanthan Gum	GMP
	H. Enzyme	Protease (A. oryzae var.)
I. Preservative	Benzoates	1000 mg/kg (as benzoic acid)
	Dimethyl dicarbonate	250 mg/kg (added level;

		residue not detected in ready-to-eat food)
	p-Hydroxybenzoates	200 mg/kg (as p-hydroxybenzoic acid)
	Lysozyme hydrochloride	500 mg/kg
	Phosphates	220 mg/kg (as phosphorus)
J. Propellant	Nitrogen	GMP (use as packing gas)
K. Sweetener	Acesulfame Potassium	GMP
	Aspartame	700 mg/kg
	Saccharin	80 mg/kg

*Based on the food category system: 14.2.3 Wines, 14.2.4 Fruit Wines

III. Contaminants

3.1 Pesticide residues

Amount of residue shall comply with those maximum residue limits for pesticides established by the Fertilizer and Pesticide Authority of the Department of Agriculture, Codex Alimentarius Commission and/or authority for these products.

3.2 Heavy metal contaminants

The products covered by the provisions of this standard shall comply with those maximum residue levels for heavy metal contaminants established by the Codex Alimentarius Commission and/or authority for these products.

IV. Hygiene

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice — General Principles of Food Hygiene (CAC/RCP 1 — 1969, Rev. 4-2003) and/or the BEAD A.O. No. 153 s. 2004 —Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food and processed according to the Recommended Code of Practice for the Processing and Handling of Tropical Fruit Wines (PNS/FDA No. 31:2010).

4.2 When tested by appropriate methods of sampling and examination, the product:

- shall be free from filth that may pose a hazard to health;

- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health; and
- shall be free from container integrity defects which may compromise the hermetic seal.

Ethnic flour-based confectioneries (Polvoron, Piaya and Barquillos) – Specification

PNS/FDA 32:2011

ICS 67.060

I. Food additives

1.1 Food additives when used shall be in accordance with the regulations established by the Food and Drugs Administration (FDA) (Bureau Circular No. 016 s.2006. Updated List of Food Additives) and/or the Codex Alimentarius Commission.

The following food additives listed in, but not limited to table 1, may be used for the manufacture of ethnic flour-based confectioneries.

1.2 All others that have not been included in the above list shall be allowed as carry-over provided they are approved by FDA regulation (B.C. No. 016 s. 2006; Updated List of Food Additives) and shall be in accordance to the Section 4 of the Preamble of the General Standard for Food Additives (GFSA) (Codex Stan 192- 1995, Rev. 5 (2004)). These additives include those that are used for the raw materials and other ingredients.

II. Contaminants

The products covered by this standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission.

III. Hygiene

3.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003), Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004), Recommended International Code Of Hygienic Practice for Egg Products CAC/RCP 15-1976 (amended 1978, 1985), and/or the FDA A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food.

3.2 When tested by appropriate methods of sampling and examination, the

product:

- shall be free from filth that may pose a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health;
- shall be free from microorganisms capable of development under normal conditions of storage; and
- shall be free from container integrity defects which may compromise the hermetic seal.

Table 1 – Food Additives for Ethnic flour-based confectioneries (polvoron, piaya, and barquillos) (B.C. No.016 s. 2006. Updated List of Food Additives)

Function	Food additive	Maximum level of usage
Anti-caking agent	Polydimethylsiloxane	10 mg/kg ^b
Antioxidant	Ascorbyl Esters	200 mg/kg (As ascorbyl stearate) ^d
	BHA	100 mg/kg (Fat or oil basis) ^b
		200 mg/kg (Fat or oil basis) ^b
		50 mg/kg ^c
	BHT	200 mg/kg (Fat or oil basis) ^b
		50 mg/kg ^c
		25 mg/kg ^d
	Gallate, propy	200 mg/kg (Fat or oil basis) ^b
	Tertiary Butylhydroquinone	200 mg/kg (Fat or oil basis) ^b
200 mg/kg ^c		
Tocopherols	500 mg/kg (Fat or oil basis) ^b	
F. Color	Allura red AC	348 mg/kg ^b
	Amaranth	100 mg/kg ^b
	Annato Extracts	25 mg/kg (As total bixin or norbixin) ^b
	Brilliant blue FCF	300 mg/kg ^b
	Caramel color class III	GMP ^b
		GMP ^c
		GMP ^d
	Caramel color class IV	GMP ^b
		GMP ^c
	Carotenoids	GMP ^c
200 mg/kg ^d		
Fast Green FCF	100 mg/kg ^b	
	100 mg/kg ^d	
Sunset Yellow FCF	400 mg/kg ^b	
Preservative	Benzoates	1500 mg/kg (As benzoic acid) ^b
	Hydroxybenzoates, p-	2000 mg/kg (As p-hydroxybenzoic acid) ^b

		300 mg/kg (As p-hydroxybenzoic acid) ^d
Stabilizer	Polysorbates	10000 mg/kg ^b
		5000 mg/kg (Flour basis) ^c
		5000 mg/kg ^d
	Sorbates	2000 mg/kg (As sorbic acid) ^b
	Sorbitan Esters of Fatty Acids	20000 mg/kg ^a
		5000 mg/kg (Flour basis) ^c
10000 mg/kg ^d		
Sweetener	Alitame	300 mg/kg ^a
	Acesulfame Potassium	3500 mg/kg ^b
	Aspartame	10000 mg/kg ^b
		5000 mg/kg ^d
	Saccharin	3000 mg/kg ^b
		2000 mg/kg ^d
Sucralose	1500 mg/kg ^b	
<p>^a Based on the Food Category System: 5.0 Confectionery;</p> <p>^b Based on the Food Category System:5.2 Sugar-based confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4;</p> <p>^c Based on the Food Category System: 7.1.2. Crackers, excluding sweet crackers</p> <p>^d Based on the Food Category system: 7.2 Fine bakery wares</p>		

Ethnic milk-based confectioneries (Pastillas and Yema) – Specification

PNS/FDA 34:2011

ICS 67.100.10

I. Product definition

Ethnic milk-based confectioneries are confectionery products with milk or milk products and sugar as basic ingredients. The ethnic milk-based confectioneries specifically covered by this standard are the following:

- 1.1 Pastillas – This is also known as milk candy, or milk fudge. The product is made from milk or milk products, and sugar. In place of fresh milk and sugar, a combination of powdered milk and condensed milk could also be used. Other ingredients such as fruits and nuts could be added. The product mixture is formed into thin cylinders, sticks, or balls, and may be rolled in sugar.
- 1.2 Yema – The product may also be called custard candy. Yema is traditionally made from egg yolks cooked with sugar and milk. It is now commonly made from condensed milk, and eggs. Since condensed milk is already sweetened, the formulation usually does not require additional sugar. Other ingredients such as root crops, fruits, and nuts could also be added. The product mixture could be formed into pyramid-like shapes/forms. It could also be formed into balls and dipped in caramel glaze.

II. Food additives

2.1 Food additives when used shall be in accordance with the regulations established by the Food and Drug Administration (FDA) (Bureau Circular No. 016 s.2006. Updated List of Food Additives) and/or the Codex Alimentarius Commission.

The following food additives listed in, but not limited to, Table 1, may be used for the manufacture of ethnic milk-based confectioneries (pastillas and yema).

2.2 All others that have not been included in the above list shall be allowed as carry-over provided they are approved by FDA regulation (B.C. No. 016 s. 2006; Updated List of Food Additives) and shall be in accordance to the Section 4 of the Preamble of the General Standard for Food Additives (GFSA) (Codex Stan 192- 1995, Rev. 5 (2004)). These additives include those that are used for the

raw materials and other ingredients.

Table 1 – Food Additives for Ethnic Milk-based Confectioneries (Pastillas and Yema)* (B.C. No.016 s. 2006. Updated List of Food Additives)

Function	Food additive	Maximum level of usage
Anti-caking agent	Polydimethylsiloxane	10 mg/kg**
		50 mg/kg***
Antioxidant	BHA	100 mg/kg (Fat or oil basis)**
		200 mg/kg (Fat or oil basis)**
		2 mg/kg***
	BHT	200 mg/kg (Fat or oil basis)**
		90 mg/kg (On dry ingredient, dry weight, dry mix or concentrate basis)***
	Gallate, propy	200 mg/kg (Fat or oil basis)**
		90 mg/kg (On dry ingredient, dry weight, dry mix or concentrate basis)***
Tertiary Butylhydroquinone	200 mg/kg (Fat or oil basis)**	
Tocopherols	500 mg/kg (Fat or oil basis)**	
	150 mg/kg***	
F. Color	Allura red AC	348 mg/kg**
		300 mg/kg***
	Amaranth	100 mg/kg**
		300 mg/kg***
	Annato Extracts	25 mg/kg (As total bixin or norbixin)**
		10 mg/kg***
	Brilliant blue FCF	300 mg/kg**
		150 mg/kg***
	Caramel color class III	GMP**
		GMP***
	Caramel color class IV	GMP**
		GMP***
Fast Green FCF	100 mg/kg**	
	100 mg/kg***	
Sunset Yellow FCF	400 mg/kg**	
	300 mg/kg***	
Preservative	Benzoates	1500 mg/kg (As benzoic acid)**
		1000 mg/kg (As benzoic acid)***
	Hydroxybenzoates, p-	2000 mg/kg (As p-hydroxybenzoic acid)**
Stabilizer	Polysorbates	10000 mg/kg**
		5000 mg/kg***
	Sorbates	2000 mg/kg (As sorbic acid)**
		1000 mg/kg (As sorbic acid)***
	Sorbitan Esters of Fatty Acids	20000 mg/kg*
5000 mg/kg (Flour basis)***		
Sweetener	Alitame	300 mg/kg*

	Acesulfame Potassium	3500 mg/kg**
		350 mg/kg***
	Aspartame	10000 mg/kg**
		1000 mg/kg***
	Saccharin	3000 mg/kg**
		100 mg/kg***
	Sucralose	1500 mg/kg**
		250 mg/kg***
<p>* Based on the Food Category System: 5.0 Confectionery;</p> <p>** Based on the Food Category System:5.2 Sugar-based confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4;</p> <p>*** Based on the Food Category System:10.4 Egg-based desserts (e.g. custards)</p>		

III. Contaminants

The products covered by this standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission.

IV. Hygiene

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 4-2003), Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004), Recommended International Code Of Hygienic Practice for Egg Products CAC/RCP 15-1976 (amended 1978, 1985), and/or the BFAD A.O. No. 153 s. 2004 - Guidelines, Current Good Manufacturing Practices in Manufacturing, Packing, Repacking or Holding Food

4.2 When tested by appropriate methods of sampling and examination, the product:

- shall be free from filth that may pose a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health;
- shall be free from microorganisms capable of development under normal conditions of storage; and
- shall be free from container integrity defects which may compromise the hermetic seal.

Fish and fishery products – Milkfish - Fresh chilled and fresh frozen

PNS/BAFS 66:2020

ICS 67.120.30

I. Scope

This standard applies to Milkfish (*Chanos chanos*, Forskal) prepared and marketed chilled or frozen, intended for human consumption. The product can be presented in the following forms:

- (i) whole;
- (ii) whole-gutted;
- (iii) fresh deboned (seasoned and unseasoned); and
- (iv) choice cuts (seasoned and unseasoned).

II. Final Product

2.1 The final product shall meet the requirements of this standard when lots examined are in accordance with Clause 11 and 12 of this Standard. Products shall be examined by the methods given in Clause 10-stated below.

2.2 The products shall not contain more than 200 mg/kg of histamine based on the average of the sample unit tested.

2.3 The size of the final product shall determined by weight/number of pieces per kilo. The number of fish per kilo should be at most 10 pcs/kilo

2.4 The final product shall meet the following microbiological safety requirements specified in Table 1:

Table 1 – Microbiological safety requirements

Microorganism	n	c	m	M
E.coli, MPN/g	5	1	11	500
Staphylococcus aureus (coagulase +)	5	2	10 ³	10 ⁴
Vibrio parahaemolyticus, cfu/g	5	2	10 ²	10 ³
Salmonella/25 g	5	0	0	-
Shigella/25g	5	0	0	-
Aerobic Plate Count (APC)/Standard Plate Count (SPC), cfu/g	5	3	5x10 ⁵	10 ⁷
NOTE				
n -number of sample units selected from a lot of food to be examined				
c -maximum allowable number of defective or marginally acceptable units				

Microorganism	n	c	m	M
m -acceptable level of microorganism determined by a specified method; the values are generally based on levels that are achievable under GMP				
M -level which when exceeded in one or more samples would cause the lot to be rejected as this indicates potential health hazard or imminent spoilage				
cfu - colony forming unit				
MPN -most probable number				

III. Food additives

Food additives shall be in accordance with the Codex General Standard for Food Additives (CXS 192-1995) and its future amendments.

IV. Contaminants

4.1 The products shall meet with the acceptable level of heavy metals as specified in Table 3.

Table 3 – Acceptable levels of heavy metals in Milkfish

Heavy Metal	Maximum Residue Limits (MRLs) (mg/kg)
Cadmium(Cd)	0.5
Lead(Pb)	0.3
Total Mercury(Hg)	0.5

4.2 The product shall not contain 100µg/kg of oxytetracycline based on the average of the sample unit tested.

V. Hygiene and handling

The products shall be prepared and processed under hygienic conditions in accordance with the following documents and its future amendments:

- 5.1 Revised Guidelines on Current Good Manufacturing Practice in Manufacturing, Packing, Repacking, or Holding Food (DOH AO No. 153 s. 2004);
- 5.2 Codex General Principles of Food Hygiene (CXC 1-1969); and
- 5.3 Codex Code of Practice for Fish and Fishery Products (CXC 1-2003).

Fresh-frozen Soft Shell Crab

PNS/BAFS 235:2017

ICS 67.120.30

I. Scope

This standard applies to cultured fresh-frozen soft shell mangrove crab (also known as mud crab) and blue swimming crab, intended for human consumption or for further processing. The crab species covered by this standard are the following:

A. Mangrove Crab (classification based on Keenan et al., 1998)

- a) *Scylla serrata* (Giant mangrove crab)
- b) *Scylla olivacea* (Orange mangrove crab);
- c) *Scylla tranquebarica* (Purple mangrove crab);
- d) *Scylla paramamosain* (Green mangrove crab); and

B. Blue Swimming Crab or Flower Crab

Portunus pelagicus

II. Final Product

2.1 The final product shall conform to the following microbiological quality requirements in Table 2.

Table 2. Microbiological safety requirements

Type	n	c	m	M
1. <i>Escherichia coli</i> , MPN/g	5	3	11	500
2. <i>Staphylococcus aureus</i> (coagulase +), cfu/g	5	2	10 ³	10 ⁴
3. <i>Salmonella</i> / 25g	5	0	0	
4. <i>Vibrio parahaemolyticus</i> , cfu/g	5	1	10 ²	10 ³
5. SPC/APC, cfu/g	5	3	10 ⁶	10 ⁷

Legend: n – number of sample units selected from a lot of food to be examined

c – maximum allowable number of defective or marginally acceptable units

m – acceptable level of microorganism determined by a specified method; the values are generally based on levels that are achievable under GMP

M – level which when exceeded in one or more samples would cause the lot to be rejected as this indicates potential health hazard or imminent spoilage

cfu – colony forming unit

MPN – most probable number

III. Food additives

No additives permitted.

IV. Contaminants

4.1 The products shall comply with maximum level of contaminants and veterinary drug residues as specified in Table 3.

Table 3. Acceptable levels of heavy metals

Heavy Metals	ML (ppm)
Cadmium	0.5
Lead	0.5
Total Mercury	0.5
ML = Maximum Limit ppm = parts per million	

4.2 The use of banned drugs shall be prohibited.

White sugar – Specification

PNS/BAFS 82:2018

ICS 67.180.10

I. Scope

This standard applies to white sugar (premium grade, standard grade and plantation white sugar) intended for human consumption without further processing. It includes white sugars sold directly to the final consumer and used as ingredients in foodstuffs.

II. Food additives

Only food additive listed below may be used and only within the limits specified. Other additives from the Codex General Standard for Food Additives (GSFA) (Codex Stan 192-1995 rev. 2016) and/or Bureau of Food and Drugs (BFAD), currently known as Food and Drug Administration (FDA), Circular 2006-016: Updated List of Food Additives approved list may be used.

Wherever possible levels shall be as low as technologically achievable.

Table 1– Maximum permitted level of sulfur dioxide

Sugar	Maximum permitted level mg/kg
White sugar, premium and standard grade	15
Plantation or mill white sugar	20

III. Contaminants

3.1 Heavy metals

White sugar shall comply with the maximum limits established by the Codex Alimentarius Commission.

3.2 Pesticide residues

White sugar shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

IV. Hygiene

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food

Hygiene (CAC/RCP 1-1969 Rev. 4-2003) and its equivalent PNS and other relevant Codes of Hygienic Practices. Provisions of Department of Health (DOH) Administrative Order No. 153 s. 2004: Revised Guidelines on Current Good Manufacturing Practices, Packing, Repacking, or Holding Food, including Inspection Checklist for Sugar Millers/Refiners should apply.

White sugar should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997 Rev. 2013) and Food and Drug Administration (FDA) Circular 2013-010: Revised Guidelines for the Assessment of Microbiological Quality of Processed Foods.

Desiccated coconut

PNS/BAFPS 25:2007

ICS 67.080.10

I. Scope

This standard applies to full fat desiccated coconut and exclude products resulting from further processing of desiccated coconut (such as sweetening, toasting and creaming).

II. Microbiological standards

The microbiological count shall not exceed the following limits:

Microbiological analyses	Maximum limits
Salmonella	Negative in 25 grams
Total plate count	5,000 cfu/gram
Coliform group count	50 cfu/gram
Yeast	100 cfu/gram
Molds	100 cfu/gram
E.Coli	<3mpn/g (Not detected)

III. Food additives

Food additives when used should be in accordance with the current regulations of Bureau of Food and Drugs (BFAD) and standards approved by the Codex Alimentarius Commission for this product.

3.1 Sulfur dioxide	Maximum level in the final product 200 mg/kg
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IV. Contaminants

4.1 Heavy metals

The product covered by this Standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for these products.

4.2 Pesticide residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

V. Hygiene

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.2 (1985) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission, which are relevant to this product.

5.2 To the extent possible in Good Manufacturing Practice (GMP) as stated under the Bureau of Food and Drugs (BFAD) Administrative Order (A.O.) 153 s. 2004, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- a) shall be free from microorganisms in amounts which may represent a hazard to health,
- b) shall be free from parasites which may represent a hazard to health,
- c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

Chilled young coconut water/drink - Specification

PNS/BAFPS 28:2006

ICS 67.160.20

I. Scope

This standard applies to chilled packaged products from young coconut (*Cocos nucifera* L.), with or without addition of tender young coconut solid endosperm, potable water, and permitted sweeteners. Fresh young coconut water/drink should be stored at refrigeration temperature not exceeding 4°C. Young coconut water is also known as "buko juice" in the Philippines.

II. Microbiological standards

Table 2- Microbiological standards for buko juice/drink

Total plate count (TPC)	<10,000 cfu/mL
Yeast and mold count (YMC)	<250 cfu/mL
Total coliform count	<10 cfu/mL

III. Hygiene

It is recommended that the product covered by the provisions of this standard shall be in accordance with the appropriate Sections of the General Principle of Food Hygiene recommended by the Codex Alimentarius Commission (CAC/RCP 1-1969, Rev.3-1997) and should conform with the Bureau of Food and Drugs (BFAD) Administrative Order (A.O.) # 153 series 2004 on Good Manufacturing Practices (GMP).

Fresh milk - Specification

PNS/BAFPS 36:2008

ICS 67.100.01

I. Scope

This standard applies to liquid milk products which are fresh milk to include fresh cow's, buffalo's, carabao's, and goat's milk for direct human consumption or for further processing in conformity with the description in Section 2 of this standard. This standard does not cover reconstituted, recombined or reconstructed milk, toned milk and other milk sources not specified above.

II. Contaminants

2.1 Heavy metals

The products covered by this standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

2.2 Pesticide residues

The products covered by this standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

2.3 Veterinary drug residues

The products covered by this standard shall comply with the maximum residues limits established by the Codex Alimentarius Commission.

2.4 Aflatoxin

The products should not exceed the maximum level of 0.5 μ g/kg for Aflatoxin M1.

2.5 Microbiological count

Microbiological count of products covered by this standard shall not exceed the following limits.

	Standard plate count (cfu/mL)	Coliform* (cfu/mL)	Salmonella / 25 mL	Listeria monocytogenes / 25 mL
Pasteurized product	50,000	≤ 10	0	0
UHT/Sterilized product	Commercially sterile			
* Must be negative for E. coli				

III. Hygiene

3.1 It is recommended that the products covered by the provisions of this

standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1), the Codex Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice and BFAD Administrative Order No. 153 s. 2004 Revised Guidelines on Current Good Manufacturing, Packing, Repacking, or Holding Food.

3.2 The products should comply with any microbiological criteria established in Codex "Principles for Establishment and Application of Microbiological Criteria for Foods" (CAC/GL 21-1997), National Dairy Authority's (NDA) Milk Quality Standards and SOPs for the Milk Feeding Program (MFP) and BFAD Bureau Circular 01-A s. 2004 Guidelines for the Assessment of Microbiological Quality of Processed Foods.

Industrial Crops – Coconut(Copra)

PNS/BAFPS 43:2009

ICS 65.020.20

I. Scope/coverage

This standard establishes a system of grading and classifying copra traded for direct domestic use or further processing into other products or for export.

II. Contaminants

2.1 Heavy metals

Copra shall comply with those acceptable/tolerable residue levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

2.2 Pesticide residues

Copra shall comply with those acceptable/tolerable residue levels for pesticide residues established by the Codex Alimentarius Commission for this commodity.

III. Hygiene

3.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 2 – 1985), and other relevant Codex texts such as Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts (CAC/RCP 59 – 2005, Rev. 12006).

3.2 The produce shall comply with microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21 – 1997).

Coconut flour - Specification

PNS/BAFPS 75:2010

ICS 67.060

I. Scope

This standard applies to flour prepared from coconut meat, *Cocos nucifera* Linn. residue or coconut sapal.

II. Microbiological characteristics

Microbiological characteristics of coconut flour specified in the table 3.

Table 3 – Microbiological characteristics

Parameter	Level
Aerobic plate count	≤ 10,000 cfu/g
Coliform count	≤ 50 cfu/g
<i>Escheria coli</i> (MPN/100g) or (cfu/g)	Negative
<i>Staphylococcus aureus</i> (cfu/g)	Negative
<i>Salmonella</i> (/25 g)	Negative
Yeast/Molds	≤ 100 cfu/g

III. Contaminants

3.1 Heavy metals

The coconut flour should conform with heavy metals levels established by the Codex Alimentarius Commission and/or authority for this commodity.

3.2 Pesticide residues

The coconut flour should comply with the maximum residue limits established by the Codex Alimentarius Commission and/or authority for this commodity.

IV. Hygiene

Coconut flour should be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1 – 1969, Rev. 2-1985, Codex Alimentarius Vol. 1B) and other Codes of Practice recommended by the Codex Alimentarius Commission and BFAD Administrative Order No.153 series of 2004, Revised Guidelines on Current Good Manufacturing Practice in Manufacturing, Packing, Repacking or Holding Food which are relevant to this product.

Malunggay (Moringa) powder – Specification

PNS/BAFPS 109:2012

ICS 67.080.10

I. Scope

This standard applies to Malunggay (Moringa) powder that has been processed in the form of functional ingredient for human consumption.

II. Food additives

Food additives when used should be in accordance with the current regulations of the Food and Drug Administration (FDA) and recommended standards as approved and enumerated by the Codex Alimentarius Commission for this commodity.

III. Contaminants

The products covered by the provisions of this standard shall comply with "maximum limits" (MLs) being established by the Codex Alimentarius Commission and/or authority for this commodity.

IV. Hygiene

The products covered by the provisions of this standard must be prepared and handled in accordance with the appropriate sections of the following:

- A. Food and Drug Administration (FDA) Administrative Order 153 Series of 2004 on the Revised Guidelines on Current Good Manufacturing Practice in Manufacturing, Packing, Repacking or Holding Food (Annex 1).
- B. Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- C. The products should comply with any microbiological criteria established the FDA in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997) as follows:

Microbiological limits for Moringa powder (FDA, 2010)

Parameter	Standards
Microbiological Limits:	Solid

Aerobic bacteria, cfu/g or mL	104, max
Yeasts & molds, cfu/g or mL	103, max
Escherichia coli, cfu/g or mL	Absent
Salmonella spp. / 25g	Absent
Staphylococcus aureus, cfu/g	Absent
Other Enterobacteriaceae, cfu/g	102, max

Malunggay (Moringa) oil – Specification

PNS/BAFPS 110:2012

ICS 67.080.10

I. Scope

This standard applies to Malunggay (Moringa) oil in a form for human use.

II. Contaminants

The products covered by the provisions of this standard shall comply with maximum limits being established by the Codex Alimentarius Commission and/or authority for this commodity.

III. Hygiene

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the

- A. Food and Drug Administration (FDA) Administrative Order 153 Series of 2004 on the Revised Guidelines on Current Good Manufacturing Practice in Manufacturing, Packing, Repacking or Holding Food (Annex 1).
- B. Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- C. The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

Virgin coconut oil (VCO)

PNS/BAFPS 22:2007

ICS 67.200.10

I. Scope

This standard applies to virgin coconut oil in a state for human consumption.

II. Quality characteristics

2.1 Color, odor and taste

Virgin coconut oil shall be colorless, sediment free, with natural fresh coconut scent and free from rancid odors or tastes.

2.2 Virgin coconut oil shall conform to the requirements specified in Table 2.

Table 2 – Virgin coconut oil property requirements

Properties	Maximum level
% Moisture content (w/w)	≤ 0.10
% Matter volatile at 120 °C (w/w)	0.12 – 0.20
% Free fatty acids (expressed as lauric acid)	0.20
Peroxide value, meq/kg oil	3.0
Food additives	None permitted

III. Contaminants

Table 3 – Allowable levels of contaminants in virgin coconut oil (VCO)

Specifics	Maximum level
Heavy metal, mg/kg, max.	
Iron (Fe)	5.0
Copper (Cu)	0.40
Lead (Pb)	0.10
Arsenic (As)	0.10

IV. Hygiene

It is recommended that the product covered by the provisions of this standard shall be in accordance with the appropriate Sections of the General Principle of Food Hygiene recommended by the Codex Alimentarius Commission (CAC/RCP 1-1969, Rev.3-1997).

The total aerobic microbial count does not exceed 100 cfu per mL, the total

combined molds and yeasts count does not exceed 10 cfu per mL, and it meets the requirements of the tests for absence of Salmonella species and Escherichia coli.

PHILIPPINE NATIONAL STANDARD

PNS/BAFS 194:2017

General Standard for Contaminants and Toxins in Food and Feed



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Foreword

The Philippine National Standard (PNS) General Standard for Contaminants and Toxins in Food and Feed (GSCTFF) is a modified adoption of the CODEX STAN 193-1995 (amended 2016) General Standard for Contaminants and Toxins in Food and Feed. With the initiative of the Bureau of Agriculture and Fisheries Standards (BAFS), a Technical Working Group (TWG) was created and authorized under Special Order No. 316 Series of 2016. It was composed of the following regulatory agencies: Bureau of Animal Industry (BAI), Bureau of Fisheries and Aquatic Resources (BFAR), Bureau of Plant Industry (BPI), Fertilizer and Pesticide Authority (FPA), National Food Authority – Food Development Center (NFA-FDC), Philippine Coconut Authority (PCA), and Sugar Regulatory Administration (SRA). This Standard intends to provide guidance on the maximum levels of contaminants and natural toxicants in food and feed applicable in trade. It includes sections on the maximum and guideline levels for contaminants and toxins per commodity and the methods of analysis and sampling.

This Standard has been adopted with modifications in order to provide a structure consistent with that of other PNS. Certain modifications have also been made due to national legal requirements and the particular needs of the Philippine industry. For commodities not included in CODEX STAN 193-1995, the guidelines were adopted from the levels regulated by the competent authority. This Standard only applies to primary and postharvest products, and not to processed products.

This document was drafted in accordance with the editorial rules of the BPS Directives, Part 3.

1 Scope

This Standard contains the main principles in dealing with the contaminants and toxins in food and feed and the lists of maximum levels which are recommended by the Codex Alimentarius and adopted by the Philippines to be applied in all primary and postharvest agriculture and fishery commodities applicable in trade.

This Standard includes only maximum levels of contaminants and natural toxins in feed in cases where the contaminant in feed can be transferred to food of animal origin and can be relevant for public health.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CODEX STAN 193-1995 (amended 2016), *General Standard for Contaminants and Toxins in Food and Feed*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

acute reference dose

ARfD

estimate of the amount of a substance in food and/or drinking-water, normally expressed on a body-weight basis, which can be ingested in a period of 24 hours or less without appreciable health risk to the consumer on the basis of all known facts at the time of the evaluation

3.2

benchmark dose

dose of a substance associated with a specified low incidence of risk, generally in the range of 1-10%, of a health effect; the dose associated with a specified measure or change of a biological effect

3.3

benchmark dose lower confidence limit

BMDL

lower boundary of the confidence interval on the benchmark dose. The BMDL accounts for the uncertainty in the estimate of the dose-response that is due to characteristics of the experimental design, such as sample size. The BMDL can be used as the point of departure for derivation of a health-based guidance value or a margin of exposure

3.4**contaminant**

Any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter

NOTE 1 The definition of a contaminant implicitly includes naturally occurring toxicants including toxic metabolites of certain microfungi that are not intentionally added to food and feed (mycotoxins).

NOTE 2 Toxins that are produced by algae and that may be accumulated in edible aquatic organisms such as shellfish (phycotoxins) are included in this Standard.

NOTE 3 Endogenous natural toxicants (e.g. solanine in potatoes) that are implicit constituents of food and feed resulting from a genus, species or strain ordinarily producing hazardous levels of a toxic metabolite(s), i.e. phytotoxins, are not generally considered within the scope of the Standard.

3.5**guideline level****GL**

maximum level of a substance in a food or feed commodity which is recommended by the Codex Alimentarius Commission to be acceptable for commodities moving in international trade. When the GL is exceeded, the government should decide whether and under what circumstances the food should be distributed within their territory or jurisdiction

3.6**maximum level****ML**

maximum concentration of that substance recommended by the Codex Alimentarius Commission to be legally permitted in that commodity

3.7**Provisional Maximum Tolerable Daily Intake****PMTDI**

endpoint used for contaminants with no cumulative properties. Its value represents permissible human exposure as a result of the natural occurrence of the substance in food and in drinking-water. In the case of trace elements that are both essential nutrients and unavoidable constituents of food, a range is expressed, the lower value representing the level of essentiality and the upper value the PMTDI

3.8**Provisional Tolerable Weekly Intake****PTWI**

endpoint used for food contaminants such as heavy metals with cumulative properties. Its value represents permissible human weekly exposure to those contaminants unavoidably associated with the consumption of otherwise wholesome and nutritious foods

3.9**Provisional Tolerable Monthly Intake****PTMI**

endpoint used for a food contaminant with cumulative properties that has a very long half-life in the human body. Its value represents permissible human monthly exposure to a contaminant unavoidably associated with otherwise wholesome and nutritious foods

3.10**ready to eat**

not intended to undergo an additional processing/treatment that has proven to reduce levels of aflatoxins before being used as ingredient in foodstuffs, otherwise processed or offered for human consumption

4 Maximum and guideline levels for contaminants and toxins in food and feed

4.1 Contaminants and toxins in food and feed

Table 1 – Index of contaminants and toxins in food and feed

Contaminants	Toxicological guidance value	Contaminant definition	Synonyms
Aflatoxin, Total	Carcinogenic potency estimates for aflatoxins B, G, M (1997, Intake should be reduced to levels as low as reasonably possible)	Aflatoxins total (B1 + B2 + G1 + G2)	Abbreviations, AFB, AFG, with numbers, to designate specific compounds
Aflatoxin M ₁	Cancer potency estimates at specified residue levels (2001, Using worst-case assumptions, the additional risks for liver cancer predicted with use of proposed maximum levels of aflatoxin M ₁ of 0.05 and 0.5 µg/kg are very small. The potency of aflatoxin M ₁ appears to be so low in HBsAg- individuals that a	Aflatoxin M ₁	AFM ₁

Table 1 (continued)

Contaminants	Toxicological guidance value	Contaminant definition	Synonyms
	carcinogenic effect of M ₁ intake in those who consume large quantities of milk and milk products in comparison with non-consumers of these products would be impossible to demonstrate. Hepatitis B virus carriers might benefit from a reduction in the aflatoxin concentration in their diet, and the reduction might also offer some protection in hepatitis C virus carriers).		
Deoxynivalenol (DON)	Group PMTDI 0.001 mg/kg bw (2010, for DON and its acetylated derivates) Group ARfD 0.008 mg/kg bw (2010, for DON and its acetylated derivates)	Deoxynivalenol	Vomitoxin; Abbreviation, DON
Fumonisin (B ₁ + B ₂)	PMTDI 0.002 mg/kg bw (2001, 2011)	Fumonisin (B ₁ + B ₂)	Several related compounds have been described, notably fumonisin B ₁ , B ₂ and B ₃ (abbreviation: FB ₁ etc.)
Ochratoxin A	PTWI 0.0001 mg/kg bw (2001)	Ochratoxin A	(The term "ochratoxins" includes a number of related mycotoxins (A, B, C and their esters and metabolites), the most important one being ochratoxin A)
Arsenic	At the 72nd meeting of Joint FAO/WHO Expert Committee on Food Additives (JECFA) (2010), the inorganic arsenic	Arsenic: total (As-tot) when not otherwise mentioned; inorganic arsenic	As

Table 1 (continued)

Contaminants	Toxicological guidance value	Contaminant definition	Synonyms
	<p>lower limit on the benchmark dose for a 0.5% increased incidence of lung cancer (BMDL 0.5) was determined from epidemiological studies to be 3.0 µg/kg bw/day (2–7 µg/kg bw/day based on the range of estimated total dietary exposure) using a range of assumptions to estimate total dietary exposure to inorganic arsenic from drinking-water and food. The JECFA noted that the provisional tolerable weekly intake (PTWI) of 15 µg/kg bw (equivalent to 2.1 µg/kg bw/day) is in the region of the BMDL 0.5 and therefore was no longer appropriate. The JECFA withdrew the previous PTWI.</p>	(As-in); or other specification	
Cadmium	<p>In view of the long half-life of cadmium, daily ingestion in food has a small or even a negligible effect on overall exposure. In order to assess long- or short-term risks to health due to cadmium exposure, dietary intake should be assessed over months, and tolerable intake should be assessed over a period of at least 1 month. To encourage this view, at the 73rd meeting (2010) the JECFA decided to express the tolerable intake as a monthly value in the form of a provisional tolerable monthly intake (PTMI) and</p>	Cadmium, total	Cd

Table 1 (continued)

Contaminants	Toxicological guidance value	Contaminant definition	Synonyms
	established a PTMI of 25 $\mu\text{g}/\text{kg bw}$.		
Lead	Based on the dose-response analyses, at the 73rd meeting (2010), JECFA estimated that the previously established PTWI of 25 $\mu\text{g}/\text{kg bw}$ is associated with a decrease of at least 3 intelligence quotient (IQ) points in children and an increase in systolic blood pressure of approximately 3 mmHg (0.4 kPa) in adults. While such effects may be insignificant at the individual level, these changes are important when viewed as a shift in the distribution of IQ or blood pressure within a population. The JECFA therefore concluded that the PTWI could no longer be considered health protective and withdrew it.	Lead, total	Pb
Methylmercury	PTWI 0.0016 mg/kg bw (2003, confirmed in 2006)	Methylmercury	
Hydrocyanic Acid	ARfD 0.09 mg/kg bw as cyanide (2011, this cyanide-equivalent ARfD applies only to foods containing cyanogenic glycosides as the main source of cyanide) PMTDI 0.02 mg/kg bw as cyanide (2011)		HCN

4.2 Maximum level (ML) of contaminants and toxins per commodity

Table 2 – Maximum level (ML) of aflatoxin per commodity

Commodity/ Product Name	Maximum Level (ML) µg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks	Reference
Almonds	10	Whole commodity after removal of shell.	The ML applies to almonds “ready-to-eat”.	Codex Stan 193-1995
Almonds	15	Whole commodity after removal of shell.	The ML applies to almonds intended for further processing.	Codex Stan 193-1995
Brazil nuts	10	Whole commodity	The ML applies to shelled Brazil nuts “ready-to-eat”.	Codex Stan 193-1995
Brazil nuts	15	Whole commodity	The ML applies to shelled Brazil nuts intended for further processing.	Codex Stan 193-1995
Hazelnuts	10	Whole commodity after removal of shell.	The ML applies to hazelnuts, also known as filberts, “ready-to-eat”.	Codex Stan 193-1995
Hazelnuts	15	Whole commodity after removal of shell.	The ML applies to hazelnuts, also known as filberts, intended for further processing.	Codex Stan 193-1995
Peanuts	15	Unless specified, seed or kernels, after removal of shell or husk.	The ML applies for peanuts, also known as groundnuts, intended for further processing.	Codex Stan 193-1995
Pistachios	10	Whole commodity after removal of shell.	The ML applies to pistachios “ready-to-eat”.	Codex Stan 193-1995
Pistachios	15	Whole	The ML applies to	Codex Stan 193-

Table 2 (continued)

Commodity/ Product Name	Maximum Level (ML) µg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks	Reference
		commodity after removal of shell.	pistachios intended for further processing.	1995
Dried figs	10	Whole commodity	The ML applies to dried figs "ready- to-eat".	Codex Stan 193- 1995
Coconut meal	20	Whole commodity after removal of shell and paring.	The ML applies to dried coconut meal.	EU Directive 2002/32/EC
Dried coconut meat (copra)	20	Whole commodity	The ML applies to dried coconut meat, for further processing to coconut oil.	PNS/BAFPS 43:2009; PCA AO No. 02 Series of 2003
Corn	50	Whole commodity	The ML applies to corn used as feed ingredient.	PHILSAN Feed Reference Standards (2010)
Banana meal, peeled	50	Whole commodity	The ML applies to peeled banana meal used as feed ingredient.	PHILSAN Feed Reference Standards (2010)
Banana meal, unpeeled	50	Whole commodity	The ML applies to unpeeled banana meal used as feed ingredient.	PHILSAN Feed Reference Standards (2010)
Barley, hulled	50	Whole commodity	The ML applies to hulled banana meal used as feed ingredient.	PHILSAN Feed Reference Standards (2010)
Cassava meal, peeled	50	Whole commodity	The ML applies to peeled cassava meal used as feed ingredient.	PHILSAN Feed Reference Standards (2010)
Cassava meal, unpeeled	50	Whole commodity	The ML applies to unpeeled cassava meal used as feed ingredient.	PHILSAN Feed Reference Standards (2010)

Table 2 (continued)

Commodity/ Product Name	Maximum Level (ML) µg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks	Reference
Oats	50	Whole commodity	The ML applies to oats used as feed ingredient.	PHILSAN Feed Reference Standards (2010)
Rice, milled	50	Whole commodity	The ML applies to milled rice used as feed ingredient.	PHILSAN Feed Reference Standards (2010)
Rice, paddy or palay	50	Whole commodity	The ML applies to rice used as feed ingredient.	PHILSAN Feed Reference Standards (2010)
Sorghum	50	Whole commodity	The ML applies to sorghum used as feed ingredient.	PHILSAN Feed Reference Standards (2010)

Table 3 – Maximum level (ML) of aflatoxin M₁ per commodity

Commodity/ Product Name	Maximum Level (ML) µg/kg	Portion of the Commodity/Produc t to which the ML applies	Notes/Remarks
Milk	0.5	Whole commodity	Milk is the normal mammary secretion of milking animals obtained from one or more milkings without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing. A concentration factor applies to partially or wholly dehydrated milks.

Table 4 – Maximum level (ML) of deoxynivalenol (DON) per commodity

Commodity/ Product Name	Maximum Level (ML) µg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
Meal derived from wheat or maize	1,000		
Cereal grains (wheat, maize and barley) destined for further processing	2,000	“Destined for further processing” means intended to undergo an additional processing/treatment that has proven to reduce levels of DON before being used as an ingredient in foodstuffs, otherwise processed or offered for human consumption.	Cereal grains (wheat, maize and barley) destined for further processing

Table 5 – Maximum level (ML) of fumonisin (B₁ + B₂) per commodity

Commodity/ Product Name	Maximum Level (ML) µg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
Raw maize grain	4,000	Whole commodity	
Maize meal	2,000	Whole commodity	

Table 6 – Maximum level (ML) of ochratoxin A per commodity

Commodity/ Product Name	Maximum Level (ML) µg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
Wheat	5	Whole commodity	The ML applies to raw common wheat, raw durum wheat, raw spelt and raw emmer.
Barley	5	Whole commodity	The ML applies to raw barley.
Rye	5	Whole commodity	The ML applies to raw rye.

Table 7– Maximum level (ML) of arsenic per commodity

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
Rice, husked	0.35	Whole commodity	The ML is for inorganic arsenic (As-in). Application of the ML for As-in can be done by analyzing total arsenic (As-tot) in rice. If the As-tot concentration is below the ML for As-in, no further testing is required and the sample is determined to be compliant with the ML. If the As-tot concentration is above the ML for As-in, follow-up testing shall be conducted to determine if the As-in concentration is above the ML.
Rice, polished	0.2	Whole commodity	The ML is for inorganic arsenic (As-in). Application of the ML for As-in can be done by analyzing total arsenic (As-tot) in rice. If the As-tot concentration is below the ML for As-in, no further testing is required and the sample is determined to be compliant with the ML. If the As-tot concentration is above the ML for As-in, follow-up testing shall be conducted to determine if the As-in concentration is above the ML.

Table 8 – Maximum level (ML) of cadmium per commodity

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
Brassica vegetables	0.05	Head cabbages and kohlrabi: whole commodity as marketed, after removal of obviously decomposed or withered leaves.	The ML does not apply to Brassica leafy vegetables.

Table 8 (continued)

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
		Cauliflower and broccoli: flower heads (immature inflorescence only). Brussels sprouts: "buttons" only.	
Bulb vegetables	0.05	Bulb/dry onions and garlic: whole commodity after removal of roots and adhering soil and whatever parchment skin is easily detached.	
Fruiting vegetables	0.05	Whole commodity after removal of stems. Sweet corn and fresh corn: kernels plus cob without husk.	The ML does not apply to tomatoes and edible fungi.
Leafy vegetables	0.2	Whole commodity as usually marketed, after removal of obviously decomposed or withered leaves.	The ML also applies to Brassica leafy vegetables.
Legume vegetables	0.1	Whole commodity as consumed. The succulent forms may be consumed as whole pods or as the shelled product.	
Pulses	0.1	Whole commodity	The ML does not apply to soya bean (dry) .
Root and tuber vegetables	0.1	Whole commodity after removing tops. Remove adhering soil (e.g. by rinsing in running water or by gentle brushing of the dry commodity). Potato: peeled potato.	The ML does not apply to celeriac.
Stalk and stem	0.1	Whole commodity as	

Table 8 (continued)

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
vegetables		marketed after removal of obviously decomposed or withered leaves. Rhubarb: leaf stems only. Globe artichoke: flower head only. Celery and asparagus: remove adhering soil	
Cereal grains	0.1	Whole commodity	The ML does not apply to buckwheat, cañihua, quinoa, wheat and rice.
Rice, polished	0.4	Whole commodity	
Wheat	0.2	Whole commodity	The ML applies to common wheat, durum wheat, spelt and emmer.
Marine bivalve molluscs	2	Whole commodity after removal of shell.	The ML applies to clams, cockles and mussels but not to oysters and scallops.
Cephalopods	2	Whole commodity after removal of shell.	The ML applies to cuttlefishes, octopuses and squids without viscera

Table 9 - Maximum level (ML) of lead per commodity

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
Berries and other small fruits	0.1	Whole commodity after removal of caps and stems.	The ML does not apply to cranberry, currant and elderberry.
Cranberry	0.2	Whole commodity after removal of caps and stems.	
Currants	0.2	Fruit with stem.	
Elderberry	0.2	Whole commodity after removal of caps and stems.	
Fruits	0.1	Whole commodity. Berries and other small fruits: whole commodity after	The ML does not apply to cranberry, currant and elderberry.

Table 9 (continued)

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
		<p>removal of caps and stems.</p> <p>Pome fruits: whole commodity after removal of stems.</p> <p>Stone fruits, dates and olives: whole commodity after removal of stems and stones, but the level calculated and expressed on the whole commodity without stem.</p> <p>Pineapple: whole commodity after removal of crown.</p> <p>Avocado, mangos and similar fruit with hard seeds: whole commodity after removal of stone but calculated on whole fruit.</p>	
Brassica vegetables	0.1	<p>Head cabbages and kohlrabi: whole commodity as marketed, after removal of obviously decomposed or withered leaves.</p> <p>Cauliflower and broccoli: flower heads (immature inflorescence only).</p> <p>Brussels sprouts: "buttons" only.</p>	The ML does not apply to kale and leafy Brassica vegetables.
Bulb vegetables	0.1	Bulb/dry onions and garlic: whole commodity after removal of roots and adhering soil and whatever parchment	

Table 9 (continued)

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
		skin is easily detached.	
Fruiting vegetables	0.05	Whole commodity after removal of stems Sweet corn and fresh corn: kernels plus cob without husk.	The ML does not apply to fungi and mushrooms.
Leafy vegetables	0.3	Whole commodity as usually marketed, after removal of obviously decomposed or withered leaves.	The ML applies to leafy Brassica vegetables but does not apply to spinach.
Legume vegetables	0.1	Whole commodity as consumed. The succulent forms may be consumed as whole pods or as the shelled product.	
Pulses	0.2	Whole commodity	
Root and tuber vegetables	0.1	Whole commodity after removing tops. Remove adhering soil (e.g. by rinsing in running water or by gentle brushing of the dry commodity). Potato: peeled potato.	
Cereal grains	0.2	Whole commodity	The ML does not apply to buckwheat cañihua and quinoa.
Meat of cattle, pigs and sheep	0.1	Whole commodity (without bones)	The ML also applies to fat from the meat.
Meat and fat of poultry	0.1	Whole commodity (without bones)	
Cattle, edible offal of	0.5	Whole commodity	
Pig, edible offal of	0.5	Whole commodity	
Poultry, edible offal of	0.5	Whole commodity	
Milk	0.02	Whole commodity	Milk is the normal mammary secretion of milking animals obtained from one or more

Table 9 (continued)

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
			<p>milking without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing.</p> <p>A concentration factor applies to partially or wholly dehydrated milks</p>
Fish	0.3	Whole commodity (in general after removing the digestive tract)	

Table 10 – Maximum level (ML) of methylmercury per commodity

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/ Product to which the ML applies	Notes/Remarks
Fish	0.5	Whole commodity (in general after removing the digestive tract)	The GL does not apply to predatory fish. The guideline levels are intended for methylmercury in fresh or processed fish and fish products.
Predatory fish	1	Whole commodity (in general after removing the digestive tract)	Predatory fish such as shark, swordfish, tuna, pike and others. The guideline levels are intended for methylmercury in fresh or processed fish and fish products.

Table 11 – Maximum level (ML) of hydrocyanic acid per commodity

Commodity/ Product Name	Maximum Level (ML) mg/kg	Portion of the Commodity/Product to which the ML applies	Notes/Remarks
Gari	2	Whole commodity	The ML is expressed as free hydrocyanic acid.

5 Methods of analysis and sampling

The methods of analysis and sampling of contaminants and toxins stated in this Standard per commodity should conform with the provisions recommended by the Codex Alimentarius Commission (CAC) as stated in CODEX STAN 193-1995: *Codex General Standard for Contaminants and Toxins in Food and Feed* or the procedures applicable to the competent authority.