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# EU

## Regulation for Food Additives and Contaminants & Residues

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# Regulation for Food Additives



**REGULATION (EC) No 1333/2008 OF THE EUROPEAN  
PARLIAMENT AND OF THE COUNCIL**

**of 16 December 2008**

**on food additives**

**(Text with EEA relevance)**

CHAPTER I

**SUBJECT MATTER, SCOPE AND DEFINITIONS**

*Article 1*

**Subject matter**

This Regulation lays down rules on food additives used in foods with a view to ensuring the effective functioning of the internal market whilst ensuring a high level of protection of human health and a high level of consumer protection, including the protection of consumer interests and fair practices in food trade, taking into account, where appropriate, the protection of the environment.

For those purposes, this Regulation provides for:

- (a) Community lists of approved food additives as set out in Annexes II and III;
- (b) conditions of use of food additives in foods, including in food additives and in food enzymes as covered by Regulation (EC) No 1332/2008 [on food enzymes], and in food flavourings as covered by Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods <sup>(1)</sup>;
- (c) rules on the labelling of food additives sold as such.

*Article 2*

**Scope**

- 1. This Regulation shall apply to food additives.
- 2. This Regulation shall not apply to the following substances unless they are used as food additives:
  - (a) processing aids;
  - (b) substances used for the protection of plants and plant products in accordance with Community rules relating to plant health;
  - (c) substances added to foods as nutrients;
  - (d) substances used for the treatment of water for human consumption falling within the scope of Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption <sup>(2)</sup>;

<sup>(1)</sup> See page 34 of this Official Journal.

<sup>(2)</sup> OJ L 330, 5.12.1998, p. 32.

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- (e) flavourings falling within the scope of Regulation (EC) No 1334/2008 [on flavourings and certain food ingredients with flavouring properties for use in and on foods].

3. This Regulation shall not apply to food enzymes falling within the scope of Regulation (EC) No 1332/2008 [on food enzymes], with effect from the date of adoption of the Community list of food enzymes in accordance with Article 17 of that Regulation.

4. This Regulation shall apply without prejudice to any specific Community rules concerning the use of food additives:

- (a) in specific foods;
- (b) for purposes other than those covered by this Regulation.

*Article 3***Definitions**

1. For the purposes of this Regulation, the definitions laid down in Regulations (EC) No 178/2002 and (EC) No 1829/2003 shall apply.

2. For the purposes of this Regulation the following definitions shall also apply:

- (a) ‘food additive’ shall mean any substance not normally consumed as a food in itself and not normally used as a characteristic ingredient of food, whether or not it has nutritive value, the intentional addition of which to food for a technological purpose in the manufacture, processing, preparation, treatment, packaging, transport or storage of such food results, or may be reasonably expected to result, in it or its by-products becoming directly or indirectly a component of such foods;

The following are not considered to be food additives:

- (i) monosaccharides, disaccharides or oligosaccharides and foods containing these substances used for their sweetening properties;
- (ii) foods, whether dried or in concentrated form, including flavourings incorporated during the manufacturing of compound foods, because of their aromatic, sapid or nutritive properties together with a secondary colouring effect;
- (iii) substances used in covering or coating materials, which do not form part of foods and are not intended to be consumed together with those foods;
- (iv) products containing pectin and derived from dried apple pomace or peel of citrus fruits or quinces, or from a mixture of them, by the action of dilute acid followed by partial neutralisation with sodium or potassium salts (liquid pectin);
- (v) chewing gum bases;
- (vi) white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolytic enzymes;

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- (vii) ammonium chloride;
  - (viii) blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;
  - (ix) amino acids and their salts other than glutamic acid, glycine, cysteine and cystine and their salts having no technological function;
  - (x) caseinates and casein;
  - (xi) inulin;
- (b) ‘processing aid’ shall mean any substance which:
- (i) is not consumed as a food by itself;
  - (ii) is intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological purpose during treatment or processing; and
  - (iii) may result in the unintentional but technically unavoidable presence in the final product of residues of the substance or its derivatives provided they do not present any health risk and do not have any technological effect on the final product;
- (c) ‘functional class’ shall mean one of the categories set out in Annex I based on the technological function a food additive exerts in the foodstuff;
- (d) ‘unprocessed food’ shall mean a food which has not undergone any treatment resulting in a substantial change in the original state of the food, for which purpose the following in particular are not regarded as resulting in substantial change: dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing, freezing, chilling, milling, husking, packing or unpacking;
- (e) ‘food with no added sugars’ shall mean a food without the following:
- (i) any added monosaccharides or disaccharides;
  - (ii) any added food containing monosaccharides or disaccharides which is used for its sweetening properties;
- (f) ‘energy-reduced food’ shall mean a food with an energy value reduced by at least 30 % compared with the original food or a similar product;
- (g) ‘table-top sweeteners’ shall mean preparations of permitted sweeteners, which may contain other food additives and/or food ingredients and which are intended for sale to the final consumer as a substitute for sugars;
- (h) ‘quantum satis’ shall mean that no maximum numerical level is specified and substances shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided the consumer is not misled.



## CHAPTER II

## COMMUNITY LISTS OF APPROVED FOOD ADDITIVES

*Article 4***Community lists of food additives**

1. Only food additives included in the Community list in Annex II may be placed on the market as such and used in foods under the conditions of use specified therein.
2. Only food additives included in the Community list in Annex III may be used in food additives, in food enzymes and in food flavourings under the conditions of use specified therein.
3. Food additives in Annex II shall be listed on the basis of the categories of food to which they may be added.
4. Food additives in Annex III shall be listed on the basis of the food additives, food enzymes, food flavourings and nutrients or categories thereof to which they may be added.
5. Food additives shall comply with the specifications as referred to in Article 14.

*Article 5***Prohibition of non-compliant food additives and/or non-compliant food**

No person shall place on the market a food additive or any food in which such a food additive is present if the use of the food additive does not comply with this Regulation.

*Article 6***General conditions for inclusion and use of food additives in Community lists**

1. A food additive may be included in the Community lists in Annexes II and III only if it meets the following conditions and, where relevant, other legitimate factors, including environmental factors:
  - (a) it does not, on the basis of the scientific evidence available, pose a safety concern to the health of the consumer at the level of use proposed;
  - (b) there is a reasonable technological need that cannot be achieved by other economically and technologically practicable means; and
  - (c) its use does not mislead the consumer.
2. To be included in the Community lists in Annexes II and III a food additive must have advantages and benefits for the consumer and therefore serve one or more of the following purposes:
  - (a) preserving the nutritional quality of the food;

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- (b) providing necessary ingredients or constituents for foods manufactured for groups of consumers with special dietary needs;
- (c) enhancing the keeping quality or stability of a food or improving its organoleptic properties, provided that the nature, substance or quality of the food is not changed in such a way as to mislead the consumer;
- (d) aiding in the manufacture, processing, preparation, treatment, packing, transport or storage of food, including food additives, food enzymes and food flavourings, provided that the food additive is not used to disguise the effects of the use of faulty raw materials or of any undesirable practices or techniques, including unhygienic practices or techniques, during the course of any such activities.

3. By way of derogation from paragraph 2(a), a food additive which reduces the nutritional quality of a food may be included in the Community list in Annex II provided that:

- (a) the food does not constitute a significant component of a normal diet; or
- (b) the food additive is necessary for the production of foods for groups of consumers with special dietary needs.

*Article 7***Specific conditions for sweeteners**

A food additive may be included in the Community list in Annex II for the functional class of sweetener only if, in addition to serving one or more of the purposes set out in Article 6(2), it serves one or more of the following purposes:

- (a) replacing sugars for the production of energy-reduced food, non-cariogenic food or food with no added sugars; or
- (b) replacing sugars where this permits an increase in the shelf-life of the food; or
- (c) producing food intended for particular nutritional uses as defined in Article 1(2)(a) of Directive 89/398/EEC.

*Article 8***Specific conditions for colours**

A food additive may be included in the Community list in Annex II for the functional class of colour only if, in addition to serving one or more of the purposes set out in Article 6(2), it serves one of the following purposes:

- (a) restoring the original appearance of food of which the colour has been affected by processing, storage, packaging and distribution, whereby visual acceptability may have been impaired;
- (b) making food more visually appealing;
- (c) giving colour to food otherwise colourless.



*Article 9***Functional classes of food additives**

1. Food additives may be assigned in Annexes II and III to one of the functional classes in Annex I on the basis of the principal technological function of the food additive.

Allocating a food additive to a functional class shall not preclude it from being used for several functions.

2. Where necessary, as a result of scientific progress or technological development, the measures, designed to amend non-essential elements of this Regulation, relating to additional functional classes which may be added to Annex I shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).

*Article 10***The content of the Community lists of food additives**

1. A food additive which complies with the conditions set out in Articles 6, 7 and 8 may, in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings] be included in:

- (a) the Community list in Annex II to this Regulation; and/or
- (b) the Community list in Annex III to this Regulation.

2. The entry for a food additive in the Community lists in Annexes II and III shall specify:

- (a) the name of the food additive and its E number;
- (b) the foods to which the food additive may be added;
- (c) the conditions under which the food additive may be used;
- (d) if appropriate, whether there are any restrictions on the sale of the food additive directly to the final consumer.

3. The Community lists in Annexes II and III shall be amended in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings].

*Article 11***Levels of use of food additives**

1. When establishing the conditions of use referred to in Article 10(2)(c):

- (a) the level of use shall be set at the lowest level necessary to achieve the desired effect;

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- (b) the levels shall take into account:
- (i) any acceptable daily intake, or equivalent assessment, established for the food additive and the probable daily intake of it from all sources;
  - (ii) where the food additive is to be used in foods eaten by special groups of consumers, the possible daily intake of the food additive by consumers in those groups.
2. Where appropriate, no maximum numerical level shall be fixed for a food additive (*quantum satis*). In that case, the food additive shall be used in accordance with the principle of *quantum satis*.
3. The maximum levels of food additives set out in Annex II shall apply to the food as marketed, unless otherwise stated. By way of derogation from this principle, for dried and/or concentrated foods which need to be reconstituted the maximum levels shall apply to the food as reconstituted according to the instructions on the label taking into account the minimum dilution factor.
4. The maximum levels for colours set out in Annex II shall apply to the quantities of colouring principle contained in the colouring preparation unless otherwise stated.

*Article 12***Changes in the production process or starting materials of a food additive already included in a Community list**

When a food additive is already included in a Community list and there is a significant change in its production methods or in the starting materials used, or there is a change in particle size, for example through nanotechnology, the food additive prepared by those new methods or materials shall be considered as a different additive and a new entry in the Community lists or a change in the specifications shall be required before it can be placed on the market.

*Article 13***Food additives falling within the scope of Regulation (EC) No 1829/2003**

1. A food additive falling within the scope of Regulation (EC) No 1829/2003 may be included in the Community lists in Annexes II and III in accordance with this Regulation only when it is covered by an authorisation in accordance with Regulation (EC) No 1829/2003.
2. When a food additive already included in the Community list is produced from a different source falling within the scope of Regulation (EC) No 1829/2003, it will not require a new authorisation under this Regulation, as long as the new source is covered by an authorisation in accordance with Regulation (EC) No 1829/2003 and the food additive complies with the specifications established under this Regulation.



#### *Article 14*

### **Specifications of food additives**

The specifications of food additives relating, in particular, to origin, purity criteria and any other necessary information, shall be adopted when the food additive is included in the Community lists in Annexes II and III for the first time, in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings].

## **CHAPTER III**

### **USE OF FOOD ADDITIVES IN FOODS**

#### *Article 15*

### **Use of food additives in unprocessed foods**

Food additives shall not be used in unprocessed foods, except where such use is specifically provided for in Annex II.

#### *Article 16*

### **Use of food additives in foods for infants and young children**

Food additives shall not be used in foods for infants and young children as referred to in Directive 89/398/EEC, including dietary foods for infants and young children for special medical purposes, except where specifically provided for in Annex II to this Regulation.

#### *Article 17*

### **Use of colours for markings**

Only food colours listed in Annex II to this Regulation may be used for the purpose of health marking as provided for in Council Directive 91/497/EEC of 29 July 1991 amending and consolidating Directive 64/433/EEC on health problems affecting intra-Community trade in fresh meat to extend it to the production and marketing of fresh meat<sup>(1)</sup> and other markings required on meat products, for the decorative colouring of eggshells and for the stamping of eggshells as provided for in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin<sup>(2)</sup>.

#### *Article 18*

### **Carry-over principle**

1. The presence of a food additive shall be permitted:
  - (a) in a compound food other than as referred to in Annex II, where the food additive is permitted in one of the ingredients of the compound food;

<sup>(1)</sup> OJ L 268, 24.9.1991, p. 69.

<sup>(2)</sup> OJ L 139, 30.4.2004, p. 55. Corrected by OJ L 226, 25.6.2004, p. 22.

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- (b) in a food to which a food additive, food enzyme or food flavouring has been added, where the food additive:
  - (i) is permitted in the food additive, food enzyme or food flavouring in accordance with this Regulation; and
  - (ii) has been carried over to the food via the food additive, food enzyme or food flavouring; and
  - (iii) has no technological function in the final food;
- (c) in a food which is to be used solely in the preparation of a compound food and provided that the compound food complies with this Regulation.

2. Paragraph 1 shall not apply to infant formulae, follow-on formulae, processed cereal-based foods and baby foods and dietary foods for special medical purposes intended for infants and young children as referred to in Directive 89/398/EEC, except where specifically provided for.

3. Where a food additive in a food flavouring, food additive or food enzyme is added to a food and has a technological function in that food, it shall be considered a food additive of that food and not a food additive of the added flavouring, food additive or food enzyme, and must then comply with the conditions of use for that food as provided for.

4. Without prejudice to paragraph 1, the presence of a food additive used as a sweetener shall be permitted in a compound food with no added sugars, in an energy-reduced compound food, in compound dietary foods intended for low-calorie diets, in non-cariogenic compound foods, and in a compound food with an increased shelf-life, provided that the sweetener is permitted in one of the ingredients of the compound food.

*Article 19***Interpretation decisions**

Where necessary, it may be decided in accordance with the regulatory procedure referred to in Article 28(2) whether or not:

- (a) a particular food belongs to a category of food referred to in Annex II; or
- (b) a food additive listed in Annexes II and III and permitted at 'quantum satis' is used in accordance with the criteria referred to in Article 11(2); or
- (c) a given substance meets the definition of food additive in Article 3.

*Article 20***Traditional foods**

The Member States listed in Annex IV may continue to prohibit the use of certain categories of food additives in the traditional foods produced on their territory as listed in that Annex.



## CHAPTER IV

## LABELLING

*Article 21***Labelling of food additives not intended for sale to the final consumer**

1. Food additives not intended for sale to the final consumer, whether sold singly or mixed with each other and/or with food ingredients, as defined in Article 6(4) of Directive 2000/13/EC, may only be marketed with the labelling provided for in Article 22 of this Regulation, which must be easily visible, clearly legible and indelible. The information shall be in a language easily understandable to purchasers.

2. Within its own territory, the Member State in which the product is marketed may, in accordance with the Treaty, stipulate that the information provided for in Article 22 shall be given in one or more of the official languages of the Community, to be determined by that Member State. This shall not preclude such information from being indicated in several languages.

*Article 22***General labelling requirements for food additives not intended for sale to the final consumer**

1. Where food additives not intended for sale to the final consumer are sold singly or mixed with each other and/or other food ingredients and/or with other substances added to them, their packaging or containers shall bear the following information:

- (a) the name and/or E-number laid down in this Regulation in respect of each food additive or a sales description which includes the name and/or E-number of each food additive;
- (b) the statement 'for food' or the statement 'restricted use in food' or a more specific reference to its intended food use;
- (c) if necessary, the special conditions of storage and/or use;
- (d) a mark identifying the batch or lot;
- (e) instructions for use, if the omission thereof would preclude appropriate use of the food additive;
- (f) the name or business name and address of the manufacturer, packager or seller;
- (g) an indication of the maximum quantity of each component or group of components subject to quantitative limitation in food and/or appropriate information in clear and easily understandable terms enabling the purchaser to comply with this Regulation or other relevant Community law; where the same limit on quantity applies to a group of components used singly or in combination, the combined percentage may be given as a single figure; the limit on quantity shall be expressed either numerically or by the quantum satis principle;

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- (h) the net quantity;
- (i) the date of minimum durability or use-by-date;
- (j) where relevant, information on a food additive or other substances referred to in this Article and listed in Annex IIIa to Directive 2000/13/EC as regards the indication of the ingredients present in foodstuffs.

2. Where food additives are sold mixed with each other and/or with other food ingredients, their packaging or containers shall bear a list of all ingredients in descending order of their percentage by weight of the total.

3. Where substances (including food additives or other food ingredients) are added to food additives to facilitate their storage, sale, standardisation, dilution or dissolution, their packaging or containers shall bear a list of all such substances in descending order of their percentage by weight of the total.

4. By way of derogation from paragraphs 1, 2 and 3, the information required in paragraph 1 points (e) to (g) and in paragraphs 2 and 3 may appear merely on the documents relating to the consignment which are to be supplied with or prior to the delivery, provided that the indication 'not for retail sale' appears on an easily visible part of the packaging or container of the product in question.

5. By way of derogation from paragraphs 1, 2 and 3, where food additives are supplied in tankers, all of the information may appear merely on the accompanying documents relating to the consignment which are to be supplied with the delivery.

### *Article 23*

#### **Labelling of food additives intended for sale to the final consumer**

1. Without prejudice to Directive 2000/13/EC, Council Directive 89/396/EEC of 14 June 1989 on indications or marks identifying the lot to which a foodstuff belongs <sup>(1)</sup> and Regulation (EC) No 1829/2003, food additives sold singly or mixed with each other and/or other food ingredients intended for sale to the final consumer may be marketed only if their packaging contains the following information:

- (a) the name and E-number laid down in this Regulation in respect of each food additive or a sales description which includes the name and E-number of each food additive;
- (b) the statement 'for food' or the statement 'restricted use in food' or a more specific reference to its intended food use.

<sup>(1)</sup> OJ L 186, 30.6.1989, p. 21.

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2. By way of derogation from paragraph 1(a), the sales description of a table-top sweetener shall include the term ‘... -based table-top sweetener’, using the name(s) of the sweetener(s) used in its composition.

3. The labelling of a table-top sweetener containing polyols and/or aspartame and/or aspartame-acesulfame salt shall bear the following warnings:

(a) polyols: ‘excessive consumption may induce laxative effects’;

(b) aspartame/aspartame-acesulfame salt: ‘contains a source of phenylalanine’.

4. Manufacturers of table-top sweeteners shall make available by appropriate means the necessary information to allow their safe use by consumers. Guidance for the implementation of this paragraph may be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).

5. For the information provided for in paragraphs 1 to 3 of this Article, Article 13(2) of Directive 2000/13/EC shall apply accordingly.

#### *Article 24*

##### **Labelling requirement for foods containing certain food colours**

1. Without prejudice to Directive 2000/13/EC, the labelling of food containing the food colours listed in Annex V to this Regulation shall include the additional information set out in that Annex.

2. In relation to the information provided in paragraph 1 of this Article, Article 13(2) of Directive 2000/13/EC shall apply accordingly.

3. Where necessary as a result of scientific progress or technical development, Annex V shall be amended by measures, designed to amend non-essential elements of this Regulation, in accordance with the regulatory procedure with scrutiny referred to in Article 28(4).

#### *Article 25*

##### **Other labelling requirements**

Articles 21, 22, 23 and 24 shall be without prejudice to more detailed or more extensive laws, regulations or administrative provisions regarding weights and measures or applying to the presentation, classification, packaging and labelling of dangerous substances and preparations or applying to the transport of such substances and preparations.



## CHAPTER V

## PROCEDURAL PROVISIONS AND IMPLEMENTATION

*Article 26***Information obligation**

1. A producer or user of a food additive shall inform the Commission immediately of any new scientific or technical information which might affect the assessment of the safety of the food additive.
2. A producer or user of a food additive shall, at the request of the Commission, inform it of the actual use of the food additive. Such information shall be made available to Member States by the Commission.

*Article 27***Monitoring of food additive intake**

1. Member States shall maintain systems to monitor the consumption and use of food additives on a risk-based approach and report their findings with appropriate frequency to the Commission and the Authority.
2. After the Authority has been consulted, a common methodology for the gathering of information by the Member States on dietary intake of food additives in the Community shall be adopted in accordance with the regulatory procedure referred to in Article 28(2).

*Article 28***Committee**

1. The Commission shall be assisted by the Standing Committee on the Food Chain and Animal Health.
2. Where reference is made to this paragraph, Articles 5 and 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

The period laid down in Article 5(6) of Decision 1999/468/EC shall be set at three months.

3. Where reference is made to this paragraph, Article 5a(1) to (4) and Article 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.
4. Where reference is made to this paragraph, Article 5a(1) to (4) and (5)(b) and Article 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

The time-limits laid down in Article 5a(3)(c) and (4)(b) and (e) of Decision 1999/468/EC shall be 2 months, 2 months and 4 months respectively.

*Article 29***Community financing of harmonised policies**

The legal basis for the financing of measures resulting from this Regulation shall be Article 66(1)(c) of Regulation (EC) No 882/2004.





## CHAPTER VI

## TRANSITIONAL AND FINAL PROVISIONS

*Article 30***Establishment of Community lists of food additives**

1. Food additives which are permitted for use in foods under Directives 94/35/EC, 94/36/EC and 95/2/EC, as amended on the basis of Article 31 of this Regulation, and their conditions of use shall be entered in Annex II to this Regulation after a review of their compliance with Articles 6, 7 and 8 thereof. The measures relating to the entry of such additives in Annex II, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex II.

2. Food additives authorised for use in food additives in Directive 95/2/EC and their conditions of use shall be entered in Part 1 of Annex III to this Regulation after a review of their compliance with Article 6 thereof. The measures relating to the entry of such additives in Annex III, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex III.

3. Food additives authorised for use in food flavourings in Directive 95/2/EC and their conditions of use shall be entered in Part 4 of Annex III to this Regulation after a review of their compliance with Article 6 thereof. The measures relating to the entry of such additives in Annex III, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex III.

4. Specifications of the food additives covered under paragraphs 1 to 3 of this Article shall be adopted, in accordance with Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings], at the moment those food additives are entered in the Annexes in accordance with those paragraphs.

5. The measures relating to any appropriate transitional measures, which are designed to amend non-essential elements of this Regulation, *inter alia*, by supplementing it, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).



### Article 31

#### Transitional measures

Until the establishment of the Community lists of food additives as provided for in Article 30 is completed, the Annexes to Directives 94/35/EC, 94/36/EC and 95/2/EC shall be amended, where necessary, by measures, designed to amend non-essential elements of those Directives, adopted by the Commission in accordance with the regulatory procedure with scrutiny referred to in Article 28(4).

Foods placed on the market or labelled before 20 January 2010 which do not comply with Article 22(1)(i) and (4) may be marketed until their date of minimum durability or use-by-date.

Foods placed on the market or labelled before 20 July 2010 which do not comply with Article 24 may be marketed until their date of minimum durability or use-by-date.

### Article 32

#### Re-evaluation of approved food additives

1. Food additives which were permitted before 20 January 2009 shall be subject to a new risk assessment carried out by the Authority.
2. After consultation of the Authority, an evaluation programme for those additives shall be adopted by 20 January 2010, in accordance with the regulatory procedure referred to in Article 28(2). The evaluation programme shall be published in the *Official Journal of the European Union*.

### Article 33

#### Repeals

1. The following acts shall be repealed:
  - (a) Council Directive of 23 October 1962 on the approximation of the rules of the Member States concerning the colouring matters authorised for use in foodstuffs intended for human consumption;
  - (b) Directive 65/66/EEC;
  - (c) Directive 78/663/EEC;
  - (d) Directive 78/664/EEC;
  - (e) Directive 81/712/EEC;
  - (f) Directive 89/107/EEC;
  - (g) Directive 94/35/EC;
  - (h) Directive 94/36/EC;
  - (i) Directive 95/2/EC;
  - (j) Decision No 292/97/EC;
  - (k) Decision 2002/247/EC.

2. References to the repealed acts shall be construed as references to this Regulation.

*Article 34***Transitional provisions**

By way of derogation from Article 33, the following provisions shall continue to apply until the transfer under Article 30(1), (2) and (3) of this Regulation of food additives already permitted in Directives 94/35/EC, 94/36/EC and 95/2/EC has been completed:

- (a) Article 2(1), (2) and (4) of Directive 94/35/EC and the Annex thereto;
- (b) Article 2(1) to (6), (8), (9) and (10) of Directive 94/36/EC and Annexes I to V thereto;
- (c) Articles 2 and 4 of Directive 95/2/EC and Annexes I to VI thereto.

Notwithstanding point (c), the authorisations for E 1103 Invertase and E 1105 Lysozyme laid down in Directive 95/2/EC shall be repealed with effect from the date of application of the Community list on food enzymes in accordance with Article 17 of Regulation (EC) No 1332/2008 [on food enzymes].

*Article 35***Entry into force**

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

It shall apply from 20 January 2010.

However, Article 4(2) shall apply to Parts 2, 3 and 5 of Annex III from 1 January 2011 and Article 23(4) shall apply from 20 January 2011. Article 24 shall apply from 20 July 2010. Article 31 shall apply from 20 January 2009.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

*ANNEX I*

Functional classes of food additives in foods and of food additives in food additives and food enzymes

1. 'sweeteners' are substances used to impart a sweet taste to foods or in table-top sweeteners;
2. 'colours' are substances which add or restore colour in a food, and include natural constituents of foods and natural sources which are normally not consumed as foods as such and not normally used as characteristic ingredients of food. Preparations obtained from foods and other edible natural source materials obtained by physical and/or chemical extraction resulting in a selective extraction of the pigments relative to the nutritive or aromatic constituents are colours within the meaning of this Regulation;
3. 'preservatives' are substances which prolong the shelf-life of foods by protecting them against deterioration caused by micro-organisms and/or which protect against growth of pathogenic micro-organisms;
4. 'antioxidants' are substances which prolong the shelf-life of foods by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;
5. 'carriers' are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive or a flavouring, food enzyme, nutrient and/or other substance added for nutritional or physiological purposes to a food without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;
6. 'acids' are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;
7. 'acidity regulators' are substances which alter or control the acidity or alkalinity of a foodstuff;
8. 'anti-caking agents' are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;
9. 'anti-foaming agents' are substances which prevent or reduce foaming;
10. 'bulking agents' are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;
11. 'emulsifiers' are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;
12. 'emulsifying salts' are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;
13. 'firming agents' are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;
14. 'flavour enhancers' are substances which enhance the existing taste and/or odour of a foodstuff;
15. 'foaming agents' are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

**▼ B**

16. ‘gelling agents’ are substances which give a foodstuff texture through formation of a gel;
17. ‘glazing agents’ (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;
18. ‘humectants’ are substances which prevent foods from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;
19. ‘modified starches’ are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;
20. ‘packaging gases’ are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;
21. ‘propellants’ are gases other than air which expel a foodstuff from a container;
22. ‘raising agents’ are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;
23. ‘sequestrants’ are substances which form chemical complexes with metallic ions;

**▼ M86**

24. ‘stabilisers’ are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilisers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff, substances which stabilise, retain or intensify colour of a foodstuff and substances which increase the binding capacity of the food, including the formation of cross-links between proteins enabling the binding of food pieces into re-constituted food;

**▼ B**

25. ‘thickeners’ are substances which increase the viscosity of a foodstuff;
26. ‘flour treatment agents’ are substances, other than emulsifiers, which are added to flour or dough to improve its baking quality;

**▼ M25**

27. ‘contrast enhancers’ are substances which, when applied to the external surface of fruit or vegetables following depigmentation of predefined parts (e.g. by laser treatment), help to distinguish these parts from the remaining surface by imparting colour following interaction with certain components of the epidermis.

▼ M2*ANNEX II***Union list of food additives approved for use in foods and conditions of use****PART A****1. Introduction**

This Union list includes:

▼ M53

- the name of the food additive and its E-number; as an alternative more specific E-numbers and names listed in Commission Regulation (EU) No 231/2012 <sup>(1)</sup> may be used, excluding synonyms, if the named food additives have indeed been added to a certain food,

▼ M2

- the foods to which the food additive may be added,
- the conditions under which the food additive may be used,
- restrictions on the sale of the food additive directly to the final consumer.

**2. General provisions on listed food additives and conditions of use**▼ M53

1. Only the substances listed in Part B, as specified by Regulation (EU) No 231/2012, may be used as additives in foods, unless more specifically provided for in Part E.

▼ M2

2. Additives may only be used in the foods and under the conditions set out in Part E of this Annex.
3. In Part E of this Annex, foods are listed on the basis of food categories set out in Part D of this Annex and additives are grouped on the basis of definitions set out in Part C of this Annex.

▼ M7

4. Aluminium lakes prepared from all colours listed in Table 1 of Part B are authorised until 31 July 2014.

From 1 August 2014 only aluminium lakes prepared from the colours listed in Table 3 of this Part A are authorised and only in those food categories where provisions on maximum limits on aluminium coming from lakes are explicitly stated in Part E.

▼ M93

5. The colours E 123, E 127, E 160b(i), E 160b(ii), E 161g, E 173 and E 180 and mixtures thereof may not be sold directly to the consumer.

▼ M2

6. The substances listed under numbers E 407, E 407a and E 440 may be standardised with sugars, on condition that this is stated in addition to the number and designation.
7. When labelled ‘for food use’, nitrite may be sold only in a mixture with salt or a salt substitute.
8. The carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008, shall not apply to foods listed in Table 1, as regards food additives in general, and in Table 2, as regards food colours.

<sup>(1)</sup> Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council (OJ L 83, 22.3.2012, p. 1).

▼ **M2**

Table 1

**Foods in which the presence of an additive may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008**

▼ **M42**

1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008, excluding meat preparations as defined by Regulation (EC) No 853/2004
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▼ **M2**

2	Honey as defined in Council Directive 2001/110/EC <sup>(1)</sup>
3	Non-emulsified oils and fats of animal or vegetable origin
4	Butter
5	Unflavoured pasteurised and sterilised (including UHT) milk and unflavoured plain pasteurised cream (excluding reduced fat cream)
6	Unflavoured fermented milk products, not heat-treated after fermentation
7	Unflavoured buttermilk (excluding sterilised buttermilk)
8	Natural mineral water as defined in Directive 2009/54/EC of the European Parliament and of the Council <sup>(2)</sup> and spring water and all other bottled or packed waters
9	Coffee (excluding flavoured instant coffee) and coffee extracts
10	Unflavoured leaf tea
11	Sugars as defined in Council Directive 2001/111/EC <sup>(3)</sup>
12	Dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 2009/39/EC of the European Parliament and of the Council <sup>(4)</sup>
13	Foods for infants and young children as referred to in Regulation (EU) No 609/2013 <sup>(5)</sup> , including foods for special medical purposes for infants and young children

▼ **M61**▼ **M2**

<sup>(1)</sup> OJ L 10, 12.1.2002, p. 47.

<sup>(2)</sup> OJ L 164, 26.6.2009, p. 45.

<sup>(3)</sup> OJ L 10, 12.1.2002, p. 53.

<sup>(4)</sup> OJ L 124, 20.5.2009, p. 21.

► **M61** <sup>(5)</sup> Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009 (OJ L 181, 29.6.2013, p. 35). ◀

Table 2

**Foods in which the presence of a food colour may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008**

1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008
2	All bottled or packed waters
3	Milk, full fat, semi-skimmed and skimmed milk, pasteurised or sterilised (including UHT sterilisation) (unflavoured)

▼ **M2**

4	Chocolate milk
5	Fermented milk (unflavoured)
6	Preserved milks as mentioned in Council Directive 2001/114/EC <sup>(1)</sup> (unflavoured)
7	Buttermilk (unflavoured)
8	Cream and cream powder (unflavoured)
9	Oils and fats of animal or vegetable origin
10	Ripened and unripened cheese (unflavoured)
11	Butter from sheep and goats' milk
12	Eggs and egg products as defined in Regulation (EC) No 853/2004
13	Flour and other milled products and starches
14	Bread and similar products
15	Pasta and gnocchi
16	Sugar including all mono- and disaccharides
17	Tomato paste and canned and bottled tomatoes
18	Tomato-based sauces
19	Fruit juice and fruit nectar as mentioned in Council Directive 2001/112/EC <sup>(2)</sup> and vegetable juice and vegetable nectars
20	Fruit, vegetables (including potatoes) and mushrooms — canned, bottled or dried; processed fruit, vegetables (including potatoes) and mushrooms
21	Extra jam, extra jelly, and chestnut purée as mentioned in Council Directive 2001/113/EC <sup>(3)</sup> ; crème de pruneaux
22	Fish, molluscs and crustaceans, meat, poultry and game as well as their preparations, but not including prepared meals containing these ingredients
23	Cocoa products and chocolate components in chocolate products as mentioned in Directive 2000/36/EC of the European Parliament and of the Council <sup>(4)</sup>
24	Roasted coffee, tea, herbal and fruit infusions, chicory; extracts of tea and herbal and fruit infusions and of chicory; tea, herbal and fruit infusions and cereal preparations for infusions, as well as mixes and instant mixes of these products
25	Salt, salt substitutes, spices and mixtures of spices
26	Wine and other products covered by Council Regulation (EC) No 1234/2007 <sup>(5)</sup> , as listed in its Annex I, Part XII
27	Spirit drinks defined in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 of the European Parliament and of the Council <sup>(6)</sup> , spirits (preceded by the name of the fruit) obtained by maceration and distillation and London gin (Annex II paragraphs 16 and 22 of, respectively)  Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà as defined in Annex II, paragraphs 38, 39 and 43 of Regulation (EC) No 110/2008, respectively
28	Sangria, Clarea and Zurra as mentioned in Council Regulation (EEC) No 1601/91 <sup>(7)</sup>
29	Wine vinegar covered by Regulation (EC) No 1234/2007, as listed in its Annex I, Part XII
30	Foods for infants and young children as mentioned in Directive 2009/39/EC including foods for special medical purposes for infants and young children



▼ **M2**

31	Honey as defined in Directive 2001/110/EC
32	Malt and malt products

<sup>(1)</sup> OJ L 15, 17.1.2002, p. 19.

<sup>(2)</sup> OJ L 10, 12.1.2002, p. 58.

<sup>(3)</sup> OJ L 10, 12.1.2002, p. 67.

<sup>(4)</sup> OJ L 197, 3.8.2000, p. 19.

<sup>(5)</sup> OJ L 299, 16.11.2007, p. 1.

<sup>(6)</sup> OJ L 39, 13.2.2008, p. 16.

<sup>(7)</sup> OJ L 149, 14.6.1991, p. 1.

▼ **M7**

Table 3

**Colours which may be used in the form of lakes**

E-number	Name
E 100	Curcumin

▼ **M44**

E 101	Riboflavins
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▼ **M7**

E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S

▼ **M81**

E 120	Carminic acid, Carmine
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▼ **M7**

E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 141	Copper complexes of chlorophylls and chlorophyllins
E 142	Green S

▼ **M35**

E 151	Brilliant Black PN
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▼ **M7**

E 155	Brown HT
E 163	Anthocyanins
E 180	Litholrubine BK

▼ **M2**

## PART B

## LIST OF ALL ADDITIVES

## 1. Colours

E-number	Name
E 100	Curcumin
E 101	Riboflavins
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S
E 120	Carminic acid, Carmine
E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 140	Chlorophylls and chlorophyllins
E 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S
E 150a	Plain caramel (1)
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 151	Brilliant Black PN
E 153	Vegetable carbon
E 155	Brown HT
E 160a	Carotenes
E 160b(i)	Annatto bixin
E 160b(ii)	Annatto norbixin
E 160c	Paprika extract, capsanthin, capsorubin
E 160d	Lycopene
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein

▼ **M81**▼ **M2**▼ **M35**▼ **M2**▼ **M93**▼ **M2**

▼ **M2**

E-number	Name
E 161g	Canthaxanthin (*)
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides
E 173	Aluminium
E 174	Silver
E 175	Gold
E 180	Litholrubine BK

(<sup>1</sup>) The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).

(\*) Canthaxanthin is not authorised in the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10).

2. **Sweeteners**

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame K
E 951	Aspartame
E 952	Cyclamates
E 953	Isomalt
E 954	Saccharins
E 955	Sucralose
E 957	Thaumatococin
E 959	Neohesperidine DC

▼ **M5**

E 960	Steviol glycosides
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▼ **M2**

E 961	Neotame
E 962	Salt of aspartame-acesulfame

▼ **M14**

E 964	Polyglycitol syrup
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▼ **M2**

E 965	Maltitols
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▼ **M2**

E-number	Name
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

▼ **M39**

E 969	Advantame
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▼ **M2**

## 3. Additives other than colours and sweeteners

E-number	Name
E 170	Calcium carbonate

▼ **M25**

E 172	Iron oxides and hydroxides
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▼ **M2**

E 200	Sorbic acid
E 202	Potassium sorbate

▼ **M76**

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▼ **M2**

E 210	Benzoic acid <sup>(1)</sup>
E 211	Sodium benzoate <sup>(1)</sup>
E 212	Potassium benzoate <sup>(1)</sup>
E 213	Calcium benzoate <sup>(1)</sup>
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite
E 234	Nisin
E 235	Natamycin
E 239	Hexamethylene tetramine

▼ M2

E-number	Name
E 242	Dimethyl dicarbonate

▼ M41

E 243	Ethyl lauroyl arginate
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▼ M2

E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 260	Acetic acid

▼ M20

E 261	Potassium acetates (*)
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▼ M2

E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 310	Propyl gallate

▼ M82

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▼ M2

E 315	Erythorbic acid
E 316	Sodium erythorbate

▼ **M2**

E-number	Name
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)
E 321	Butylated hydroxytoluene (BHT)
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
E 332	Potassium citrates
E 333	Calcium citrates
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 350	Sodium malates
E 351	Potassium malate
E 352	Calcium malates
E 353	Metatartaric acid
E 354	Calcium tartrate
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate
E 363	Succinic acid
E 380	Triammonium citrate

▼ **M2**

E-number	Name
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)
E 392	Extracts of rosemary
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1, 2-diol alginate
E 406	Agar
E 407a	Processed eucheama seaweed
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Gum arabic (acacia gum)
E 415	Xanthan gum
E 416	Karaya gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol

▼ **M30**

E 423	Octenyl succinic acid modified gum arabic
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▼ **M2**

E 425	Konjac
E 426	Soybean hemicellulose
E 427	Cassia gum
E 431	Polyoxyethylene (40) stearate
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)
E 440	Pectins

▼ **M2**

E-number	Name
E 442	Ammonium phosphatides
E 444	Sucrose acetate isobutyrate
E 445	Glycerol esters of wood rosins
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates

▼ **M73**

E 456	Potassium polyaspartate
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▼ **M2**

E 459	Beta-cyclodextrin
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose

▼ **M80**

E 463a	Low-substituted hydroxypropyl cellulose (L-HPC)
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▼ **M2**

E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose

▼ **M35**

E 466	Sodium carboxy methyl cellulose, Cellulose gum
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▼ **M2**

E 468	Cross-linked sodium carboxy methyl cellulose, cross linked cellulose gum
E 469	Enzymatically hydrolysed carboxy methyl cellulose, Enzymatically hydrolysed cellulose gum
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono-and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides
E 475	Polyglycerol esters of fatty acids



▼ **M2**

E-number	Name
E 476	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate
E 483	Stearyl tartrate
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate

▼ **M28**

E 499	Stigmasterol-rich plant sterols
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▼ **M2**

E 500	Sodium carbonates
E 501	Potassium carbonates
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 517	Ammonium sulphate
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate
E 524	Sodium hydroxide

▼ **M2**

E-number	Name
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide

▼ **M57**

E 534	Iron tartrate
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▼ **M2**

E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Sodium aluminium phosphate acidic
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate

▼ **M7**

E 556	Calcium aluminium silicate <sup>(2)</sup>
E 558	Bentonite <sup>(3)</sup>
E 559	Aluminium silicate (Kaolin) <sup>(2)</sup>

▼ **M2**

E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 579	Ferrous gluconate
E 585	Ferrous lactate
E 586	4-Hexylresorcinol
E 620	Glutamic acid
E 621	Monosodium glutamate

▼ **M2**

E-number	Name
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate
E 629	Calcium guanylate
E 630	Inosinic acid
E 631	Disodium inosinate
E 632	Dipotassium inosinate
E 633	Calcium inosinate
E 634	Calcium 5'-ribonucleotides
E 635	Disodium 5'-ribonucleotides
E 640	Glycine and its sodium salt

▼ **M54**

E 641	L-leucine
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▼ **M2**

E 650	Zinc acetate
E 900	Dimethyl polysiloxane
E 901	Beeswax, white and yellow
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac
E 905	Microcrystalline wax
E 907	Hydrogenated poly-1-decene

▼ **M45**

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▼ **M2**

E 914	Oxidised polyethylene wax
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen

▼ **M2**

E-number	Name
E 942	Nitrous oxide
E 943a	Butane
E 943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
E 999	Quillaia extract
E 1103	Invertase
E 1105	Lysozyme
E 1200	Polydextrose
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone
E 1203	Polyvinyl alcohol (PVA)
E 1204	Pullulan
E 1205	Basic methacrylate copolymer

▼ **M29**

E 1206	Neutral methacrylate copolymer
E 1207	Anionic methacrylate copolymer

▼ **M37**

E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer
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▼ **M43**

E 1209	Polyvinyl alcohol-polyethylene glycol- <i>graft</i> -co-polymer
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▼ **M2**

E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch
E 1452	Starch aluminium octenyl succinate
E 1505	Triethyl citrate
E 1517	Glyceryl diacetate (diacetin)
E 1518	Glyceryl triacetate (triacetin)

▼ **M2**

E-number	Name
E 1519	Benzyl alcohol
E 1520	Propane-1, 2-diol (propylene glycol)
E 1521	Polyethylene glycol

(<sup>1</sup>) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

► **M7** (<sup>2</sup>) authorised until 31 January 2014.

(<sup>3</sup>) authorised until 31 May 2013. ◀

► **M20** (<sup>4</sup>) Period of application: From 6 February 2013. ◀

## PART C

## DEFINITIONS OF GROUPS OF ADDITIVES

(1) **Group I**

E-number	Name	Specific maximum level
E 170	Calcium carbonate	<i>quantum satis</i>
E 260	Acetic acid	<i>quantum satis</i>
E 261	Potassium acetates ( <sup>4</sup> )	<i>quantum satis</i>
E 262	Sodium acetates	<i>quantum satis</i>
E 263	Calcium acetate	<i>quantum satis</i>
E 270	Lactic acid	<i>quantum satis</i>
E 290	Carbon dioxide	<i>quantum satis</i>
E 296	Malic acid	<i>quantum satis</i>
E 300	Ascorbic acid	<i>quantum satis</i>
E 301	Sodium ascorbate	<i>quantum satis</i>
E 302	Calcium ascorbate	<i>quantum satis</i>
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>
E 306	Tocopherol-rich extract	<i>quantum satis</i>
E 307	Alpha-tocopherol	<i>quantum satis</i>
E 308	Gamma-tocopherol	<i>quantum satis</i>
E 309	Delta-tocopherol	<i>quantum satis</i>
E 322	Lecithins	<i>quantum satis</i>
E 325	Sodium lactate	<i>quantum satis</i>
E 326	Potassium lactate	<i>quantum satis</i>
E 327	Calcium lactate	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 331	Sodium citrates	<i>quantum satis</i>
E 332	Potassium citrates	<i>quantum satis</i>

▼ **M20**▼ **M2**

▼ **M2**

E-number	Name	Specific maximum level
E 333	Calcium citrates	<i>quantum satis</i>
E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>
E 335	Sodium tartrates	<i>quantum satis</i>
E 336	Potassium tartrates	<i>quantum satis</i>
E 337	Sodium potassium tartrate	<i>quantum satis</i>
E 350	Sodium malates	<i>quantum satis</i>
E 351	Potassium malate	<i>quantum satis</i>
E 352	Calcium malates	<i>quantum satis</i>
E 354	Calcium tartrate	<i>quantum satis</i>
E 380	Triammonium citrate	<i>quantum satis</i>
E 400	Alginic acid	<i>quantum satis</i> <sup>(1)</sup>
E 401	Sodium alginate	<i>quantum satis</i> <sup>(1)</sup>
E 402	Potassium alginate	<i>quantum satis</i> <sup>(1)</sup>
E 403	Ammonium alginate	<i>quantum satis</i> <sup>(1)</sup>
E 404	Calcium alginate	<i>quantum satis</i> <sup>(1)</sup>
E 406	Agar	<i>quantum satis</i> <sup>(1)</sup>
E 407	Carrageenan	<i>quantum satis</i> <sup>(1)</sup>
E 407a	Processed eucheima seaweed	<i>quantum satis</i> <sup>(1)</sup>
E 410	Locust bean gum	<i>quantum satis</i> <sup>(1)</sup> <sup>(2)</sup>
E 412	Guar gum	<i>quantum satis</i> <sup>(1)</sup> <sup>(2)</sup>
E 413	Tragacanth	<i>quantum satis</i> <sup>(1)</sup>
E 414	Gum arabic (Acacia gum)	<i>quantum satis</i> <sup>(1)</sup>
E 415	Xanthan gum	<i>quantum satis</i> <sup>(1)</sup> <sup>(2)</sup>
E 417	Tara gum	<i>quantum satis</i> <sup>(1)</sup> <sup>(2)</sup>
E 418	Gellan gum	<i>quantum satis</i> <sup>(1)</sup>
E 422	Glycerol	<i>quantum satis</i>

▼ **M53**

E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination <sup>(1)</sup> <sup>(2)</sup> <sup>(3)</sup>
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▼ **M89**

E 426	Soybean hemicellulose	<i>quantum satis</i>
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▼ **M2**

E 440	Pectins	<i>quantum satis</i> <sup>(1)</sup>
E 460	Cellulose	<i>quantum satis</i>
E 461	Methyl cellulose	<i>quantum satis</i>
E 462	Ethyl cellulose	<i>quantum satis</i>

▼ **M2**

E-number	Name	Specific maximum level
E 463	Hydroxypropyl cellulose	<i>quantum satis</i>
E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>
E 465	Ethyl methyl cellulose	<i>quantum satis</i>

▼ **M35**

E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>
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▼ **M2**

E 469	Enzymatically hydrolysed carboxy methyl cellulose	<i>quantum satis</i>
E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>
E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>
E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 500	Sodium carbonates	<i>quantum satis</i>
E 501	Potassium carbonates	<i>quantum satis</i>
E 503	Ammonium carbonates	<i>quantum satis</i>
E 504	Magnesium carbonates	<i>quantum satis</i>
E 507	Hydrochloric acid	<i>quantum satis</i>
E 508	Potassium chloride	<i>quantum satis</i>
E 509	Calcium chloride	<i>quantum satis</i>
E 511	Magnesium chloride	<i>quantum satis</i>
E 513	Sulphuric acid	<i>quantum satis</i>
E 514	Sodium sulphates	<i>quantum satis</i>
E 515	Potassium sulphates	<i>quantum satis</i>
E 516	Calcium sulphate	<i>quantum satis</i>

▼ **M2**

E-number	Name	Specific maximum level
E 524	Sodium hydroxide	<i>quantum satis</i>
E 525	Potassium hydroxide	<i>quantum satis</i>
E 526	Calcium hydroxide	<i>quantum satis</i>
E 527	Ammonium hydroxide	<i>quantum satis</i>
E 528	Magnesium hydroxide	<i>quantum satis</i>
E 529	Calcium oxide	<i>quantum satis</i>
E 530	Magnesium oxide	<i>quantum satis</i>
E 570	Fatty acids	<i>quantum satis</i>
E 574	Gluconic acid	<i>quantum satis</i>
E 575	glucono-delta-lactone	<i>quantum satis</i>
E 576	Sodium gluconate	<i>quantum satis</i>
E 577	Potassium gluconate	<i>quantum satis</i>
E 578	Calcium gluconate	<i>quantum satis</i>
E 640	Glycine and its sodium salt	<i>quantum satis</i>
E 920	L-cysteine	<i>quantum satis</i>
E 938	Argon	<i>quantum satis</i>
E 939	Helium	<i>quantum satis</i>
E 941	Nitrogen	<i>quantum satis</i>
E 942	Nitrous oxide	<i>quantum satis</i>
E 948	Oxygen	<i>quantum satis</i>
E 949	Hydrogen	<i>quantum satis</i>
E 1103	Invertase	<i>quantum satis</i>
E 1200	Polydextrose	<i>quantum satis</i>
E 1404	Oxidised starch	<i>quantum satis</i>
E 1410	Monostarch phosphate	<i>quantum satis</i>
E 1412	Distarch phosphate	<i>quantum satis</i>
E 1413	Phosphated distarch phosphate	<i>quantum satis</i>
E 1414	Acetylated distarch phosphate	<i>quantum satis</i>
E 1420	Acetylated starch	<i>quantum satis</i>
E 1422	Acetylated distarch adipate	<i>quantum satis</i>



▼ **M2**

E-number	Name	Specific maximum level
E 1440	Hydroxy propyl starch	<i>quantum satis</i>
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>
E 1451	Acetylated oxidised starch	<i>quantum satis</i>
E 620	Glutamic acid	10 g/kg, individually or in combination, expressed as glutamic acid
E 621	Monosodium glutamate	
E 622	Monopotassium glutamate	
E 623	Calcium diglutamate	
E 624	Monoammonium glutamate	
E 625	Magnesium diglutamate	
E 626	Guanylic acid	500 mg/kg, individually or in combination, expressed as guanylic acid
E 627	Disodium guanylate	
E 628	Dipotassium guanylate	
E 629	Calcium guanylate	
E 630	Inosinic acid	
E 631	Disodium inosinate	
E 632	Dipotassium inosinate	
E 633	Calcium inosinate	
E 634	Calcium 5'-ribonucleotides	
E 635	Disodium 5'-ribonucleotides	
E 420	Sorbitols	<i>Quantum satis</i> (for purpose other than sweetening)
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitols	
E 966	Lactitol	
E 967	Xylitol	
E 968	Erythritol	

(1) May not be used in jelly mini-cups.

(2) May not be used to produce dehydrated foods intended to rehydrate on ingestion.

(3) May not be used in jelly confectionery.

► **M20** (4) Period of application: From 6 February 2013. ◀

▼ **M2**(2) **Group II: Food colours authorised at *quantum satis***

E-number	Name
E 101	Riboflavins
E 140	Chlorophylls, Chlorophyllins
E 141	Copper complexes of chlorophylls and chlorophyllins
E 150a	Plain caramel
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 153	Vegetable carbon
E 160a	Carotenes
E 160c	Paprika extract, capsanthin, capsorubin
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides

(3) **Group III: Food colours with combined maximum limit**

E-number	Name
E 100	Curcumin
E 102	Tartrazine
E 120	Carminic acid, Carmine
E 122	Azorubine, Carmoisine
E 129	Allura red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 142	Green S
E 151	Brilliant Black PN

▼ **M6**▼ **M81**▼ **M2**▼ **M6**▼ **M2**▼ **M35**

▼ **M2**

E-number	Name
E 155	Brown HT
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein

(4) **Group IV: Polyols**

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

(5) **Other additives that may be regulated combined**▼ **M76**

(a) E 200 – 202: Sorbic acid – potassium sorbate (SA)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate

▼ **M2**

(b) E 210–213: Benzoic acid — benzoates (BA)

E-number	Name
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

(c) E 200–213: Sorbic acid — sorbates; Benzoic acid — benzoates (SA + BA)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate

▼ **M76**


▼ **M2**

E 210	Benzoic acid
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▼ **M2**

E-number	Name
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

- (d) E 200–219: Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates (SA + BA + PHB)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate

▼ **M76**▼ **M2**

E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

▼ **M76**

- (e) E 200 – 202; 214 – 219: Sorbic acid – potassium sorbate; p-hydroxybenzoates (SA + PHB)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

▼ **M2**

- (f) E 214–219: p-hydroxybenzoates (PHB)

E-number	Name
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

▼ **M2**

## (g) E 220–228: Sulphur dioxide — sulphites

E-number	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

## (h) E 249–250: Nitrites

E-number	Name
E 249	Potassium nitrite
E 250	Sodium nitrite

## (i) E 251–252: Nitrates

E-number	Name
E 251	Sodium nitrate
E 252	Potassium nitrate

## (j) E 280–283: Propionic acid — propionates

E-number	Name
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate

▼ **M82**

## (k) E 310–320: Propyl gallate, TBHQ and BHA

E-number	Name
E 310	Propyl gallate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)

▼ **M2**

- (l) E 338–341, E 343 and E 450 — 452: Phosphoric acid — phosphates — di-, tri- and polyphosphates

▼ **M38**

E-number	Name
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 450	Diphosphates <sup>(1)</sup>
E451	Triphosphates
E 452	Polyphosphates
<sup>(1)</sup> E 450 (ix) is not included	

▼ **M2**

- (m) E 355–357: Adipic acid — adipates

E-number	Name
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate

- (n) E 432–436: Polysorbates

E-number	Name
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)

- (o) E 473–474: Sucrose esters of fatty acids, Sucroglycerides

E-number	Name
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides

- (p) E 481–482: Stearoyl-2-lactylates

E-number	Name
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate

▼ **M2**

(q) E 491–495: Sorbitan esters

E-number	Name
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate

(r) E 520–523: Aluminium sulphates

E-number	Name
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate

▼ **M7**(s.1.) E 551 – 559: Silicon dioxide – silicates <sup>(1)</sup>

E-number	Name
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
E 556	Calcium aluminium silicate
E 559	Aluminium silicate (Kaolin)

(s.2.) E 551 – 553: Silicon dioxide – silicates <sup>(2)</sup>

E-number	Name
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc

▼ **M2**

(t) E 620–625: Glutamic acid — glutamates

E-number	Name
E 620	Glutamic acid
E 621	Monosodium glutamate

<sup>(1)</sup> applicable until 31 January 2014.<sup>(2)</sup> applicable from 1 February 2014.

▼ **M2**

E-number	Name
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate

## (u) E 626–635: Ribonucleotides

E-number	Name
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate
E 629	Calcium guanylate
E 630	Inosinic acid
E 631	Disodium inosinate
E 632	Dipotassium inosinate
E 633	Calcium inosinate
E 634	Calcium 5'-ribonucleotides
E 635	Disodium 5'-ribonucleotides

## PART D

**FOOD CATEGORIES**

Number	Name
<b>0.</b>	<b>All categories of foods</b>
<b>01.</b>	<b>Dairy products and analogues</b>
01.1	Unflavoured pasteurised and sterilised (including UHT) milk
01.2	Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation
01.3	Unflavoured fermented milk products, heat-treated after fermentation
01.4	Flavoured fermented milk products including heat-treated products
01.5	Dehydrated milk as defined by Directive 2001/114/EC
01.6	Cream and cream powder
01.6.1	Unflavoured pasteurised cream (excluding reduced fat creams)



▼ **M2**

Number	Name
01.6.2	Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %
01.6.3	Other creams
01.7	Cheese and cheese products
01.7.1	Unripened cheese excluding products falling in category 16
01.7.2	Ripened cheese
01.7.3	Edible cheese rind
01.7.4	Whey cheese
01.7.5	Processed cheese
01.7.6	Cheese products (excluding products falling in category 16)
01.8	Dairy analogues, including beverage whiteners

▼ **M65**

01.9	Edible caseinates
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▼ **M2**

<b>02.</b>	<b>Fats and oils and fat and oil emulsions</b>
02.1	Fats and oils essentially free from water (excluding anhydrous milkfat)
02.2	Fat and oil emulsions mainly of type water-in-oil
02.2.1	Butter and concentrated butter and butter oil and anhydrous milkfat
02.2.2	Other fat and oil emulsions including spreads as defined by Regulation (EC) No 1234/2007 and liquid emulsions
02.3	Vegetable oil pan spray
<b>03.</b>	<b>Edible ices</b>
<b>04.</b>	<b>Fruit and vegetables</b>
04.1	Unprocessed fruit and vegetables
04.1.1	Entire fresh fruit and vegetables
04.1.2	Peeled, cut and shredded fruit and vegetables
04.1.3	Frozen fruit and vegetables
04.2	Processed fruit and vegetables
04.2.1	Dried fruit and vegetables
04.2.2	Fruit and vegetables in vinegar, oil, or brine
04.2.3	Canned or bottled fruit and vegetables
04.2.4	Fruit and vegetable preparations, excluding products covered by 5.4
04.2.4.1	Fruit and vegetable preparations excluding compote

▼ **M2**

Number	Name
04.2.4.2	Compote, excluding products covered by category 16
04.2.5	Jam, jellies and marmalades and similar products
04.2.5.1	Extra jam and extra jelly as defined by Directive 2001/113/EC
04.2.5.2	Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC
04.2.5.3	Other similar fruit or vegetable spreads
04.2.5.4	Nut butters and nut spreads
04.2.6	Processed potato products
<b>05.</b>	<b>Confectionery</b>
05.1	Cocoa and chocolate products as covered by Directive 2000/36/EC
05.2	Other confectionery including breath refreshing microsweets
05.3	Chewing gum
05.4	Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4
<b>06.</b>	<b>Cereals and cereal products</b>
06.1	Whole, broken, or flaked grain
06.2	Flours and other milled products and starches
06.2.1	Flours
06.2.2	Starches
06.3	Breakfast cereals
06.4	Pasta
06.4.1	Fresh pasta
06.4.2	Dry pasta
06.4.3	Fresh pre-cooked pasta
06.4.4	Potato gnocchi
06.4.5	Fillings of stuffed pasta (ravioli and similar)
06.5	Noodles
06.6	Batters
06.7	Pre-cooked or processed cereals
<b>07.</b>	<b>Bakery wares</b>
07.1	Bread and rolls
07.1.1	Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt

▼ **M2**

Number	Name
07.1.2	Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek
07.2	Fine bakery wares

▼ **M42**

<b>08.</b>	<b>Meat</b>
08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004
08.2	Meat preparations as defined by Regulation (EC) No 853/2004
08.3	Meat products
08.3.1	Non-heat-treated meat products
08.3.2	Heat-treated meat products
08.3.3	Casings and coatings and decorations for meat
08.3.4	Traditionally cured meat products with specific provisions concerning nitrites and nitrates
08.3.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
08.3.4.2	Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation)
08.3.4.3	Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)

▼ **M2**

<b>09.</b>	<b>Fish and fisheries products</b>
09.1	Unprocessed fish and fisheries products
09.1.1	Unprocessed fish
09.1.2	Unprocessed molluscs and crustaceans
09.2	Processed fish and fishery products including mollusks and crustaceans
09.3	Fish roe
<b>10.</b>	<b>Eggs and egg products</b>
10.1	Unprocessed eggs
10.2	Processed eggs and egg products
<b>11.</b>	<b>Sugars, syrups, honey and table-top sweeteners</b>
11.1	Sugars and syrups as defined by Directive 2001/111/EC
11.2	Other sugars and syrups
11.3	Honey as defined in Directive 2001/110/EC

▼ **M2**

Number	Name
11.4	Table-top sweeteners
11.4.1	Table-top sweeteners in liquid form
11.4.2	Table-top sweeteners in powder form
11.4.3	Table-top sweeteners in tablets
<b>12.</b>	<b>Salts, spices, soups, sauces, salads and protein products</b>
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices, seasonings
12.2.1	Herbs and spices
12.2.2	Seasonings and condiments

▼ **M60**

12.3	Vinegars and diluted acetic acid (diluted with water to 4-30 % by volume)
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▼ **M2**

12.4	Mustard
12.5	Soups and broths
12.6	Sauces
12.7	Salads and savoury based sandwich spreads
12.8	Yeast and yeast products
12.9	Protein products, excluding products covered in category 1.8
<b>13.</b>	<b>Foods intended for particular nutritional uses as defined by Directive 2009/39/EC</b>
13.1	Foods for infants and young children
13.1.1	Infant formulae as defined by Commission Directive 2006/141/EC <sup>(1)</sup>
13.1.2	Follow-on formulae as defined by Directive 2006/141/EC
13.1.3	Processed cereal-based foods and baby foods for infants and young children as defined by Commission Directive 2006/125/EC <sup>(2)</sup>
13.1.4	Other foods for young children
13.1.5	Dietary foods for infants and young children for special medical purposes as defined by Commission Directive 1999/21/EC <sup>(3)</sup> and special formulae for infants
13.1.5.1	Dietary foods for infants for special medical purposes and special formulae for infants
13.1.5.2	Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC
13.2	Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5)

▼ **M2**

Number	Name
13.3	Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)
13.4	Foods suitable for people intolerant to gluten as defined by Commission Regulation (EC) No 41/2009 <sup>(4)</sup>
<b>14.</b>	<b>Beverages</b>
14.1	Non-alcoholic beverages
14.1.1	Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters
14.1.2	Fruit juices as defined by Directive 2001/112/EC and vegetable juices
14.1.3	Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products
14.1.4	Flavoured drinks
14.1.5	Coffee, tea, herbal and fruit infusions, chicory; tea, herbal and fruit infusions and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products
14.1.5.1	Coffee, coffee extracts
14.1.5.2	Other
14.2	Alcoholic beverages, including alcohol-free and low-alcohol counterparts
14.2.1	Beer and malt beverages
14.2.2	Wine and other products defined by Regulation (EEC) No 1234/2007, and alcohol-free counterparts
14.2.3	Cider and perry
14.2.4	Fruit wine and made wine
14.2.5	Mead
14.2.6	Spirit drinks as defined in Regulation (EC) No 110/2008
14.2.7	Aromatised wine-based products as defined by Regulation (EEC) No 1601/91
14.2.7.1	Aromatised wines
14.2.7.2	Aromatised wine-based drinks
14.2.7.3	Aromatised wine-product cocktails
14.2.8	Other alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol
<b>15.</b>	<b>Ready-to-eat savouries and snacks</b>
15.1	Potato-, cereal-, flour- or starch-based snacks
15.2	Processed nuts

▼ **M2**

Number	Name
<b>16.</b>	<b>Desserts excluding products covered in categories 1, 3 and 4</b>

▼ **M83**

<b>17.</b>	<b>Food supplements as defined in Directive 2002/46/EC</b>
17.1	Food supplements supplied in a solid form, excluding food supplements for infants and young children
17.2	Food supplements supplied in a liquid form, excluding food supplements for infants and young children

▼ **M2**

<b>18.</b>	<b>Processed foods not covered by categories 1 to 17, excluding foods for infants and young children</b>
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<sup>(1)</sup> OJ L 401, 30.12.2006, p. 1.

<sup>(2)</sup> OJ L 339, 6.12.2006, p. 16.

<sup>(3)</sup> OJ L 91, 7.4.1999, p. 29.

<sup>(4)</sup> OJ L 16, 21.1.2009, p. 3.

▼ M2

## PART E

## AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M61</u>  0	<b>Food additives permitted in all categories of foods excluding foods for infants and young children, except where specifically provided for</b>				
	E 290	Carbon dioxide	<i>quantum satis</i>		may be used in foods for infants and young children
	E 938	Argon	<i>quantum satis</i>		may be used in foods for infants and young children
	E 939	Helium	<i>quantum satis</i>		may be used in foods for infants and young children
	E 941	Nitrogen	<i>quantum satis</i>		may be used in foods for infants and young children
	E 942	Nitrous oxide	<i>quantum satis</i>		may be used in foods for infants and young children
	E 948	Oxygen	<i>quantum satis</i>		may be used in foods for infants and young children
	E 949	Hydrogen	<i>quantum satis</i>		may be used in foods for infants and young children
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4) (57)	only foods in dried powdered form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in Table 1 of Part A of this Annex
	E 551-559	Silicon dioxide – silicates	10 000	(1) (57)	only foods in dried powdered form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in table 1 of Part A of this Annex  Period of application: until 31 January 2014

▼ M7

▼ M7▼ M61▼ M7▼ M61▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M61</u>	E 551-553	Silicon dioxide – silicates	10 000	(1) (57)	only foods in dried powdered form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in Table 1 of Part A of this Annex
	E 459	Beta-cyclodextrin	<i>quantum satis</i>		only foods in tablet and coated tablet form, excluding the foods listed in Table 1 of Part A of this Annex
	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	only foods in tablet and coated tablet form, excluding the foods listed in Table 1 of Part A of this Annex
▼ <u>M2</u>	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(57): The maximum level shall apply unless a different maximum level is specified in points 01 to 18 of this Annex in relation to individual foods or categories of foods				
01	<b>Dairy products and analogues</b>				
01.1	<b>Unflavoured pasteurised and sterilised (including UHT) milk</b>				
	E 331	Sodium citrates	4 000		only UHT goat milk



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only sterilised and UHT milk
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			

**01.2 Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation****01.3 Unflavoured fermented milk products, heat-treated after fermentation**▼ M76▼ M2

Group I	Additives				
E 200 – 202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only curdled milk	
	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				

**01.4 Flavoured fermented milk products including heat-treated products**▼ M7

Group I	Additives				
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			Period of application: until 31 July 2014
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(74)		Period of application: from 1 August 2014
Group III	Colours with combined maximum limit	150			Period of application: until 31 July 2014
Group III	Colours with combined maximum limit	150	(74)		Period of application: from 1 August 2014

▼ M2▼ M6▼ M93▼ M2▼ M76▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced products or with no added sugar
	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)	
	E 124	Ponceau 4R, Cochineal Red A	5	(61)	
	E 160b(i)	Annatto bixin	15	(94)	
	E 160b(ii)	Annatto norbixin	4	(94)	
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	300	(1) (2)	only non-heat-treated dairy based desserts
	E 297	Fumaric acid	4 000		only fruit-flavoured desserts
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 355-357	Adipic acid — adipates	1 000		only fruit-flavoured desserts
	E 363	Succinic acid	6 000		
	E 416	Karaya gum	6 000		
	E 427	Cassia gum	2 500		
	E 432-436	Polysorbates	1 000		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
	E 475	Polyglycerol esters of fatty acids	2 000		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	5 000		
	E 483	Stearyl tartrate	5 000		
	E 491-495	Sorbitan esters	5 000		
	E 950	Acesulfame K	350		only energy-reduced products or with no added sugar
	E 951	Aspartame	1 000		only energy-reduced products or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced products or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced products or with no added sugar
	E 955	Sucralose	400		only energy-reduced products or with no added sugar
	E 957	Thaumatococin	5		only as flavour enhancer
	E 959	Neohesperidine DC	50		only energy-reduced products or with no added sugar
	E 960	Steviol glycosides	100	(60)	only energy-reduced products or with no added sugar
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced products or with no added sugar

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	32		only energy-reduced products or with no added sugar
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced products or with no added sugar
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M7</u>		(74): Maximum limit for aluminium coming from all aluminium lakes 15 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M93</u>		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
01.5	<b>Dehydrated milk as defined by Directive 2001/114/EC</b>				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except unflavoured products
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1)	only milk powder for vending machines
	E 322	Lecithins	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only partly dehydrated milk with less than 28 % solids
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 500	(1) (4)	only partly dehydrated milk with more than 28 % solids
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 500	(1) (4)	only dried milk and dried skimmed milk
	E 392	Extracts of rosemary	200	(41) (46)	only milk powder for vending machines
	E 392	Extracts of rosemary	30	(46)	only dried milk for manufacturing of ice cream
	E 407	Carrageenan	<i>quantum satis</i>		
	E 500(ii)	Sodium hydrogen carbonate	<i>quantum satis</i>		
	E 501(ii)	Potassium hydrogen carbonate	<i>quantum satis</i>		

▼ M82▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 509	Calcium chloride	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
01.6	Cream and cream powder				
01.6.1	Unflavoured pasteurised cream (excluding reduced fat creams)				
	E 401	Sodium alginate	<i>quantum satis</i>		
	E 402	Potassium alginate	<i>quantum satis</i>		
	E 407	Carrageenan	<i>quantum satis</i>		
	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
01.6.2	Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %				
	E 406	Agar	<i>quantum satis</i>		
	E 407	Carrageenan	<i>quantum satis</i>		
	E 410	Locust bean gum	<i>quantum satis</i>		
	E 412	Guar gum	<i>quantum satis</i>		

▼ M35▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M35</u>  ▼ <u>M2</u>	E 415	Xanthan gum	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
	E 460	Cellulose	<i>quantum satis</i>		
	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 1404	Oxidised starch	<i>quantum satis</i>		
	E 1410	Monostarch phosphate	<i>quantum satis</i>		
	E 1412	Distarch phosphate	<i>quantum satis</i>		
	E 1413	Phosphated distarch phosphate	<i>quantum satis</i>		
	E 1414	Acetylated distarch phosphate	<i>quantum satis</i>		
	E 1420	Acetylated starch	<i>quantum satis</i>		
	E 1422	Acetylated distarch adipate	<i>quantum satis</i>		
	E 1440	Hydroxy propyl starch	<i>quantum satis</i>		
	E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>		
	E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>		
	E 1451	Acetylated oxidised starch	<i>quantum satis</i>		
01.6.3	<b>Other creams</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured creams
	Group III	Colours with combined maximum limit	150		only flavoured creams

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 104	Quinoline Yellow	10	(61)	Only flavoured creams	
	E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)	Only flavoured creams	
	E 124	Ponceau 4R, Cochineal Red A	5	(61)	Only flavoured creams	
	E 234	Nisin	10		only <i>clotted cream</i>	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only sterilised, pasteurised, UHT cream and whipped cream	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only sterilised cream and sterilised cream with reduced fat content	
		(1): The additives may be added individually or in combination				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III				
01.7	Cheese and cheese products					
01.7.1	Unripened cheese excluding products falling in category 16					
	Group I	Additives			except <i>mozzarella</i>	
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured unripened cheese	
	Group III	Colours with combined maximum limit	150		only flavoured unripened cheese	
	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)		



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 234	Nisin	10		only <i>mascarpone</i>	
	E 260	Acetic acid	<i>quantum satis</i>		only <i>mozzarella</i>	
	E 270	Lactic acid	<i>quantum satis</i>		only <i>mozzarella</i>	
	E 330	Citric acid	<i>quantum satis</i>		only <i>mozzarella</i>	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	except <i>mozzarella</i>	
	E 460(ii)	Powdered cellulose	<i>quantum satis</i>		only grated and sliced <i>mozzarella</i>	
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		only <i>mozzarella</i>	
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
01.7.2	Ripened cheese					
	E 1105	Lysozyme	<i>quantum satis</i>			
	► <b><u>M81</u></b> E 120	Carminic acid, Carmine ◀	125	(83)	only red marbled cheese and red pesto cheese	
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only <i>sage Derby cheese</i>	
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only sage Derby cheese, green and red pesto cheese, wasabi cheese and green marbled herb cheese	
	E 153	Vegetable carbon	<i>quantum satis</i>		only <i>morbier cheese</i>	
	E 160a	Carotenes	<i>quantum satis</i>		only ripened orange, yellow and broken-white cheese	

▼ M2▼ M93▼ M49▼ M2▼ M76▼ M2▼ M53▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160b(i)	Annatto bixin	15	(94)	only ripened orange, yellow and broken-white cheese and red and green pesto cheese
	E 160b(ii)	Annatto norbixin	15	(94)	only ripened orange, yellow and broken-white cheese and red and green pesto cheese
	E 160b(ii)	Annatto norbixin	50		only <i>red Leicester</i> cheese
	E 160b(ii)	Annatto norbixin	35		only Mimolette cheese
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only ripened orange, yellow and broken-white cheese and red pesto cheese
	E 163	Anthocyanins	<i>quantum satis</i>		only red marbled cheese
	E 170	Calcium carbonate	<i>quantum satis</i>		
	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only cheese, pre-packed, sliced and cut; layered cheese and cheese with added foods
	E 200-202	Sorbic acid – potassium sorbate	<i>quantum satis</i>		only ripened products surface treatment
	E 234	Nisin	12,5	(29)	
	E 235	Natamycin	1 mg/dm <sup>2</sup> surface (not present at a depth of 5 mm)		only for the external treatment of uncut hard, semi-hard and semi-soft cheese
	E 239	Hexamethylene tetramine	25 mg/kg residual amount, expressed as formaldehyde		only Provolone cheese
	E 251-252	Nitrates	150	(30)	only hard, semi-hard and semi-soft cheese

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 280-283	Propionic acid — propionates	<i>quantum satis</i>		surface treatment only
	E 460	Powdered cellulose	<i>quantum satis</i>		only sliced and grated ripened cheese
	E 500(ii)	Sodium hydrogen carbonate	<i>quantum satis</i>		only sour milk cheese
	E 504	Magnesium carbonates	<i>quantum satis</i>		
	E 509	Calcium chloride	<i>quantum satis</i>		

▼ M7

E 551-559	Silicon dioxide – silicates	10 000	(1)	only sliced or grated cheese hard and semi-hard cheese Period of application: until 31 January 2014
E 551-553	Silicon dioxide – silicates	10 000	(1)	only sliced or grated cheese hard and semi-hard cheese Period of application: from 1 February 2014

▼ M2

E 575	Glucono-delta-lactone	<i>quantum satis</i>		
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(1): The additives may be added individually or in combination

(2): The maximum level is applicable to the sum and the levels are expressed as the free acid

▼ M53▼ M2

(29): This substance may be present naturally in certain cheeses as a result of fermentation processes

(30): In the cheese milk or equivalent level if added after removal of whey and addition of water

▼ M44

(83): Maximum limit for aluminium coming from aluminium lakes of ► M81 E 120 carminic acid, carmine ◀ 3,2 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M93

(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
01.7.3	<b>Edible cheese rind</b>				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	<i>quantum satis</i>	(67)	Period of application: from 1 August 2014
	E 104	Quinoline Yellow	10	(62)	
	E 160d	Lycopene	30		
	E 180	Litholrubine BK	<i>quantum satis</i>		Period of application: until 31 July 2014
	E 180	Litholrubine BK	<i>quantum satis</i>	(67)	Period of application: from 1 August 2014
	E 160b(i)	Annatto bixin	20	(94)	
	E 160b(ii)	Annatto norbixin	20	(94)	
		(62): The total quantity of E 104 and the colours in Group III shall not exceed the maximum listed for Group III			
		(67): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ and E 180 litholrubine BK 10 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of this Regulation, that limit shall apply from 1 February 2013			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			

▼ M7▼ M6▼ M2▼ M7▼ M93▼ M6▼ M53▼ M93

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
01.7.4	Whey cheese				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only cheese, pre-packed, sliced; layered cheese and cheese with added foods
	E 251-252	Nitrates	150	(30)	only cheese milk of hard, semi-hard and semi-soft cheese
	E 260	Acetic acid	<i>quantum satis</i>		
	E 270	Lactic acid	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 460(ii)	Powdered cellulose	<i>quantum satis</i>		only grated and sliced cheese
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid.			
		(30): In the cheese milk or equivalent level if added after removal of whey and addition of water			
01.7.5	Processed cheese				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured processed cheese
	E 100	Curcumin	100	(33)	only flavoured processed cheese
	E 102	Tartrazine	100	(33)	only flavoured processed cheese
	_____				
	► <b>M81</b> E 120	Carminic acid, Carmine ◀	100	(33)	only flavoured processed cheese Period of application: until 31 July 2014

▼ **M76**▼ **M2**▼ **M6**▼ **M7**

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(33) (66)	only flavoured processed cheese Period of application: from 1 August 2014
▼ <u>M2</u>	E 122	Azorubine, Carmoisine	100	(33)	only flavoured processed cheese
▼ <u>M6</u>	_____				
▼ <u>M2</u>	E 160e	Beta-apo-8'-carotenal (C 30)	100	(33)	only flavoured processed cheese
	E 161b	Lutein	100	(33)	only flavoured processed cheese
	E 160d	Lycopene	5		only flavoured processed cheese
	E 160a	Carotenes	<i>quantum satis</i>		
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		
▼ <u>M93</u>	E 160b(i)	Annatto bixin	15	(94)	
	E 160b(ii)	Annatto norbixin	8	(94)	
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	
▼ <u>M2</u>	E 234	Nisin	12,5	(29)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 427	Cassia gum	2 500			
	E 551-559	Silicon dioxide – silicates	10 000	(1)	Period of application: until 31 January 2014	
	E 551-553	Silicon dioxide – silicates	10 000	(1)	Period of application: from 1 February 2014	
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(29): This substance may be present naturally in certain cheeses as a result of fermentation processes				
		(33): Maximum individually or for the combination of E 100, E 102, E 120, E 122, E 160e and E 161b				
		(66): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of this Regulation, that limit shall apply from 1 February 2013				
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.				
01.7.6	Cheese products (excluding products falling in category 16)					
	Group I	Additives				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured unripened products	
	Group III	Colours with combined maximum limit	100		only flavoured unripened products	
	E 1105	Lysozyme	<i>quantum satis</i>		only ripened products	
	► <b>M81</b> E 120	Carminic acid, Carmine ◀	125		only red marbled products	

▼ M2▼ M93▼ M2▼ M76▼ M2▼ M53▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160a	Carotenes	<i>quantum satis</i>		only ripened orange, yellow and broken-white products
	E 160b(ii)	Annatto norbixin	8		only ripened orange, yellow and broken-white products
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only ripened orange, yellow and broken-white products
	E 163	Anthocyanins	<i>quantum satis</i>		only red marbled products
	E 170	Calcium carbonate	<i>quantum satis</i>		only ripened products
	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only unripened products; ripened products, pre-packed, sliced; layered ripened products and ripened products with added foods
	E 200-202	Sorbic acid – potassium sorbate	<i>quantum satis</i>		only ripened products surface treatment
	E 234	Nisin	12,5	(29)	only ripened and processed products
	E 235	Natamycin	1 mg/dm <sup>2</sup> surface (not present at a depth of 5 mm)		only for the external treatment of uncut hard, semi-hard and semi-soft products
	E 251-252	Nitrates	150	(30)	only hard, semi-hard and semi-soft ripened products
	E 280-283	Propionic acid — propionates	<i>quantum satis</i>		only ripened products surface treatment
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only unripened products
	E 460	Powdered cellulose	<i>quantum satis</i>		only grated and sliced ripened products and unripened products
	E 504	Magnesium carbonates	<i>quantum satis</i>		only ripened products



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 509	Calcium chloride	<i>quantum satis</i>		only ripened products	
	E 551-559	Silicon dioxide, calcium silicate, magnesium silicate, talc	10 000	(1)	only sliced or grated hard and semi-hard products Period of application: until 31 January 2014	
	E 551-553	Silicon dioxide – silicates	10 000	(1)	only sliced or grated hard and semi-hard products Period of application: from 1 February 2014	
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		only ripened products	
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(29): This substance may be present naturally in certain products as a result of fermentation processes				
		(30): In the cheese milk or equivalent level if added after removal of whey and addition of water				
	01.8	Dairy analogues, including beverage whiteners				
		Group I	Additives			
Group II		Colours at <i>quantum satis</i>	<i>quantum satis</i>			
E 200-202		Sorbic acid – potassium sorbate	2 000	(1) (2)	only analogues of cheese based on protein	
E 200-202		Sorbic acid – potassium sorbate	<i>quantum satis</i>	(1) (2)	only cheese analogues (surface treatment only)	

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	150	(30)	only dairy-based cheese analogue
	E 280-283	Propionic acid — propionates	<i>quantum satis</i>		only cheese analogues (surface treatment only)
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only whipped cream analogues
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only processed cheese analogues
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	only beverage whiteners
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	50 000	(1) (4)	only beverage whiteners for vending machines
	E 432-436	Polysorbates	5 000	(1)	only milk and cream analogues
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only cream analogues
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	20 000	(1)	only beverage whiteners
	E 475	Polyglycerol esters of fatty acids	5 000		only milk and cream analogues
	E 475	Polyglycerol esters of fatty acids	500		only beverage whiteners

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 477	Propane-1,2-diol esters of fatty acids	1 000		only beverage whiteners
	E 477	Propane-1,2-diol esters of fatty acids	5 000		only milk and cream analogues
	E 481-482	Stearoyl-2-lactylates	3 000	(1)	only beverage whiteners
	E 491-495	Sorbitan esters	5 000	(1)	only milk and cream analogues; beverage whiteners

▼ M7

	E 551-559	Silicon dioxide – silicates	10 000	(1)	only sliced or grated cheese analogues and processed cheese analogue;beverage whiteners Period of application: Until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000	(1)	only sliced or grated cheese analogues and processed cheese analogue; beverage whiteners Period of application: from 1 February 2014

▼ M2

	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(30): In the cheese milk or equivalent level if added after removal of whey and addition of water				

▼ M65

01.9

**Edible caseinates**

E 170	Calcium carbonate	<i>quantum satis</i>		
E 331	Sodium citrates	<i>quantum satis</i>		

▼ **M65**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 380	Triammonium citrate	<i>quantum satis</i>		
	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
	E 503	Ammonium carbonates	<i>quantum satis</i>		
	E 504	Magnesium carbonates	<i>quantum satis</i>		
	E 524	Sodium hydroxide	<i>quantum satis</i>		
	E 525	Potassium hydroxide	<i>quantum satis</i>		
	E 526	Calcium hydroxide	<i>quantum satis</i>		
	E 527	Ammonium hydroxide	<i>quantum satis</i>		
	E 528	Magnesium hydroxide	<i>quantum satis</i>		

▼ **M2****02****Fats and oils and fat and oil emulsions****02.1****Fats and oils essentially free from water (excluding anhydrous milkfat)**

E 100	Curcumin	<i>quantum satis</i>		only fats
E 160a	Carotenes	<i>quantum satis</i>		only fats
E 160b(i)	Annatto bixin	10		only fats
E 270	Lactic acid	quantum satis		only for cooking and/or frying purposes or for the preparation of gravy, except virgin oils and olive oils
E 300	Ascorbic acid	quantum satis		only for cooking and/or frying purposes or for the preparation of gravy, except virgin oils and olive oils

▼ **M93**▼ **M53**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		except virgin oils and olive oils
	E 306	Tocopherol-rich extract	<i>quantum satis</i>		except virgin oils and olive oils
	E 307	Alpha-tocopherol	<i>quantum satis</i>		except virgin oils and olive oils
	E 307	Alpha-tocopherol	200		only refined olive oils, including olive pomace oil
	E 308	Gamma tocopherol	<i>quantum satis</i>		except virgin oils and olive oils
	E 309	Delta-tocopherol	<i>quantum satis</i>		except virgin oils and olive oils
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (41)	only fats and oils for the professional manufacture of heat-treated foods; frying oil and frying fat (excluding olive pomace oil) and lard, fish oil, beef, poultry and sheep fat
	E 321	Butylated hydroxytoluene (BHT)	100	(41)	only fats and oils for the professional manufacture of heat-treated foods; frying oil and frying fat (excluding olive pomace oil) and lard, fish oil, beef, poultry and sheep fat
	E 322	Lecithins	30 000		except virgin oils and olive oils
	E 330	Citric acid	<i>quantum satis</i>		except virgin oils and olive oils
	E 331	Sodium citrates	<i>quantum satis</i>		except virgin oils and olive oils
	E 332	Potassium citrates	<i>quantum satis</i>		except virgin oils and olive oils
	E 333	Calcium citrates	<i>quantum satis</i>		except virgin oils and olive oils
	E 392	Extracts of rosemary	30	(41) (46)	only vegetable oils (excluding virgin oils and olive oils) and fat where content of polyunsaturated fatty acids is higher than 15 % w/w of the total fatty acid, for the use in non-heat-treated food products

▼ M82▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 392	Extracts of rosemary	50	(41) (46)	only fish oil and algal oil; lard, beef, poultry sheep and porcine fat; fat and oils for the professional manufacture of heat-treated foods; frying oils and frying fat, excluding olive oil and pomace oil	
	E 471	Mono- and diglycerides of fatty acids	10 000		except virgin oils and olive oils	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	quantum satis		only for cooking and/or frying purposes or for the preparation of gravy, except virgin oils and olive oils	
	E 900	Dimethyl polysiloxane	10		only oils and fats for frying	
		(1): The additives may be added individually or in combination				
		(41): Expressed on fat basis				
		(46): As the sum of carnosol and carnosic acid				

**02.2 Fat and oil emulsions mainly of type water-in-oil****02.2.1 Butter and concentrated butter and butter oil and anhydrous milkfat**

E 160a	Carotenes	<i>quantum satis</i>		except butter from sheep and goats milk
E 500	Sodium carbonates	<i>quantum satis</i>		only soured cream butter
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only soured cream butter
	(1): The additives may be added individually or in combination			
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			

**02.2.2 Other fat and oil emulsions including spreads as defined by Council Regulation (EC) No 1234/2007 and liquid emulsions**

Group I	Additives			
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▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 100	Curcumin	<i>quantum satis</i>		excluding reduced fat butter
	E 160a	Carotenes	<i>quantum satis</i>		
▼ <u>M93</u>	E 160b(i)	Annatto bixin	10		excluding reduced fat butter
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only fat emulsions (excluding butter) with a fat content of 60 % or more
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	only fat emulsions with a fat content less than 60 %
▼ <u>M82</u>	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (2)	only frying fat
▼ <u>M2</u>	E 321	Butylated hydroxytoluene (BHT)	100		only frying fat
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only spreadable fats
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	100		only spreadable fats as defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less
▼ <u>M59</u>	E 392	Extracts of rosemary	100	(41) (46)	only spreadable fats with a fat content less than 80 %
▼ <u>M2</u>	E 405	Propane-1, 2-diol alginate	3 000		
	E 432-436	Polysorbates	10 000	(1)	only fat emulsions for baking

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only fat emulsions for baking
	E 475	Polyglycerol esters of fatty acids	5 000		
▼ <u>M91</u>	E 476	Polyglycerol polyricinoleate	4 000		only spreadable fats as defined in Articles 75(1)(h) and 78(1)(f) and in Part VII and Appendix II of Annex VII to Regulation (EC) No 1308/2013 <sup>(1)</sup> , having a fat content of 41 % or less and similar spreadable products with a fat content of less than 10 % fat; liquid vegetable oil emulsions for sale to the final consumer, having a fat content of 70 % or less
▼ <u>M2</u>	E 477	Propane-1,2-diol esters of fatty acids	10 000		only fat emulsions for baking purposes
	E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids	5 000		only fat emulsions for frying purposes
	E 481-482	Stearoyl-2-lactylates	10 000	(1)	
	E 491-495	Sorbitan esters	10 000	(1)	
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	30 000	(1)	only tin greasing products Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	30 000	(1)	only tin greasing products Period of application: from 1 February 2014
▼ <u>M2</u>	E 900	Dimethyl polysiloxane	10		only oils and fats for frying
	E 959	Neohesperidine DC	5		only as flavour enhancer, only in the fat groups B & C in Annex XV to Regulation (EC) No 1234/2007
(1): The additives may be added individually or in combination					



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M59</u>		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			

▼ M2

02.3

**Vegetable oil pan spray**

Group I	Additives				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	only water-based emulsion sprays for coating baking tins	
E 392	Extracts of rosemary	50	(41) (46)	only fats and oils for the professional manufacture of heat-treated foods	
E 551-559	Silicon dioxide – silicates	30 000	(1)	only tin greasing products Period of application: Until 31 January 2014	
E 551-553	Silicon dioxide – silicates	30 000	(1)	only tin greasing products Period of application: from 1 February 2014	
E 943a	Butane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray	
E 943b	Isobutane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray	

▼ M7▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 944	Propane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			

03

**Edible ices**

Group I	Additives				
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			Period of application: until 31 July 2014
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(75)		Period of application: from 1 August 2014
Group III	Colours with combined maximum limit	150	(25)		
Group IV	Polyols	<i>quantum satis</i>			only energy-reduced or with no added sugar
E 160b(ii)	Annatto norbixin	20			
E 160d	Lycopene	40			
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)		
E 405	Propane-1, 2-diol alginate	3 000			only water-based edible ices

▼ M7▼ M2▼ M93▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 427	Cassia gum	2 500		
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 477	Propane-1,2-diol esters of fatty acids	3 000		
	E 491-495	Sorbitan esters	500	(1)	
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		only prepacked wafers containing ice cream
	E 950	Acesulfame K	800		only energy-reduced or with no added sugar
	E 951	Aspartame	800		only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	320		only energy-reduced or with no added sugar
	E 957	Thaumatococcus	50		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only energy-reduced or with no added sugar
	E 960	Steviol glycosides	200	(60)	only energy-reduced or with no added sugar
	E 961	Neotame	26		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	800	(11)b (49) (50)	only energy-reduced or with no added sugar

▼ M5▼ M2

▼ M2▼ M14▼ M39▼ M2▼ M6▼ M2▼ M5

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 964	Polyglycitrol syrup	200 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
	E 969	Advantame	10		only energy-reduced or with no added sugar
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(60): Expressed as steviol equivalents			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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▼ M7

		(75): Maximum limit for aluminium coming from all aluminium lakes 30 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
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▼ M2

<b>04</b>	<b>Fruit and vegetables</b>				
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<b>04.1</b>	<b>Unprocessed fruit and vegetables</b>				
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<b>04.1.1</b>	<b>Entire fresh fruit and vegetables</b>				
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▼ M25

E 172	Iron oxides and hydroxides	6		only as a contrast enhancer for marking citrus fruit, melons and pomegranates in order to: — repeat all or some of the mandatory information particulars required by the Union legislation and/or national law, and/or — provide on a voluntary basis brand name, production method, PLU-code, QR-code and/or barcode Period of application: From 24 June 2013.
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▼ M76

E 200-202	Sorbic acid – potassium sorbate	20		only surface treatment of unpeeled fresh citrus fruit
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▼ M2

E 220-228	Sulphur dioxide — sulphites	10	(3)	only table grapes, fresh lychees (measured on edible parts) and blueberries ( <i>Vaccinium corymbosum</i> )
E 220-228	Sulphur dioxide — sulphites	100	(3)	only vacuum-packed sweetcorn
E 445	Glycerol esters of wood rosins	50		only surface treatment of citrus fruit

▼ M2▼ M25▼ M85▼ M2▼ M16▼ M2▼ M16

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 464	Hydroxypropyl methyl cellulose	10		only for citrus fruit, melons and pomegranates in order to: — repeat all or some of the mandatory information particulars required by the Union legislation and/or national law, and/or — provide on a voluntary basis brand name, production method, PLU-code, QR-code and/or barcode Period of application: From 24 June 2013.
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		Only for the surface treatment of citrus fruit, melons, pineapples, bananas, papayas, mangoes, avocados and pomegranates
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	only fresh fruits, surface treatment
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		only for the surface treatment of fruit: citrus fruit, melons, apples, pears, peaches, pineapples, bananas, mangoes, avocados and pomegranates and as glazing agent on nuts Period of application as regards bananas, mangoes, avocados and pomegranates: From 25 December 2012
	E 902	Candelilla wax	<i>quantum satis</i>		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
	E 903	Carnauba wax	200		only for the surface treatment of fruit: citrus fruit, melons, apples, pears, peaches, pineapples, pomegranates, mangoes, avocados and papayas and as glazing agent on nuts Period of application as regards pomegranates, mangoes, avocados and papayas: From 25 December 2012.

▼ M16

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 904	Shellac	<i>quantum satis</i>		only for the surface treatment of fruit: citrus fruit, melons, apples, pears, peaches, pineapples, pomegranates, mangoes, avocados and papayas and as glazing agent on nuts Period of application as regards pomegranates, mangoes, avocados and papayas: From 25 December 2012.
	E 905	Microcrystalline wax	<i>quantum satis</i>		only for the surface treatment of fruit: melons, papayas, mangoes, avocados and pineapples Period of application pineapples: From 25 December 2012
	_____				
	E 914	Oxidised polyethylene wax	<i>quantum satis</i>		only surface treatment of citrus fruit, melons, papaya, mango, avocado and pineapple
		(1): The additives may be added individually or in combination			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			

▼ M45▼ M2

## 04.1.2

Peeled, cut and shredded fruit and vegetables					
E 220-228	Sulphur dioxide — sulphites	50	(3)		only peeled potatoes
E 220-228	Sulphur dioxide — sulphites	300	(3)		only onion, garlic and shallot pulp
E 220-228	Sulphur dioxide — sulphites	800	(3)		only horseradish pulp
E 296	Malic acid	<i>quantum satis</i>			only prepacked unprocessed and peeled potatoes only

▼ M2▼ M94▼ M23▼ M94▼ M23▼ M46

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 300	Ascorbic acid	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption, prepacked unprocessed and peeled potatoes and prepacked white vegetables intended for further processing, including heat treatment, prior to consumption
	E 301	Sodium ascorbate	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 302	Calcium ascorbate	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 330	Citric acid	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption, prepacked unprocessed and peeled potatoes and prepacked white vegetables intended for further processing, including heat treatment, prior to consumption
	E 331	Sodium citrates	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 332	Potassium citrates	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 333	Calcium citrates	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 401	Sodium alginate	2 400	(82)	only prepacked refrigerated unprocessed fruit and vegetables ready for consumption, to be sold to the final consumer



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 501	Potassium carbonate	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(82): May only be used in combination with E 302 as glazing agents and with a maximum level of 800 mg/kg of E 302 in the final food.			
04.1.3	Frozen fruit and vegetables				
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables including mushrooms and white pulses
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only frozen and deep-frozen potatoes
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
04.2	Processed fruit and vegetables				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04.2.1	<b>Dried fruit and vegetables</b>				
	Group I	Additives			E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion
	E 101	Riboflavins	<i>quantum satis</i>		only preserves of red fruit
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	_____				
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only preserves of red fruit
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only dried fruit

▼ M6▼ M2▼ M76

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only dried coconut	
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables, processed, including pulses	
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only dried mushrooms	
	E 220-228	Sulphur dioxide — sulphites	150	(3)	only dried ginger	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only dried tomatoes	
	E 220-228	Sulphur dioxide — sulphites	400	(3)	only white vegetables, dried	
	E 220-228	Sulphur dioxide — sulphites	500	(3)	only dried fruit and nuts in shell excluding dried apples, pears, bananas, apricots, peaches, grapes, prunes and figs	
	E 220-228	Sulphur dioxide — sulphites	600	(3)	only dried apples and pears	
	E 220-228	Sulphur dioxide — sulphites	1 000	(3)	only dried bananas	
	E 220-228	Sulphur dioxide — sulphites	2 000	(3)	only dried apricots, peaches, grapes, prunes, and figs	
	E 907	Hydrogenated poly-1-decene	2 000		only dried fruit as glazing agent	
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(34): Maximum individually or for the combination of E 120, E 122, E 129, E 131 and E 133					
04.2.2	Fruit and vegetables in vinegar, oil, or brine					
	Group I	Additives				
	E 101	Riboflavins	quantum satis		only preserves of red fruit	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	_____				
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only preserves of red fruit
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 101	Riboflavins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 150a-d	Caramels	<i>quantum satis</i>		only vegetables (excluding olives)
	E 160a	Carotenes	<i>quantum satis</i>		only vegetables (excluding olives)

▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only vegetables (excluding olives)
	E 163	Anthocyanins	<i>quantum satis</i>		only vegetables (excluding olives)
▼ <u>M76</u>	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	only vegetables (excluding olives)
	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only olives and olive-based preparations
▼ <u>M2</u>	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only olives and olive-based preparations
▼ <u>M76</u>	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	only olives and olive-based preparations
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	100	(3)	except olives and golden peppers in brine
	E 220-228	Sulphur dioxide — sulphites	500	(3)	only golden peppers in brine
	E 579	Ferrous gluconate	150	(56)	only olives darkened by oxidation
▼ <u>M86</u>	E 585	Ferrous lactate	150	(56)	only mushroom <i>Albatrellus ovinus</i> used as a food ingredient in Swedish liver pâtés and olives darkened by oxidation
▼ <u>M2</u>	E 950	Acesulfame K	200		only sweet-sour preserves of fruit and vegetables
	E 951	Aspartame	300		only sweet-sour preserves of fruit and vegetables
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	only sweet-sour preserves of fruit and vegetables
	E 955	Sucralose	180		only sweet-sour preserves of fruit and vegetables

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	100		only sweet-sour preserves of fruit and vegetables
▼ <u>M5</u>	E 960	Steviol glycosides	100	(60)	only sweet-sour preserves of fruit and vegetables
▼ <u>M2</u>	E 961	Neotame	10		only sweet-sour preserves of fruit and vegetables
	E 962	Salt of aspartame-acesulfame	200	(11)a (49) (50)	only sweet-sour preserves of fruit and vegetables
▼ <u>M39</u>	E 969	Advantame	3		only sweet-sour preserves of fruit and vegetables
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
▼ <u>M6</u>		(34): Maximum individually or for the combination of E 120, E 122, E 129, E 131 and E 133			
▼ <u>M2</u>		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(56): Expressed as Fe			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04.2.3	<b>Canned or bottled fruit and vegetables</b>				
	E 101	Riboflavins	<i>quantum satis</i>		only preserves of red fruit
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	_____				
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only vegetables (excluding olives)
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 102	Tartrazine	100		only processed mushy and garden peas (canned)

▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 133	Brilliant Blue FCF	20		only processed mushy and garden peas (canned)
	E 142	Green S	10		only processed mushy and garden peas (canned)
	E 127	Erythrosine	200		only cocktail cherries and candied cherries
	E 127	Erythrosine	150		only bigareaux cherries in syrup and in cocktails
▼ <u>M53</u>	E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables, including pulses and processed mushrooms
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	250	(3)	only bottled, sliced lemon
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only bottled whiteheart cherries; vacuum-packed sweetcorn
	E 260	Acetic acid	<i>quantum satis</i>		
▼ <u>M20</u>	E 261	Potassium acetates	<i>quantum satis</i>		Period of application: From 6 February 2013
▼ <u>M2</u>	E 262	Sodium acetates	<i>quantum satis</i>		
	E 263	Calcium acetate	<i>quantum satis</i>		
	E 270	Lactic acid	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		



▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 325	Sodium lactate	<i>quantum satis</i>		
	E 326	Potassium lactate	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 336	Potassium tartrates	<i>quantum satis</i>		
	E 337	Sodium potassium tartrate	<i>quantum satis</i>		
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	250		only pulses, legumes, mushrooms and artichokes
	E 410	Locust bean gum	<i>quantum satis</i>		only chestnuts in liquid
	E 412	Guar gum	<i>quantum satis</i>		only chestnuts in liquid
	E 415	Xanthan gum	<i>quantum satis</i>		only chestnuts in liquid
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 512	Stannous chloride	25	(55)	only white asparagus
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	E 579	Ferrous gluconate	150	(56)	only olives darkened by oxidation

▼ M2▼ M86▼ M2▼ M39▼ M2▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 585	Ferrous lactate	150	(56)	only mushroom <i>Albatrellus ovinus</i> used as a food ingredient in Swedish liver pâtés and olives darkened by oxidation
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	350		only fruit energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only fruit energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	only fruit energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only fruit energy-reduced or with no added sugar
	E 955	Sucralose	400		only fruit energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only fruit energy-reduced or with no added sugar
	E 961	Neotame	32		only fruit energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only fruit energy-reduced or with no added sugar
	E 969	Advantame	10		only fruit energy-reduced or with no added sugar
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(34): Maximum individually or for the combination of E 120, E 122, E 129, E 131 and E 133			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(55): Expressed as Sn			
		(56): Expressed as Fe			
<b>04.2.4</b>	<b>Fruit and vegetable preparations, excluding products covered by 5.4</b>				
<b>04.2.4.1</b>	<b>Fruit and vegetable preparations excluding compote</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only mostarda di frutta
	Group III	Colours with combined maximum limit	200		only mostarda di frutta
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar, with the exception of those intended for the manufacture of fruit-juice based drinks
	E 100	Curcumin	50		Only seaweed based fish roe analogues
	E 101	Riboflavins	<i>quantum satis</i>		only preserves of red fruit
	E 101	Riboflavins	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 104	Quinoline Yellow	30	(61)	Only <i>mostarda di frutta</i>

▼ M27▼ M2▼ M27▼ M6

▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	Only <i>mostarda di frutta</i>
▼ <u>M27</u>	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100		Only seaweed based fish roe analogues
▼ <u>M2</u>	► <u>M81</u> E 120	Carminic acid, Carmine ◀	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
▼ <u>M6</u>	_____				
	E 124	Ponceau 4R, Cochineal Red A	20	(61)	Only <i>mostarda di frutta</i>
▼ <u>M2</u>	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
▼ <u>M27</u>	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 150a	Plain caramels	<i>quantum satis</i>		Only seaweed based fish roe analogues
▼ <u>M2</u>	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit

▼ M2▼ M27▼ M2▼ M27▼ M2▼ M27▼ M2▼ M27▼ M2▼ M27

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 153	Vegetable carbon	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 160e	Beta-apo-8'-carotenal (C 30)	100		Only seaweed based fish roe analogues
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only vegetables (excluding olives)
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 163	Anthocyanins	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 171	Titanium dioxide	<i>quantum satis</i>		Only seaweed based fish roe analogues

▼ M27

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 172	Iron oxides and hydroxides	<i>quantum satis</i>		Only seaweed based fish roe analogues
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only fruit and vegetable preparations including seaweed-based preparations, fruit-based sauces, aspic, excluding purée, mousse, compote, salads and similar products, canned or bottled
▼ <u>M2</u>	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only seaweed preparations, olives and olive-based preparations
	E 210-213	Benzoic acid — benzoates	2 000	(1) (2)	only cooked red beet
▼ <u>M76</u>	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	only olive-based preparations
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	50	(3)	only processed white vegetables and mushrooms
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only rehydrated dried fruit and lychees, mostarda di frutta
	E 220-228	Sulphur dioxide — sulphites	300	(3)	only onion, garlic and shallot pulp
	E 220-228	Sulphur dioxide — sulphites	800	(3)	only horseradish pulp
	E 220-228	Sulphur dioxide — sulphites	800	(3)	only jellying fruit extract, liquid pectin for sale to the final consumer
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	800	(1) (4)	only fruit preparations

▼ M2▼ M27▼ M2▼ M27▼ M2▼ M12▼ M2▼ M27▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338 - 452	Phosphoric acid – phosphates – di-, tri- and polyphosphates	1 000	(1) (4)	Only seaweed based fish roe analogues
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only glazings for vegetable products
	E 392	Extracts of rosemary	200	(46)	Only seaweed based fish roe analogues
	E 405	Propane-1, 2-diol alginate	5 000		
	E 432-436	Polysorbates	500	(1)	only coconut milk Period of application: From 23 July 2012
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	only mostarda di frutta
	E 950	Acesulfame K	350		only energy-reduced
	E 951	Aspartame	1 000		only energy-reduced
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced
	E 954	Saccharin and its Na, K and Ca salts	50	(52)	Only seaweed based fish roe analogues
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only energy-reduced

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 955	Sucralose	400		only energy-reduced
	E 959	Neohesperidine DC	50		only energy-reduced
▼ <u>M5</u>	E 960	Steviol glycosides	200	(60)	only energy-reduced
▼ <u>M2</u>	E 961	Neotame	32		only energy-reduced
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
▼ <u>M6</u>		(34): Maximum individually or for the combination of E 120, E 122, E 129, E 131 and E 133			
▼ <u>M27</u>		(46): As the sum of carnosol and carnosic acid			
▼ <u>M2</u>		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
04.2.4.2	Compote, excluding products covered by category 16				
	E 300	Ascorbic acid	quantum satis		
	E 301	Sodium ascorbate	quantum satis		
	E 302	Calcium ascorbate	quantum satis		
	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	quantum satis		
	E 332	Potassium citrates	quantum satis		
	E 333	Calcium citrates	quantum satis		
	E 440	Pectins	quantum satis		only fruit compote other than apple
	E 509	Calcium chloride	quantum satis		only fruit compote other than apple
04.2.5	Jam, jellies and marmalades and similar products				
04.2.5.1	Extra jam and extra jelly as defined by Directive 2001/113/EC				
	Group IV	Polyols	quantum satis		only energy-reduced jams, jellies, marmalades or with no added sugar
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	only low-sugar and similar low calorie or sugar-free products, mermeladas
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only low-sugar and similar low calorie or sugar-free products, mermeladas

▼ M76▼ M2

## ▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only jams, jellies and <i>marmelades</i> made with sulphited fruit
	E 270	Lactic acid	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 350	Sodium malates	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 950	Acesulfame K	1 000		only energy-reduced jams jellies and marmalades
	E 951	Aspartame	1 000		only energy-reduced jams jellies and marmalades
	E 952	Cyclamic acid and its Na and Ca salts	1 000		only energy-reduced jams jellies and marmalades
	E 954	Saccharin and its Na, K and Ca salts	200	(51)	only energy-reduced jams jellies and marmalades
	E 955	Sucralose	400	(52)	only energy-reduced jams jellies and marmalades

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	50		only energy-reduced jams jellies and marmalades
▼ <u>M5</u>	E 960	Steviol glycosides	200	(60)	only energy-reduced jams jellies and marmalades
▼ <u>M2</u>	E 961	Neotame	32		only energy-reduced jams jellies and marmalades
	E 961	Neotame	2		only energy-reduced jams jellies and marmalades, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only energy-reduced jams jellies and marmalades
▼ <u>M14</u>	E 964	Polyglycitol syrup	500 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced jams jellies and marmalades
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(60): Expressed as steviol equivalents			

▼ M5▼ M2

04.2.5.2

**Jam, jellies and marmalades and sweetened chestnut purée as defined by Directive 2001/113/EC**

Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar
E 100	Curcumin	<i>quantum satis</i>		except chestnut purée
_____				
► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(31)	except chestnut puree Period of application: until 31 July 2014
► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(31) (66)	except chestnut puree Period of application: from 1 August 2014
_____				
E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		except chestnut purée
E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		except chestnut purée
E 142	Green S	100	(31)	except chestnut purée

▼ M6▼ M7▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 150a-d	Caramels	<i>quantum satis</i>		except chestnut purée
	E 160a	Carotenes	<i>quantum satis</i>		except chestnut purée
▼ <u>M93</u>	E 160b(i)	Annatto bixin	20	(94)	except chestnut purée
	E 160b(ii)	Annatto norbixin	20	(94)	except chestnut purée
▼ <u>M2</u>	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		except chestnut purée
	E 160d	Lycopene	10	(31)	except chestnut purée
	E 161b	Lutein	100	(31)	except chestnut purée
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		except chestnut purée
	E 163	Anthocyanins	<i>quantum satis</i>		except chestnut purée
▼ <u>M76</u>	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	only low-sugar and similar low calorie or sugar-free products, spreads, <i>mermeladas</i>
▼ <u>M2</u>	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only low-sugar and similar low calorie or sugar-free products, <i>mermeladas</i>
	E 220-228	Sulphur dioxide — sulphites	50	(3)	
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only jams, jellies and marmalades made with sulphited fruit
	E 270	Lactic acid	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		

## ▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 350	Sodium malates	<i>quantum satis</i>		
	E 400-404	Alginic acid — alginates	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Locust bean gum	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gellan gum	10 000	(32)	
	E 440	Pectins	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 493	Sorbitan monolaurate	25		only jelly marmalade
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 524	Sodium hydroxide	<i>quantum satis</i>		
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	1 000		only energy-reduced jams, jellies and <i>marmalades</i>
	E 951	Aspartame	1 000		only energy-reduced jams, jellies and <i>marmalades</i>
	E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	only energy-reduced jams, jellies and <i>marmalades</i>

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only energy-reduced jams, jellies and <i>marmalades</i>
	E 955	Sucralose	400		only energy-reduced jams, jellies and <i>marmalades</i>
	E 959	Neohesperidine DC	50		only energy-reduced jams, jellies and <i>marmalades</i>
	E 959	Neohesperidine DC	5		only fruit jellies as flavour enhancer
▼ <u>M5</u>	E 960	Steviol glycosides	200	(60)	only energy-reduced jams, jellies and <i>marmalades</i>
▼ <u>M2</u>	E 961	Neotame	32		only energy-reduced jams, jellies and <i>marmalades</i>
	E 961	Neotame	2		only energy-reduced jams jellies and <i>marmalades</i> , as flavour enhancer
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only energy-reduced jams, jellies and <i>marmalades</i>
▼ <u>M14</u>	E 964	Polyglycitol syrup	500 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced jams, jellies and <i>marmalades</i>
▼ <u>M2</u>	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(31): Maximum individually or in combination with E 120, E 142, E 160d and E 161b			
		(32): Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418			
		(60): Expressed as steviol equivalents			
		(66): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of this Regulation, that limit shall apply from 1 February 2013			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			
04.2.5.3	Other similar fruit or vegetable spreads				
	Group II	Colours at <i>quantum satis</i>			except <i>crème de pruneaux</i>
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar



▼ M2▼ M6▼ M2▼ M6▼ M2▼ M93▼ M2▼ M76▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 100	Curcumin	<i>quantum satis</i>		except <i>crème de pruneaux</i>
	_____				
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(31)	except <i>crème de pruneaux</i>
	_____				
	E 142	Green S	100	(31)	except <i>crème de pruneaux</i>
	E 160b(i)	Annatto bixin	20	(94)	except <i>crème de pruneaux</i>
	E 160b(ii)	Annatto norbixin	20	(94)	except <i>crème de pruneaux</i>
	E 160d	Lycopene	10	(31)	except <i>crème de pruneaux</i>
	E 161b	Lutein	100	(31)	except <i>crème de pruneaux</i>
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	other fruit-based spreads, <i>mermeladas</i>
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 500	(1) (2)	only <i>marmelada</i>
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	other fruit-based spreads, <i>mermeladas</i>
	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only <i>dulce de membrillo</i>
	E 220-228	Sulphur dioxide — sulphites	50	(3)	
	E 270	Lactic acid	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 350	Sodium malates	<i>quantum satis</i>		
	E 400-404	Alginic acid — alginates	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Locust bean gum	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gellan gum	10 000	(32)	
	E 440	Pectins	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 524	Sodium hydroxide	<i>quantum satis</i>		
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	1 000		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar

▼ M32

▼ M2▼ M48▼ M32▼ M48

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	1 000		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 955	Sucralose	400		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 960	Steviol glycosides	200	(60)	only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 961	Neotame	32		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar

▼ M48

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M14</u>	E 964	Polyglycitol syrup	500 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
▼ <u>M6</u>		(31): Maximum individually or in combination with E 120, E 142, E 160d and E 161b			
▼ <u>M2</u>		(32): Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M5</u>		(60): Expressed as steviol equivalents			
▼ <u>M93</u>		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			
▼ <u>M2</u>	04.2.5.4	<b>Nut butters and nut spreads</b>			
	Group I	Additives			
▼ <u>M82</u>	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (41)	only processed nuts
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1), (4)	only spreadable fats excluding butter
	E 392	Extracts of rosemary	200	(41) (46)	
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
	04.2.6	<b>Processed potato products</b>			
	Group I	Additives			
	E 100	Curcumin	<i>quantum satis</i>		only dried potato granules and flakes
▼ <u>M56</u>	E 101	Riboflavins	<i>quantum satis</i>		only dried potato granules and flakes
	E 160a	Carotenes	<i>quantum satis</i>		only dried potato granules and flakes
▼ <u>M93</u>	E 160b(i)	Annatto bixin	10	(94)	only dried potato granules and flakes
	E 160b(ii)	Annatto norbixin	10	(94)	only dried potato granules and flakes
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	only potato dough and pre-fried potato slices
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	400	(3)	only dehydrated potatoes products

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 220-228	Sulphur dioxide — sulphites	100	(3)		
	E 310-320	Propyl gallate, TBHQ and BHA	25	(1)	only dehydrated potatoes	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	including pre-fried frozen en deep-frozen potatoes	
	E 392	Extracts of rosemary	200	(46)	only dehydrated potatoes products	
	_____					
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(46): As the sum of carnosol and carnosic acid				
	(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.					
05	Confectionery					
05.1	Cocoa and Chocolate products as covered by Directive 2000/36/EC					
	Group I	Additives			only energy-reduced or with no added sugar	
	Group IV	Polyols	quantum satis		only energy-reduced or with no added sugar	
	E 170	Calcium carbonate	70 000	(*)		
	E 322	Lecithins	quantum satis			
	E 330	Citric acid	5 000			
	E 330	Citric acid	10 000		only milk chocolate	
	E 334	Tartaric acid (L(+)-)	5 000			
	E 414	Gum arabic (acacia gum)	quantum satis		as glazing agent only	

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 422	Glycerol	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		as glazing agent only
	E 442	Ammonium phosphatides	10 000		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 476	Polyglycerol polyricinoleate	5 000		
	E 492	Sorbitan tristearate	10 000		
	E 500-504	Carbonates	70 000	(*)	
	E 524-528	Hydroxides	70 000	(*)	
	E 530	Magnesium oxide	70 000	(*)	
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only
	E 903	Carnauba wax	500		as glazing agent only
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	E 950	Acesulfame K	500		only energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	800		only energy-reduced or with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 957	Thaumatococcus	50		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	100		only energy-reduced or with no added sugar
▼ <u>M5</u>	E 960	Steviol glycosides	270	(60)	only energy-reduced or with no added sugars
▼ <u>M2</u>	E 961	Neotame	65		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only energy-reduced or with no added sugar
▼ <u>M14</u>	E 964	Polyglycitol syrup	200 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	20		only energy-reduced or with no added sugars
▼ <u>M2</u>		(*) E 170, E 500-504, E 524-528 and E 530: 7 % on dry matter, without fat, expressed as potassium carbonates			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(52): Maximum usable levels are expressed in free imide			
		(60): Expressed as steviol equivalents			

▼ M5▼ M2

05.2

**Other confectionery including breath freshening microsweets**

Group I	Additives				The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407, 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418, E 425 and E 440 may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth; E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion. E425 may not be used in jelly confectionery
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			Period of application: until 31 July 2014
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(72)		Period of application: from 1 August 2014
Group III	Colours with combined maximum limit	300	(25)		except candied fruit and vegetables Period of application: until 31 July 2014
Group III	Colours with combined maximum limit	300	(25) (72)		except candied fruit and vegetables Period of application: from 1 August 2014

▼ M7

▼ M2▼ M7▼ M2▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	Colours with combined maximum limit	200		only candied fruit and vegetables Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	200	(72)	only candied fruit and vegetables Period of application: from 1 August 2014
	Group IV	Polyols	<i>quantum satis</i>		only with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only starch-based confectionery energy-reduced or with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only cocoa or dried fruit-based, milk or fat-based sandwich spreads, energy-reduced or with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only cocoa-based or dried fruit-based confectionery, energy-reduced or with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only for crystallised fruit, energy-reduced or with no added sugar
	E 104	Quinoline Yellow	30	(61)	except candied fruit and vegetables; traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 104	Quinoline Yellow	30	(61)	only candied fruit and vegetables

▼ **M6**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 104	Quinoline Yellow	300	(61)	only traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	except candied fruit and vegetables; traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	only candied fruit and vegetables
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	only traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 124	Ponceau 4R, Cochineal Red A	20	(61)	except candied fruit and vegetables; traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	only candied fruit and vegetables
	E 124	Ponceau 4R, Cochineal Red A	50	(61)	only traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 160b(i)	Annatto bixin	30	(94)	
	E 160b(ii)	Annatto norbixin	25	(94)	
	E 160d	Lycopene	30		

▼ **M93**▼ **M2**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M7</u>	E 173	Aluminium	<i>quantum satis</i>		only external coating of sugar confectionery for the decoration of cakes and pastries Period of application: until 1 February 2014
▼ <u>M2</u>	E 174	Silver	<i>quantum satis</i>		only external coating of confectionery
	E 175	Gold	<i>quantum satis</i>		only external coating of confectionery
▼ <u>M76</u>	E 200-219	Sorbic acid – potassium sorbate; Benzoic acid – benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	except candied, crystallized or glacé fruit and vegetables
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	only candied, crystallized or glacé fruit and vegetables
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	100	(3)	only candied, crystallised or glacé fruit, vegetables, angelica and citrus peel
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only glucose syrup-based confectionery (carry over from the glucose syrup only)
	E 297	Fumaric acid	1 000		only sugar confectionery
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only sugar confectionery, except candied fruit

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	800	(1) (4)	only candied fruit
	E 405	Propane-1, 2-diol alginate	1 500		only sugar confectionery
	_____				
	E 432-436	Polysorbates	1 000	(1)	only sugar confectionery
	E 442	Ammonium phosphatides	10 000		only cocoa-based confectionery
	E 445	Glycerol esters of wood rosins	320		Only for printing on personalised and/or promotional hard-coated confectionery products Period of application: From 25 June 2012
	E 459	Beta-cyclodextrin	<i>quantum satis</i>		only foods in tablet and coated tablet form
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		only sugar confectionery
	E 475	Polyglycerol esters of fatty acids	2 000		only sugar confectionery
	E 476	Polyglycerol polyricinoleate	5 000		only cocoa-based confectionery
	E 477	Propane-1,2-diol esters of fatty acids	5 000		only sugar confectionery
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	only sugar confectionery
	E 491-495	Sorbitan esters	5 000	(1)	only sugar confectionery

▼ M89▼ M2▼ M10▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 492	Sorbitan tristearate	10 000		only cocoa-based confectionery
▼ <u>M7</u>	E 520-523	Aluminium sulphates	200	(1), (38)	only candied, crystallized or glacé fruit and vegetables Period of application: until 31 January 2014
	E 520-523	Aluminium sulphates	200	(1) (38)	only candied cherries Period of application: from 1 February 2014
	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	surface treatment only Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	surface treatment only Period of application: from 1 February 2014
▼ <u>M2</u>	E 900	Dimethyl polysiloxane	10		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only
	E 903	Carnauba wax	500		as glazing agent only
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	E 905	Microcrystalline wax	<i>quantum satis</i>		surface treatment only

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 907	Hydrogenated poly-1-decene	2 000		only as glazing agent for sugar confectionery
	E 950	Acesulfame K	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 955	Sucralose	800		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 957	Thaumatococcus	50		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	100		only cocoa or dried fruit-based, energy-reduced or with no added sugar
▼ <u>M5</u>	E 960	Steviol glycosides	270	(60)	only cocoa or dried fruit based, energy reduced or with no added sugar
▼ <u>M2</u>	E 961	Neotame	65		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a	only cocoa or dried fruit-based, energy-reduced or with no added sugar
▼ <u>M39</u>	E 969	Advantame	20		only cocoa or dried fruit based, energy reduced or with no added sugar

▼ M2▼ M14▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 964	Polyglycitol syrup	200 000		only cocoa based energy-reduced or with no added sugar Period of application: From 29 November 2012
	E 964	Polyglycitol syrup	800 000		only chewy candy with no added sugar Period of application: From 29 November 2012
	E 964	Polyglycitol syrup	990 000		only hard candy with no added sugar Period of application: From 29 November 2012
	E 950	Acesulfame K	500		only energy-reduced tablet form confectionery
	E 955	Sucralose	200		only energy-reduced tablet form confectionery
	E 961	Neotame	15		only energy-reduced tablet form confectionery
	E 950	Acesulfame K	1 000		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 955	Sucralose	400		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M5</u>	E 960	Steviol glycosides	330	(60)	only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M2</u>	E 961	Neotame	32		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M39</u>	E 969	Advantame	10		only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M2</u>	E 950	Acesulfame K	1 000		only starch-based confectionery energy-reduced or with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	2 000		only starch-based confectionery energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	300	(52)	only starch-based confectionery energy-reduced or with no added sugar
	E 955	Sucralose	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 959	Neohesperidine DC	150		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	65		only starch-based confectionery energy-reduced or with no added sugar
▼ <u>M39</u>	E 969	Advantame	20		only starch based confectionary energy reduced or with no added sugar
▼ <u>M53</u>	E 961	Neotame	3		only starch-based confectionery energy-reduced or with no added sugar, as flavour enhancer
▼ <u>M2</u>	E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
▼ <u>M14</u>	E 964	Polyglycitrol syrup	600 000		only starch based confectionery energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M2</u>	E 950	Acesulfame K	500		only confectionery with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	1 000		only confectionery with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only confectionery with no added sugar
	E 955	Sucralose	1 000		only confectionery with no added sugar
	E 957	Thaumatococcus	50		only confectionery with no added sugar
	E 959	Neohesperidine DC	100		only confectionery with no added sugar
	E 960	Steviol glycosides	350	(60)	only confectionery with no added sugars only energy-reduced hard confectionery (candies and lollies) only energy-reduced soft confectionery (chewy candies, fruit gums and foam sugar products/marshmallows) only energy-reduced liquorice only energy-reduced nougat only energy-reduced marzipan
	E 961	Neotame	32		only confectionery with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only confectionery with no added sugar
	E 969	Advantame	10		only confectionery with no added sugar
	E 950	Acesulfame K	2 500		only breath-freshening micro-sweets, with no added sugar

▼ M67▼ M2▼ M39▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	6 000		only breath-freshening micro-sweets, with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	3 000	(52)	only breath-freshening micro-sweets, with no added sugar
	E 955	Sucralose	2 400		only breath-freshening micro-sweets, with no added sugar
	E 959	Neohesperidine DC	400		only breath-freshening micro-sweets, with no added sugar
▼ <u>M67</u>	E 960	Steviol glycosides	2 000	(60)	only breath-freshening micro-sweets, energy-reduced or with no added sugars
▼ <u>M2</u>	E 961	Neotame	200		only breath-freshening micro-sweets, with no added sugar
	E 961	Neotame	3		only breath-freshening micro-sweets and strongly flavoured throat pastilles with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	2 500	(11)a (49) (50)	only breath-freshening micro-sweets, with no added sugar
▼ <u>M39</u>	E 969	Advantame	60		only breath-freshening micro-sweets, with no added sugar
▼ <u>M2</u>	E 951	Aspartame	2 000		only strongly flavoured freshening throat pastilles with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 955	Sucralose	1 000		only strongly flavoured freshening throat pastilles with no added sugar
▼ <u>M67</u>	E 960	Steviol glycosides	670	(60)	only strongly flavoured freshening throat pastilles, energy-reduced or with no added sugars
▼ <u>M2</u>	E 961	Neotame	65		only strongly flavoured freshening throat pastilles with no added sugar
▼ <u>M39</u>	E 969	Advantame	20		only strongly flavoured freshening throat pastilles with no added sugar
▼ <u>M2</u>	E 1204	Pullulan	<i>quantum satis</i>		only breath freshening microsweets in the form of films
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M6</u> ▼ <u>M2</u> ▼ <u>M5</u> ▼ <u>M6</u> ▼ <u>M7</u> ▼ <u>M93</u>		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l			
		(38): Expressed as aluminium			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(72): Maximum limit for aluminium coming from all aluminium lakes 70 mg/kg. As a derogation to this rule, the maximum limit only for microsweeteners shall be 40 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			
▼ <u>M2</u> 05.3	<b>Chewing gum</b>				
▼ <u>M7</u>	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(73)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	300	(25)	Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	300	(25) (73)	Period of application: from 1 August 2014
	Group IV	Polyols	<i>quantum satis</i>		only with no added sugar
	E 104	Quinoline Yellow	30	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	
	E 160d	Lycopene	300		
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 500	(1) (2)	
	E 297	Fumaric acid	2 000		
	E 310-321	Propyl gallate, TBHQ, BHA and BHT	400	(1)	

▼ M2▼ M6▼ M2▼ M76▼ M2▼ M82

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	<i>quantum satis</i>	(1) (4)	
	E 392	Extracts of rosemary	200	(46)	
	E 405	Propane-1, 2-diol alginate	5 000		
	E 416	Karaya gum	5 000		
	E 432-436	Polysorbates	5 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 551	Silicon dioxide	<i>quantum satis</i>		surface treatment only
	E 552	Calcium silicate	<i>quantum satis</i>		surface treatment only
	E 553a	Magnesium silicate	<i>quantum satis</i>		surface treatment only
	E 553b	Talc	<i>quantum satis</i>		
	E 650	Zinc acetate	1 000		
	E 900	Dimethyl polysiloxane	100		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 903	Carnauba wax	1 200	(47)	as glazing agent only
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	E 905	Microcrystalline wax	<i>quantum satis</i>		surface treatment only
	E 907	Hydrogenated poly-1-decene	2 000		as glazing agent only
	E 927b	Carbamide	30 000		only with no added sugar
	E 950	Acesulfame K	800	(12)	only with added sugar or polyols, as flavour enhancer
	E 951	Aspartame	2 500	(12)	only with added sugar or polyols, as flavour enhancer
▼ <u>M66</u>	E 955	Sucralose	1 200	(12)	only with added sugars or polyols, as flavour enhancer
▼ <u>M2</u>	E 959	Neohesperidine DC	150	(12)	only with added sugar or polyols, as flavour enhancer
	E 957	Thaumatococin	10	(12)	only with added sugar or polyols, as flavour enhancer
	E 961	Neotame	3	(12)	only with added sugar or polyols, as flavour enhancer
▼ <u>M39</u>	E 969	Advantame	200		only with added sugars or polyols, as flavour enhancer
▼ <u>M2</u>	E 950	Acesulfame K	2 000		only with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	5 500		only with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	only with no added sugar
	E 955	Sucralose	3 000		only with no added sugar
	E 957	Thaumatococcus	50		only with no added sugar
	E 959	Neohesperidine DC	400		only with no added sugar
▼ <u>M5</u>	E 960	Steviol glycosides	3 300	(60)	only with no added sugar
▼ <u>M2</u>	E 961	Neotame	250		only with no added sugar
	E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	only with no added sugar
▼ <u>M14</u>	E 964	Polyglycitol syrup	200 000		Only with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	400		only with no added sugar
▼ <u>M2</u>	E 1518	Glyceryl triacetate (triacetin)	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>
					(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
					(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
					(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
					(52): Maximum usable levels are expressed in free imide
					(12): If E 950, E 951, E 955, E 957, E 959 and E 961 are used in combination in chewing gum, the maximum level for each is reduced proportionally
					(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l
					(46): As the sum of carnosol and carnosic acid
					(47): The maximum amount applies to all uses covered by this regulation, including the provisions set out in Annex III
					(60): Expressed as steviol equivalents
					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III
					(73): Maximum limit for aluminium coming from all aluminium lakes 300 mg/kg For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
05.4	<b>Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(73)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	500		only decorations, coatings and sauces, except fillings Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	500	(73)	only decorations, coatings and sauces, except fillings Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	300	(25)	only fillings Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	300	(25) (73)	only fillings Period of application: from 1 August 2014
	Group IV	Polyols	<i>quantum satis</i>		only decorations, coatings and fillings with not added sugar

▼ M7▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group IV	Polyols	<i>quantum satis</i>		only sauces
▼ <u>M6</u>	E 104	Quinoline Yellow	50	(61)	only decorations, coatings and sauces, except fillings
	E 104	Quinoline Yellow	50	(61)	only fillings
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	only decorations, coatings and sauces, except fillings
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	only fillings
	E 124	Ponceau 4R, Cochineal Red A	55	(61)	only decorations, coatings and sauces, except fillings
	E 124	Ponceau 4R, Cochineal Red A	55	(61)	only fillings
▼ <u>M93</u>	E 160b(i)	Annatto bixin	80	(94)	only decorations and coatings
	E 160b(ii)	Annatto norbixin	20	(94)	only decorations and coatings
▼ <u>M2</u>	E 160d	Lycopene	30		except red coating of hard-sugar coated chocolate confectionery
	E 160d	Lycopene	200		only red coating of hard-sugar coated chocolate confectionery
	E 173	Aluminium	<i>quantum satis</i>		only external coating of sugar confectionery for the decoration of cakes and pastries
	E 174	Silver	<i>quantum satis</i>		only decoration of chocolates
	E 175	Gold	<i>quantum satis</i>		only decoration of chocolates
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only toppings (syrups for pancakes, flavoured syrups for milk-shakes and ice cream; similar products)

▼ M2▼ M76▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-219	Sorbic acid – potassium sorbate; Benzoic acid – benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only glucose syrup-based confectionery (carry over from the glucose syrup only)
	E 220-228	Sulphur dioxide — sulphites	40	(3)	only toppings (syrups for pancakes, flavoured syrups for milk-shakes and ice cream; similar products)
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only fruit fillings for pastries
	E 297	Fumaric acid	1 000		
	E 297	Fumaric acid	2 500		only fillings and toppings for fine bakery ware
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	only toppings (syrups for pancakes, flavoured syrups for milk-shakes and ice cream; similar products)
	E 355-357	Adipic acid — adipates	2 000	(1)	only fillings and toppings for fine bakery ware
	E 392	Extracts of rosemary	100	(41) (46)	only sauces
	E 405	Propane-1, 2-diol alginate	1 500		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 405	Propane-1, 2-diol alginate	5 000		only fillings, toppings and coatings for fine bakery wares and desserts
	E 416	Karaya gum	5 000		only fillings, toppings and coatings for fine bakery wares and desserts
	E 423	Octenyl succinic acid modified gum arabic	10 000	Only icings	
	_____				
	E 427	Cassia gum	2 500		only fillings toppings and coatings for fine bakery wares and dessert
	E 432-436	Polysorbates	1 000	(1)	
	E 442	Ammonium phosphatides	10 000		only cocoa-based confectionery
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
	E 475	Polyglycerol esters of fatty acids	2 000		
	E 476	Polyglycerol polyricinoleate	5 000		only cocoa-based confectionery
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	30 000		only whipped dessert toppings other than cream
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 492	Sorbitan tristearate	10 000		only cocoa-based confectionery

▼ M30▼ M89▼ M2

▼ M2▼ M7▼ M2▼ M53

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>		surface treatment only Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>		surface treatment only Period of application: from 1 February 2014
	E 900	Dimethyl polysiloxane	10		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only
	E 903	Carnauba wax	500		as glazing agent only
	E 903	Carnauba wax	200		as glazing agent only for small fine bakery wares, coated with chocolate
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	E 905	Microcrystalline wax	<i>quantum satis</i>		surface treatment only
	E 907	Hydrogenated poly-1-decene	2 000		as glazing agent only
	E 950	Acesulfame K	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only starch-based confectionery energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only flavoured cream spray cans energy-reduced or with no added sugar



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 954	Saccharin and its Na, K and Ca salts	300	(52)	only starch-based confectionery energy-reduced or with no added sugar
	E 955	Sucralose	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 959	Neohesperidine DC	150		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	65		only starch-based confectionery energy-reduced or with no added sugar
▼ <u>M53</u>	E 961	Neotame	3		only starch-based confectionery energy-reduced or with no added sugar, as flavour enhancer
▼ <u>M2</u>	E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
▼ <u>M39</u>	E 969	Advantame	20		only starch based confectionary energy reduced or with no added sugar
▼ <u>M2</u>	E 950	Acesulfame K	500		only confectionery with no added sugar
	E 951	Aspartame	1 000		only confectionery with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only confectionery with no added sugar
	E 955	Sucralose	1 000		only confectionery with no added sugar
	E 957	Thaumatococcus	50		only confectionery with no added sugar
	E 959	Neohesperidine DC	100		only confectionery with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M5</u>	E 960	Steviol glycosides	330	(60)	only confectionary with no added sugar
▼ <u>M2</u>	E 961	Neotame	32		only confectionery with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only confectionery with no added sugar
▼ <u>M39</u>	E 969	Advantame	10		only confectionary with no added sugar
▼ <u>M2</u>	E 950	Acesulfame K	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 955	Sucralose	800		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 957	Thaumatococcus	50		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	100		only cocoa or dried fruit-based, energy-reduced or with no added sugar
▼ <u>M5</u>	E 960	Steviol glycosides	270	(60)	only cocoa or dried fruit based, energy reduced or with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	65		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only cocoa or dried fruit-based, energy-reduced or with no added sugar
▼ <u>M39</u>	E 969	Advantame	20		only cocoa or dried fruit based, energy reduced or with no added sugar
▼ <u>M2</u>	E 950	Acesulfame-K	350		only sauces
	E 951	Aspartame	350		only sauces
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	only sauces
	E 955	Sucralose	450		only sauces
	E 959	Neohesperidine DC	50		only sauces
	E 961	Neotame	12		only sauces
	E 961	Neotame	2		only sauces as flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	only sauces
▼ <u>M39</u>	E 969	Advantame	4		only sauces
▼ <u>M2</u>	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(3):	Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present		
		(4):	The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>		
		(5):	E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg		
		(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent		
		(41):	Expressed on fat basis		
		(46):	As the sum of carnosol and carnosic acid		
		(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)		
		(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951		
		(52):	Maximum usable levels are expressed in free imide		
		(25):	The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l		
		(60):	Expressed as steviol equivalents		
		(61):	The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III		
		(73):	Maximum limit for aluminium coming from all aluminium lakes 300 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013		
		(94):	When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.		

▼ M6▼ M5▼ M6▼ M7▼ M93

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06	Cereals and cereal products				
06.1	Whole, broken, or flaked grain				
	E 220-228	Sulphur dioxide — sulphites	30	(3)	only sago and pearl barley
	E 553b	Talc	quantum satis		only rice
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
06.2	Flours and other milled products and starches				
06.2.1	Flours				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 500	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only self-raising flour
	E 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	Only self raising flour
	E 300	Ascorbic acid	quantum satis		
	E 920	L-cysteine	quantum satis		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
	(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452				

▼ M38▼ M2▼ M38

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06.2.2	Starches				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	50	(3)	excluding starches in infant formulae, follow on formulae and processed cereal-based foods and baby foods
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
06.3	Breakfast cereals				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only breakfast cereals other than extruded, puffed and/or fruit-flavoured breakfast cereals
	Group IV	Polyols	<i>quantum satis</i>		only breakfast cereals or cereal-based products, energy-reduced or with no added sugar
	► <b><u>M81</u></b> E 120	Carminic acid, Carmine ◀	200	(53)	only fruit-flavoured breakfast cereals
	E 150c	Ammonia caramel	<i>quantum satis</i>		only extruded puffed and or fruit-flavoured breakfast cereals
	E 160a	Carotenes	<i>quantum satis</i>		only extruded puffed and or fruit-flavoured breakfast cereals
	E 160b(ii)	Annatto norbixin	20		only extruded puffed and or fruit-flavoured breakfast cereals
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only extruded puffed and or fruit-flavoured breakfast cereals
	E 162	Beetroot Red, betanin	200	(53)	only fruit-flavoured breakfast cereals

▼ M93▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 163	Anthocyanins	200	(53)	only fruit-flavoured breakfast cereals
▼ <u>M82</u>	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	only precooked cereals
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 475	Polyglycerol esters of fatty acids	10 000		only granola-type breakfast cereal
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 950	Acesulfame K	1 200		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 955	Sucralose	400		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar

▼ M2▼ M5▼ M2▼ M14▼ M39▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 960	Steviol glycosides	330	(60)	only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar
	E 961	Neotame	32		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 964	Polyglycitol syrup	200 000		only breakfast cereals or cereal-based products, energy-reduced or with no added sugar Period of application: From 29 November 2012
	E 969	Advantame	10		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar
	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(13): Maximum limit expressed on fat			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(53): E 120, E 162 and E 163 may be added individually or in combination			
		(60): Expressed as steviol equivalents			

▼ M5▼ M2

<b>06.4</b>	<b>Pasta</b>				
<b>06.4.1</b>	<b>Fresh pasta</b>				
	E 270	Lactic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 322	Lecithins	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
<b>06.4.2</b>	<b>Dry pasta</b>				
	Group I	Additives			only gluten free and/or pasta intended for hypoproteic diets in accordance with Directive 2009/39/EC

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06.4.3	<b>Fresh pre-cooked pasta</b>				
	E 270	Lactic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 322	Lecithins	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
06.4.4	<b>Potato Gnocchi</b>				
	Group I	Additives			except fresh refrigerated potato gnocchi
	E 200 – 202	Sorbic acid – potassium sorbate	1 000	(1)	
	E 270	Lactic acid	quantum satis		only fresh refrigerated potato gnocchi
	E 304	Fatty acid esters of ascorbic acid	quantum satis		only fresh refrigerated potato gnocchi
	E 330	Citric acid	quantum satis		only fresh refrigerated potato gnocchi
	E 334	Tartaric acid (L(+)-)	quantum satis		only fresh refrigerated potato gnocchi
	E 471	Mono- and di-glycerides of fatty acids	quantum satis		only fresh refrigerated potato gnocchi

▼ M53▼ M76▼ M53

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06.4.5	Fillings of stuffed pasta (ravioli and similar)				
	Group I	Additives			
	E 200 – 202	Sorbic acid – potassium sorbate	1 000	(1) (2)	
	E 392	Extracts of rosemary	250	(41) (46)	only in fillings of stuffed dry pasta Period of application: From 25 December 2012
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
	06.5	Noodles			
group I		Additives			
group II		Colours at <i>quantum satis</i>	<i>quantum satis</i>		
E 160b(i)		Annatto bixin	20	(94)	
E 160b(ii)		Annatto norbixin	20	(94)	
E 338-452		Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	
E 450 (ix)		Magnesium dihydrogen diphosphate	2 000	(4)(81)	

▼ M2▼ M89▼ M2▼ M38▼ M93▼ M2

06.6

▼ M6▼ M93▼ M2▼ M76

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	_____					
		(1): The additives may be added individually or in combination				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452				
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.				
06.6	Batters					
	Group I	Additives				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			
	Group III	Colours with combined maximum limit	500		only batters for coating	
	E 104	Quinoline Yellow	50	(61)		
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)		
	E 124	Ponceau 4R, Cochineal Red A	55	(61)		
	E 160b(i)	Annatto bixin	50	(94)	only batters for coating	
	E 160b(ii)	Annatto norbixin	50	(94)	only batters for coating	
	E 160d	Lycopene	30		only batters for coating	
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	12 000	(1) (4)		
	E 450 (ix)	Magnesium dihydrogen diphosphate	12 000	(4)(81)		
	E 900	Dimethyl polysiloxane	10			
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III				
		(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452				
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.				
	06.7	Pre-cooked or processed cereals				
Group I		Additives				
Group II		Colours at <i>quantum satis</i>	<i>quantum satis</i>			
E 200-202		Sorbic acid – potassium sorbate	200	(1) (2)	only <i>polenta</i>	
E 200-202		Sorbic acid – potassium sorbate	2 000	(1) (2)	only <i>Semmelknödelteig</i>	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1)	only pre-cooked cereals	
	_____					
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		only quick-cook rice	
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		only quick-cook rice	
	E 481-482	Stearoyl-2-lactylates	4 000	(2)	only quick-cook rice	
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
07	Bakery wares					
07.1	Bread and rolls					
	Group I	Additives			except products in 7.1.1 and 7.1.2	
	E 150a-d	Caramels	<i>quantum satis</i>		only malt bread	
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	only prepacked sliced bread and rye-bread, partially baked, prepacked bakery wares intended for retail sale and energy-reduced bread intended for retail sale	
	E 280-283	Propionic acid — propionates	3 000	(1) (6)	only prepacked sliced bread and rye bread	
	E 280-283	Propionic acid — propionates	2 000	(1) (6)	only energy-reduced bread; partially baked prepacked bread, prepacked rolls, tortilla and pitta; prepacked <i>pølsebrød</i> , <i>bolle</i> and <i>dansk flutes</i>	

▼ M64

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 280-283	Propionic acid — propionates	1 000	(1) (6)	only prepacked bread
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only soda bread
	E 450	Diphosphates	12 000	(4)	only refrigerated, prepacked yeast based doughs used as basis for pizzas, quiches, tarts and similar products
	E 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	Only pizza dough (frozen or chilled) and ‘tortilla’
	E 481-482	Stearoyl-2-lactylates	3 000	(1)	except products in 7.1.1 and 7.1.2
	E 483	Stearyl tartrate	4 000		except products in 7.1.1 and 7.1.2
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice			
	07.1.1	Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt			
E 260		Acetic acid	quantum satis		

▼ M2▼ M20▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 261	Potassium acetates	<i>quantum satis</i>		Period of application: From 6 February 2013
	E 262	Sodium acetates	<i>quantum satis</i>		
	E 263	Calcium acetate	<i>quantum satis</i>		
	E 270	Lactic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		
	E 322	Lecithins	<i>quantum satis</i>		
	E 325	Sodium lactate	<i>quantum satis</i>		
	E 326	Potassium lactate	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472e	Mono- and diacety tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		

## 07.1.2

**Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek**▼ M20▼ M2

E 260	Acetic acid	<i>quantum satis</i>		
E 261	Potassium acetates	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i> Period of application: From 6 February 2013
E 262	Sodium acetates	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 263	Calcium acetate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 270	Lactic acid	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 300	Ascorbic acid	<i>quantum satis</i>		
E 301	Sodium ascorbate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 302	Calcium ascorbate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 322	Lecithins	<i>quantum satis</i>		
E 325	Sodium lactate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 326	Potassium lactate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 327	Calcium lactate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
07.2	<b>Fine bakery wares</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	200	(25)	Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	200	(25) (76)	Period of application: from 1 August 2014
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar
	E 160b(ii)	Annatto norbixin	10		
	E 160d	Lycopene	25		
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	only with a water activity of more than 0,65
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only dry biscuits
	E 280-283	Propionic acid — propionates	2 000	(1) (6)	only prepacked fine bakery wares, (including flour confectionery) with a water activity of more than 0,65
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1)	only cake mixes

▼ M7▼ M2▼ M93▼ M2▼ M76▼ M53▼ M2▼ M82

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	
▼ <u>M38</u>					
	E 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	
▼ <u>M2</u>					
	E 392	Extracts of rosemary	200	(41) (46)	
	E 405	Propane-1, 2-diol alginate	2 000		
▼ <u>M89</u>					
▼ <u>M2</u>					
	E 432-436	Polysorbates	3 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
	E 475	Polyglycerol esters of fatty acids	10 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 483	Stearyl tartrate	4 000		
	E 491-495	Sorbitan esters	10 000	(1)	
▼ <u>M7</u>	E 541	Sodium aluminium phosphate acidic	1 000	(38)	only scones and sponge wares Period of application: until 31 January 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 541	Sodium aluminium phosphate acidic	400	(38)	only sponge cakes produced from contrasting coloured segments held together by jam or spreading jelly and encased by a flavoured sugar paste (the maximum limit applies only to the sponge part of the cake) Period of application: from 1 February 2014
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 902	Candelilla wax	<i>quantum satis</i>		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 903	Carnauba wax	200		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 904	Shellac	<i>quantum satis</i>		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 950	Acesulfame K	2 000		only cornets and wafers, for ice-cream, with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	800	(52)	only cornets and wafers, for ice-cream, with no added sugar
	E 955	Sucralose	800		only cornets and wafers, for ice-cream, with no added sugar
	E 959	Neohesperidine DC	50		only cornets and wafers, for ice-cream, with no added sugar
	E 961	Neotame	60		only cornets and wafers, for ice-cream, with no added sugar
	E 950	Acesulfame K	2 000		only essoblaten — wafer paper

▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	1 000		only essoblaten — wafer paper
	E 954	Saccharin and its Na, K and Ca salts	800	(52)	only essoblaten — wafer paper
	E 955	Sucralose	800		only essoblaten — wafer paper
▼ <u>M5</u>	E 960	Steviol glycosides	330	(60)	only essoblaten — wafer paper
▼ <u>M2</u>	E 961	Neotame	60		only essoblaten — wafer paper
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only essoblaten — wafer paper
▼ <u>M39</u>	E 969	Advantame	10		only essoblaten — wafer paper
▼ <u>M75</u>	_____				
▼ <u>M14</u>	E 964	Polyglycitol syrup	300 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M75</u>	_____				
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			

▼ M2▼ M53▼ M2▼ M6▼ M2▼ M5

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(3): Maximum levels are expressed as SO <sub>2</sub> and relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(41): Expressed on fat basis			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l			
		(38): Expressed as aluminium			
		(46): As the sum of carnosol and carnosic acid			
		(60): Expressed as steviol equivalents			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(76): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
		(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452			
08	Meat				
08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004				
	E 129	Allura Red AG	<i>quantum satis</i>		only for the purpose of health marking
	E 133	Brilliant Blue FCF	<i>quantum satis</i>		only for the purpose of health marking
	E 155	Brown HT	<i>quantum satis</i>		only for the purpose of health marking
08.2	Meat preparations as defined by Regulation (EC) No 853/2004				
	E 100	Curcumin	20		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> and <i>chorizo fresco</i>

▼ M2▼ M44▼ M2▼ M42▼ M93

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(66)	only <i>breakfast sausages</i> with a minimum cereal content of 6 %, <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat (in these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance), merguez type products, <i>salsicha fresca</i> , <i>mici</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> , <i>chorizo fresco</i> , <i>cevapcici</i> and <i>pljeskavice</i>
	E 129	Allura Red AG	25		only <i>breakfast sausages</i> with a minimum cereal content of 6 % and <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance
	E 150a-d	Caramels	<i>quantum satis</i>		only <i>breakfast sausages</i> with a minimum cereal content of 6 %, <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat (in these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance), merguez type products, <i>salsicha fresca</i> , <i>mici</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> and <i>chorizo fresco</i>
	E 160b(i)	Annatto bixin	20	(94)	only <i>breakfast sausages</i> with a minimum cereal content of 6 % and <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance



▼ **M93**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160b(ii)	Annatto norbixin	20	(94)	only <i>breakfast sausages</i> with a minimum cereal content of 6 % and burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance
▼ <b><u>M42</u></b>	E 160c	Paprika extract	10		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> , <i>chorizo fresco</i> , <i>bifteki</i> , <i>soutzoukaki</i> and <i>kebab</i>
	E 162	Beetroot red	<i>quantum satis</i>		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> and <i>chorizo fresco</i>
▼ <b><u>M2</u></b>	E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	only <i>breakfast sausages</i> ; Burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat
	E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	only <i>salsicha fresca</i> , <i>longaniza fresca</i> , <i>butifarra fresca</i>
▼ <b><u>M68</u></b>	E 249-250	Nitrites	150	(7)	only <i>lomo de cerdo adobado</i> , <i>pincho moruno</i> , <i>careta de cerdo adobada</i> , <i>Kasseler</i> , <i>Bräte</i> , <i>Surfleisch</i> , <i>toorvorst</i> , <i>šaslòkk</i> , <i>ahjupraad</i> , <i>kielbasa surowa biala</i> , <i>kielbasa surowa metka</i> , <i>tatar wołowy (danie tatarskie)</i> and <i>golonka peklowana</i>
▼ <b><u>M42</u></b>	E 260	Acetic acid	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
▼ <b><u>M53</u></b>	E 261	Potassium acetates	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added

▼ M2▼ M42

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 262	Sodium acetates	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 263	Calcium acetate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 270	Lactic acid	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 300	Ascorbic acid	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 301	Sodium ascorbate	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 302	Calcium ascorbate	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 325	Sodium lactate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 326	Potassium lactate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 327	Calcium Lactate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 330	Citric acid	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added

▼ M42

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 331	Sodium citrates	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 332	Potassium citrates	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 333	Calcium citrates	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
▼ <u>M74</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only <i>breakfast sausages</i> : in this product, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving the product its typical appearance; Finnish grey salted Christmas ham, <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat, <i>Kasseler</i> , <i>Bräte</i> , <i>Surfleisch</i> , <i>toorvorst</i> , <i>šašlōkk</i> , <i>ahjupraad</i> , <i>Bilá klobása</i> , <i>Vinná klobása</i> , <i>Sváteční klobása</i> , <i>Syrová klobása</i> and frozen vertical rotating meat spits made of sheep, lamb, veal and/or beef treated with liquid seasoning or from poultry meat treated with or without liquid seasoning used alone and/or combined as well as sliced and/or minced and designed to be roasted by a food business operator and then consumed by the final consumer
▼ <u>M42</u>	E 401	Sodium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab gyros</i> and <i>souvlaki</i>
	E 402	Potassium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab gyros</i> and <i>souvlaki</i>

▼ **M42**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 403	Ammonium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab gyros</i> and <i>souvlaki</i>
	E 404	Calcium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
	E 407	Carrageenan	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i> ,
	E 407a	Processed eucheama seaweed	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
	E 410	Locust bean gum	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
	E 412	Guar gum	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>

▼ M42

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 413	Tragacanth	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebap</i> , <i>gyros</i> and <i>souvlaki</i>
	E 415	Xanthan gum	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebap</i> , <i>gyros</i> and <i>souvlaki</i>
	E 500	Sodium carbonates	<i>quantum satis</i>		only poultry meat preparations, <i>mici</i> , <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebap</i> , <i>seftalia</i> , <i>čevapčići</i> and <i>pljeskavice</i>
▼ <u>M2</u>	E 553b	Talc	<i>quantum satis</i>		only surface treatment of sausages
▼ <u>M42</u>	E 1414	Acetylated distarch phosphate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together, <i>gyros</i> , <i>souvlaki</i> , <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebap</i> and <i>seftalia</i>
▼ <u>M2</u>	E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together, <i>gyros</i> , <i>souvlaki</i> , <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebap</i> and <i>seftalia</i>
(1): The additives may be added individually or in combination					

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M53</u>		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(7): Maximum amount that may be added during the manufacturing, expressed as NaNO <sub>2</sub> or NaNO <sub>3</sub>			
		(66): Maximum limit for aluminium coming from aluminium lakes of ► <u>M81</u> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of this Regulation, that limit shall apply from 1 February 2013			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			
▼ <u>M42</u>					
08.3	Meat products				
08.3.1	Non-heat-treated meat products				
▼ <u>M2</u>	Group I	Additives			
	E 100	Curcumin	20		only sausages
	E 100	Curcumin	<i>quantum satis</i>		only <i>pasturmas</i>
	E 101	Riboflavins	<i>quantum satis</i>		only <i>pasturmas</i>
▼ <u>M6</u>	E 110	Sunset yellow FCF/Orange Yellow S	15		only <i>sobrasada</i>

▼ M2▼ M84▼ M7▼ M2▼ M7▼ M6▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 120	Carminic acid, Carmine	50		only the following traditional salted pork offal and beef specialties: <i>groin de porc à la créole, queue de porc à la créole, pied de porc à la créole</i> and <i>paleron de bœuf à la créole</i> . These products are consumed after desalting and cooking.
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100		only sausages Period of application: until 31 July 2014
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(66)	only sausages Period of application: from 1 August 2014
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	200		only <i>chorizo sausage/salchichon</i>
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	<i>quantum satis</i>		only <i>pasturmas</i> Period of application: until 31 July 2014
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	<i>quantum satis</i>	(66)	only <i>pasturmas</i> Period of application: from 1 August 2014
	E 124	Ponceau 4R, Cochineal Red A	50		only <i>chorizo sausage/salchichon</i>
	_____				
	E 150a-d	Caramels	<i>quantum satis</i>		only sausages

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160a	Carotenes	20		only sausages
▼ <u>M93</u>	E 160b(i)	Annatto bixin	20	(94)	only chorizo sausage, salchichon, pasturmas and sobrasada
	E 160b(ii)	Annatto norbixin	20	(94)	only chorizo sausage, salchichon, pasturmas and sobrasada
▼ <u>M2</u>	E 160c	Paprika extract, capsanthin, capsorubin	10		only sausages
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only sausages
▼ <u>M76</u>	E 200-219	Sorbic acid – potassium sorbate; Benzoic acid – benzoates; p-hydroxybenzoates	<i>quantum satis</i>	(1) (2)	only surface treatment of dried meat products
▼ <u>M2</u>	E 235	Natamycin	1	(8)	only surface treatment of dried cured sausages
	E 249-250	Nitrites	150	(7)	
	E 251-252	Nitrates	150	(7)	
▼ <u>M53</u>	_____				
▼ <u>M82</u>	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	only dehydrated meat
▼ <u>M2</u>	E 315	Erythorbic acid	500	(9)	only cured products and preserved products
	E 316	Sodium erythorbate	500	(9)	only cured products and preserved products



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of rosemary	100	(46)	only dried sausages
▼ <u>M26</u>	E 392	Extracts of rosemary	15	(46)	only meat with a fat content not higher than 10 %, excluding dried sausages
	E 392	Extracts of rosemary	150	(41) (46)	only meat with a fat content higher than 10 %, excluding dried sausages
▼ <u>M2</u>	E 392	Extracts of rosemary	150	(46)	only dehydrated meat
	E 553b	Talc	<i>quantum satis</i>		surface treatment of sausages
	E 959	Neohesperidine DC	5		as flavour enhancer only
	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
▼ <u>M53</u>	(7): Maximum amount that may be added during the manufacturing, expressed as NaNO <sub>2</sub> or NaNO <sub>3</sub>				
▼ <u>M2</u>	(8): mg/dm <sup>2</sup> surface, not present at a depth of 5 mm				
	(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid				
	(13): Maximum limit expressed on fat				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M53</u>  ▼ <u>M93</u>		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
		(66): Maximum limit for aluminium coming from aluminium lakes of ► <u>M81</u> E 120 carminic acid, carmine ◀ 1,5 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			

▼ M42

08.3.2

**Heat-treated meat products**▼ M2

Group I	Additives				except <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> , <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
E 100	Curcumin		20		only sausages, pâtés and terrines
► <u>M81</u> E 120	Carminic acid, Carmine ◀		100		only sausages, patés and terrines Period of application: until 31 July 2014
► <u>M81</u> E 120	Carminic acid, Carmine ◀		100	(66)	only sausages, patés and terrines Period of application: from 1 August 2014
E 129	Allura Red AG		25		only <i>luncheon meat</i>
E 150a-d	Caramels		<i>quantum satis</i>		only sausages, pâtés and terrines

▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160a	Carotenes	20		only sausages, pâtés and terrines
▼ <u>M93</u>	E 160b(i)	Annatto bixin	20	(94)	only sausages, pâtés, terrines and <i>luncheon meat</i>
	E 160b(ii)	Annatto norbixin	20	(94)	only sausages, pâtés, terrines and <i>luncheon meat</i>
▼ <u>M2</u>	E 160c	Paprika extract, capsanthin, capsorubin	10		only sausages, pâtés and terrines
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only sausages, pâtés and terrines
▼ <u>M76</u>	E 200-202; 214-219	Sorbic acid – potassium sorbate; p-hydroxybenzoates	1 000	(1) (2)	only pâté
	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only aspic
	E 200-219	Sorbic acid – potassium sorbate, Benzoic acid – benzoates; p-hydroxybenzoates	<i>quantum satis</i>	(1) (2)	only surface treatment of dried meat products
▼ <u>M2</u>	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only aspic
▼ <u>M23</u>	E 235	Natamycin	1	(8)	only surface treatment of dried cured sausages
▼ <u>M41</u>	E 243	Ethyl lauroyl arginate	160		Except emulsified sausages, smoked sausages and liver paste
▼ <u>M2</u>	E 249-250	Nitrites	150	(7) (59)	Except sterilised meat products ( $F_0 > 3,00$ )

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 249-250	Nitrites	100	(7) (58) (59)	only sterilised meat products (Fo > 3,00)
	E 300	Ascorbic acid	<i>quantum satis</i>		only <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> / <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>		only <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> / <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
	E 315	Erythorbic acid	500	(9)	only cured meat products and preserved meat products
	E 316	Sodium erythorbate	500	(9)	only cured meat products and preserved meat products
▼ <u>M82</u>	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	only dehydrated meat
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	except <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> , <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	250		only <i>libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
▼ <u>M26</u>	E 392	Extracts of rosemary	15	(46)	only meat with a fat content not higher than 10 %, excluding dried sausages
	E 392	Extracts of rosemary	150	(41) (46)	only meat with a fat content higher than 10 %, excluding dried sausages
▼ <u>M2</u>	E 392	Extracts of rosemary	100	(46)	only dried sausages
	E 392	Extracts of rosemary	150	(46)	Only dehydrated meat

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 427	Cassia gum	1 500		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1), (41)	<i>except foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben</i>
	E 481-482	Stearoyl-2-lactylates	4 000	(1)	only minced and diced canned meat products
	E 553b	Talc	<i>quantum satis</i>		surface treatment of sausages only
	E 959	Neohesperidine DC	5		as flavour enhancer only, <i>except for foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben</i>
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(7): Maximum amount that may be added during the manufacturing, expressed as NaNO <sub>2</sub> or NaNO <sub>3</sub>			
		(8): mg/dm <sup>2</sup> surface (not present at a depth of 5 mm)			
		(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid			
		(13): Maximum limit expressed on fat			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			

▼ M53▼ M23▼ M2▼ M53▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(58): Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans)			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
▼ <u>M53</u>		(66): Maximum limit for aluminium coming from aluminium lakes of ► <u>M81</u> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of this Regulation, that limit shall apply from 1 February 2013			
▼ <u>M93</u>		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			

▼ M42

08.3.3

**Casings and coatings and decorations for meat**▼ M2▼ M7

Group I	Additives			
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except edible external coating of <i>pasturmas</i>
Group III	Colours with combined maximum limit	500		only decorations and coatings except edible external coating of <i>pasturmas</i> Period of application: until 31 July 2014
Group III	Colours with combined maximum limit	500	(78)	only decorations and coatings except edible external coating of <i>pasturmas</i> Period of application: from 1 August 2014
Group III	Colours with combined maximum limit	<i>quantum satis</i>		only edible casings Period of application: Until 31 July 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	Colours with combined maximum limit	<i>quantum satis</i>	(78)	only edible casings Period of application: From 1 August 2014
▼ <u>M2</u>	E 100	Curcumin	<i>quantum satis</i>		only edible external coating of <i>pasturmas</i>
	E 101	Riboflavins	<i>quantum satis</i>		only edible external coating of <i>pasturmas</i>
▼ <u>M7</u>	► <u>M81</u> E 120	Carminic acid, Carmine ◀	<i>quantum satis</i>		only edible external coating of <i>pasturmas</i> Period of application: until 31 July 2014
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	<i>quantum satis</i>	(78)	only edible external coating of <i>pasturmas</i> Period of application: from 1 August 2014
▼ <u>M93</u>	E 160b(i)	Annatto bixin	50	(94)	
	E 160b(ii)	Annatto norbixin	50	(94)	
▼ <u>M6</u>	E 104	Quinoline Yellow	50	(61)	only decorations and coatings except edible external coating of <i>pasturmas</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	only decorations and coatings except edible external coating of <i>pasturmas</i>
	E 124	Ponceau 4R, Cochineal Red A	55	(61)	only decorations and coatings except edible external coating of <i>pasturmas</i>
▼ <u>M2</u>	E 160d	Lycopene	500		only decorations and coatings except edible external coating of <i>pasturmas</i>

▼ M2▼ M6▼ M2▼ M76▼ M2▼ M53▼ M2▼ M34▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 104	Quinoline Yellow	10	(62)	only edible casings
	E 160d	Lycopene	30		only edible casings
	E 200-202	Sorbic acid – potassium sorbate	<i>quantum satis</i>		only collagen-based casings with water activity greater than 0,6
	E 200-202; 214-219	Sorbic acid – potassium sorbate; p-hydroxybenzoates	1 000	(1) (2)	only jelly coatings of meat products (cooked, cured or dried)
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only glazings for meat
	E 339	Sodium phosphates	12 600	(4) (89)	only in natural casings for sausages
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			



▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M53</u>		(62): The total quantity of E 104 and the colours in Group III shall not exceed the maximum listed for Group III			
		(78): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 10 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of this Regulation, that limit shall apply from 1 February 2013			
		(89): Carry-over in the final product shall not exceed 250 mg/kg			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			

▼ M93▼ M42

08.3.4

**Traditionally cured meat products with specific provisions concerning nitrites and nitrates**

08.3.4.1

**Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)**▼ M2

E 249-250	Nitrites	175	(39)	<b>only <i>Wiltshire bacon</i> and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
E 251-252	Nitrates	250	(39) (59)	<b>only <i>Wiltshire bacon</i> and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
E 249-250	Nitrites	100	(39)	<b>only <i>Wiltshire ham</i> and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
E 251-252	Nitrates	250	(39) (59)	<b>only <i>Wiltshire ham</i> and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures

## ▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 249-250	Nitrites	175	(39)	<b>only Entremadea, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado and similar products:</b> Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity
	E 251-252	Nitrates	250	(39) (59)	<b>only Entremadea, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado and similar products:</b> Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity
	E 249-250	Nitrites	50	(39)	<b>only cured tongue:</b> Immersion cured for at least 4 days and pre-cooked
	E 251-252	Nitrates	10	(39) (59)	<b>only cured tongue:</b> Immersion cured for at least 4 days and pre-cooked
	E 249-250	Nitrites	150	(7)	<b>only kylmäsavustettu poronliha/kallrökt renkött:</b> Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks
	E 251-252	Nitrates	300	(7)	<b>only kylmäsavustettu poronliha/kallrökt renkött:</b> Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks
	E 249-250	Nitrites	150	(7)	<b>only bacon, filet de bacon and similar products:</b> Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C
	E 251-252	Nitrates	250	(7) (40) (59)	<b>only bacon, filet de bacon and similar products:</b> Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C.

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 249-250	Nitrites	50	(39)	<b>only rohschinken, nassgepökelt and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation
	E 251-252	Nitrates	250	(39)	<b>only rohschinken, nassgepökelt and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation
		(7): Maximum added amount, expressed as NaNO <sub>2</sub> or NaNO <sub>3</sub>			
		(39): Maximum residual amount, residue level at the end of the production process, expressed as NaNO <sub>2</sub> or NaNO <sub>3</sub>			
		(40): Without added nitrites			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			

▼ M2▼ M42

08.3.4.2

**Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation)**

▼ M2

E 249-250	Nitrites	175	(39)	<b>only dry cured bacon and similar products</b> Dry curing followed by maturation for at least 4 days
E 251-252	Nitrates	250	(39) (59)	<b>only dry cured bacon and similar products:</b> Dry curing followed by maturation for at least 4 days

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 249-250	Nitrites	100	(39)	<b>only dry cured ham and similar products:</b> Dry curing followed by maturation for at least 4 days
	E 251-252	Nitrates	250	(39) (59)	<b>only dry cured ham and similar products:</b> Dry curing followed by maturation for at least 4 days
	E 251-252	Nitrates	250	(39) (59)	<b>only jamon curado, paleta curada, lomo embuchado y cecina and similar products:</b> Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days
▼ <u>M53</u>	E 249-250	Nitrites	100	(39)	<i>only presunto, presunto da pa and paio do lombo and similar products:</i> Dry cured for 10 to 15 days followed by a 30- to 45-day stabilisation period and a maturation period of at least 2 months; <i>jamón curado, paleta curada, lomo embuchado and cecina</i> and similar products: Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days
▼ <u>M2</u>	E 251-252	Nitrates	250	(39) (59)	<b>only presunto, presunto da pa and paio do lombo and similar products:</b> Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months
	E 251-252	Nitrates	250	(39) (40) (59)	<b>only jambon sec, jambon sel and other similar dried cured products:</b> Dry cured for 3 days + 1 day/kg followed by a 1-week post-salting period and an ageing/ripening period of 45 days to 18 months
	E 249-250	Nitrites	50	(39)	<b>only rohschinken, trockengepökelt and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	250	(39) (59)	<b>only rohschinken, trocken­gepökelt and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation
		(39): Maximum residual amount, residue level at the end of the production process, expressed as NaNO <sub>2</sub> or NaNO <sub>3</sub>			
		(40): Without added nitrites			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			

▼ M53▼ M2▼ M42

08.3.4.3

**Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)**

▼ M2

E 249-250	Nitrites	50	(39)	<b>only rohschinken, trocken-/nasgepökelt and similar products:</b> Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation
E 251-252	Nitrates	250	(39) (59)	<b>only rohschinken, trocken-/nasgepökelt and similar products:</b> Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation
E 249-250	Nitrites	50	(39)	<b>only jellied veal and brisket:</b> Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	10	(39) (59)	<b>only jellied veal and brisket:</b> Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours
	E 251-252	Nitrates	300	(40) (7)	<b>only rohwürste (salami and kantwurst):</b> Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7
	E 251-252	Nitrates	250	(40) (7) (59)	<b>only Salchichon y chorizo tradicionales de larga curacion and similar products:</b> Maturation period of at least 30 days
	E 249-250	Nitrites	180	(7)	<b>only vysočina, selský salám, turistický trvanlivý salám, poličan, herkules, lovecký salám, dunjaská klobása, paprikás and similar products:</b> Dried product cooked to 70 °C followed by 8 to 12-day drying and smoking process. Fermented product subject to 14 to 30-day three-stage fermentation process followed by smoking
	E 251-252	Nitrates	250	(40) (7) (59)	<b>only saucissons sec and similar products:</b> raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to 12 °C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7
		(7): Maximum added amount, expressed as NaNO <sub>2</sub> or NaNO <sub>3</sub>			
		(39): Maximum residual amount, residue level at the end of the production process, expressed as NaNO <sub>2</sub> or NaNO <sub>3</sub>			
		(40): Without added nitrites			

▼ M53▼ M2

## ▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment				
09	Fish and fisheries products					
09.1	Unprocessed fish and fisheries products					
09.1.1	Unprocessed fish					
	Group IV	Polyols	quantum satis		only frozen and deep-frozen unprocessed fish for purposes other than sweetening	
	E 300	Ascorbic acid	quantum satis			
	E 301	Sodium ascorbate	quantum satis			
	E 302	Calcium ascorbate	quantum satis			
	E 315	Erythorbic acid	1 500	(9)	only frozen and deep-frozen fish with red skin	
	E 316	Sodium erythorbate	1 500	(9)	only frozen and deep-frozen fish with red skin	
	E 330	Citric acid	quantum satis			
	E 331	Sodium citrates	quantum satis			
	E 332	Potassium citrates	quantum satis			
	E 333	Calcium citrates	quantum satis			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only frozen and deep-frozen fish fillets	
		(1): The additives may be added individually or in combination				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
09.1.2	<b>Unprocessed molluscs and crustaceans</b>				
	Group IV	Polyols	<i>quantum satis</i>		only frozen and deep-frozen unprocessed crustaceans, molluscs and cephalopods; for purposes other than sweetening
	E 220-228	Sulphur dioxide — sulphites	150	(3) (10)	only fresh, frozen and deep-frozen crustaceans and cephalopods; crustaceans of the Penaeidae, Solenoceridae and Aristaecidae family up to 80 units per kg
	E 220-228	Sulphur dioxide — sulphites	200	(3) (10)	only crustaceans of the Penaeidae, Solenoceridae and Aristaecidae family between 80 and 120 units per kg
	E 220-228	Sulphur dioxide — sulphites	300	(3) (10)	only crustaceans of the Penaeidae, Solenoceridae and Aristaecidae family over 120 units per kg
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only frozen and deep-frozen molluscs and crustaceans
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	(75)		only frozen and deep-frozen crustaceans

▼ M53▼ M2



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 586	4-Hexylresorcinol	2	(90)	Only fresh, frozen or deep-frozen crustaceans	
		(1): The additives may be added individually or in combination				
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(10): Maximum limits in edible parts				
		(90): As a residue in the meat				
09.2	Processed fish and fishery products including molluscs and crustaceans					
	Group I	Additives				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only surimi and similar products and salmon substitutes based on <i>Theragra chalcogramma</i> , <i>Pollachius virens</i> and <i>Clupea harengus</i>	
	Group III	Colours with combined maximum limit	500	(84)	only surimi and similar products and salmon substitutes based on <i>Theragra chalcogramma</i> , <i>Pollachius virens</i> and <i>Clupea harengus</i>	
	E 100	Curcumin	100	(35)	only fish paste and crustacean paste	
	E 101	Riboflavins	<i>quantum satis</i>		only fish paste and crustacean paste	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 102	Tartrazine	100	(35)	only fish paste and crustacean paste
▼ <u>M6</u>	_____				
▼ <u>M95</u>	E 110	Sunset Yellow FCF/Orange Yellow S	200	(63)	only salmon substitutes based on <i>Theragra chalcogramma</i> , <i>Pollachius virens</i> and <i>Clupea harengus</i>
▼ <u>M44</u>	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(35) (85)	only fish paste and crustacean paste
▼ <u>M2</u>	E 122	Azorubine, Carmoisine	100	(35)	only fish paste and crustacean paste
▼ <u>M6</u>	_____				
▼ <u>M95</u>	E 124	Ponceau 4R, Cochineal Red A	200	(63)	only salmon substitutes based on <i>Theragra chalcogramma</i> , <i>Pollachius virens</i> and <i>Clupea harengus</i>
▼ <u>M2</u>	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only fish paste and crustacean paste
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only fish paste and crustacean paste
	E 142	Green S	100	(35)	only fish paste and crustacean paste
	E 150a-d	Caramels	<i>quantum satis</i>		only fish paste and crustacean paste

▼ M2▼ M35▼ M2▼ M93▼ M2▼ M6▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 151	Brilliant Black PN	100	(35)	only fish paste and crustacean paste
	E 153	Vegetable carbon	<i>quantum satis</i>		only fish paste and crustacean paste
	E 160a	Carotenes	<i>quantum satis</i>		only fish paste and crustacean paste
	E 160b(i)	Annatto bixin	10	(94)	only smoked fish
	E 160b(i)	Annatto bixin	30	(94)	only surimi and similar products and salmon substitutes
	E 160b(ii)	Annatto norbixin	10	(94)	only smoked fish
	E 160b(ii)	Annatto norbixin	30	(94)	only surimi and similar products and salmon substitutes
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only fish paste and crustacean paste
	E 160e	Beta-apo-8'-carotenal (C 30)	100	(35)	only fish paste and crustacean paste
	E 161b	Lutein	100	(35)	only fish paste and crustacean paste
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only fish paste and crustacean paste
	E 163	Anthocyanins	<i>quantum satis</i>		only fish paste and crustacean paste
	E 170	Calcium carbonate	<i>quantum satis</i>		only fish paste and crustacean paste
	E 171	Titanium dioxide	<i>quantum satis</i>		only fish paste and crustacean paste
	E 172	Iron oxides and hydroxides	<i>quantum satis</i>		only fish paste and crustacean paste
	E 100	Curcumin	250	(36)	only precooked crustacean
	E 101	Riboflavins	<i>quantum satis</i>		only precooked crustacean
	E 102	Tartrazine	250	(36)	only precooked crustacean
	_____				
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	250	(36)	only precooked crustacean

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 122	Azorubine, Carmoisine	250	(36)	only precooked crustacean
▼ <u>M6</u>					
▼ <u>M2</u>	E 129	Allura Red AG	250	(36)	only precooked crustacean
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only precooked crustacean
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only precooked crustacean
	E 142	Green S	250	(36)	only precooked crustacean
	E 150a-d	Caramels	<i>quantum satis</i>		only precooked crustacean
▼ <u>M35</u>	E 151	Brilliant Black PN	250	(36)	only precooked crustacean
▼ <u>M2</u>	E 153	Vegetable carbon	<i>quantum satis</i>		only precooked crustacean
	E 155	Brown HT	<i>quantum satis</i>		only precooked crustacean
	E 160a	Carotenes	<i>quantum satis</i>		only precooked crustacean
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only precooked crustacean
	E 160e	Beta-apo-8'-carotenal (C 30)	250	(36)	only precooked crustacean
	E 161b	Lutein	250	(36)	only precooked crustacean
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only precooked crustacean

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 163	Anthocyanins	<i>quantum satis</i>		only precooked crustacean
	E 171	Titanium dioxide	<i>quantum satis</i>		only precooked crustacean
▼ <u>M23</u>	E 100	Curcumin	100	(37)	only smoked fish
▼ <u>M2</u>	E 101	Riboflavins	<i>quantum satis</i>		only smoked fish
	E 102	Tartrazine	100	(37)	only smoked fish
▼ <u>M6</u>	_____				
▼ <u>M2</u>	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(37)	only smoked fish
▼ <u>M6</u>	_____				
▼ <u>M2</u>	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only smoked fish
▼ <u>M35</u>	E 151	Brilliant Black PN	100	(37)	only smoked fish
▼ <u>M2</u>	E 153	Vegetable carbon	<i>quantum satis</i>		only smoked fish
	E 160a	Carotenes	<i>quantum satis</i>		only smoked fish

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160b	Annatto, Bixin, Norbixin	10		only smoked fish
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only smoked fish
	E 160e	Beta-apo-8'-carotenal (C 30)	100	(37)	only smoked fish
▼ <u>M53</u>	E 171	Titanium dioxide	quantum satis		Only smoked fish
	E 172	Iron oxides and hydroxides	quantum satis		Only smoked fish
▼ <u>M2</u>	E 163	Anthocyanins	<i>quantum satis</i>	(37)	only smoked fish
▼ <u>M95</u>	E 160d	Lycopene	10		only salmon substitutes based on <i>Theragra chalcogramma</i> , <i>Pollachius virens</i> and <i>Clupea harengus</i>
▼ <u>M2</u>	E 160d	Lycopene	30		only fish and crustacean paste, pre-cooked crustaceans, surimi, smoked fish
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	aspic
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	200	(1) (2)	only salted, dried fish
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	only semi-preserved fish and fisheries products including crustaceans, molluscs, surimi and fish/crustacean paste; cooked crustaceans and molluscs
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	6 000	(1) (2)	only cooked <i>Crangon crangon</i> and <i>Crangon vulgaris</i>
▼ <u>M2</u>	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only cooked crustaceans and molluscs

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M51</u>	E 210-213	Benzoic acid — benzoates	1 500	(1) (2)	only cooked shrimps in brine
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	50	(3) (10)	only cooked crustaceans and cephalopods
▼ <u>M53</u>	E 220-228	Sulphur dioxide — sulphites	135	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family up to 80 units per kg
	E 220-228	Sulphur dioxide — sulphites	180	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family between 80 and 120 units per kg
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	only dried salted fish of the ' <i>Gadidae</i> ' species
▼ <u>M53</u>	E 220-228	Sulphur dioxide — sulphites	270	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family over 120 units per kg
▼ <u>M2</u>	E 251-252	Nitrates	500		only pickled herring and sprat
	E 315	Erythorbic acid	1 500	(9)	only preserved and semi-preserved fish products
	E 316	Sodium erythorbate	1 500	(9)	only preserved and semi-preserved fish products
▼ <u>M26</u>	E 392	Extracts of rosemary	15	(46)	only fish and fishery products including molluscs and crustaceans with a fat content not higher than 10 %

▼ M26

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 392	Extracts of rosemary	150	(41) (46)	only fish and fishery products including molluscs and crustaceans with a fat content higher than 10 %

▼ M33

	E 450	Diphosphates	5 000	(4), (79)	only salted fish of the <i>Gadidae</i> family that have been pre-salted by injecting and/or brine salting with an at least 18 % salt solution and often followed by dry salting Period of application: from 31 December 2013
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	E 451	Triphosphates	5 000	(4), (79)	only salted fish of the <i>Gadidae</i> family that have been pre-salted by injecting and/or brine salting with an at least 18 % salt solution and often followed by dry salting Period of application: from 31 December 2013
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	E 452	Polyphosphates	5 000	(4), (79)	only salted fish of the <i>Gadidae</i> family that have been pre-salted by injecting and/or brine salting with an at least 18 % salt solution and often followed by dry salting Period of application: from 31 December 2013
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▼ M2

	E 950	Acesulfame K	200		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
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	E 951	Aspartame	300		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
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	E 954	Saccharin and its Na, K and Ca salts	160		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
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▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 955	Sucralose	120		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 959	Neohesperidine DC	30		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
▼ <u>M5</u>	E 960	Steviol glycosides	200	(60)	only sweet-sour preserves and semi preserves of fish and marinades of fish, crustaceans and molluscs
▼ <u>M2</u>	E 961	Neotame	10		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 962	Salt of aspartame-acesulfame	200	(11)a	only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
▼ <u>M39</u>	E 969	Advantame	3		only sweet-sour preserves and semi preserves of fish and marinades of fish, crustaceans and molluscs
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only canned crustaceans products; surimi and similar products
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only fish and crustacean paste and in processed frozen and deep-frozen molluscs and crustaceans
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	75		only canned and bottled fish, crustaceans and molluscs
(1): The additives may be added individually or in combination					

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(2): The maximum level is applicable to the sum and the levels are expressed as the free acid
					(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present
▼ <u>M33</u>					(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>
▼ <u>M2</u>					(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid
					(10): Maximum limits in edible parts
					(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
▼ <u>M23</u>					(35): Maximum individually or for the combination of E 100, E 102, E 120, E 122, E 142, E 151, E 160e, E 161b
					(36): Maximum individually or for the combination of E 100, E 102, E 120, E 122, E 129, E 142, E 151, E 160e, E 161b
					(37): Maximum individually or for the combination of E 100, E 102, E 120, E 151, E 160e
▼ <u>M2</u>					(41): Expressed on fat basis
					(46): As the sum of carnosol and carnosic acid
▼ <u>M5</u>					(60): Expressed as steviol equivalents
▼ <u>M6</u>					(63): The total quantity of E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(79): The maximum level applies to the sum of E 450, E 451 and E 452 used individually or in a combination			
		(84): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 4 mg/kg. As a derogation to this rule, the maximum limit only for salmon substitutes shall be 5,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
		(85): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 2 mg/kg only in fish paste. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			
09.3	Fish roe				
	Group I	Additives			only processed fish roe
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except Sturgeons' eggs (Caviar)
	Group III	Colours with combined maximum limit	300	(86)	except Sturgeons' eggs (Caviar)
	E 104	Quinoline Yellow	200	(61)	except Sturgeons' eggs (Caviar)
	E 110	Sunset Yellow FCF/Orange Yellow S	200	(61)	except Sturgeons' eggs (Caviar)
	E 123	Amaranth	30		except Sturgeons' eggs (Caviar) Period of application: until 31 July 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 123	Amaranth	30	(68)	except Sturgeons' eggs (Caviar) Period of application: from 1 August 2014
▼ <u>M6</u>	E 124	Ponceau 4R, Cochineal Red A	200	(61)	except Sturgeons' eggs (Caviar)
▼ <u>M2</u>	E 160d	Lycopene	30		except Sturgeons' eggs (Caviar)
▼ <u>M76</u>	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	only semi-preserved fish products including fish roe products
▼ <u>M2</u>	E 284	Boric acid	4 000	(54)	only Sturgeons' eggs (Caviar)
	E 285	Sodium tetraborate (borax)	4 000	(54)	only Sturgeons' eggs (Caviar)
	E 315	Erythorbic acid	1 500	(9)	only preserved and semi-preserved fish products
	E 316	Sodium erythorbate	1 500	(9)	only preserved and semi-preserved fish products
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid			
		(54): Expressed as boric acid			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M53</u>		(68): Maximum limit for aluminium coming from aluminium lakes of E 123 amaranth 10 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of this Regulation, that limit shall apply from 1 February 2013			
▼ <u>M44</u>		(86): Maximum limit for aluminium coming from aluminium lakes of ► <u>M81</u> E 120 carminic acid, carmine ◀ 3 mg/kg. As a derogation to this rule, the maximum limit only for pasteurised products shall be 50 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>					
10	Eggs and egg products				
10.1	Unprocessed eggs				
▼ <u>M7</u>		The Food colours listed in Annex II, part B 1 may be used for the decorative colouring of egg shells or for the stamping of egg shells as provided in Regulation (EC) No 589/2008. Period of application: until 31 July 2014			
		The Food colours listed in Annex II, part B 1 may be used for the decorative colouring of egg shells or for the stamping of egg shells as provided in Regulation (EC) No 589/2008. (77) Period of application: from 1 August 2014			
			(77): Maximum limit for aluminium coming from all aluminium lakes ‘ <i>quantum satis</i> ’. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013		
▼ <u>M2</u>					
10.2	Processed eggs and egg products				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M7</u>	The Food colours listed in part B 1 of this Annex may be used for the decorative colouring of egg shells Period of application: until 31 July 2014				
	The Food colours listed in part B 1 of this Annex may be used for the decorative colouring of egg shells (77) Period of application: from 1 August 2014				
▼ <u>M2</u>	Group I	Additives			
▼ <u>M53</u>	_____				
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only dehydrated and concentrated frozen and deep-frozen egg products
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	5 000	(1) (2)	only liquid egg (white, yolk or whole egg)
▼ <u>M2</u>	E 234	Nisin	6,25		only pasteurised liquid egg (white, yolk or whole egg)
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	only liquid egg (white, yolk or whole egg)
	E 392	Extracts of rosemary	200	(46)	

▼ M2▼ M89▼ M2▼ M7▼ M13▼ M53▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	_____				
	E 475	Polyglycerol esters of fatty acids	1 000		
	E 520-523	Aluminium sulphates	30	(1) (38)	only egg white Period of application: until 31 January 2014
	E 520	Aluminium sulphate	25	(38)	Liquid egg white for egg foams only Period of application: from 1 February 2014
	E 553b	Talc	5 400		only on the surface of unpeeled coloured boiled eggs Period of application: From 13 August 2012
	E 903	Carnauba wax	3 600		only on the surface of unpeeled coloured boiled eggs Period of application: From 13 August 2012
	E 904	Shellac	<i>quantum satis</i>		only on the surface of unpeeled boiled eggs Period of application: From 13 August 2012
	E 1505	Triethyl citrate	quantum satis		only dried egg white
	(1): The additives may be added individually or in combination				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid		
		(4):	The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>		
		(38):	Expressed as aluminium		
		(46):	As the sum of carnosol and carnosic acid		
		(77):	Maximum limit for aluminium coming from all aluminium lakes ' <i>quantum satis</i> '. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013		

▼ M7▼ M2

11	<b>Sugars, syrups, honey and table-top sweeteners</b>				
11.1	<b>Sugars and syrups as defined by Directive 2001/111/EC</b>				
	E 220-228	Sulphur dioxide — sulphites	10	(3)	only sugars, except glucose syrup
	E 220-228	Sulphur dioxide — sulphites	20	(3)	only glucose syrup, whether or not dehydrated
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(4)	only dried powdered foods
	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	only foods in tablet and coated tablet form Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	only foods in tablet and coated tablet form Period of application: from 1 February 2014

▼ M7



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 551-559	Silicon dioxide – silicates	10 000	(1)	only dried powdered foods Period of application: until 31 January 2014	
	E 551-553	Silicon dioxide – silicates	10 000	(1)	only dried powdered foods Period of application: from 1 February 2014	
		(1): The additives may be added individually or in combination				
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
11.2	Other sugars and syrups					
	Group I	Additives				
	E 220-228	Sulphur dioxide — sulphites	40	(3)		
	E 220-228	Sulphur dioxide — sulphites	70	(3)	only treacle and molasses	
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
11.3	Honey as defined in Directive 2001/110/EC					
11.4	Table-top sweeteners					
11.4.1	Table-top sweeteners in liquid form					
	Group IV	Polyols	quantum satis			
	E 950	Acesulfame K	quantum satis			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	<i>quantum satis</i>		
	E 952	Cyclamic acid and its Na and Ca salts	<i>quantum satis</i>		
	E 954	Saccharin and its Na, K and Ca salts	<i>quantum satis</i>		
	E 955	Sucralose	<i>quantum satis</i>		
	E 957	Thaumatococcus	<i>quantum satis</i>		
	E 959	Neohesperidine DC	<i>quantum satis</i>		
▼ <u>M5</u>	E 960	Steviol glycosides	QS	(60)	
▼ <u>M2</u>	E 961	Neotame	<i>quantum satis</i>		
	E 962	Salt of aspartame-acesulfame	<i>quantum satis</i>		
▼ <u>M76</u>	E 200-219	Sorbic acid – potassium sorbate; Benzoic acid – benzoates; p-hydroxybenzoates	500	(1) (2)	only if the water content higher than 75 %
▼ <u>M2</u>	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 407	Carrageenan	<i>quantum satis</i>		
	E 410	Locust bean gum	<i>quantum satis</i>		
	E 412	Guar gum	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 413	Tragacanth	<i>quantum satis</i>		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		
	E 415	Xanthan gum	<i>quantum satis</i>		
	E 418	Gellan gum	<i>quantum satis</i>		
	E 422	Glycerol	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
▼ <u>M35</u>	E 460 (i)	Microcrystalline Cellulose, Cellulose gel	<i>quantum satis</i>		
▼ <u>M2</u>	E 463	Hydroxypropyl cellulose	<i>quantum satis</i>		
	E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>		
	E 465	Ethyl methyl cellulose	<i>quantum satis</i>		
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
▼ <u>M2</u>	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	E 640	Glycine and its sodium salt	<i>quantum satis</i>		

▼ M2▼ M39▼ M2▼ M5▼ M2

## 11.4.2

▼ M5▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 969	Advantame	<i>quantum satis</i>			
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(60): Expressed as steviol equivalents				
11.4.2	Table-top sweeteners in powder form					
	Group IV	Polyols	<i>quantum satis</i>			
	E 950	Acesulfame K	<i>quantum satis</i>			
	E 951	Aspartame	<i>quantum satis</i>			
	E 952	Cyclamic acid and its Na and Ca salts	<i>quantum satis</i>			
	E 954	Saccharin and its Na, K and Ca salts	<i>quantum satis</i>			
	E 955	Sucralose	<i>quantum satis</i>			
	E 957	Thaumatococcus	<i>quantum satis</i>			
	E 959	Neohesperidine DC	<i>quantum satis</i>			
	E 960	Steviol glycosides	QS	(60)		
	E 961	Neotame	<i>quantum satis</i>			

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acesulfame	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 336	Potassium tartrates	<i>quantum satis</i>		
	E 341	Calcium phosphates	<i>quantum satis</i>		
	E 407	Carrageenan	<i>quantum satis</i>		
	E 410	Locust bean gum	<i>quantum satis</i>		
	E 412	Guar gum	<i>quantum satis</i>		
	E 413	Tragacanth	<i>quantum satis</i>		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		
	E 415	Xanthan gum	<i>quantum satis</i>		
	E 418	Gellan gum	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
	E 460	Cellulose	<i>quantum satis</i>		
	E 461	Methyl cellulose	<i>quantum satis</i>		
	E 463	Hydroxypropyl cellulose	<i>quantum satis</i>		
	E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>		
	E 465	Ethyl methyl cellulose	<i>quantum satis</i>		
	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		

▼ **M35**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M7</u>	E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
	E 551-559	Silicon dioxide – silicates	10 000	(1)	Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000	(1)	Period of application: from 1 February 2014
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	E 576	Sodium gluconate	<i>quantum satis</i>		
	E 577	Potassium gluconate	<i>quantum satis</i>		
	E 578	Calcium gluconate	<i>quantum satis</i>		
	E 640	Glycine and its sodium salt	<i>quantum satis</i>		
▼ <u>M39</u>	E 969	Advantame	<i>quantum satis'</i>		
▼ <u>M2</u>	E 1200	Polydextrose	<i>quantum satis</i>		
▼ <u>M5</u>	E 1521	Polyethylene glycol	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(60): Expressed as steviol equivalents			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
11.4.3	<b>Table-top sweeteners in tablets</b>				
	Group IV	Polyols	<i>quantum satis</i>		
	E 950	Acesulfame K	<i>quantum satis</i>		
	E 951	Aspartame	<i>quantum satis</i>		
	E 952	Cyclamic acid and its Na and Ca salts	<i>quantum satis</i>		
	E 954	Saccharin and its Na, K and Ca salts	<i>quantum satis</i>		
	E 955	Sucralose	<i>quantum satis</i>		
	E 957	Thaumatococcus	<i>quantum satis</i>		
	E 959	Neohesperidine DC	<i>quantum satis</i>		
	E 960	Steviol glycosides	QS	(60)	
	E 961	Neotame	<i>quantum satis</i>		
	E 962	Salt of aspartame-acesulfame	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 336	Potassium tartrates	<i>quantum satis</i>		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 440	Pectins	<i>quantum satis</i>		
	E 460	Cellulose	<i>quantum satis</i>		
▼ <u>M35</u>	E 460 (i)	Microcrystalline Cellulose, Cellulose gel	<i>quantum satis</i>		
▼ <u>M2</u>	E 460(ii)	Powdered cellulose	<i>quantum satis</i>		
	E 461	Methyl cellulose	<i>quantum satis</i>		
	E 463	Hydroxypropyl cellulose	<i>quantum satis</i>		
	E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>		
	E 465	Ethyl methyl cellulose	<i>quantum satis</i>		
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
▼ <u>M2</u>	E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
	E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>		
	E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		



▼ M2▼ M7▼ M2▼ M54▼ M39▼ M2▼ M5

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>		Period of application: from 1 February 2014
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	E 576	Sodium gluconate	<i>quantum satis</i>		
	E 577	Potassium gluconate	<i>quantum satis</i>		
	E 578	Calcium gluconate	<i>quantum satis</i>		
	E 640	Glycine and its sodium salt	<i>quantum satis</i>		
	E 641	L-leucine	50 000		
	E 969	Advantame	<i>quantum satis</i>		
	E 1200	Polydextrose	<i>quantum satis</i>		
	E 1201	Polyvinylpyrrolidone	<i>quantum satis</i>		
	E 1202	Polyvinylpolypyrrolidone	<i>quantum satis</i>		
	E 1521	Polyethylene glycol	<i>quantum satis</i>		
		(60): Expressed as steviol equivalents			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
<b>12</b>	<b>Salts, spices, soups, sauces, salads and protein products</b>				
<b>12.1</b>	<b>Salt and salt substitutes</b>				
<b>12.1.1</b>	<b>Salt</b>				
	E 170	Calcium carbonate	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
	E 535-538	Ferrocyanides	20	(1) (57)	
	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 504	Magnesium carbonates	<i>quantum satis</i>		
	E 511	Magnesium chloride	<i>quantum satis</i>		only sea-salt
	E 530	Magnesium oxide	<i>quantum satis</i>		
	E 534	Iron tartrate	110	(92)	
	E 551-559	Silicon dioxide – silicates	10 000		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000		Period of application: from 1 February 2014
	E 554	Sodium aluminium silicate	20 mg/kg carry over in cheese	(38)	Only for salt intended for surface treatment of ripened cheese, food category 01.7.2 Period of application: from 1 February 2014

▼ M57▼ M7

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M7</u> ▼ <u>M57</u>		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(57): The maximum level is expressed as anhydrous potassium ferrocyanide			
		(38): Expressed as aluminium			
		(92): Expressed on dry matter			

▼ M2

12.1.2

**Salt substitutes**

Group I	Additives			
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
E 534	Iron tartrate	110	(92)	
E 535-538	Ferrocyanides	20	(1) (57)	
E 551-559	Silicon dioxide – silicates	20 000		Period of application: until 31 January 2014
E 551-553	Silicon dioxide – silicates	20 000		Period of application: from 1 February 2014

▼ M57▼ M2▼ M7

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 620-625	Glutamic acid — glutamates	<i>quantum satis</i>		
	E 626-635	Ribonucleotides	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(57): The maximum level is expressed as anhydrous potassium ferrocyanide			
		(92): Expressed on dry matter			

▼ M57▼ M2

12.2	Herbs, spices, seasonings				
12.2.1	Herbs and spices				
	E 220-228	Sulphur dioxide — sulphites	150	(3)	only cinnamon ( <i>Cinnamomum ceylanicum</i> )
	E 460	Cellulose	<i>quantum satis</i>		only when dried
	E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>		only when dried
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
12.2.2	Seasonings and condiments				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only seasonings, for example curry powder, tandoori Period of application: until 31 July 2014

▼ M7

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(70)	only seasonings, for example curry powder, tandoori Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	500		only seasonings, for example curry powder, tandoori Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	500	(70)	only seasonings, for example curry powder, tandoori Period of application: from 1 August 2014
	E 104	Quinoline Yellow	10	(62)	only seasonings, for example curry powder, tandoori
	E 160d	Lycopene	50		
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only citrus-juice-based seasonings
	E 310-321	Propyl gallate, TBHQ, BHA and BHT	200	(1) (13)	

▼ M6▼ M2▼ M76▼ M2▼ M82

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 392	Extracts of rosemary	200	(41) (46)	
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	30 000	(1)	only seasoning Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	30 000	(1)	only seasoning Period of application: from 1 February 2014
▼ <u>M2</u>	E 620-625	Glutamic acid — glutamates	<i>quantum satis</i>		
	E 626-635	Ribonucleotides	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(13): Maximum limit expressed on fat			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
▼ <u>M6</u>		(62): The total quantity of E 104 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M7</u>		(70): Maximum limit for aluminium coming from all aluminium lakes 120 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
12.3	Vinegars and diluted acetic acid (diluted with water to 4-30 % by volume)				
	Group I	Additives			
	E 150a-d	Caramels	quantum satis		
	E 220-228	Sulphur dioxide — sulphites	170	(3)	only fermentation vinegar
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
12.4	Mustard				
	Group I	Additives			
	Group II	Colours at quantum satis	quantum satis		
	Group III	Colours with combined maximum limit	300		
	Group IV	Polyols	quantum satis		
	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	
	E 124	Ponceau 4R, Cochineal Red A	35	(61)	
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	250	(3)	excluding Dijon mustard

▼ M60▼ M2▼ M6▼ M76▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	500	(3)	only Dijon mustard
	E 392	Extracts of rosemary	100	(41) (46)	
	E 950	Acesulfame K	350		
	E 951	Aspartame	350		
	E 954	Saccharin and its Na, K and Ca salts	320	(52)	
	E 955	Sucralose	140		
	E 959	Neohesperidine DC	50		
	E 960	Steviol glycosides	120	(60)	
	E 961	Neotame	12		
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	
	E 969	Advantame	4		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(41): Expressed on fat basis			

▼ M62▼ M2▼ M39▼ M2



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M62▼ M6▼ M2

12.5

**Soups and broths**

Group I	Additives			
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
Group III	Colours with combined maximum limit	50		
E 160b(i)	Annatto bixin	15	(94)	
E 160b(ii)	Annatto norbixin	10	(94)	
E 160d	Lycopene	20		
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	500	(1) (2)	only liquid soups and broths (excluding canned)
E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	only dehydrated soups and broths

▼ M93▼ M2▼ M76▼ M82

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 363	Succinic acid	5 000		
	E 392	Extracts of rosemary	50	(46)	
	E 427	Cassia gum	2 500		only dehydrated soups and broths
	E 432-436	Polysorbates	1 000	(1)	only soups
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	2 000	(1)	
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	110		only energy-reduced soups
	E 951	Aspartame	110		only energy-reduced soups
	E 954	Saccharin and its Na, K and Ca salts	110	(52)	only energy-reduced soups
	E 955	Sucralose	45		only energy-reduced soups
	E 959	Neohesperidine DC	50		only energy-reduced soups
	E 960	Steviol glycosides	40	(60)	only energy-reduced soups
	E 961	Neotame	5		only energy-reduced soups
	E 962	Salt of aspartame-acesulfame	110	(11)b (49) (50)	only energy-reduced soups
	E 969	Advantame	2		only energy-reduced soups

▼ M5▼ M2▼ M39

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(13): Maximum limit expressed on fat			
		(46): As the sum of carnosol and carnosic acid			
		(60): Expressed as steviol equivalents			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			
		12.6	Sauces		
Group I	Additives				
Group II	Colours at <i>quantum satis</i>		<i>quantum satis</i>		excluding tomato-based sauces
Group III	Colours with combined maximum limit		500		including pickles, relishes, chutney and picalilli; excluding tomato-based sauces Period of application: until 31 July 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	Colours with combined maximum limit	500	(65)	including pickles, relishes, chutney and piccalilli; excluding tomato-based sauces Period of application: from 1 August 2014
▼ <u>M2</u>	Group IV	Polyols	<i>quantum satis</i>		
▼ <u>M6</u>	E 104	Quinoline Yellow	20	(64)	including pickles, relishes, chutney and piccalilli; excluding tomato-based sauces
	E 110	Sunset Yellow FCF/Orange Yellow S	30	(64)	only in pickles and piccalilli
▼ <u>M93</u>	E 160b(i)	Annatto bixin	30	(94)	including pickles, relishes, chutney and piccalilli; excluding tomato-based sauces
	E 160b(ii)	Annatto norbixin	30	(94)	including pickles, relishes, chutney and piccalilli; excluding tomato-based sauces
▼ <u>M2</u>	E 160d	Lycopene	50		excluding tomato-based sauces
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only emulsified sauces with a fat content of 60 % or more
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	only emulsified sauces with a fat content of 60 % or more; non emulsified sauces
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
▼ <u>M2</u>	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only emulsified sauces with a fat content of 60 % or more
▼ <u>M82</u>	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	75		only emulsified sauces
	E 392	Extracts of rosemary	100	(41) (46)	
	E 427	Cassia gum	2 500		
	E 405	Propane-1, 2-diol alginate	8 000		
	E 416	Karaya gum	10 000		only emulsified sauces
▼ <u>M30</u>	E 423	Octenyl succinic acid modified gum arabic	10 000		
▼ <u>M89</u>	_____				
▼ <u>M2</u>	E 432-436	Polysorbates	5 000	(1)	only emulsified sauces
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
▼ <u>M79</u>	E 476	Polyglycerol polyricinoleate	4 000		only emulsified sauces

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 491-495	Sorbitan esters	5 000	(1)	only emulsified sauces
	E 950	Acesulfame K	350		
	E 951	Aspartame	350		
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	
	E 955	Sucralose	450		
▼ <u>M78</u>	E 957	Thaumatococcus	5		only as flavour enhancer
▼ <u>M2</u>	E 959	Neohesperidine DC	50		
▼ <u>M5</u>	E 960	Steviol glycosides	120	(60)	except soy-bean sauce (fermented and non-fermented)
	E 960	Steviol glycosides	175	(60)	only soy-bean sauce (fermented and non-fermented)
▼ <u>M2</u>	E 961	Neotame	12		
	E 961	Neotame	2		only as flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	
▼ <u>M39</u>	E 969	Advantame	4		
▼ <u>M2</u>	(1): The additives may be added individually or in combination				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M5</u> ▼ <u>M6</u> ▼ <u>M7</u> ▼ <u>M93</u>		(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid		
		(4):	The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>		
		(41):	Expressed on fat basis		
		(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)		
		(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951		
		(52):	Maximum usable levels are expressed in free imide		
		(13):	Maximum limit expressed on fat		
		(46):	As the sum of carnosol and carnosic acid		
		(60):	Expressed as steviol equivalents		
		(64):	The total quantity of E 104 and E 110 and the colours in Group III shall not exceed the maximum listed for Group III		
▼ <u>M2</u> 12.7	Salads and savoury-based sandwich spreads	(65):	Maximum limit for aluminium coming from aluminium lakes of ► <u>M81</u> E 120 carminic acid, carmine ◀ 10 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013		
		(94):	When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.		
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		

▼ M2▼ M76▼ M2▼ M39▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 500	(1) (2)	
	E 950	Acesulfame K	350		only <i>Feinkostsalat</i>
	E 951	Aspartame	350		only <i>Feinkostsalat</i>
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	only <i>Feinkostsalat</i>
	E 955	Sucralose	140		only <i>Feinkostsalat</i>
	E 959	Neohesperidine DC	50		only <i>Feinkostsalat</i>
	E 961	Neotame	12		only <i>Feinkostsalat</i>
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	only <i>Feinkostsalat</i>
	E 969	Advantame	4		only <i>Feinkostsalat</i>
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(52): Maximum usable levels are expressed in free imide			
12.8	Yeast and yeast products				
	Group I	Additives			
	E 491-495	Sorbitan esters	quantum satis		only dry yeast and yeast for baking
12.9	Protein products, excluding products covered in category 1.8				
	Group I	Additives			
	Group II	Colours at quantum satis	quantum satis		
	Group III	Colours with combined maximum limit	100		only meat and fish analogues based on vegetable proteins
	E 104	Quinoline Yellow	10	(61)	only meat and fish analogues based on vegetable proteins
	E 110	Sunset Yellow FCF/Orange Yellow S	20	(61)	only meat and fish analogues based on vegetable proteins
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	only meat and fish analogues based on vegetable proteins
	E 160d	Lycopene	30		only meat and fish analogues based on vegetable proteins
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	only analogues of meat, fish, crustaceans and cephalopods and cheese based on protein
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only analogues of meat, fish, crustaceans and cephalopods

▼ M6▼ M2▼ M76▼ M2

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only gelatine
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only vegetable protein drinks
	E 959	Neohesperidine DC	5		only vegetable protein products, only as flavour enhancer
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ **M6**▼ **M2**

13	Foods intended for particular nutritional uses as defined by Directive 2009/39/EC		
13.1	Foods for infants and young children		
	INTRODUCTION PART, APPLIES TO ALL SUBCATEGORIES		
	<table><tr><td></td><td>The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers’ instructions</td></tr></table>		The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers’ instructions
		The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers’ instructions	
<table><tr><td></td><td>E 307, E 325, E 330, E 331, E 332, E 333, E 338, E 340, E 410, E472c and E 1450 shall be used in conformity with the limits set in the Annexes to Directive 2006/141/EC</td></tr></table>		E 307, E 325, E 330, E 331, E 332, E 333, E 338, E 340, E 410, E472c and E 1450 shall be used in conformity with the limits set in the Annexes to Directive 2006/141/EC	
	E 307, E 325, E 330, E 331, E 332, E 333, E 338, E 340, E 410, E472c and E 1450 shall be used in conformity with the limits set in the Annexes to Directive 2006/141/EC		
13.1.1	Infant formulae as defined by Directive 2006/141/EC		
	<table><tr><td></td><td>Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used</td></tr></table>		Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used
	Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used		

## ▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 270	Lactic acid	<i>quantum satis</i>		only L(+)-form
	E 304(i)	L-ascorbyl palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	
	E 308	Gamma-tocopherol	10	(16)	
	E 309	Delta-tocopherol	10	(16)	
	E 322	Lecithins	1 000	(14)	
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates		(43)	
	E 338	Phosphoric acid	1 000	(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	
	E 340	Potassium phosphates		(4) (15)	
	E 412	Guar gum	1 000		only where the liquid product contains partially hydrolysed proteins
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids
	E 473	Sucrose esters of fatty acids	120	(14)	only products containing hydrolysed proteins, peptides or amino acids

## ▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff			
		(15): E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(16): E 306, E 307, E 308 and E 309 are authorised individually or in combination			
		(43): E 331 and E 332 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(44): In conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
13.1.2	Follow-on formulae as defined by Directive 2006/141/EC				
		Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used			
	E 270	Lactic acid	<i>quantum satis</i>		only L(+)-form
	E 304(i)	L-ascorbyl palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	
	E 308	Gamma-tocopherol	10	(16)	
	E 309	Delta-tocopherol	10	(16)	
	E 322	Lecithins	1 000	(14)	
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates	<i>quantum satis</i>	(43)	

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338	Phosphoric acid		(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	
	E 340	Potassium phosphates		(4) (15)	
	E 407	Carrageenan	300	(17)	
	E 410	Locust bean gum	1 000	(17)	
	E 412	Guar gum	1 000	(17)	
	E 440	Pectins	5 000		only acidified follow-on formulae
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only when sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids
	E 473	Sucrose esters of fatty acids	120	(14)	only products containing hydrolysed proteins, peptides or amino acids
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff			
		(15): E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(16): E 306, E 307, E 308 and E 309 are authorised individually or in combination			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(17): If more than one of the substances E 407, E 410 and E 412 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff			
		(43): E 331 and E 332 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(44): In conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
13.1.3	Processed cereal-based foods and baby foods for infants and young children as defined by Directive 2006/125/EC				
	E 170	Calcium carbonate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 260	Acetic acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 261	Potassium acetates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment Period of application: From 6 February 2013
	E 262	Sodium acetates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 263	Calcium acetate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 270	Lactic acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 296	Malic acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only

▼ M20▼ M2

## ▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 300	L-ascorbic acid	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 301	Sodium L-ascorbate	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 302	Calcium L-ascorbate	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 304(i)	L-ascorbyl palmitate	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 306	Tocopherol-rich extract	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 307	Alpha-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 308	Gamma-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 309	Delta-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 322	Lecithins	10 000		only biscuits and rusks, cereal-based foods, baby foods
	E 325	Sodium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 326	Potassium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 327	Calcium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 330	Citric acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 331	Sodium citrates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 332	Potassium citrates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 333	Calcium citrates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 334	Tartaric acid (L(+)-)	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 335	Sodium tartrates	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 336	Potassium tartrates	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 338	Phosphoric acid	1 000	(4)	only processed cereal-based foods and baby foods, only for pH adjustment
	E 339	Sodium phosphates	1 000	(4) (20)	only cereals
	E 340	Potassium phosphates	1 000	(4) (20)	only cereals
	E 341	Calcium phosphates	1 000	(4) (20)	only cereals
	E 341	Calcium phosphates	1 000	(4)	only in fruit-based desserts
	E 354	Calcium tartrate	5 000	(42)	only L(+)-form; only biscuits and rusks
	E 400	Alginic acid	500	(23)	only deserts and puddings



▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 401	Sodium alginate	500	(23)	only deserts and puddings
	E 402	Potassium alginate	500	(23)	only deserts and puddings
	E 404	Calcium alginate	500	(23)	only deserts and puddings
	E 410	Locust bean gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 412	Guar gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 414	Gum arabic (acacia gum)	10 000	(21)	only processed cereal-based foods and baby foods
	E 415	Xanthan gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 440	Pectin	10 000	(21)	only processed cereal-based foods and baby foods
	E 410	Locust bean gum	20 000	(21)	only gluten-free cereal-based foods
	E 412	Guar gum	20 000	(21)	only gluten-free cereal-based foods
	E 414	Gum arabic (acacia gum)	20 000	(21)	only gluten-free cereal-based foods
	E 415	Xanthan gum	20 000	(21)	only gluten-free cereal-based foods
	E 440	Pectin	20 000	(21)	only gluten-free cereal-based foods
	E 450	Diphosphates	5 000	(4) (42)	only biscuits and rusks
	E 471	Mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 500	Sodium carbonates	<i>quantum satis</i>		only as rising agent
	E 501	Potassium carbonates	<i>quantum satis</i>		only as rising agent
	E 503	Ammonium carbonates	<i>quantum satis</i>		only as rising agent
	E 507	Hydrochloric acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 524	Sodium hydroxide	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 525	Potassium hydroxide	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 526	Calcium hydroxide	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 551	Silicon dioxide	2 000		only Dry cereals
	E 575	Glucono-delta-lactone	5 000	(42)	only biscuits and rusks
	E 920	L-cysteine	1 000		only biscuits for infants and young children
	E 1404	Oxidized starch	50 000		only processed cereal-based foods and baby foods
	E 1410	Monostarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1412	Distarch phosphate	50 000		only processed cereal-based foods and baby foods

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 1413	Phosphated distarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1414	Acetylated distarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1420	Acetylated starch	50 000		only processed cereal-based foods and baby foods
	E 1422	Acetylated distarch adipate	50 000		only processed cereal-based foods and baby foods
	E 1450	Starch sodium octenyl succinate	50 000		only processed cereal-based foods and baby foods
	E 1451	Acetylated oxidised starch	50 000		only processed cereal-based foods and baby foods
	E 300	Ascorbic acid	300	(18)	only fruit — and vegetable based drinks, juices and baby foods
	E 301	Sodium ascorbate	300	(18)	only fruit — and vegetable based drinks, juices and baby foods
	E 302	Calcium ascorbate	300	(18)	only fruit — and vegetable based drinks, juices and baby foods
	E 333	Calcium citrates	<i>quantum satis</i>		only low sugar fruit-based products
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(18): E 300, E 301 and E 302 are authorised individually or in combination, levels expressed as ascorbic acid			
		(19): E 304, E 306, E 307, E 308 and E 309 are authorised individually or in combination			
		(20): E 339, E 340 and E 341 are authorised individually or in combination			

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(21): E 410, E 412, E 414, E 415 and E 440 are authorised individually or in combination			
		(22): E 471, E 472a, E 472b and E 472c are authorised individually or in combination			
		(23): E 400, E 401, E 402 and E 404 are authorised individually or in combination			
		(42): As a residue			

**13.1.4****Other foods for young children**

	Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used				
E 270	Lactic acid	<i>quantum satis</i>			only L(+)-form
E 304(i)	L-ascorbyl palmitate	100	(19)		
E 306	Tocopherol-rich extract	100	(19)		
E 307	Alpha-tocopherol	100	(19)		
E 308	Gamma-tocopherol	100	(19)		
E 309	Delta-tocopherol	100	(19)		
E 322	Lecithins	10 000	(14)		
E 330	Citric acid	<i>quantum satis</i>			
E 331	Sodium citrates	2 000	(43)		
E 332	Potassium citrates	<i>quantum satis</i>	(43)		
E 338	Phosphoric acid		(1) (4) (44)		
E 339	Sodium phosphates	1 000	(1) (4) (15)		

▼ **M23**▼ **M2**

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 340	Potassium phosphates	1 000	(1) (4) (15)	
	E 407	Carrageenan	300		
	E 410	Locust bean gum	10 000	(21)	
	E 412	Guar gum	10 000	(21)	
	E 414	Gum arabic (acacia gum)	10 000	(21)	
	E 415	Xanthan gum	10 000	(21)	
	E 440	Pectins	5 000	(21)	
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only when sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids
	E 473	Sucrose esters of fatty acids	120	(14)	only in products containing hydrolysed proteins, peptides or amino acids
	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
	E 503	Ammonium carbonates	<i>quantum satis</i>		
	E 507	Hydrochloric acid	<i>quantum satis</i>		only for pH adjustment
	E 524	Sodium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 525	Potassium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 1404	Oxidized starch	50 000		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M23</u>	E 1410	Monostarch phosphate	50 000		
	E 1412	Distarch phosphate	50 000		
	E 1413	Phosphated distarch phosphate	50 000		
	E 1414	Acetylated distarch phosphate	50 000		
	E 1420	Acetylated starch	50 000		
	E 1422	Acetylated distarch adipate	50 000		
	E 1450	Starch sodium octenyl succinate	50 000		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff			
		(15): E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(16): E 304, E 306, E 307, E 308 and E 309 are authorised individually are in combination			
		(21): E 410, E 412, E 414, E 415 and E 440 are authorised individually or in combination			
		(43): E 331 and E 332 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC and 1999/21/EC			
		(44): In conformity with the limits set in Directives 2006/141/EC, 2006/125/EC and 1999/21/EC			
▼ <u>M2</u>	13.1.5	Dietary foods for infants and young children for special medical purposes as defined by Directive 1999/21/EC and special formulae for infants			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
13.1.5.1	<b>Dietary foods for infants for special medical purposes and special formulae for infants</b>				
	The additives of categories 13.1.1 and 13.1.2 are applicable				
	E 170	Calcium carbonate	<i>quantum satis</i>		
	E 304(i)	L-ascorbyl palmitate	100		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 338	Phosphoric acid	1 000	(1) (4)	only for pH adjustment
	E 339	Sodium phosphates	1 000	(1) (4) (20)	
	E 340	Potassium phosphates	1 000	(1) (4) (20)	
	E 341	Calcium phosphates	1 000	(1) (4) (20)	
	E 401	Sodium alginate	1 000		From four months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding
	E 405	Propane-1, 2-diol alginate	200		From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism
	E 410	Locust bean gum	10 000		From birth onwards in products for reduction of gastro-oesophageal reflux
	E 412	Guar gum	10 000		From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids
	E 415	Xanthan gum	1 200		From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein mal-absorption or inborn errors of metabolism

▼ M2▼ M35▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 440	Pectins	10 000		From birth onwards in products used in case of gastro-intestinal disorders
	E 466	Sodium carboxy methyl cellulose, Cellulose gum	10 000		From birth onwards in products for the dietary management of metabolic disorders
	E 471	Mono- and diglycerides of fatty acids	5 000		From birth onwards in specialised diets, particularly those devoid of proteins
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		only when sold as powder; From birth onwards
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		only when sold as liquid; From birth onwards
	E 473	Sucrose esters of fatty acids	120		only products containing hydrolysed proteins, peptides and amino acids
	E 500	Sodium carbonates	<i>quantum satis</i>		only as rising agent
	E 501	Potassium carbonates	<i>quantum satis</i>		only as rising agent
	E 507	Hydrochloric acid	<i>quantum satis</i>		only as rising agent
	E 524	Sodium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 525	Potassium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 526	Calcium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 1450	Starch sodium octenyl succinate	20 000		only in infant formulae and follow-on formulae
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(20): E 339, E 340 and E 341 are authorised individually or in combination			



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
13.1.5.2	<b>Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC</b>				
▼ <u>M23</u>	The additives of categories 13.1.2 and 13.1.3 are applicable, except for E 270, E 333, E 341				
▼ <u>M2</u>	E 401	Sodium alginate	1 000		From four months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding
	E 405	Propane-1, 2-diol alginate	200		From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism
	E 410	Locust bean gum	10 000		From birth onwards in products for reduction of gastro-oesophageal reflux
	E 412	Guar gum	10 000		From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids
	E 415	Xanthan gum	1 200		From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein mal-absorption or inborn errors of metabolism
	E 440	Pectins	10 000		From birth onwards in products used in case of gastrointestinal disorders
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	10 000		From birth onwards in products for the dietary management of metabolic disorders
▼ <u>M2</u>	E 471	Mono- and diglycerides of fatty acids	5 000		From birth onwards in specialised diets, particularly those devoid of proteins

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		only when sold as powder; From birth onwards
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		only when sold as liquid; From birth onwards
	E 473	Sucrose esters of fatty acids	120		only products containing hydrolysed proteins, peptides and amino acids
	E 1450	Starch sodium octenyl succinate	20 000		

## 13.2

**Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5)**

Products in this category can also contain additives that are allowed in the corresponding food categories

Group I	Additives			
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
Group III	Colours with combined maximum limit	50	(88)	
Group IV	Polyols	<i>quantum satis</i>		
E 104	Quinoline Yellow	10	(61)	
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
E 124	Ponceau 4R, Cochineal Red A	10	(61)	
E 160d	Lycopene	30		

▼ M50▼ M2▼ M6▼ M2

▼ M2▼ M76▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 500	(1) (2)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	1 200		
	E 406	Agar	<i>quantum satis</i>		only foods in tablet and coated tablet form
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	1 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame K	450		
	E 951	Aspartame	1 000		
	E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	
	E 955	Sucralose	400		
	E 959	Neohesperidine DC	100		

▼ M2▼ M5▼ M2▼ M39▼ M2▼ M5▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 960	Steviol glycosides	330	(60)	
	E 961	Neotame	32		
	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
	E 960	Advantame	10		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M50</u>		(88): Maximum limit for aluminium coming from aluminium lakes of ► <u>M81</u> E 120 carminic acid, carmine ◀ 3 mg/kg only in liquid heat-treated products. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>	13.3	<b>Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)</b>			
		Group I	Additives		
		Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	
		Group III	Colours with combined maximum limit	50	
		Group IV	Polyols	<i>quantum satis</i>	
▼ <u>M6</u>		E 104	Quinoline Yellow	10	(61)
		E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)
		E 124	Ponceau 4R, Cochineal Red A	10	(61)
▼ <u>M2</u>		E 160d	Lycopene	30	
▼ <u>M76</u>		E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 500	(1) (2)
▼ <u>M2</u>		E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 405	Propane-1, 2-diol alginate	1 200		
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	1 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame K	450		
	E 951	Aspartame	800		
	E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
	E 954	Saccharin and its Na, K and Ca salts	240	(52)	
	E 955	Sucralose	320		
	E 959	Neohesperidine DC	100		
	E 960	Steviol glycosides	270	(60)	
	E 961	Neotame	26		
	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	

▼ M5▼ M2

▼ M2▼ M39▼ M2▼ M5▼ M6▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 960	Advantame	8			
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)				
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951				
		(51): Maximum usable levels are expressed in free acid				
		(52): Maximum usable levels are expressed in free imide				
		(60): Expressed as steviol equivalents				
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III				
13.4	Foods suitable for people intolerant to gluten as defined by Regulation (EC) No 41/2009					
	Products in this category can also use additives that are allowed in the corresponding food counterparts categories					
	Group I	Additives			including dry pasta	

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group IV	Polyols	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	In addition, all additives in the gluten containing counterparts are authorised				
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
14	Beverages				
14.1	Non-alcoholic beverages				
14.1.1	Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	500	(1) (4)	only prepared table waters
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(48): Mineral salts added to prepared table waters for standardisation are not classified as additives			
14.1.2	Fruit juices as defined by Directive 2001/112/EC and vegetable juices				
	Group I	Additives			only vegetable juices
	E 170	Calcium carbonate	<i>quantum satis</i>		only grape juice
	E 200-202	Sorbic acid – potassium sorbate	500	(1) (2)	only Sød ... saft and sødet ... saft

▼ **M76**



▼ M2▼ M76▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	only grape juice, unfermented, for sacramental use	
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only Sød ... saft and sødet ... saft	
	E 220-228	Sulphur dioxide — sulphites	2 000	(3)	only concentrated grape juice for home wine-making	
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments	
	E 220-228	Sulphur dioxide — sulphites	350	(3)	only lime and lemon juice	
	E 220-228	Sulphur dioxide — sulphites	70	(3)	only grape juice, unfermented, for sacramental use	
	E 296	Malic acid	3 000		only pineapple juice	
	E 300	Ascorbic acid	<i>quantum satis</i>			
	E 330	Citric acid	3 000			
	E 336	Potassium tartrates	<i>quantum satis</i>		only grape juice	
	E 440	Pectins	3 000		only pineapple and passion fruit juice	
	E 900	Dimethyl polysiloxane	10		only pineapple juice and Sød ... saft and sødet ... saft	
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
14.1.3	Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products					
	Group I	Additives			only vegetable nectars, E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used	

▼ M2▼ M76▼ M2▼ M35▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-202	Sorbic acid – potassium sorbate	250	(1) (2)	only traditional Swedish fruit syrups, maximum applies if E 210 – 213, benzoic acid – benzoates, have also been used
	E 200-202	Sorbic acid – potassium sorbate	300	(1) (2)	only traditional Swedish and Finnish fruit syrups
	E 210-213	Benzoic acid — benzoates	150	(1) (2)	only traditional Swedish and Finnish fruit syrups
	E 270	Lactic acid	5 000		
	E 296	Malic acid	<i>quantum satis</i>		only traditional Swedish and Finnish fruit syrups
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 330	Citric acid	5 000		
	E 440	Pectins	3 000		only pineapple and passion fruit
	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		only traditional Swedish and Finnish fruit syrups from citrus
	E 950	Acesulfame K	350		only energy-reduced or with no added sugar
	E 951	Aspartame	600		only energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	only energy-reduced or with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M5</u>	E 955	Sucralose	300		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	30		only energy-reduced or with no added sugar
	E 960	Steviol glycosides	100	(60)	only energy-reduced or with no added sugar
	E 961	Neotame	20		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced or with no added sugar
	E 969	Advantame	6		only energy-reduced or with no added sugar
	(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
	(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)				
	(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951				
	(51): Maximum usable levels are expressed in free acid				
	(52): Maximum usable levels are expressed in free imide				
▼ <u>M5</u>	(60): Expressed as steviol equivalents				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.1.4	<b>Flavoured drinks</b>				
▼ <u>M58</u>	Group I	Additives			E 420, E 421, E 953, E 965, E 966 and E 967 may not be used E 968 may not be used except where specifically provided for in this food category
▼ <u>M7</u>	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		excluding chocolate milk and malt products Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(74)	excluding chocolate milk and malt products Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	100	(25)	excluding chocolate milk and malt products Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	100	(25) (74)	excluding chocolate milk and malt products Period of application: from 1 August 2014
▼ <u>M6</u>	E 104	Quinoline Yellow	10	(61)	excluding chocolate milk and malt products
	E 110	Sunset Yellow FCF/Orange Yellow S	20	(61)	excluding chocolate milk and malt products

▼ M6▼ M93▼ M2▼ M76▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	excluding chocolate milk and malt products
	E 160b(i)	Annatto bixin	20		
	E 160d	Lycopene	12		excluding dilutable drinks
	E 200-202	Sorbic acid – potassium sorbate	250	(1) (2)	maximum applies if E 210 – 213, benzoic acid – benzoates, have also been used
	E 200-202	Sorbic acid – potassium sorbate	300	(1) (2)	excluding dairy-based drinks
	E 210-213	Benzoic acid — benzoates	150	(1) (2)	excluding dairy-based drinks
	E 220-228	Sulphur dioxide — sulphites	20	(3)	only carry over from concentrates in non-alcoholic flavoured drinks containing fruit juice
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup
	E 220-228	Sulphur dioxide — sulphites	350	(3)	only concentrates based on fruit juice and containing not less than 2,5 % barley (barley water)
	E 220-228	Sulphur dioxide — sulphites	250	(3)	only other concentrates based on fruit juice or comminuted fruit; <i>capilé, groselha</i>
	E 242	Dimethyl dicarbonate	250	(24)	
	E 297	Fumaric acid	1 000		only instant powders for fruit-based drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	700	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	500	(1) (4)	only sport drinks

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only whey protein containing sport drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only vegetable protein drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only chocolate and malt dairy-based drinks
	E 355-357	Adipic acid — adipates	10 000	(1)	only powders for home preparation of drinks
	E 363	Succinic acid	3 000		only powders for home preparation of drinks
	E 405	Propane-1, 2-diol alginate	300		
▼ <u>M30</u>	E 423	Octenyl succinic acid modified gum arabic	1 000	only in energy drinks and in drinks containing fruit juice	
▼ <u>M89</u>	_____				
▼ <u>M92</u>	E 432-436	Polysorbates	10	(1)	only carbonated drinks
▼ <u>M2</u>	E 444	Sucrose acetate isobutyrate	300		only cloudy drinks
	E 445	Glycerol esters of wood rosins	100		only cloudy drinks
	E 459	Beta-cyclodextrin	500		only flavoured powdered instant drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only aniseed-based, dairy-based, coconut and almond drinks

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only powders for the preparation of hot beverages
	E 481-482	Sodium and Calcium stearoyl-2-lactylates	2 000	(1)	only powders for the preparation of hot beverages
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	350		only energy-reduced or with no added sugar
	E 951	Aspartame	600		only energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only 'gaseosa' energy-reduced or with no added sugar
	E 955	Sucralose	300		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	30		only energy-reduced or with no added sugar, except milk and milk derivative based flavoured drinks
	E 959	Neohesperidine DC	50		only milk and milk derivative based flavoured drinks, energy-reduced or with no added sugar
	E 957	Thaumatococcus	0,5		only water based flavoured non-alcoholic drinks, as flavour enhancer only
	E 960	Steviol glycosides	80	(60)	only energy reduced or with no added sugar

▼ **M5**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	20		only energy-reduced or with no added sugar
	E 961	Neotame	2		only energy-reduced or with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced or with no added sugar
▼ <u>M58</u>	E 968	Erythritol	16 000		only energy-reduced or with no added sugars, as flavour enhancer only
▼ <u>M39</u>	E 969	Advantame	6		only energy reduced or with no added sugar
▼ <u>M2</u>	E 999	Quillaia extract	200	(45)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M6</u> ▼ <u>M2</u> ▼ <u>M5</u> ▼ <u>M6</u> ▼ <u>M7</u>		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(24): Ingoing amount, residues not detectable			
		(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l			
		(45): Calculated as anhydrous extract			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(74): Maximum limit for aluminium coming from all aluminium lakes 15 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>					
14.1.5	<b>Coffee, tea, herbal and fruit infusions, chicory; tea, herbal and fruit infusions and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products</b>				
14.1.5.1	<b>Coffee, coffee extracts</b>				
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		only coffee beans, as glazing agent
	E 902	Candelilla wax	<i>quantum satis</i>		only coffee beans, as glazing agent
	E 903	Carnauba wax	200		only coffee beans, as glazing agent
	E 904	Shellac	<i>quantum satis</i>		only coffee beans, as glazing agent

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.1.5.2	<b>Other</b>				
	Group I	Additives			excluding unflavoured leaf tea; including flavoured instant coffee; E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used in drinks
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	600	(1) (2)	only liquid tea concentrates and liquid fruit and herbal infusion concentrates
	E 242	Dimethyl dicarbonate	250	(24)	only liquid tea concentrate
	E 297	Fumaric acid	1 000		only instant products for preparation of flavoured tea and herbal infusions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only coffee-based drinks for vending machines; Instant tea and instant herbal infusions
	E 355-357	Adipic acid — adipates	10 000	(1)	only powders for home preparation of drinks
	E 363	Succinic acid	3 000		only powders for home preparation of drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	1 000	(1)	only canned liquid coffee
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only powders for the preparation of hot beverages
	E 481-482	Sodium and calcium Stearoyl-2-lactylate	2 000	(1)	only powders for the preparation of hot beverages
	E 491-495	Sorbitan esters	500	(1)	only liquid tea concentrates and liquid fruit and herbal infusion concentrates

▼ M76▼ M2

▼ M2▼ M63▼ M2▼ M63▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M2</u>	E 960	Steviol glycosides	30	(60) (93)	only coffee, tea and herbal infusion beverages, energy-reduced or with no added sugars
	E 960	Steviol glycosides	30	(60) (93)	only flavoured instant coffee and instant cappuccino products, energy-reduced or with no added sugars
	E 960	Steviol glycosides	20	(60) (93)	only malt-based and chocolate/cappuccino flavoured drinks, energy-reduced or with no added sugars
	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
	(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
	(24): Ingoing amount, residues not detectable				
	(60): Expressed as steviol equivalents				
	(93): Maximum level applies to the ready-to-drink products (e.g. canned) and their mixes and concentrates after preparation and ready for consumption				
14.2	Alcoholic beverages, including alcohol-free and low-alcohol counterparts				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.2.1	<b>Beer and malt beverages</b>				
▼ <u>M40</u>	E 150a,b,d	Plain caramel, Caustic sulphite caramel and Sulphite ammonia caramel	quantum satis		
	E 150c	Ammonia caramel	6 000		
	E 150c	Ammonia caramel	9 500		only 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %); Brown ale, porter, stout and old ale
▼ <u>M2</u>	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcohol-free beer; beer in kegs containing more than 0,5 % added fermentable sugar and/or fruit juices or concentrates
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	only beer in kegs containing more than 0,5 % added fermentable sugar and/or fruit juices or concentrates
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	20	(3)	
	E 220-228	Sulphur dioxide — sulphites	50		only beer with a second fermentation in the cask
	E 270	Lactic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		

## ▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 405	Propane-1, 2-diol alginate	100		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		
	E 950	Acesulfame K	350		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type
	E 951	Aspartame	600		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type
	E 955	Sucralose	250		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type
	E 959	Neohesperidine DC	10		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type

▼ M2▼ M5▼ M2▼ M39▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 960	Steviol glycosides	70	(60)	only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol.; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; beers with a minimum acidity of 30 milli-equiv-alents expressed as NaOH; Brown beers of the 'oud bruin' type
	E 961	Neotame	20		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol.; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equiv-alents expressed as NaOH; Brown beers of the 'oud bruin' type
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol.; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equiv-alents expressed as NaOH; Brown beers of the 'oud bruin' type
	E 969	Advantame	6		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol.; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equiv-alents expressed as NaOH; Brown beers of the 'oud bruin' type
	E 950	Acesulfame K	25	(52)	only energy-reduced beer
	E 951	Aspartame	25		only energy-reduced beer

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M39</u>	E 955	Sucralose	10		only energy-reduced beer
	E 959	Neohesperidine DC	10		only energy-reduced beer
	E 961	Neotame	1		only energy-reduced beer
	E 962	Salt of aspartame-acesulfame	25	(11)b (49) (50)	only energy-reduced beer
	E 969	Advantame	0,5		only energy-reduced beer
	E 1105	Lysozyme	<i>quantum satis</i>		only in beers that will not receive either pasteurisation or sterile filtration Period of application: From 25 June 2012
▼ <u>M8</u>	E 1200	Polydextrose	<i>quantum satis</i>		Only energy-reduced and low-alcohol beers Period of application: From 25 June 2012
▼ <u>M2</u>	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
	(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M5</u>		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(60): Expressed as steviol equivalents			

▼ M2

14.2.2

**Wine and other products defined by Regulation (EC) No 1234/2007, and alcohol-free counterparts**

The use of additives is authorised in accordance with Council Regulation (EC) No 1234/2007, Council Decision 2006/232/EC and Commission Regulation (EC) No 606/2009 and their implementing measures

▼ M76▼ M11▼ M2

E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	only alcohol-free
E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcohol-free Period of application: From 19 July 2012
E 220-228	Sulphur dioxide — sulphites	200	(3)	only alcohol-free
E 242	Dimethyl dicarbonate	250	(24)	only alcohol-free
	(1): The additives may be added individually or in combination			
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(24): Ingoing amount, residues not detectable			
14.2.3	Cider and perry				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		excluding <i>cidre bouché</i>
	Group III	Colours with combined maximum limit	200		excluding <i>cidre bouché</i>
	E 104	Quinoline Yellow	25	(64)	excluding <i>cidre bouché</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(64)	excluding <i>cidre bouché</i>
	E 150a-d	Caramels	<i>quantum satis</i>		only <i>cidre bouché</i>
	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	
	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	100		excluding <i>cidre bouché</i>

▼ M6▼ M2▼ M76▼ M2

▼ M2▼ M92▼ M2▼ M39▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 432-436	Polysorbates	10	(1)	only carbonated drinks	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)		
	E 900	Dimethyl polysiloxane	10		excluding <i>cidre bouché</i>	
	E 950	Acesulfame K	350			
	E 951	Aspartame	600			
	E 954	Saccharin and its Na, K and Ca salts	80	(52)		
	E 955	Sucralose	50			
	E 959	Neohesperidine DC	20			
	E 961	Neotame	20			
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)		
	E 969	Advantame	6			
	E 999	Quillaia extract	200	(45)	excluding <i>cidre bouché</i>	
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present						
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>						
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent						
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)						

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(24): Ingoing amount, residues not detectable			
		(45): Calculated as anhydrous extract			
		(64): The total quantity of E 104, E 110 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M6▼ M2

14.2.4

**Fruit wine and made wine**

Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Excluding <i>wino owocowe markowe</i>
Group III	Colours with combined maximum limit	200		Excluding <i>wino owocowe markowe</i>
E 104	Quinoline Yellow	20	(61)	
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
E 124	Ponceau 4R, Cochineal Red A	1	(61)	
E 160d	Lycopene	10		Excluding <i>wino owocowe markowe</i>
E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	

▼ M24▼ M6▼ M24▼ M76

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	200	(3)	
	E 220-228	Sulphur dioxide — sulphites	260	(3)	only <i>made wine</i>
▼ <u>M24</u>	E 242	Dimethyl dicarbonate	250	(24)	Only fruit wine, alcohol reduced wine and <i>wino owocowe markowe, wino owocowe wzmocnione, wino owocowe aromatyzowane, wino z soku winogronowego</i> and <i>aromatyzowane wino z soku winogronowego</i>
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
▼ <u>M24</u>	E 353	Metatartaric acid	100		only <i>made wine</i> and <i>wino z soku winogronowego</i> and <i>aromatyzowane wino z soku winogronowego</i>
▼ <u>M92</u>	E 432-436	Polysorbates	10	(1)	only carbonated drinks
▼ <u>M2</u>	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
▼ <u>M24</u>	E 1105	Lysozyme	<i>quantum satis</i>		only <i>wino z soku winogronowego</i> and <i>aromatyzowane wino z soku winogronowego</i>
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M6</u>		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(24): Ingoing amount, residues not detectable			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M2

14.2.5

**Mead**

Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
E 220-228	Sulphur dioxide — sulphites	200	(3)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(24)	
(1): The additives may be added individually or in combination				
(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				

▼ M76▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(24): Ingoing amount, residues not detectable			

## 14.2.6

**Spirit drinks as defined in Regulation (EC) No 110/2008**▼ M23▼ M44▼ M23

Group I	Additives				except whisky or whiskey; E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used except in liqueurs
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			except: spirit drinks as defined in Article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
Group III	Colours with combined maximum limit	200	(87)		except: spirit drinks as defined in Article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
E 104	Quinoline Yellow	180	(61)		except: spirit drinks as defined in Article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà

▼ **M23**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(61)	except: spirit drinks as defined in Article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
	E 123	Amaranth	30		except: spirit drinks as defined in Article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
	E 124	Ponceau 4R, Cochineal Red A	170	(61)	except: spirit drinks as defined in Article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
	E 150a-d	Caramels	<i>quantum satis</i>		except: fruit spirits, spirits (preceded by the name of the fruit) obtained by maceration and distillation Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà. Whisky, whiskey can only contain E 150a
	E 160b(i)	Annatto bixin	10		only liqueurs
	E 174	Silver	<i>quantum satis</i>		only liqueurs

▼ **M93**▼ **M2**

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 175	Gold	<i>quantum satis</i>		only liqueurs
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only distilled alcoholic beverages containing whole pears
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	except: whisky, whiskey
	E 405	Propane-1, 2-diol alginate	10 000		only emulsified liqueurs
	E 416	Karaya gum	10 000		only egg-based liqueurs
	E 445	Glycerol esters of wood rosins	100		only cloudy spirit drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	except: whisky, whiskey
	E 475	Polyglycerol esters of fatty acids	5 000		only emulsified liqueurs
	E 481-482	Stearoyl-2-lactylates	8 000	(1)	only emulsified liqueurs
		(1): The additives may be added individually or in combination			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(87): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ **M23**▼ **M44**



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.2.7	<b>Aromatised wine-based products as defined by Regulation (EEC) No 1601/91</b>				
14.2.7.1	<b>Aromatised wines</b>				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	E 150a-d	Caramels	<i>quantum satis</i>		
	E 100	Curcumin	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 101	Riboflavins	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 102	Tartrazine	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 104	Quinoline Yellow	50	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(27)	only <i>bitter vino</i>
	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(26) (27) (87)	only <i>americano</i> , <i>bitter vino</i>
	E 122	Azorubine, Carmoisine	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 123	Amaranth	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>

▼ M53▼ M2▼ M6▼ M53▼ M6▼ M44▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M6</u>	E 124	Ponceau 4R, Cochineal Red A	50	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
▼ <u>M53</u>	_____				
▼ <u>M2</u>	E 129	Allura Red AG	100	(27)	only <i>bitter vino</i>
	E 123	Amaranth	30		only aperitif wines
▼ <u>M23</u>	_____				
▼ <u>M53</u>	_____				
	E 163	Anthocyanins	quantum satis		only <i>americano</i>
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
▼ <u>M36</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	
▼ <u>M2</u>	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(24): Ingoing amount, residues not detectable			
		(26): In americano E 100, E 101, E 102, E 104, E 120, E 122, E 123, E 124 are authorised individually or in combination			
		(27): In bitter vino E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are authorised individually or in combination			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(87): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
14.2.7.2	Aromatised wine-based drinks				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	_____				
	E 100	Curcumin	100	(28)	only <i>bitter soda</i>

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 101	Riboflavins	100	(28)	only <i>bitter soda</i>
	E 102	Tartrazine	100	(28)	only <i>bitter soda</i>
▼ <u>M53</u>	E 104	Quinoline Yellow	50	(61)	only <i>bitter soda</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	only <i>bitter soda</i>
▼ <u>M44</u>	► <u>M81</u> E 120	Carminic acid, Carmine ◀	100	(28) (87)	only <i>bitter soda</i>
▼ <u>M2</u>	E 122	Azorubine, Carmoisine	100	(28)	only <i>bitter soda</i>
	E 123	Amaranth	100	(28)	only <i>bitter soda</i>
▼ <u>M53</u>	E 124	Ponceau 4R, Cochineal Red A	50	(61)	only <i>bitter soda</i>
▼ <u>M2</u>	E 129	Allura Red AG	100	(28)	only <i>bitter soda</i>
▼ <u>M53</u>	E 150a-d	Caramels	quantum satis		except <i>sangria, clarea, zurra</i>
	_____				
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
▼ <u>M36</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 242	Dimethyl dicarbonate	250	(24)		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)		
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(24): Ingoing amount, residues not detectable				
		(28): In bitter soda E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are authorised individually or in combination				
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III				
		(87): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013				
14.2.7.3	Aromatised wine-product cocktails					

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
▼ <u>M44</u>	Group III	Colours with combined maximum limit	200	(87)	
▼ <u>M6</u>	E 104	Quinoline Yellow	50	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	
	E 124	Ponceau 4R, Cochineal Red A	50	(61)	
▼ <u>M2</u>	E 160d	Lycopene	10		
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
▼ <u>M36</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	
▼ <u>M2</u>	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
(1): The additives may be added individually or in combination					

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(24): Ingoing amount, residues not detectable			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(87): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
14.2.8	Other alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	200	(87)	only alcoholic drinks with less than 15 % of alcohol and <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoalkoholowe and aromatyzowane wino owocowe niskoalkoholowe</i>

▼ M2▼ M6▼ M24▼ M6▼ M93▼ M2▼ M76

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 104	Quinoline Yellow	180	(61)	only alcoholic drinks with less than 15 % of alcohol
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(61)	only alcoholic drinks with less than 15 % of alcohol
	E 123	Amaranth	30		only alcoholic drinks with less than 15 % of alcohol and <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoalkoholowe and aromatyzowane wino owocowe niskoalkoholowe</i>
	E 124	Ponceau 4R, Cochineal Red A	170	(61)	only alcoholic drinks with less than 15 % of alcohol
	E 160b(ii)	Annatto norbixin	10		only alcoholic drinks with less than 15 % of alcohol
	E 160d	Lycopene	30		
	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	only alcoholic drinks with less than 15 % of alcohol and <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoalkoholowe and aromatyzowane wino owocowe niskoalkoholowe</i>



▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcoholic drinks with less than 15 % of alcohol
▼ <u>M24</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	only <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskalkoholowe and aromatyzowane wino owocowe niskalkoholowe</i>
▼ <u>M17</u>	E 220-228	Sulphur dioxide — sulphites	20	(3)	only in fermented grape must-based drinks Period of application: From 25 December 2012.
▼ <u>M19</u>	E 242	Dimethyl dicarbonate	250	(24)	Period of application: From 28 December 2012
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
▼ <u>M24</u>	E 353	Metatartaric acid	100		only <i>nalewka na winie z soku winogronowego and aromatyzowana nalewka na winie z soku winogronowego</i>

▼ M2▼ M17▼ M92▼ M2▼ M28▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 405	Propane-1, 2-diol alginate	100		only in fermented grape must-based drinks Period of application: From 25 December 2012
	E 432-436	Polysorbates	10	(1)	only carbonated drinks
	E 444	Sucrose acetate isobutyrate	300		only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol
	E 445	Glycerol esters of wood rosins	100		only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 481-482	Stearoyl-2-lactylates	8 000	(1)	only flavoured drinks containing less than 15 % of alcohol
	E 499	Stigmasterol-rich plant sterols	80	(80)	Only to water based ready-to-freeze alcoholic cocktails
	E 499	Stigmasterol-rich plant sterols	800	(80)	Only to cream based ready-to-freeze alcoholic cocktails
	E 950	Acesulfame K	350		
	E 951	Aspartame	600		
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only mixtures of alcoholic drinks with non-alcoholic drinks
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 955	Sucralose	250		
	E 959	Neohesperidine DC	30		
▼ <u>M5</u>	E 960	Steviol glycosides	150	(60)	
▼ <u>M2</u>	E 961	Neotame	20		
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
▼ <u>M39</u>	E 969	Advantame	6		
▼ <u>M24</u>	E 1105	Lysozyme	<i>quantum satis</i>		only <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogro-nowego, aromatyzowana nalewka na winie z soku winogro-nowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoal-koholowe and aromatyzowane wino owocowe niskoalkoholowe</i>
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
▼ <u>M17</u>		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
▼ <u>M2</u>		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(24): Ingoing amount, residues not detectable			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(80): The labelling requirements set out by Commission Regulation (EC) No 608/2004 (OJ L 97, 1.4.2004, p. 44) shall not apply.			
		(87): Maximum limit for aluminium coming from aluminium lakes of ► <b>M81</b> E 120 carminic acid, carmine ◀ 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
15	Ready-to-eat savouries and snacks				
15.1	Potato-, cereal-, flour- or starch-based snacks				
	Group I	Additives			

▼ M2▼ M7▼ M93▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(71)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	100		excluding extruded or expanded savoury snack products Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	100	(71)	excluding extruded or expanded savoury snack products Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	200		only extruded or expanded savoury snack products Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	200	(71)	only extruded or expanded savoury snack products Period of application: from 1 August 2014
	E 160b(i)	Annatto bixin	20	(94)	
	E 160b(ii)	Annatto norbixin	20	(94)	
	E 160d	Lycopene	30		

▼ M2▼ M76▼ M2▼ M82▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-202; 214-219	Sorbic acid – potassium sorbate; p-hydroxybenzoates	1 000	(1) (2) (5)	
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only cereal- and potato-based snacks
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1)	only cereal-based snack foods
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of rosemary	50	(41) (46)	
	E 405	Propane-1, 2-diol alginate	3 000		only cereal- and potato-based snacks
	E 416	Karaya gum	5 000		only cereal- and potato-based snacks
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	only cereal-based snacks
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	only cereal- and potato-based snacks
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agents only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agents only
	E 903	Carnauba wax	200		as glazing agents only
	E 904	Shellac	<i>quantum satis</i>		as glazing agents only
	E 950	Acesulfame K	350		
	E 951	Aspartame	500		
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	
	E 955	Sucralose	200		

▼ M2▼ M78▼ M2▼ M5▼ M2▼ M39▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 957	Thaumatococin	5		only as flavour enhancer
	E 959	Neohesperidine DC	50		
	E 960	Steviol glycosides	20	(60)	
	E 961	Neotame	18		
	E 961	Neotame	2		as flavour enhancer only
	E 962	Salt of aspartame-acesulfame	500	(11)b (49) (50)	
	E 969	Advantame	5		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(41): Expressed on fat basis			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			
		(60): Expressed as steviol equivalents			
		(71): Maximum limit for aluminium coming from all aluminium lakes 30 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			

▼ M5▼ M7▼ M93▼ M2

15.2

**Processed nuts**

Group I	Additives			
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
Group III	Colours with combined maximum limit	100		only savoury-coated nuts
E 160b(i)	Annatto bixin	10	(94)	
E 160b(ii)	Annatto norbixin	10	(94)	
E 160d	Lycopene	30		
E 200-202; 214-219	Sorbic acid – potassium sorbate; p-hydroxybenzoates	1 000	(1) (2) (5)	only coated nuts
E 220-228	Sulphur dioxide — sulphites	50	(3)	only marinated nuts

▼ M93▼ M2▼ M76▼ M2



▼ M2▼ M82▼ M2▼ M5▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of rosemary	200	(41) (46)	
	E 416	Karaya gum	10 000		only coating for nuts
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agents only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agents only
	E 903	Carnauba wax	200		as glazing agents only
	E 904	Shellac	<i>quantum satis</i>		as glazing agents only
	E 950	Acesulfame K	350		
	E 951	Aspartame	500		
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	
	E 955	Sucralose	200		
	E 959	Neohesperidine DC	50		
	E 960	Steviol glycosides	20	(60)	
	E 961	Neotame	18		
	E 961	Neotame	2		as flavour enhancer only
	E 962	Salt of aspartame-acesulfame	500	(11)b (49) (50)	

▼ M2▼ M39▼ M2▼ M5▼ M93▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 969	Advantame	5			
		(1): The additives may be added individually or in combination				
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg				
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
		(13): Maximum limit expressed on fat				
		(41): Expressed on fat basis				
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)				
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951				
		(52): Maximum usable levels are expressed in free imide				
		(46): As the sum of carnosol and carnosic acid				
		(60): Expressed as steviol equivalents				
		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.				
16	Desserts excluding products covered in categories 1, 3 and 4					

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group I	Additives			
▼ <u>M7</u>	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(74)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	150		Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	150	(74)	Period of application: from 1 August 2014
▼ <u>M2</u>	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar
▼ <u>M6</u>	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)	
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	
▼ <u>M93</u>	E 160b(i)	Annatto bixin	15	(94)	
	E 160b(ii)	Annatto norbixin	7,5	(94)	
▼ <u>M2</u>	E 160d	Lycopene	30		
▼ <u>M76</u>	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	only <i>frugtgrød</i> , <i>rote Grütze</i> and <i>pasha</i>
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	only <i>ostkaka</i>

▼ M2▼ M76▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	300	(1) (2)	only non-heat-treated dairy-based desserts
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only <i>frugtgrød</i> and rote Grütze
	E 234	Nisin	3		only semolina and tapioca puddings and similar products
	E 280-283	Propionic acid — propionates	1 000	(1) (6)	only <i>Christmas pudding</i>
	E 297	Fumaric acid	4 000		only gel-like desserts, fruit-flavoured desserts, dry powdered dessert mixes
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	7 000	(1) (4)	only dry powdered dessert mixes
	E 355-357	Adipic acid — adipates	1 000	(1)	only dry powdered dessert mixes
	E 355-357	Adipic acid — adipates	6 000	(1)	only gel-like desserts
	E 355-357	Adipic acid — adipates	1 000	(1)	only fruit-flavoured desserts
	E 363	Succinic acid	6 000		
	E 416	Karaya gum	6 000		
	E 427	Cassia gum	2 500		only for dairy-based dessert and similar products
	E 432-436	Polysorbates	3 000	(1)	

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	2 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 483	Stearyl tartrate	5 000		
	E 491-495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame K	350		only energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	400		only energy-reduced or with no added sugar
	E 957	Thaumatococcus	5		as flavour enhancer only
	E 959	Neohesperidine DC	50		only energy-reduced or with no added sugar
	E 960	Steviol glycosides	100	(60)	only energy-reduced or with no added sugar

▼ **M5**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	32		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced or with no added sugar
▼ <u>M14</u>	E 964	Polyglycitol syrup	300 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced or with no added sugar
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(52): Maximum usable levels are expressed in free imide			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M7</u>		(74): Maximum limit for aluminium coming from all aluminium lakes 15 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M93</u>		(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.			

▼ M89

17

**Food supplements as defined in Directive 2002/46/EC**

## INTRODUCTION PART, APPLIES TO ALL SUBCATEGORIES

The maximum levels of use indicated for colours, polyols, sweeteners, and E 200-213, E 338-452, E 405, E 416, E 432-436, E 459, E 468, E 473-475, E 491-495, E 551-553, E 901-904, E 961, E 1201-1204, E 1505 and E 1521 refer to the food supplements ready for consumption prepared following the instructions of use provided by the manufacturer. The dilution factor for those food supplements that have to be diluted or dissolved has to be communicated together with the instructions of use.

▼ M83

17.1

**Food supplements supplied in a solid form, excluding food supplements for infants and young children**

Group I	Additives			E 410, E 412, E 415, E 417 and E 425 may not be used to produce dehydrated food supplements intended to rehydrate on ingestion
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(69)	Period of application: from 1 August 2014
Group III	Colours with combined maximum limit	300		Period of application: until 31 July 2014
Group III	Colours with combined maximum limit	300	(69)	Period of application: from 1 August 2014

## ▼ M83

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group IV	Polyols	<i>quantum satis</i>		
	E 104	Quinoline Yellow	35	(61)	Period of application: from 1 January 2014 to 31 July 2014
	E 104	Quinoline Yellow	35	(61)(69)	Period of application: from 1 August 2014 except food supplements in chewable form
	E 104	Quinoline Yellow	10	(61)	Period of application: from 1 January 2014 to 31 July 2014
	E 104	Quinoline Yellow	10	(61)(69)	Period of application: from 1 August 2014 only food supplements in chewable form
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	Period of application: from 1 January 2014 to 31 July 2014
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)(69)	Period of application: from 1 August 2014
	E 124	Ponceau 4R, Cochineal Red A	35	(61)	Period of application: from 1 January 2014 to 31 July 2014
	E 124	Ponceau 4R, Cochineal Red A	35	(61)(69)	Period of application: from 1 August 2014 except food supplements in chewable form
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	Period of application: from 1 January 2014 to 31 July 2014
	E 124	Ponceau 4R, Cochineal Red A	10	(61)(69)	Period of application: from 1 August 2014 only food supplements in chewable form
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only food supplements in dried form and containing preparations of vitamin A and of combinations of vitamins A and D, except in chewable form
	E 310-321	Propyl gallate, TBHQ, BHA and BHT	400	(1)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	<i>quantum satis</i>		
	E 392	Extracts of rosemary	400	(46)	
	E 405	Propane-1, 2-diol alginate	1 000		
	E 416	Karaya gum	<i>quantum satis</i>		



▼ **M83**▼ **M89**▼ **M83**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	_____				
	E 432-436	Polysorbates	<i>quantum satis</i>		
	E 459	Beta-cyclodextrin	<i>quantum satis</i>		only food supplements in tablet and coated tablet form
	E 468	Cross-linked sodium carboxy methyl cellulose	30 000		except food supplements in chewable form
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	
	E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>		
	E 491-495	Sorbitan esters	<i>quantum satis</i>	(1)	
	E 551-559	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: from 1 February 2014
	E 900	Dimethyl polysiloxane	10	(91)	only food supplements in effervescent tablet form
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		
	E 902	Candelilla wax	<i>quantum satis</i>		
	E 903	Carnauba wax	200		
	E 904	Shellac	<i>quantum satis</i>		
	E 950	Acesulfame K	500		
	E 950	Acesulfame K	2 000		only food supplements in chewable form
	E 951	Aspartame	2 000		
	E 951	Aspartame	5 500		only food supplements in chewable form

▼ **M83**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	
	E 952	Cyclamic acid and its Na and Ca salts	1 250	(51)	only food supplements in chewable form
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	
	E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	only food supplements in chewable form
	E 955	Sucralose	800		
	E 955	Sucralose	2 400		only food supplements in chewable form
	E 957	Thaumatococcus	400		only food supplements in chewable form
	E 959	Neohesperidine DC	100		
	E 959	Neohesperidine DC	400		only food supplements in chewable form
	E 960	Steviol glycosides	670	(60)	
	E 960	Steviol glycosides	1 800	(60)	only food supplements in chewable form
	E 961	Neotame	60		
	E 961	Neotame	185		only food supplements in chewable form
	E 961	Neotame	2		only as flavour enhancer, except food supplements in chewable form
	E 961	Neotame	2		only vitamins and/or mineral based food supplements in chewable form, as a flavour enhancer
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	
	E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	only food supplements in chewable form
	E 969	Advantame	20		
	E 969	Advantame	55		only food supplements in chewable form
	E 1201	Polyvinylpyrrolidone	<i>quantum satis</i>		only food supplements in tablet and coated tablet form
	E 1202	Polyvinylpolypyrrolidone	<i>quantum satis</i>		only food supplements in tablet and coated tablet form
	E 1203	Polyvinyl alcohol (PVA)	18 000		only food supplements in capsule and tablet form

▼ **M83**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 1204	Pullulan	<i>quantum satis</i>		only food supplements in capsule and tablet form
	E 1205	Basic methacrylate copolymer	100 000		except food supplements in chewable form
	E 1206	Neutral methacrylate copolymer	200 000		except food supplements in chewable form
	E 1207	Anionic methacrylate copolymer	100 000		except food supplements in chewable form
	E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer	100 000		except food supplements in chewable form
	E 1209	Polyvinyl alcohol-polyethylene glycol-graft-co-polymer	100 000		except food supplements in chewable form
	E 1505	Triethyl citrate	3 500		only food supplements in capsule and tablet form
	E 1521	Polyethylene glycol	10 000		only food supplements in capsule and tablet form

▼ **M2**

(1): The additives may be added individually or in combination
(2): The maximum level is applicable to the sum and the levels are expressed as the free acid
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
(51): Maximum usable levels are expressed in free acid
(52): Maximum usable levels are expressed in free imide
(46): As the sum of carnosol and carnosic acid
(60): Expressed as steviol equivalents
(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III

▼ **M5**▼ **M6**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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▼ M7

(69): Maximum limit for aluminium coming from all aluminium lakes 150 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M53

(91): Maximum level applies to the dissolved food supplement ready for consumption when diluted with 200 ml of water

▼ M83

17.2

**Food supplements supplied in a liquid form, excluding food supplements for infants and young children**

Group I	Additives			
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(69)	Period of application: from 1 August 2014 only food supplements in syrup form
Group III	Colours with combined maximum limit	100		
Group IV	Polyols	<i>quantum satis</i>		
E 104	Quinoline Yellow	10	(61)	Period of application: from 1 January 2014 to 31 July 2014
E 104	Quinoline Yellow	10	(61)(69)	Period of application: from 1 August 2014
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	Period of application: from 1 January 2014 to 31 July 2014
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)(69)	Period of application: from 1 August 2014
E 124	Ponceau 4R, Cochineal Red A	10	(61)	Period of application: from 1 January 2014 to 31 July 2014
E 124	Ponceau 4R, Cochineal Red A	10	(61)(69)	Period of application: from 1 August 2014
E 160d	Lycopene	30		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	except food supplements in syrup form
E 310-321	Propyl gallate, TBHQ, BHA and BHT	400	(1)	

▼ **M83**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	<i>quantum satis</i>		
	E 392	Extracts of rosemary	400	(46)	
	E 405	Propane-1, 2-diol alginate	1 000		
	E 416	Karaya gum	<i>quantum satis</i>		

▼ **M89**▼ **M83**

	E 432-436	Polysorbates	<i>quantum satis</i>		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	
	E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>		
	E 491-495	Sorbitan esters	<i>quantum satis</i>	(1)	
	E 551-559	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: from 1 February 2014
	E 950	Acesulfame K	350		
	E 950	Acesulfame K	2 000		only food supplements in syrup form
	E 951	Aspartame	600		
	E 951	Aspartame	5 500		only food supplements in syrup form
	E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
	E 952	Cyclamic acid and its Na and Ca salts	1 250	(51)	only food supplements in syrup form
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	
	E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	only food supplements in syrup form
	E 955	Sucralose	240		
	E 955	Sucralose	2 400		only food supplements in syrup form
	E 957	Thaumatococcus	400		only food supplements in syrup form
	E 959	Neohesperidine DC	50		
	E 959	Neohesperidine DC	400		only food supplements in syrup form

▼ **M83**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 960	Steviol glycosides	200	(60)	
	E 960	Steviol glycosides	1 800	(60)	only food supplements in syrup form
	E 961	Neotame	20		
	E 961	Neotame	185		only food supplements in syrup form
	E 961	Neotame	2		only as flavour enhancer, except food supplements in syrup form
	E 961	Neotame	2		only vitamins and/or mineral based food supplements in syrup form, as a flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
	E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	only food supplements in syrup form
	E 969	Advantame	6		
	E 969	Advantame	55		only food supplements in syrup form
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			
		(60): Expressed as steviol equivalents			

▼ **M5**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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▼ M6

		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
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▼ M2▼ C1

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▼ M2

18	<b>Processed foods not covered by categories 1 to 17, excluding foods for infants and young children</b>				
	Group I	Additives			

▼ M91

(<sup>1</sup>) OJ L 347, 20.12.2013, p. 67.

▼ **M4***ANNEX III***Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use***Definitions*

1. 'nutrients' for the purposes of this Annex means vitamins, minerals and other substances added for nutritional purposes, as well as substances added for physiological purposes as covered by Regulation (EC) No 1925/2006, Directive 2002/46/EC, Directive 2009/39/EC and Regulation (EC) No 953/2009.
2. 'preparation' for the purposes of this Annex means a formulation consisting of one or more food additives, food enzymes and/or nutrients in which substances such as food additives and/or other food ingredients are incorporated to facilitate their storage, sale, standardisation, dilution or dissolution.

## PART 1

**Carriers in food additives**

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 1520	Propane-1, 2-diol (propylene glycol)	1 000 mg/kg in final food (as carry-over) <sup>(1)</sup>	Colours, emulsifiers and anti-oxidants
E 422	Glycerol	<i>quantum satis</i>	All food additives
E 420	Sorbitol		
E 421	Mannitol		
E 953	Isomalt		
E 965	Maltitol		
E 966	Lactitol		
E 967	Xylitol		
E 968	Erythritol		
E 400 – E 404	Alginic acid – alginates (Table 7 of Part 6)		
E 405	Propane-1, 2-diol alginate		
E 406	Agar		
E 407	Carrageenan		
E 410	Locust bean gum		
E 412	Guar gum		
E 413	Tragacanth		
E 414	Gum arabic (acacia gum)		
E 415	Xanthan gum		
E 440	Pectins		



▼ **M4**

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 432 – E 436	Polysorbates (Table 4 of Part 6)	<i>quantum satis</i>	Antifoaming agents
E 442	Ammoniumphosphatides	<i>quantum satis</i>	Antioxidants
E 460	Cellulose	<i>quantum satis</i>	All food additives
E 461	Methyl cellulose		
E 462	Ethyl cellulose		
E 463	Hydroxypropyl cellulose		
E 464	Hydroxypropyl methyl cellulose		
E 465	Ethyl methyl cellulose		
▼ <b>M35</b>			
E 466	Sodium carboxy methyl cellulose, Cellulose gum		

▼ **M4**

E 322	Lecithins	<i>quantum satis</i>	Colours and fat-soluble anti-oxidants
E 432 – E 436	Polysorbates (Table 4 of Part 6)		
E 470b	Magnesium salts of fatty acids		
E 471	Mono- and diglycerides of fatty acids		
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids		
E 472c	Citric acid esters of mono- and diglycerides of fatty acids		
E 472e	Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids		
E 473	Sucrose esters of fatty acids		
E 475	Polyglycerol esters of fatty acids		
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	<i>quantum satis</i>	Colours and antifoaming agents
E 1404	Oxidised starch	<i>quantum satis</i>	All food additives
E 1410	Monostarch phosphate		
E 1412	Distarch phosphate		
E 1413	Phosphated distarch phosphate		
E 1414	Acetylated distarch phosphate		

▼ **M4**

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 1420	Acetylated starch		
E 1422	Acetylated distarch adipate		
E 1440	Hydroxy propyl starch		
E 1442	Hydroxy propyl distarch phosphate		
E 1450	Starch sodium octenyl succinate		
E 1451	Acetylated oxidised starch		
E 170	Calcium carbonate		
E 263	Calcium acetate		
E 331	Sodium citrates		
E 332	Potassium citrates		
E 341	Calcium phosphates		
E 501	Potassium carbonates		
E 504	Magnesium carbonates		
E 508	Potassium chloride		
E 509	Calcium chloride		
E 511	Magnesium chloride		
E 514	Sodium sulphates		
E 515	Potassium sulphates		
E 516	Calcium sulphate		
E 517	Ammonium sulphate		
E 577	Potassium gluconate		
E 640	Glycine and its sodium salt		
E 1505 <sup>(1)</sup>	Triethyl citrate		
E 1518 <sup>(1)</sup>	Glyceryl triacetate (triacetin)		
E 551	Silicon dioxide	<i>quantum satis</i>	Emulsifiers and colours
E 552	Calcium silicate		
E 553b	Talc	50 mg/kg in the colour preparation	Colours
E 901	Beeswax, white and yellow	<i>quantum satis</i>	Colours
E 1200	Polydextrose	<i>quantum satis</i>	All food additives

▼ **M4**

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 1201	Polyvinylpyrrolidone	<i>quantum satis</i>	Sweeteners
E 1202	Polyvinylpolypyrrolidone		
E 322	Lecithins	<i>quantum satis</i>	Glazing agents for fruit
E 432 – E 436	Polysorbates		
E 470a	Sodium, potassium and calcium salts of fatty acids		
E 471	Mono- and diglycerides of fatty acids		
E 491 – E 495	Sorbitan esters		
E 570	Fatty acids		
E 900	Dimethyl polysiloxane		
E 1521	Polyethylene glycol	<i>quantum satis</i>	Sweeteners
E 425	Konjac	<i>quantum satis</i>	All food additives
E 459	Beta-cyclodextrin	1 000 mg/kg in final food	All food additives
E 468	Crosslinked sodium carboxy methyl cellulose Cross-linked cellulose gum	<i>quantum satis</i>	Sweeteners
E 469	Enzymatically hydrolysed carboxymethylcellulose Enzymatically hydrolysed cellulose gum	<i>quantum satis</i>	All food additives
E 555	Potassium aluminium silicate	90 % relative to the pigment	In E 171 titanium dioxide and E 172 iron oxides and hydroxides

(<sup>1</sup>) Maximum level from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.

## PART 2

**Food additives other than carriers in food additives (<sup>1</sup>)**

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations to which the food additive may be added
Table 1		<i>quantum satis</i>	All food additive preparations
E 200-202	Sorbic acid – potassium sorbate (Table 2 of Part 6)	1 500 mg/kg singly or in combination in the preparation 15 mg/kg in the final product expressed as the free acid	Colour preparations
E 210	Benzoic acid		
E 211	Sodium benzoate		
E 212	Potassium benzoate		

▼ **M76**

▼ **M4**

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations to which the food additive may be added
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▼ **M88**

E 200	Sorbic acid	2 500 mg/kg in the preparation	Liquid colour preparations for sale to the final consumer for the decorative colouring of egg shells
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▼ **M4**

E 220-E 228	Sulphur dioxide — sulphites (Table 3 of Part 6)	100 mg/kg in the preparation and 2 mg/kg expressed as SO <sub>2</sub> in the final product as calculated	Colour preparations (except E163 anthocyanins, E 150 b caustic sulphite caramel and E 150 d sulphite ammonia caramel) (2)
E 320	Butylated hydroxyanisole (BHA)	20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination)	Emulsifiers containing fatty acids
E 321	Butylated hydroxytoluene (BHT)		
E 338	Phosphoric acid	40 000 mg/kg singly or in combination in the preparation (expressed as P <sub>2</sub> O <sub>5</sub> )	Preparations of the colour E 163 anthocyanins
E 339	Sodium phosphates		
E 340	Potassium phosphates		
E 343	Magnesium phosphates		
E 450	Diphosphates		
E 451	Triphosphates		
E 341	Calcium phosphates	40 000 mg/kg in the preparation (expressed as P <sub>2</sub> O <sub>5</sub> )	Colour and emulsifier preparations
		10 000 mg/kg in the preparation (expressed as P <sub>2</sub> O <sub>5</sub> )	Polyol preparations
		10 000 mg/kg in the preparation (expressed as P <sub>2</sub> O <sub>5</sub> )	E 412 guar gum preparations
E 392	Extracts of rosemary	1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosol	Colour preparations
E 416	Karaya gum	50 000 mg/kg in the preparation, 1 mg/kg in final product	Colour preparations
▼ <b>M25</b>			
E 432 – E 436	Polysorbates	<i>quantum satis</i>	Preparations of colours, contrast enhancers, fat soluble antioxidants and glazing agents for fruit
▼ <b>M4</b>			
E 473	Sucrose esters of fatty acids	<i>quantum satis</i>	Preparations of colours and fat soluble antioxidants
E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>	Preparations of colours and fat soluble antioxidants

▼ **M4**

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations to which the food additive may be added
E 476	Polyglycerol polyricinoleate	50 000 mg/kg in the preparation, 500 mg/kg in final food	As emulsifier in preparations of colours used in:  Surimi and Japanese type Fish Products (Kamaboko) (E 120 cochineal, carminic acid, carmines)  Meat products, fish pastes and fruit preparations used in flavoured milk products and desserts (E163 anthocyanins, E100 curcumin and E120 cochineal, carminic acid, carmines)
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	<i>quantum satis</i>	Preparations of colours, anti-foaming agents and glazing agents for fruit
E 551	Silicon dioxide	50 000 mg/kg in the preparation	Dry powdered colour preparations
		10 000 mg/kg in the preparation	E 508 potassium chloride and E 412 guar gum preparations
E 551	Silicon dioxide	50 000 mg/kg in the preparation	Dry powdered preparations of emulsifiers
E 552	Calcium silicate		
E 551	Silicon dioxide	10 000 mg/kg in the preparation	Dry powdered preparations of polyols
E 552	Calcium silicate		
E 553a	Magnesium silicate		
E 553b	Talc		
E 551	Silicon dioxide	5 000 mg/kg in the preparation	E 1209 polyvinyl alcohol-polyethylene glycol- <i>graft</i> -co-polymer
E 551	Silicon dioxide	30 000 mg/kg in the preparation	Dry powdered extracts of rosemary (E 392)
E 551	Silicon dioxide	10 000 mg/kg in the preparation	E 252 Potassium nitrate
E 900	Dimethyl polysiloxane	200 mg/kg in the preparation, 0,2 mg/l in final food	Colour preparations of E 160a carotenes, E 160b(i) annatto bixin, E 160b(ii) annatto norbixin, E 160c paprika extract, capsanthin, capsorubin, E 160d lycopene and E 160e beta-apo-8'-carotenal

▼ **M4**

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations to which the food additive may be added
E 903	Carnauba wax	130 000 mg/kg in the preparation, 1 200 mg/kg in final product from all sources	As stabiliser in preparations of sweeteners and/or acids intended to be used in chewing gum

▼ **M70**

E 943a	Butane	1 mg/kg in final food	Colour preparations of group II and group III as defined in Part C of Annex II (for professional use only)
E 943b	Isobutane	1 mg/kg in final food	Colour preparations of group II and group III as defined in Part C of Annex II (for professional use only)
E 944	Propane	1 mg/kg in final food	Colour preparations of group II and group III as defined in Part C of Annex II (for professional use only)

▼ **M4**

<sup>(1)</sup> Except enzymes authorised as food additives.

<sup>(2)</sup> E 163 anthocyanins may contain up to 100 000 mg/kg sulphites. E 150 b caustic sulphite caramel and E 150 d sulphite ammonia caramel may contain 2 000 mg/kg according to the purity criteria (Directive 2008/128/EC).

*Note: General rules for conditions of use of Food additives in Part 2*

- (1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general '*quantum satis*' principle included in Annex II Part C(1) Group I, have been included as food additives (other than for the purpose of carriers) in food additives under the general '*quantum satis*' principle, unless stated otherwise.
- (2) For phosphates and silicates maximum limits have been set only in the food additive preparation and not in the final food.
- (3) For all other food additives with a numerical ADI value maximum limits have been set for the food additive preparation and the final food.
- (4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

## PART 3

**Food additives including carriers in food enzymes <sup>(1)</sup>**

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 170	Calcium carbonate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes

▼ **M4**

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 200	Sorbic acid	20 000 mg/kg (singly or in combination expressed as the free acid)	20 mg/kg	10 mg/l	
E 202	Potassium sorbate				
E 210	Benzoic acid	5 000 mg/kg (singly or in combination expressed as the free acid) 12 000 mg/kg in rennet	1,7 mg/kg 5 mg/kg in cheese where rennet has been used	0,85 mg/l 2,5 mg/l in whey based beverages where rennet has been used	
E 211	Sodium benzoate				
E 214	Ethyl-p-hydroxybenzoate	2 000 mg/kg (singly or in combination expressed as the free acid)	2 mg/kg	1 mg/l	
E 215	Sodium ethyl p-hydroxybenzoate				
E 218	Methyl p-hydroxybenzoate				
E 219	Sodium methyl p-hydroxybenzoate				
E 220	Sulphur dioxide	2 000 mg/kg (singly or in combination expressed as SO <sub>2</sub> ) 5 000 mg/kg only in food enzymes for brewing 6 000 mg/kg only for barley beta-amylase 10 000 mg/kg only for papain in solid form	2 mg/kg	2 mg/l	
E 221	Sodium sulphite				
E 222	Sodium hydrogen sulphite				
E 223	Sodium metabisulphite				
E 224	Potassium metabisulphite				
E 250	Sodium nitrite	500 mg/kg	0,01 mg/kg	No use	
E 260	Acetic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes

▼ **M20**

E 261	Potassium acetates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
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▼ **M4**

E 262	Sodium acetates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 263	Calcium acetate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 270	Lactic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 281	Sodium propionate	<i>quantum satis</i>	<i>quantum satis</i>	50 mg/l	
E 290	Carbon dioxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 296	Malic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 300	Ascorbic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 301	Sodium ascorbate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes

## ▼M4

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 302	Calcium ascorbate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 306	Tocopherol-rich extract	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 307	Alpha-tocopherol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 308	Gamma-tocopherol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 309	Delta-tocopherol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 322	Lecithins	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 325	Sodium lactate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 326	Potassium lactate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 327	Calcium lactate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 330	Citric acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 331	Sodium citrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 332	Potassium citrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 333	Calcium citrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 335	Sodium tartrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 336	Potassium tartrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 337	Sodium potassium tartrate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 350	Sodium malates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 338	Phosphoric acid	10 000 mg/kg (expressed as P <sub>2</sub> O <sub>5</sub> )	<i>quantum satis</i>	<i>quantum satis</i>	
E 339	Sodium phosphates	50 000 mg/kg (singly or in combination, expressed as P <sub>2</sub> O <sub>5</sub> )	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 340	Potassium phosphates				
E 341	Calcium phosphates				
E 343	Magnesium phosphates				
E 351	Potassium malate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 352	Calcium malates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes



## ▼M4

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 354	Calcium tartrate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 380	Triammonium citrate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 400	Alginic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 401	Sodium alginate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 402	Potassium alginate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 403	Ammonium alginate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 404	Calcium alginate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 406	Agar	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 407	Carrageenan	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 407a	Processed eucheama seaweed	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 410	Locust bean gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 412	Guar gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 413	Tragacanth	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 414	Acacia gum (gum arabic)	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 415	Xanthan gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 417	Tara gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 418	Gellan gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 420	Sorbitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 421	Mannitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 422	Glycerol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 440	Pectins	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 450	Diphosphates	50 000 mg/kg (singly or in combination expressed as P <sub>2</sub> O <sub>5</sub> )	<i>quantum satis</i>	<i>quantum satis</i>	
E 451	Triphosphates				
E 452	Polyphosphates				
E 460	Cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 461	Methyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 462	Ethyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 463	Hydroxypropyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 465	Ethyl methyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	

▼ **M4**

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
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▼ **M35**

E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
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▼ **M4**

E 469	Enzymatically hydrolysed carboxy methyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 473	Sucrose esters of fatty acids	50 000 mg/kg	50 mg/kg	25 mg/L	Yes, only as a carrier
E 500	Sodium carbonates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 501	Potassium carbonates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes, E 501 (i) potassium carbonate only

## ▼M4

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 503	Ammonium carbonates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 504	Magnesium carbonates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 507	Hydrochloric acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 508	Potassium chloride	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 509	Calcium chloride	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 511	Magnesium chloride	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 513	Sulphuric acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 514	Sodium sulphates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes, E 514 (i) sodium sulphate only
E 515	Potassium sulphates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 516	Calcium sulphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 517	Ammonium sulphate	100 000 mg/kg	100 mg/kg	50 mg/l	Yes
E 524	Sodium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 525	Potassium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 526	Calcium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 527	Ammonium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 528	Magnesium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 529	Calcium oxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 530	Magnesium oxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 551	Silicon dioxide	50 000 mg/kg in the dry powdered preparation	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 570	Fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 574	Gluconic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 575	Glucono-delta-lactone	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 576	Sodium gluconate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 577	Potassium gluconate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 578	Calcium gluconate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes

## ▼M4

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 640	Glycine and its sodium salt	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 920	L-cysteine	10 000 mg/kg	10 mg/kg	5 mg/l	
E 938	Argon	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 939	Helium	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 941	Nitrogen	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 942	Nitrous oxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 948	Oxygen	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 949	Hydrogen	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 965	Maltitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 966	Lactitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes (only as a carrier)
E 967	Xylitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes (only as a carrier)
E 1200	Polydextrose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1404	Oxidised starch	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1410	Monostarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1412	Distarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1413	Phosphated distarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1414	Acetylated distarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1420	Acetylated starch	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1422	Acetylated distarch adipate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1440	Hydroxy propyl starch	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1451	Acetylated oxidised starch	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1520	Propane-1, 2-diol (propylene glycol)	500 g/kg	(see footnote) <sup>(2)</sup>	(see footnote) <sup>(2)</sup>	Yes, only as a carrier

<sup>(1)</sup> Including enzymes authorised as food additives.

<sup>(2)</sup> Maximum level from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.

**▼ M4**

*Note: General rules for conditions of use of Food additives in Part 3*

- (1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general '*quantum satis*' principle, included in Annex II Part C(1) Group I, have been included as food additives in food enzymes under the general '*quantum satis*' principle, unless stated otherwise.
- (2) For phosphates and silicates, when used as additives, maximum limits have been set only in the food enzyme preparation and not in the final food.
- (3) For all other food additives with a numerical ADI value maximum limits have been set for the food enzyme preparation and the final food.
- (4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

## PART 4

**Food additives including carriers in food flavourings**

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
Table 1		All flavourings	<i>quantum satis</i>
E 420 E 421 E 953 E 965 E 966 E 967 E 968	Sorbitol Mannitol Isomalt Maltitol Lactitol Xylitol Erythritol	All flavourings	<i>quantum satis</i> for purposes other than sweetening, not as flavour enhancers
<b>▼ M76</b>  E 200-202  E 210  E 211  E 212  E 213	  Sorbic acid and potassium sorbate (Table 2 of Part 6)  Benzoic acid  Sodium benzoate  Potassium benzoate  Calcium benzoate	All flavourings	1 500 mg/kg (singly or in combination expressed as the free acid) in flavourings
<b>▼ M82</b>  E 310  E 319  E 320	  Propyl gallate  Tertiary-butyl hydroquinone (TBHQ)  Butylated hydroxyanisole (BHA)	Essential oils  Flavourings other than essential oils	1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils  100 mg/kg <sup>(1)</sup> (propyl gallate) 200 mg/kg <sup>(1)</sup> (TBHQ and BHA, individually or in combination) in flavourings
<b>▼ M4</b>  E 338 – E 452	  Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	All flavourings	40 000 mg/kg (singly or in combination expressed as P <sub>2</sub> O <sub>5</sub> ) in flavourings

▼ **M4**

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
E 392	Extracts of rosemary	All flavourings	1 000 mg/kg (expressed as the sum of carnosol and carnosic acid) in flavourings
E 416	Karaya gum	All flavourings	50 000 mg/kg in flavourings

▼ **M53**

E 423	Octenyl succinic acid modified gum arabic	Flavouring-oil emulsions used in categories 03: edible ices; 07.2: Fine bakery wares; 08.3: Meat products, only processed poultry; 09.2: Processed fish and fishery products including molluscs and crustaceans and in category 16: Desserts excluding products covered in categories 1, 3 and 4.	500 mg/kg in the final food
		Flavouring-oil emulsions used in category 14.1.4: Flavoured drinks, only flavoured drinks not containing fruit juices and in carbonated flavoured drinks containing fruit juices and in category 14.2: Alcoholic beverages, including alcohol-free and low-alcohol counterparts.	220 mg/kg in the final food
		Flavouring-oil emulsions used in categories 05.1 Cocoa and Chocolate products as covered by Directive 2000/36/EC, 05.2: Other confectionery including breath freshening microsweets, 05.4: Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 and in category 06.3: Breakfast cereals.	300 mg/kg in the final food
		Flavouring-oil emulsions used in category 01.7.5: Processed cheese.	120 mg/kg in the final food
		Flavouring-oil emulsions used in category 05.3: Chewing gum.	60 mg/kg in the final food

▼ **M53**

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
		Flavouring-oil emulsions used in categories 01.8: Dairy analogues, including beverage whiteners; 04.2.5: Jam, jellies and marmalades and similar products; 04.2.5.4: Nut butters and nut spreads; 08.3: Meat products; 12.5: Soups and broths, 14.1.5.2: Other, only instant coffee and tea and in cereal based ready-to-eat-dishes.	240 mg/kg in the final food
		Flavouring-oil emulsions used in category 10.2: Processed eggs and egg products.	140 mg/kg in the final food
		Flavouring-oil emulsions used in categories 14.1.4: Flavoured drinks, only non carbonated flavoured drinks containing fruit juices; 14.1.2: Fruit juices as defined by Directive 2001/112/EC and vegetable juices, only vegetable juices and in category 12.6: Sauces, only gravies and sweet sauces.	400 mg/kg in the final food
		Flavouring-oil emulsions used in category 15: Ready-to-eat savouries and snacks.	440 mg/kg in the final food

▼ **M4**

E 425	Konjac	All flavourings	<i>quantum satis</i>
E 432 – E 436	Polysorbates (Table 4 of Part 6)	All flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins <sup>(2)</sup>	10 000 mg/kg in flavourings
		Foodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins	1 000 mg/kg in final food
E 459	Beta-cyclodextrin	Encapsulated flavourings in:	
		— flavoured teas and flavoured powdered instant drinks	500 mg/l in final food

▼ **M4**

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
		— flavoured snacks	1 000 mg/kg in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer

▼ **M31**

E 473	Sucrose esters of fatty acids	Flavourings for water based clear flavoured drinks that belong to category 14.1.4	15 000 mg/kg in flavourings, 30 mg/l in the final food
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▼ **M4**

E 551	Silicon dioxide	All flavourings	50 000 mg/kg in flavourings
E 900	Dimethyl polysiloxane	All flavourings	10 mg/kg in flavourings
E 901	Beeswax	Flavourings in non-alcoholic flavoured drinks	200 mg/l in flavoured drinks
E 1505	Triethyl citrate	All flavourings	3 000 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer; individually or in combination. In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources
E 1517	Glyceryl diacetate (diacetin)		
E 1518	Glyceryl triacetate (triacetin)		
E 1520	Propane-1, 2-diol (propylene glycol)		
E 1519	Benzyl alcohol	Flavourings for:	
		— liqueurs, aromatised wines, aromatised wine-based drinks and aromatised wine-products cocktails	100 mg/l in final food
		— confectionery including chocolate and fine bakery wares	250 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to instruction of the manufacturer

(1) ► **M82** Proportionality rule: when combinations of propyl gallate, TBHQ, and BHA are used, the individual levels must be reduced proportionally. ◀

(2) Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.

## PART 5

## Food additives in nutrients

## Section A

— Food additives in nutrients except nutrients intended to be used in foodstuffs for infants and young children listed in point 13.1 of Part E of Annex II:

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 170	Calcium carbonate	<i>quantum satis</i>	All nutrients	Yes



▼ **M4**

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 260	Acetic acid	<i>quantum satis</i>	All nutrients	

▼ **M20**

E 261	Potassium acetates	<i>quantum satis</i>	All nutrients	
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▼ **M4**

E 262	Sodium acetates	<i>quantum satis</i>	All nutrients	
E 263	Calcium acetate	<i>quantum satis</i>	All nutrients	
E 270	Lactic acid	<i>quantum satis</i>	All nutrients	
E 290	Carbon dioxide	<i>quantum satis</i>	All nutrients	
E 296	Malic acid	<i>quantum satis</i>	All nutrients	
E 300	Ascorbic acid	<i>quantum satis</i>	All nutrients	
E 301	Sodium ascorbate	<i>quantum satis</i>	All nutrients	
E 302	Calcium ascorbate	<i>quantum satis</i>	All nutrients	
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>	All nutrients	
E 306	Tocopherol-rich extract	<i>quantum satis</i>	All nutrients	
E 307	Alpha-tocopherol	<i>quantum satis</i>	All nutrients	
E 308	Gamma-tocopherol	<i>quantum satis</i>	All nutrients	
E 309	Delta-tocopherol	<i>quantum satis</i>	All nutrients	
E 322	Lecithins	<i>quantum satis</i>	All nutrients	Yes
E 325	Sodium lactate	<i>quantum satis</i>	All nutrients	
E 326	Potassium lactate	<i>quantum satis</i>	All nutrients	
E 327	Calcium lactate	<i>quantum satis</i>	All nutrients	
E 330	Citric acid	<i>quantum satis</i>	All nutrients	
E 331	Sodium citrates	<i>quantum satis</i>	All nutrients	
E 332	Potassium citrates	<i>quantum satis</i>	All nutrients	
E 333	Calcium citrates	<i>quantum satis</i>	All nutrients	
E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>	All nutrients	
E 335	Sodium tartrates	<i>quantum satis</i>	All nutrients	
E 336	Potassium tartrates	<i>quantum satis</i>	All nutrients	
E 337	Sodium potassium tartrate	<i>quantum satis</i>	All nutrients	

## ▼M4

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 338 – E 452	Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	40 000 mg/kg expressed as P <sub>2</sub> O <sub>5</sub> in the nutrient preparation	All nutrients	
E 350	Sodium malates	<i>quantum satis</i>	All nutrients	
E 351	Potassium malate	<i>quantum satis</i>	All nutrients	
E 352	Calcium malates	<i>quantum satis</i>	All nutrients	
E 354	Calcium tartrate	<i>quantum satis</i>	All nutrients	
E 380	Triammonium citrate	<i>quantum satis</i>	All nutrients	
E 392	Extracts of rosemary	1 000 mg/kg in the preparation of beta-carotene and lycopene, 5 mg/kg in final product expressed as the sum of carnosic acid and carnosol	In beta-carotene and lycopene preparations	
E 400 – E 404	Alginic acid — alginates (Table 7 of Part 6)	<i>quantum satis</i>	All nutrients	Yes
E 406	Agar	<i>quantum satis</i>	All nutrients	Yes
E 407	Carrageenan	<i>quantum satis</i>	All nutrients	Yes
E 407a	Processed eucheama seaweed	<i>quantum satis</i>	All nutrients	Yes
E 410	Locust bean gum	<i>quantum satis</i>	All nutrients	Yes
E 412	Guar gum	<i>quantum satis</i>	All nutrients	Yes
E 413	Tragacanth	<i>quantum satis</i>	All nutrients	Yes
E 414	Acacia gum (gum arabic)	<i>quantum satis</i>	All nutrients	Yes
E 415	Xanthan gum	<i>quantum satis</i>	All nutrients	Yes
E 417	Tara gum	<i>quantum satis</i>	All nutrients	Yes
E 418	Gellan gum	<i>quantum satis</i>	All nutrients	Yes
E 420	Sorbitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 421	Mannitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 422	Glycerol	<i>quantum satis</i>	All nutrients	Yes

▼ **M4**

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 432 – E 436	Polysorbates (Table 4 of Part 6)	<i>quantum satis</i> only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	In beta carotene, lutein, lycopene and vitamins A, D and E preparations	Yes
E 440	Pectins	<i>quantum satis</i>	All nutrients	Yes
E 459	Beta-cyclodextrin	100 000 mg/kg in the preparation and 1 000 mg/kg in final food	All nutrients	Yes
E 460	Cellulose	<i>quantum satis</i>	All nutrients	Yes
E 461	Methyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 462	Ethyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 463	Hydroxypropyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 465	Ethyl methyl cellulose	<i>quantum satis</i>	All nutrients	Yes

▼ **M35**

E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>	All nutrients	Yes
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▼ **M4**

E 469	Enzymatically hydrolysed carboxy methyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes

▼ **M4**

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 473	Sucrose esters of fatty acids	<i>quantum satis</i>	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	<i>quantum satis</i>	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 500	Sodium carbonates	<i>quantum satis</i>	All nutrients	Yes
E 501	Potassium carbonates	<i>quantum satis</i>	All nutrients	Yes
E 503	Ammonium carbonates	<i>quantum satis</i>	All nutrients	Yes
E 504	Magnesium carbonates	<i>quantum satis</i>	All nutrients	Yes
E 507	Hydrochloric acid	<i>quantum satis</i>	All nutrients	Yes
E 508	Potassium chloride	<i>quantum satis</i>	All nutrients	
E 509	Calcium chloride	<i>quantum satis</i>	All nutrients	
E 511	Magnesium chloride	<i>quantum satis</i>	All nutrients	
E 513	Sulphuric acid	<i>quantum satis</i>	All nutrients	
E 514	Sodium sulphates	<i>quantum satis</i>	All nutrients	
E 515	Potassium sulphates	<i>quantum satis</i>	All nutrients	
E 516	Calcium sulphate	<i>quantum satis</i>	All nutrients	
E 524	Sodium hydroxide	<i>quantum satis</i>	All nutrients	
E 525	Potassium hydroxide	<i>quantum satis</i>	All nutrients	
E 526	Calcium hydroxide	<i>quantum satis</i>	All nutrients	

## ▼ M4

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 527	Ammonium hydroxide	<i>quantum satis</i>	All nutrients	
E 528	Magnesium hydroxide	<i>quantum satis</i>	All nutrients	
E 529	Calcium oxide	<i>quantum satis</i>	All nutrients	Yes
E 530	Magnesium oxide	<i>quantum satis</i>	All nutrients	Yes
E 551, E 552	Silicon dioxide Calcium silicate	50 000 mg/kg in the dry powdered preparation (singly or in combination)	In dry powdered preparations of all nutrients	
		10 000 mg/kg in the preparation (E 551 only)	In potassium chloride preparations used in salt substitutes	
E 554	Sodium aluminium silicate	15 000 mg/kg in the preparation	In fat soluble vitamin preparations	
E 570	Fatty acids	<i>quantum satis</i>	All nutrients except nutrients containing unsaturated fatty acids	
E 574	Gluconic acid	<i>quantum satis</i>	All nutrients	
E 575	Glucono-delta-lactone	<i>quantum satis</i>	All nutrients	
E 576	Sodium gluconate	<i>quantum satis</i>	All nutrients	
E 577	Potassium gluconate	<i>quantum satis</i>	All nutrients	
E 578	Calcium gluconate	<i>quantum satis</i>	All nutrients	
E 640	Glycine and its sodium salt	<i>quantum satis</i>	All nutrients	
E 900	Dimethyl polysiloxane	200 mg/kg in the preparation, 0,2 mg/l in final food	In preparations of beta-carotene and lycopene	
E 901	Beeswax, white and yellow	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 938	Argon	<i>quantum satis</i>	All nutrients	
E 939	Helium	<i>quantum satis</i>	All nutrients	
E 941	Nitrogen	<i>quantum satis</i>	All nutrients	
E 942	Nitrous oxide	<i>quantum satis</i>	All nutrients	
E 948	Oxygen	<i>quantum satis</i>	All nutrients	
E 949	Hydrogen	<i>quantum satis</i>	All nutrients	
E 953	Isomalt	<i>quantum satis</i>	All nutrients	Yes, only as a carrier

## ▼M4

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 965	Maltitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 966	Lactitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 967	Xylitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 968	Erythritol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 1103	Invertase	<i>quantum satis</i>	All nutrients	
E 1200	Polydextrose	<i>quantum satis</i>	All nutrients	Yes
E 1404	Oxidised starch	<i>quantum satis</i>	All nutrients	Yes
E 1410	Monostarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1412	Distarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1413	Phosphated distarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1414	Acetylated distarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1420	Acetylated starch	<i>quantum satis</i>	All nutrients	Yes
E 1422	Acetylated distarch adipate	<i>quantum satis</i>	All nutrients	Yes
E 1440	Hydroxy propyl starch	<i>quantum satis</i>	All nutrients	Yes
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>	All nutrients	Yes
E 1451	Acetylated oxidised starch	<i>quantum satis</i>	All nutrients	Yes
E 1452	Starch Aluminium Octenyl Succinate	35 000 mg/kg in final food	In food supplements as defined in Directive 2002/46/EC due to its use in vitamin preparations for encapsulation purposes only	Yes
E 1518	Glyceryl triacetate (triacetin)	<sup>(1)</sup>	All nutrients	Yes, only as a carrier
E 1520 <sup>(1)</sup>	Propane-1, 2-diol (propylene glycol)	1 000 mg/kg in final food (as carry-over)	All nutrients	Yes, only as a carrier

<sup>(1)</sup> Maximum level for E 1518 and E 1520 from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505 and E 1517). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.

▼ **M4**

## Section B

— Food additives added in nutrients intended to be used in foodstuffs for infants and young children listed in Point 13.1 of Part E of Annex II:

▼ **M22**

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Food category
E 301	Sodium ascorbate	100 000 mg/kg in vitamin D preparation and 1 mg/l maximum carry-over in final food	Vitamin D preparations	Infant formulae and follow-on formulae as defined by Directive 2006/141/EC
		Total carry-over 75 mg/l	Coatings of nutrient preparations containing polyunsaturated fatty acids	Foods for infants and young children
▼ <b>M4</b>  E 304 (i)	Ascorbyl palmitate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Foods for infants and young children
E 306 E 307 E 308 E 309	Tocopherol-rich extract Alpha-tocopherol Gamma-tocopherol Delta-tocopherol	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Foods for infants and young children
E 322	Lecithins	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Foods for infants and young children
E 330	Citric acid	<i>quantum satis</i>	All nutrients	Foods for infants and young children
E 331	Sodium citrates	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded and the conditions of use specified therein are respected	All nutrients	Foods for infants and young children

▼ **M4**

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Food category
E 332	Potassium citrates	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded and the conditions of use specified therein are respected	All nutrients	Foods for infants and young children
E 333	Calcium citrates	Total carry-over 0,1 mg/kg expressed as calcium and within the limit of calcium level and calcium/phosphorus ratio as set for the food category	All nutrients	Foods for infants and young children

▼ **M21**

E 341 (iii)	Tricalcium phosphate	Maximum carry-over 150 mg/kg as P <sub>2</sub> O <sub>5</sub> and within the limit for calcium, phosphorus and calcium:phosphorus ratio as set in Directive 2006/141/EC	All nutrients	Infant formulae and follow-on formulae as defined by Directive 2006/141/EC
		Maximum level of 1 000 mg/kg expressed as P <sub>2</sub> O <sub>5</sub> from all uses in final food mentioned in point 13.1.3 of Part E of Annex II is respected	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC

▼ **M4**

E 401	Sodium alginate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 402	Potassium alginate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC



▼ **M4**

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Food category
E 404	Calcium alginate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 414	Gum arabic (acacia gum)	150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final product	All nutrients	Foods for infants and young children
E 415	Xanthan gum	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 421	Mannitol	1 000 times more than vitamin B12, 3 mg/kg total carry-over	As carrier for vitamin B12	Foods for infants and young children
E 440	Pectins	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Follow-on formulae and processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC

▼ **M35**

E 466	Sodium carboxy methyl cellulose, Cellulose gum	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Dietary foods for infants and young children for special medical purposes as defined in Directive 1999/21/EC
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▼ **M4**

E 471	Mono- and diglycerides of fatty acids	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded and the conditions of use specified therein are respected	All nutrients	Foods for infants and young children
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## ▼M4

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Food category
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Infant formulae and follow-on formulae for infants and young children in good health
E 551	Silicon dioxide	10 000 mg/kg in nutrient preparations	Dry powdered nutrient preparations	Foods for infants and young children
E 1420	Acetylated starch	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 1450	Starch sodium octenyl succinate	Carry-over 100 mg/kg	Vitamin preparations	Foods for infants and young children
		Carry-over 1 000 mg/kg	Polyunsaturated fatty acid preparations	
E 1451	Acetylated oxidised starch	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC

*Note: General rules for conditions of use of Food additives in Part 5*

- (1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general ‘*quantum satis*’ principle, included in Annex II Part C(1) Group I, have been included as food additives in nutrients under the general ‘*quantum satis*’ principle, unless stated otherwise.
- (2) For phosphates and silicates, when used as additives, maximum limits have been set only in the nutrient preparation and not in the final food.
- (3) For all other food additives with a numerical ADI value maximum limits have been set for the nutrient preparation and the final food.
- (4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

▼ **M4**

## PART 6

## Definitions of groups of food additives for the purposes of Parts 1 to 5

Table 1

E number	Name
E 170	Calcium carbonate
E 260	Acetic acid
▼ <b>M20</b>	
	E 261 Potassium acetates
▼ <b>M4</b>	
	E 262 Sodium acetates
	E 263 Calcium acetate
	E 270 Lactic acid
	E 290 Carbon dioxide
	E 296 Malic acid
	E 300 Ascorbic acid
	E 301 Sodium ascorbate
	E 302 Calcium ascorbate
	E 304 Fatty acid esters of ascorbic acid
	E 306 Tocopherol-rich extract
	E 307 Alpha-tocopherol
	E 308 Gamma-tocopherol
	E 309 Delta-tocopherol
	E 322 Lecithins
	E 325 Sodium lactate
	E 326 Potassium lactate
	E 327 Calcium lactate
	E 330 Citric acid
	E 331 Sodium citrates
	E 332 Potassium citrates
	E 333 Calcium citrates
	E 334 Tartaric acid (L(+)-)
	E 335 Sodium tartrates
	E 336 Potassium tartrates
	E 337 Sodium potassium tartrate
	E 350 Sodium malates
	E 351 Potassium malate

▼ **M4**

E number	Name
E 352	Calcium malates
E 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
E 407a	Processed euchema seaweed
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Acacia gum (gum arabic)
E 415	Xanthan gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose

▼ **M35**

E 466	Sodium carboxy methyl cellulose, Cellulose gum
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▼ **M4**

E 469	Enzymatically hydrolysed carboxy methyl cellulose, Enzymatically hydrolysed cellulose gum
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono- and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids

▼ **M4**

E number	Name
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 500	Sodium carbonates
E 501	Potassium carbonates
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
E 938	Argon
E 939	Helium
E 941	Nitrogen

▼ **M4**

E number	Name
E 942	Nitrous oxide
E 948	Oxygen
E 949	Hydrogen
E 1103	Invertase
E 1200	Polydextrose
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch

▼ **M76**

Table 2

**Sorbic acid – potassium sorbate**

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate

▼ **M4**

Table 3

**Sulphur dioxide — sulphites**

E-number	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

▼ **M4**

*Table 4*  
**Polysorbates**

E-number	Name
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)

*Table 5*  
**Sorbitan esters**

E-number	Name
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate

*Table 6*  
**Phosphoric acid — phosphates — di-, tri- and polyphosphates**

E-number	Name
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates

*Table 7*  
**Alginic acid — alginates**

E-number	Name
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate

▼ **M53**



## ANNEX IV

**Traditional foods for which certain Member States may continue to prohibit the use of certain categories of food additives**

Member State	Foods	Categories of additives which may continue to be banned
Germany	Traditional German beer (Bier nach deutschem Reinheitsgebot gebraut)	All except propellant gases
France	Traditional French bread	All
France	Traditional French preserved truffles	All
France	Traditional French preserved snails	All
France	Traditional French goose and duck preserves (confit)	All
Austria	Traditional Austrian 'Bergkäse'	All except preservatives
Finland	Traditional Finnish 'Mämmi'	All except preservatives
Sweden Finland	Traditional Swedish and Finnish fruit syrups	Colours
Denmark	Traditional Danish 'Kødboller'	Preservatives and colours
Denmark	Traditional Danish 'Leverpostej'	Preservatives (other than sorbic acid) and colours
Spain	Traditional Spanish 'Lomo embuchado'	All except preservatives and antioxidants
Italy	Traditional Italian 'Mortadella'	All except preservatives, antioxidants, pH-adjusting agents, flavour enhancers, stabilisers and packaging gas
Italy	Traditional Italian 'Cotechino e zampone'	All except preservatives, antioxidants, pH-adjusting agents, flavour enhancers, stabilisers and packaging gas





## ANNEX V

**List of the food colours referred to in Article 24 for which the labelling of foods shall include additional information**

Foods containing one or more of the following food colours	Information
Sunset yellow (E 110) (*)	‘name or E number of the colour(s)’: may have an adverse effect on activity and attention in children.
Quinoline yellow (E 104) (*)	
Carmoisine (E 122) (*)	
Allura red (E 129) (*)	
Tartrazine (E 102) (*)	
Ponceau 4R (E 124) (*)	

(\*) ► **M1** With the exception of:

- (a) foods where the colour(s) has been used for the purposes of health or other marking on meat products or for stamping or decorative colouring on eggshells; and
- (b) beverages containing more than 1,2 % by volume of alcohol. ◀



## 2 Regulation for Contaminants & Residues



**COMMISSION REGULATION (EC) No 2073/2005**  
**of 15 November 2005**  
**on microbiological criteria for foodstuffs**  
 (Text with EEA relevance)

*Article 1*

**Subject-matter and scope**

This Regulation lays down the microbiological criteria for certain micro-organisms and the implementing rules to be complied with by food business operators when implementing the general and specific hygiene measures referred to in Article 4 of Regulation (EC) No 852/2004. The competent authority shall verify compliance with the rules and criteria laid down in this Regulation in accordance with Regulation (EC) No 882/2004, without prejudice to its right to undertake further sampling and analyses for the purpose of detecting and measuring other micro-organisms, their toxins or metabolites, either as a verification of processes, for food suspected of being unsafe, or in the context of a risk analysis.

This Regulation shall apply without prejudice to other specific rules for the control of micro-organisms laid down in Community legislation and in particular the health standards for foodstuffs laid down in Regulation (EC) No 853/2004 of the European Parliament and of the Council <sup>(1)</sup>, the rules on parasites laid down under Regulation (EC) No 854/2004 of the European Parliament and of the Council <sup>(2)</sup> and the microbiological criteria laid down under Council Directive 80/777/EEC <sup>(3)</sup>.

*Article 2*

**Definitions**

The following definitions shall apply:

- (a) ‘micro-organisms’ means bacteria, viruses, yeasts, moulds, algae, parasitic protozoa, microscopic parasitic helminths, and their toxins and metabolites;
- (b) ‘microbiological criterion’ means a criterion defining the acceptability of a product, a batch of foodstuffs or a process, based on the absence, presence or number of micro-organisms, and/or on the quantity of their toxins/metabolites, per unit(s) of mass, volume, area or batch;
- (c) ‘food safety criterion’ means a criterion defining the acceptability of a product or a batch of foodstuff applicable to products placed on the market;
- (d) ‘process hygiene criterion’ a criterion indicating the acceptable functioning of the production process. Such a criterion is not applicable to products placed on the market. It sets an indicative contamination value above which corrective actions are required in order to maintain the hygiene of the process in compliance with food law;

<sup>(1)</sup> OJ L 139, 30.4.2004, p. 55, corrected by OJ L 226, 25.6.2004, p. 22.

<sup>(2)</sup> OJ L 139, 30.4.2004, p. 206, corrected by OJ L 226, 25.6.2004, p. 83.

<sup>(3)</sup> OJ L 229, 30.8.1980, p. 1.

**▼B**

- (e) ‘batch’ means a group or set of identifiable products obtained from a given process under practically identical circumstances and produced in a given place within one defined production period;
- (f) ‘shelf-life’ means either the period corresponding to the period preceding the ‘use by’ or the minimum durability date, as defined respectively in Articles 9 and 10 of Directive 2000/13/EC;
- (g) ‘ready-to-eat food’ means food intended by the producer or the manufacturer for direct human consumption without the need for cooking or other processing effective to eliminate or reduce to an acceptable level micro-organisms of concern;
- (h) ‘food intended for infants’ means food specifically intended for infants, as defined in Commission Directive 91/321/EEC <sup>(1)</sup>;
- (i) ‘food intended for special medical purposes’ means dietary food for special medical purposes, as defined in Commission Directive 1999/21/EC <sup>(2)</sup>;
- (j) ‘sample’ means a set composed of one or several units or a portion of matter selected by different means in a population or in an important quantity of matter, which is intended to provide information on a given characteristic of the studied population or matter and to provide a basis for a decision concerning the population or matter in question or concerning the process which has produced it;
- (k) ‘representative sample’ means a sample in which the characteristics of the batch from which it is drawn are maintained. This is in particular the case of a simple random sample where each of the items or increments of the batch has been given the same probability of entering the sample;
- (l) ‘compliance with microbiological criteria’ means obtaining satisfactory or acceptable results set in Annex I when testing against the values set for the criteria through the taking of samples, the conduct of analyses and the implementation of corrective action, in accordance with food law and the instructions given by the competent authority;

**▼M4**

- (m) the definition of ‘sprouts’ in Article 2(a) of Commission Implementing Regulation (EU) No 208/2013 of 11 March 2013 on traceability requirements for sprouts and seeds intended for the production of sprouts <sup>(3)</sup>;

**▼M9**

- (n) ‘a broad range of foods’, as referred to in EN ISO 16140-2, means food as defined by the first subparagraph of Article 2 of Regulation (EC) No 178/2002 of the European Parliament and of the Council <sup>(4)</sup>;

<sup>(1)</sup> OJ L 175, 4.7.1991, p. 35.

<sup>(2)</sup> OJ L 91, 7.4.1999, p. 29.

<sup>(3)</sup> See page 16 of this Official Journal.

<sup>(4)</sup> Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1).

**▼ M9**

- (o) ‘independent certification body’ means a body which is independent from the organisation that manufactures or distributes the alternative method and which provides a written assurance, in the form of a certificate, testifying that the validated alternative method meets the requirements of EN ISO 16140-2;
- (p) ‘production process assurance of the manufacturer’ means a production process whose management system guarantees that the validated alternative method remains conform to the characteristics required by EN ISO 16140-2 and ensures that mistakes and defects in the alternative method are prevented;

**▼ M10**

- (q) ‘reptile meat’ means reptile meat as laid down in point (16) of Article 2 of Commission Delegated Regulation (EU) 2019/625 <sup>(1)</sup>.

**▼ B***Article 3***General requirements**

1. Food business operators shall ensure that foodstuffs comply with the relevant microbiological criteria set out in Annex I. To this end the food business operators at each stage of food production, processing and distribution, including retail, shall take measures, as part of their procedures based on HACCP principles together with the implementation of good hygiene practice, to ensure the following:

- (a) that the supply, handling and processing of raw materials and foodstuffs under their control are carried out in such a way that the process hygiene criteria are met,
- (b) that the food safety criteria applicable throughout the shelf-life of the products can be met under reasonably foreseeable conditions of distribution, storage and use.

2. As necessary, the food business operators responsible for the manufacture of the product shall conduct studies in accordance with Annex II in order to investigate compliance with the criteria throughout the shelf-life. In particular, this applies to ready-to-eat foods that are able to support the growth of *Listeria monocytogenes* and that may pose a *Listeria monocytogenes* risk for public health.

Food businesses may collaborate in conducting those studies.

Guidelines for conducting those studies may be included in the guides to good practice referred to in Article 7 of Regulation (EC) No 853/2004.

<sup>(1)</sup> Commission Delegated Regulation (EU) 2019/625 of 4 March 2019 supplementing Regulation (EU) 2017/625 of the European Parliament and of the Council with regard to requirements for the entry into the Union of consignments of certain animals and goods intended for human consumption (OJ L 131, 17.5.2019, p. 18).

**▼B***Article 4***Testing against criteria**

1. Food business operators shall perform testing as appropriate against the microbiological criteria set out in Annex I, when they are validating or verifying the correct functioning of their procedures based on HACCP principles and good hygiene practice.

2. Food business operators shall decide the appropriate sampling frequencies, except where Annex I provides for specific sampling frequencies, in which case the sampling frequency shall be at least that provided for in Annex I. Food business operators shall make this decision in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.

The frequency of sampling may be adapted to the nature and size of the food businesses, provided that the safety of foodstuffs will not be endangered.

*Article 5***Specific rules for testing and sampling**

1. The analytical methods and the sampling plans and methods in Annex I shall be applied as reference methods.

2. Samples shall be taken from processing areas and equipment used in food production, when such sampling is necessary for ensuring that the criteria are met. In that sampling the ISO standard 18593 shall be used as a reference method.

Food business operators manufacturing ready-to-eat foods, which may pose a *Listeria monocytogenes* risk for public health, shall sample the processing areas and equipment for *Listeria monocytogenes* as part of their sampling scheme.

**▼M9**

Food business operators manufacturing dried infant formulae or dried foods for special medical purposes intended for infants below six months, which pose a *Cronobacter* spp. risk shall monitor the processing areas and equipment for Enterobacteriaceae as part of their sampling scheme.

**▼B**

3. The number of sample units of the sampling plans set out in Annex I may be reduced if the food business operator can demonstrate by historical documentation that he has effective HACCP-based procedures.

4. If the aim of the testing is to specifically assess the acceptability of a certain batch of foodstuffs or a process, the sampling plans set out in Annex I shall be respected as a minimum.

5. Food business operators may use other sampling and testing procedures, if they can demonstrate to the satisfaction of the competent authority that these procedures provide at least equivalent guarantees. Those procedures may include use of alternative sampling sites and use of trend analyses.

**▼B**

Testing against alternative micro-organisms and related microbiological limits as well as testing of analytes other than microbiological ones shall be allowed only for process hygiene criteria.

**▼M9**

The use of alternative analytical methods is acceptable provided they are:

- validated against the specific reference method provided for in Annex I in accordance with the protocol set out in standard EN ISO 16140-2, and
- validated for the food category specified in the relevant microbiological criterion set in Annex I the compliance with which is verified by the food business operator, or validated for a broad range of food as referred to in EN ISO 16140-2.

Proprietary methods may be used as alternative analytical methods, provided they are:

- validated, in accordance with the protocol set out in standard EN ISO 16140-2, against the specific reference method provided for verifying compliance with the microbiological criteria laid down in Annex I, as provided for in the third subparagraph, and
- certified by an independent certification body.

The certification of the proprietary method referred to in the second indent of the fourth subparagraph shall:

- be subject, at least every 5 years, to reassessment through renewal procedures,
- show that the production process assurance of the manufacturer was evaluated, and
- include a summary of or a reference to the validation results of the proprietary method and a statement on the quality management of the production process of the method.

Food business operators may use other analytical methods than those validated or certified as provided for in the third, fourth and fifth subparagraphs, where such methods have been validated in accordance with internationally accepted protocols and their use has been authorised by the competent authority.

**▼B***Article 6***Labelling requirements**

1. When the requirements for *Salmonella* in minced meat, meat preparations and meat products intended to be eaten cooked of all species set down in Annex I are fulfilled, the batches of those products placed on the market must be clearly labelled by the manufacturer in order to inform the consumer of the need for thorough cooking prior to consumption.

**▼B**

2. As from 1 January 2010 labelling as referred to in paragraph 1 in respect of minced meat, meat preparations and meat products made from poultrymeat will no longer be required.

*Article 7***Unsatisfactory results**

1. When the results of testing against the criteria set out in Annex I are unsatisfactory, the food business operators shall take the measures laid down in paragraphs 2 to 4 of this Article together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers.

In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

2. When testing against food safety criteria set out in Chapter 1 of Annex I provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002. However, products placed on the market, which are not yet at retail level and which do not fulfil the food safety criteria, may be submitted to further processing by a treatment eliminating the hazard in question. This treatment may only be carried out by food business operators other than those at retail level.

The food business operator may use the batch for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles and good hygiene practice and authorised by the competent authority.

3. A batch of mechanically separated meat (MSM) produced with the techniques referred to in Chapter III, paragraph 3, in Section V of Annex III to Regulation (EC) No 853/2004, with unsatisfactory results in respect of the *Salmonella* criterion, may be used in the food chain only to manufacture heat-treated meat products in establishments approved in accordance with Regulation (EC) No 853/2004.

4. In the event of unsatisfactory results as regards process hygiene criteria the actions laid down in Annex I, Chapter 2 shall be taken.

*Article 8***Transitional derogation**

1. A transitional derogation is granted until 31 December 2009 at the latest pursuant to Article 12 of Regulation (EC) No 852/2004 as regards compliance with the value set in Annex I to this Regulation for



**▼B**

*Salmonella* in minced meat, meat preparations and meat products intended to be eaten cooked placed on the national market of a Member State.

2. The Member States using this possibility shall notify the Commission and other Member States thereof. The Member State shall:

- (a) guarantee that the appropriate means, including labelling and a special mark, which cannot be confused with the identification mark provided for in Annex II, Section I to Regulation (EC) No 853/2004, are in place to ensure that the derogation applies only to the products concerned when placed on the domestic market, and that products dispatched for intra-Community trade comply with the criteria laid down in Annex I;
- (b) provide that the products to which such transitional derogation applies shall be clearly labelled that they must be thoroughly cooked prior to consumption;
- (c) undertake that when testing against the *Salmonella* criterion pursuant to Article 4, and for the result to be acceptable as regards such transitional derogation, no more than one out of five sample units shall be found to be positive.

#### *Article 9*

#### **Analyses of trends**

Food business operators shall analyse trends in the test results. When they observe a trend towards unsatisfactory results, they shall take appropriate actions without undue delay to remedy the situation in order to prevent the occurrence of microbiological risks.

#### *Article 10*

#### **Review**

This Regulation shall be reviewed taking into account progress in science, technology and methodology, emerging pathogenic micro-organisms in foodstuffs, and information from risk assessments. In particular, the criteria and conditions concerning the presence of salmonella in carcasses of cattle, sheep, goats, horses, pigs and poultry shall be revised in the light of the changes observed in salmonella prevalence.

#### *Article 11*

#### **Repeal**

Decision 93/51/EEC is repealed.

#### *Article 12*

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

It shall apply from 1 January 2006.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

▼ **M1***ANNEX I***Microbiological criteria for foodstuffs**

Chapter 1.	Food safety criteria . . . . .
Chapter 2.	Process hygiene criteria . . . . .
2.1	Meat and products thereof . . . . .
2.2	Milk and dairy products . . . . .
2.3	Egg products . . . . .
2.4	Fishery products . . . . .
2.5	Vegetables, fruits and products thereof . . . . .
Chapter 3.	Rules for sampling and preparation of test samples . . . . .
3.1	General rules for sampling and preparation of test samples . . . . .
3.2	Bacteriological sampling in slaughterhouses and at premises producing minced meat, meat preparations, mechanically separated meat and fresh meat . . . . .
3.3	Sampling rules for sprouts . . . . .

▼ M1

## Chapter 1. Food safety criteria

Food category	Micro-organisms/their toxins, metabolites	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies
		n	c	m	M		
1.1 Ready-to-eat foods intended for infants and ready-to-eat foods for special medical purposes <sup>(4)</sup>	<i>Listeria monocytogenes</i>	10	0	► <u>M9</u> Not detected ◄ in 25 g		EN/ISO 11290-1	Products placed on the market during their shelf-life
1.2 Ready-to-eat foods able to support the growth of <i>L. monocytogenes</i> , other than those intended for infants and for special medical purposes	<i>Listeria monocytogenes</i>	5	0	100 cfu/g <sup>(5)</sup>		EN/ISO 11290-2 <sup>(6)</sup>	Products placed on the market during their shelf-life
		5	0	► <u>M9</u> Not detected ◄ in 25 g <sup>(7)</sup>		EN/ISO 11290-1	Before the food has left the immediate control of the food business operator, who has produced it
1.3 Ready-to-eat foods unable to support the growth of <i>L. monocytogenes</i> , other than those intended for infants and for special medical purposes <sup>(4)</sup> <sup>(8)</sup>	<i>Listeria monocytogenes</i>	5	0	100 cfu/g		EN/ISO 11290-2 <sup>(6)</sup>	Products placed on the market during their shelf-life
1.4 Minced meat and meat preparations intended to be eaten raw	<i>Salmonella</i>	5	0	► <u>M9</u> Not detected ◄ in 25 g		► <u>M9</u> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
▼ <u>M2</u> 1.5 Minced meat and meat preparations made from poultry meat intended to be eaten cooked	<i>Salmonella</i>	5	0	► <u>M9</u> Not detected ◄ in 25 g		► <u>M9</u> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
▼ <u>M1</u> 1.6 Minced meat and meat preparations made from other species than poultry intended to be eaten cooked	<i>Salmonella</i>	5	0	► <u>M9</u> Not detected ◄ in 10 g		► <u>M9</u> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.7 Mechanically separated meat (MSM) <sup>(9)</sup>	<i>Salmonella</i>	5	0	► <u>M9</u> Not detected ◄ in 10 g		► <u>M9</u> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life

▼ **M1**

Food category	Micro-organisms/their toxins, metabolites	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies
		n	c	m	M		
1.8 Meat products intended to be eaten raw, excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life

▼ **M2**

1.9 Meat products made from poultry meat intended to be eaten cooked	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
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▼ **M1**

1.10 Gelatine and collagen	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.11 Cheeses, butter and cream made from raw milk or milk that has undergone a lower heat treatment than pasteurisation <sup>(10)</sup>	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.12 Milk powder and whey powder	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.13 Ice cream <sup>(11)</sup> , excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.14 Egg products, excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.15 Ready-to-eat foods containing raw egg, excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g or ml		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.16 Cooked crustaceans and molluscan shellfish	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life

▼ **M1**

Food category	Micro-organisms/their toxins, metabolites	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies
		n	c	m	M		
1.17 Live bivalve molluscs and live echinoderms, tunicates and gastropods	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.18 Sprouted seeds (ready-to-eat) ► <b>M4</b> <sup>(23)</sup> ◄	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.19 Precut fruit and vegetables (ready-to-eat)	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.20 ► <b>M9</b> Unpasteurised <sup>(24)</sup> fruit and vegetable juices (ready- to-eat) ◄	<i>Salmonella</i>	5	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.21 Cheeses, milk powder and whey powder, as referred to in the coagulase-positive staphylococci criteria in Chapter 2.2 of this Annex	Staphylococcal enterotoxins	5	0	Not detected in 25 g		► <b>M9</b> EN ISO 19020 ◄	Products placed on the market during their shelf-life
1.22 Dried infant formulae and dried dietary foods for special medical purposes intended for infants below six months of age	<i>Salmonella</i>	30	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
1.23 Dried follow-on formulae	<i>Salmonella</i>	30	0	► <b>M9</b> Not detected ◄ in 25 g		► <b>M9</b> EN ISO 6579-1 ◄	Products placed on the market during their shelf-life
▼ <b>M2</b>							
1.24 Dried infant formulae and dried dietary foods for special medical purposes intended for infants below 6 months of age <sup>(14)</sup>	<i>Cronobacter</i> spp. ► <b>M9</b> ——— ◄	30	0	► <b>M9</b> Not detected ◄ in 10 g		► <b>M9</b> EN ISO 22964 ◄	Products placed on the market during their shelf-life
▼ <b>M7</b>							
1.25 Live bivalve molluscs and live echinoderms, tunicates and marine gastropods	<i>E. coli</i> <sup>(15)</sup>	5 <sup>(16)</sup>	1	230 MPN/100 g of flesh and intravalvular liquid	700 MPN/100 g of flesh and intravalvular liquid	EN/ISO 16649-3	Products placed on the market during their shelf-life
▼ <b>M1</b>							
1.26 Fishery products from fish species associated with a high amount of histidine <sup>(17)</sup>	Histamine	9 <sup>(18)</sup>	2	100 mg/kg	200 mg/kg	► <b>M9</b> EN ISO 19343 ◄	Products placed on the market during their shelf-life

▼ **M1**

Food category	Micro-organisms/their toxins, metabolites	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies
		n	c	m	M		
▼ <b>M5</b> 1.27 Fishery products, except those in food category 1.27a, which have undergone enzyme maturation treatment in brine, manufactured from fish species associated with a high amount of histidine <sup>(17)</sup>	Histamine	9 <sup>(18)</sup>	2	200 mg/kg	400 mg/kg	► <b>M9</b> EN ISO 19343 ◀	Products placed on the market during their shelf-life
▼ <b>C5</b> 1.27a Fish sauce produced by fermentation of fishery products	Histamine	1	0	400 mg/kg		► <b>M9</b> EN ISO 19343 ◀	Products placed on the market during their shelf-life
▼ <b>M3</b> 1.28 Fresh poultry meat <sup>(20)</sup>	► <b>M9</b> <i>Salmonella</i> Typhimurium <sup>(21)</sup> <i>Salmonella</i> Enteritidis ◀	5	0	► <b>M9</b> Not detected ◀ in 25 g		► <b>M9</b> EN ISO 6579-1 (for detection) White-Kauffmann-Le Minor scheme (for serotyping) ◀	Products placed on the market during their shelf-life
▼ <b>M4</b> 1.29 Sprouts <sup>(23)</sup>	Shiga toxin producing <i>E. coli</i> (STEC) O157, O26, O111, O103, O145 and O104:H4	5	0	► <b>M9</b> Not detected ◀ in 25 grams		CEN/ISO TS 13136 <sup>(22)</sup>	Products placed on the market during their shelf-life
▼ <b>M10</b> 1.30 Reptile meat	Salmonella	5	0	Not detected in 25 g		EN ISO 6579-1	Products placed on the market during their shelf-life

▼ **M1**

<sup>(1)</sup> n = number of units comprising the sample; c = number of sample units giving values between m and M.

► **M10** <sup>(2)</sup> For points 1.1-1.24, 1.27a, 1.28-1.30 m = M. ◀

<sup>(3)</sup> The most recent edition of the standard shall be used.

<sup>(4)</sup> Regular testing against the criterion is not required in normal circumstances for the following ready-to-eat foods:

- those which have received heat treatment or other processing effective to eliminate *L. monocytogenes*, when recontamination is not possible after this treatment (for example, products heat treated in their final package),
- fresh, uncut and unprocessed vegetables and fruits ► **M9** ————— ◀
- bread, biscuits and similar products,
- bottled or packed waters, soft drinks, beer, cider, wine, spirits and similar products,
- sugar, honey and confectionery, including cocoa and chocolate products,
- live bivalve molluscs,
- **M2** — food grade salt. ◀

## ▼ M1

- (<sup>5</sup>) This criterion shall apply if the manufacturer is able to demonstrate, to the satisfaction of the competent authority, that the product will not exceed the limit 100 cfu/g throughout the shelf-life. The operator may fix intermediate limits during the process that must be low enough to guarantee that the limit of 100 cfu/g is not exceeded at the end of shelf-life.
- (<sup>6</sup>) 1 ml of inoculum is plated on a Petri dish of 140 mm diameter or on three Petri dishes of 90 mm diameter.
- (<sup>7</sup>) This criterion shall apply to products before they have left the immediate control of the producing food business operator, when he is not able to demonstrate, to the satisfaction of the competent authority, that the product will not exceed the limit of 100 cfu/g throughout the shelf-life.
- (<sup>8</sup>) Products with  $\text{pH} \leq 4,4$  or  $a_w \leq 0,92$ , products with  $\text{pH} \leq 5,0$  and  $a_w \leq 0,94$ , products with a shelf-life of less than five days shall be automatically considered to belong to this category. Other categories of products can also belong to this category, subject to scientific justification.
- (<sup>9</sup>) This criterion shall apply to mechanically separated meat (MSM) produced with the techniques referred to in paragraph 3 of Chapter III of Section V of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council.
- (<sup>10</sup>) Excluding products when the manufacturer can demonstrate to the satisfaction of the competent authorities that, due to the ripening time and  $a_w$  of the product where appropriate, there is no salmonella risk.
- (<sup>11</sup>) Only ice creams containing milk ingredients.
- M4 ——— ◀
- M9 ——— ◀
- (<sup>14</sup>) Parallel testing for Enterobacteriaceae and ► M9 *Cronobacter* spp. ◀ shall be conducted, unless a correlation between these micro-organisms has been established at an individual plant level. If Enterobacteriaceae are detected in any of the product samples tested in such a plant, the batch must be tested for ► M9 *Cronobacter* spp. ◀ It shall be the responsibility of the manufacturer to demonstrate to the satisfaction of the competent authority whether such a correlation exists between Enterobacteriaceae and ► M9 *Cronobacter* spp. ◀
- (<sup>15</sup>) *E. coli* is used here as an indicator of faecal contamination.
- M7 (<sup>16</sup>) Each sample unit comprises a minimum number of individual animals according to EN/ISO 6887-3. ◀
- (<sup>17</sup>) Particularly fish species of the families: *Scombridae*, *Clupeidae*, *Engraulidae*, *Coryfenidae*, *Pomatomidae*, *Scombresosidae*.
- M5 (<sup>18</sup>) Single samples may be taken at retail level. In such a case the presumption laid down in Article 14(6) of Regulation (EC) No 178/2002, according to which the whole batch should be deemed unsafe, shall not apply, unless the result is above M. ◀
- M9 ——— ◀
- M3 (<sup>20</sup>) This criterion shall apply to fresh meat from breeding flocks of *Gallus gallus*, laying hens, broilers and breeding and fattening flocks of turkeys.
- (<sup>21</sup>) As regards monophasic *Salmonella typhimurium* only ► C3 1,4,[5],12:i:- ◀ is included. ◀
- M4 (<sup>22</sup>) Taking into account the most recent adaptation by the European Union reference laboratory for *Escherichia coli*, including Verotoxigenic *E. coli* (VTEC), for the detection of STEC O104:H4.
- (<sup>23</sup>) Excluding sprouts that have received a treatment effective to eliminate *Salmonella* spp. and STEC. ◀
- M9 (<sup>24</sup>) The term unpasteurised means that the juice has not been subjected to pasteurisation obtained by time-temperature combinations or to other processes validated to achieve an equivalent bactericidal effect to pasteurisation as regards its effect on *Salmonella*. ◀
-

▼ M1**Interpretation of the test results**▼ M7

The limits given refer to each sample unit tested.

▼ M1

The test results demonstrate the microbiological quality of the batch tested <sup>(1)</sup>.

*L. monocytogenes* in ready-to-eat foods intended for infants and for special medical purposes:

- satisfactory, if all the values observed indicate the absence of the bacterium,
- unsatisfactory, if the presence of the bacterium is detected in any of the sample units.

*L. monocytogenes* in ready-to-eat foods able to support the growth of *L. monocytogenes* before the food has left the immediate control of the producing food business operator when he is not able to demonstrate that the product will not exceed the limit of 100 cfu/g throughout the shelf-life:

- satisfactory, if all the values observed indicate the absence of the bacterium,
- unsatisfactory, if the presence of the bacterium is detected in any of the sample units.

▼ M7

*L. monocytogenes* in other ready-to-eat foods:

- satisfactory, if all the values observed are  $\leq$  the limit,
- unsatisfactory, if any of the values are  $>$  the limit.

*E. coli* in live bivalve molluscs and live echinoderms, tunicates and marine gastropods:

- satisfactory, if all the five values observed are  $\leq$  230 MPN/100 g of flesh and intravalvular liquid or if one of the five values observed is  $>$  230 MPN/100 g of flesh and intravalvular liquid but  $\leq$  700 MPN/100 g of flesh and intravalvular liquid,
- unsatisfactory, if any of the five values observed are  $>$  700 MPN/100 g of flesh and intravalvular liquid or if at least two of the five values observed are  $>$  230 MPN/100 g of flesh and intravalvular liquid.

▼ M1

- satisfactory, if all the values observed are  $\leq$  the limit,
- unsatisfactory, if any of the values are  $>$  the limit.

*Salmonella* in different food categories:

- satisfactory, if all the values observed indicate the absence of the bacterium,
- unsatisfactory, if the presence of the bacterium is detected in any of the sample units.

Staphylococcal enterotoxins in dairy products:

- satisfactory, if in all the sample units the enterotoxins are not detected,

<sup>(1)</sup> The test results may be used also for demonstrating the effectiveness of the hazard analysis and critical control point principles or good hygiene procedure of the process.



▼ **M1**

— unsatisfactory, if the enterotoxins are detected in any of the sample units.

► **M9** *Cronobacter* spp. ◀ in dried infant formulae and dried dietary foods for special medical purposes intended for infants below 6 months of age:

— satisfactory, if all the values observed indicate the absence of the bacterium,

— unsatisfactory, if the presence of the bacterium is detected in any of the sample units.

▼ **M5**

Histamine in fishery products:

Histamine in fishery products from fish species associated with a high amount of histidine except fish sauce produced by fermentation of fishery products:

— satisfactory, if the following requirements are fulfilled:

1. the mean value observed is  $\leq m$

2. a maximum of  $c/n$  values observed are between  $m$  and  $M$

3. no values observed exceed the limit of  $M$ .

— unsatisfactory, if the mean value observed exceeds  $m$  or more than  $c/n$  values are between  $m$  and  $M$  or one or more of the values observed are  $> M$ .

Histamine in fish sauce produced by fermentation of fishery products:

— satisfactory, if the value observed is  $\leq$  the limit,

— unsatisfactory, if the value observed is  $>$  the limit.

## Chapter 2. Process hygiene criteria

## 2.1 Meat and products thereof

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.1.1 Carcases of cattle, sheep, goats and horses <sup>(4)</sup>	Aerobic colony count			3,5 log cfu/cm <sup>2</sup> daily mean log	5,0 log cfu/cm <sup>2</sup> daily mean log	►M9 EN ISO 4833-1 ◀	Carcases after dressing but before chilling	Improvements in slaughter hygiene and review of process controls
	Enterobacteriaceae			1,5 log cfu/cm <sup>2</sup> daily mean log	2,5 log cfu/cm <sup>2</sup> daily mean log	►M9 EN ISO 21528-2 ◀	Carcases after dressing but before chilling	Improvements in slaughter hygiene and review of process controls
2.1.2 Carcases of pigs <sup>(4)</sup>	Aerobic colony count			4,0 log cfu/cm <sup>2</sup> daily mean log	5,0 log cfu/cm <sup>2</sup> daily mean log	►M9 EN ISO 4833-1 ◀	Carcases after dressing but before chilling	Improvements in slaughter hygiene and review of process controls
	Enterobacteriaceae			2,0 log cfu/cm <sup>2</sup> daily mean log	3,0 log cfu/cm <sup>2</sup> daily mean log	►M9 EN ISO 21528-2 ◀	Carcases after dressing but before chilling	Improvements in slaughter hygiene and review of process controls
2.1.3 Carcases of cattle, sheep, goats and horses	<i>Salmonella</i>	50 <sup>(5)</sup>	2 <sup>(6)</sup>	►M9 Not detected ◀ in the area tested per carcase		►M9 EN ISO 6579-1 ◀	Carcases after dressing but before chilling	Improvements in slaughter hygiene, review of process controls and of origin of animals

▼ **M1**

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
▼ <b>M6</b> 2.1.4 Carcasses of pigs	<i>Salmonella</i>	50 <sup>(5)</sup>	3 <sup>(6)</sup>	► <b>M9</b> Not detected ◀ in the area tested per carcass		► <b>M9</b> EN ISO 6579-1 ◀	Carcasses after dressing but before chilling	Improvements in slaughter hygiene and review of process controls, origin of animals and of the biosecurity measures in the farms of origin
▼ <b>M3</b> 2.1.5 Poultry carcasses of broilers and turkeys	<i>Salmonella</i> spp. <sup>(10)</sup>	50 <sup>(5)</sup>	7 <sup>(6)</sup> From 1.1.2012 c = 5 for broilers From 1.1.2013 c = 5 for turkeys	► <b>M9</b> Not detected ◀ in 25 g of a pooled sample of neck skin		► <b>M9</b> EN ISO 6579-1 ◀	Carcasses after chilling	Improvement in slaughter hygiene and review of process controls, origin of animals and biosecurity measures in the farms of origin
▼ <b>M1</b> 2.1.6 Minced meat	Aerobic colony count <sup>(7)</sup>	5	2	5 × 10 <sup>5</sup> cfu/g	5 × 10 <sup>6</sup> cfu/g	► <b>M9</b> EN ISO 4833-1 ◀	End of the manufacturing process	Improvements in production hygiene and improvements in selection and/or origin of raw materials
	<i>E. coli</i> <sup>(8)</sup>	5	2	50 cfu/g	500 cfu/g	ISO 16649-1 or 2	End of the manufacturing process	Improvements in production hygiene and improvements in selection and/or origin of raw materials
2.1.7 Mechanically separated meat (MSM) <sup>(9)</sup>	Aerobic colony count	5	2	5 × 10 <sup>5</sup> cfu/g	5 × 10 <sup>6</sup> cfu/g	► <b>M9</b> EN ISO 4833-1 ◀	End of the manufacturing process	Improvements in production hygiene and improvements in selection and/or origin of raw materials
	<i>E. coli</i> <sup>(8)</sup>	5	2	50 cfu/g	500 cfu/g	ISO 16649-1 or 2	End of the manufacturing process	Improvements in production hygiene and improvements in selection and/or origin of raw materials

▼ **M1**

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.1.8 Meat preparations	<i>E. coli</i> <sup>(8)</sup>	5	2	500 cfu/g or cm <sup>2</sup>	5 000 cfu/g or cm <sup>2</sup>	ISO 16649-1 or 2	End of the manufacturing process	Improvements in production hygiene and improvements in selection and/or origin of raw materials
2.1.9 Carcasses of broilers	<i>Campylobacter</i> spp.	50 <sup>(5)</sup>	c = 20 From 1.1.2020 c = 15; From 1.1.2025 c = 10	1 000 cfu/g		EN ISO 10272-2	Carcasses after chilling	Improvements in slaughter hygiene, review of process controls, of animals' origin and of the biosecurity measures in the farms of origin

▼ **M1**

<sup>(1)</sup> n = number of units comprising the sample; c = number of sample units giving values between m and M.

► **M8** <sup>(2)</sup> For points 2.1.3-2.1.5 and 2.1.9 m = M. ◀

<sup>(3)</sup> The most recent edition of the standard shall be used.

<sup>(4)</sup> The limits (m and M) shall apply only to samples taken by the destructive method. The daily mean log shall be calculated by first taking a log value of each individual test result and then calculating the mean of these log values.

<sup>(5)</sup> The 50 samples shall be derived from 10 consecutive sampling sessions in accordance with the sampling rules and frequencies laid down in this Regulation.

<sup>(6)</sup> The number of samples where the presence of salmonella is detected. The c value is subject to review in order to take into account the progress made in reducing the salmonella prevalence. Member States or regions having low salmonella prevalence may use lower c values even before the review.

<sup>(7)</sup> This criterion shall not apply to minced meat produced at retail level when the shelf-life of the product is less than 24 hours.

<sup>(8)</sup> *E. coli* is used here as an indicator of faecal contamination.

<sup>(9)</sup> These criteria apply to mechanically separated meat (MSM) produced with the techniques referred to in paragraph 3 of Chapter III of Section V of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council.

► **M3** <sup>(10)</sup> ► **M9** Where *Salmonella* spp. is found, the isolates shall be further serotyped for *Salmonella* Typhimurium and *Salmonella* Enteritidis in order to verify compliance with the microbiological criterion set out in Row 1.28 of Chapter 1. ◀ ◀

## ▼ M1

### Interpretation of the test results

The limits given refer to each sample unit tested, excluding testing of carcasses where the limits refer to pooled samples.

The test results demonstrate the microbiological quality of the process tested.

Enterobacteriaceae and aerobic colony count in carcasses of cattle, sheep, goats, horses and pigs:

- satisfactory, if the daily mean log is  $\leq m$ ,
- acceptable, if the daily mean log is between  $m$  and  $M$ ,
- unsatisfactory, if the daily mean log is  $> M$ .

*Salmonella* in carcasses:

- satisfactory, if the presence of *Salmonella* is detected in a maximum of  $c/n$  samples,
- unsatisfactory, if the presence of *Salmonella* is detected in more than  $c/n$  samples.

After each sampling session, the results of the last ten sampling sessions shall be assessed in order to obtain the  $n$  number of samples.

*E. coli* and aerobic colony count in minced meat, meat preparations and mechanically separated meat (MSM):

- satisfactory, if all the values observed are  $\leq m$ ,
- acceptable, if a maximum of  $c/n$  values are between  $m$  and  $M$ , and the rest of the values observed are  $\leq m$ ,
- unsatisfactory, if one or more of the values observed are  $> M$  or more than  $c/n$  values are between  $m$  and  $M$ .

## ▼ M8

*Campylobacter* spp. in poultry carcasses of broilers:

- satisfactory, if a maximum of  $c/n$  values are  $> m$ ,
- unsatisfactory, if more than  $c/n$  values are  $> m$ .

▼ **M1**

## 2.2 Milk and dairy products

▼ **M2**▼ **M1**

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.2.1 Pasteurised milk and other pasteurised liquid dairy products <sup>(4)</sup>	Enterobacteriaceae	5	0	10 cfu/ml		► <b>M9</b> EN ISO 21528-2 ◀	End of the manufacturing process	Check on the efficiency of heat-treatment and prevention of recontamination as well as the quality of raw materials
2.2.2 Cheeses made from milk or whey that has undergone heat treatment	<i>E. coli</i> <sup>(5)</sup>	5	2	100 cfu/g	1 000 cfu/g	ISO 16649-1 or 2	At the time during the manufacturing process when the <i>E. coli</i> count is expected to be highest <sup>(6)</sup>	Improvements in production hygiene and selection of raw materials
2.2.3 Cheeses made from raw milk	Coagulase-positive staphylococci	5	2	10 <sup>4</sup> cfu/g	10 <sup>5</sup> cfu/g	EN/ISO 6888-2	At the time during the manufacturing process when the number of staphylococci is expected to be highest	Improvements in production hygiene and selection of raw materials. If values > 10 <sup>5</sup> cfu/g are detected, the cheese batch has to be tested for staphylococcal enterotoxins.
2.2.4 Cheeses made from milk that has undergone a lower heat treatment than pasteurisation <sup>(7)</sup> and ripened cheeses made from milk or whey that has undergone pasteurisation or a stronger heat treatment <sup>(7)</sup>	Coagulase-positive staphylococci	5	2	100 cfu/g	1 000 cfu/g	EN/ISO 6888-1 or 2		
2.2.5 Unripened soft cheeses (fresh cheeses) made from milk or whey that has undergone pasteurisation or a stronger heat treatment <sup>(7)</sup>	Coagulase-positive staphylococci	5	2	10 cfu/g	100 cfu/g	EN/ISO 6888-1 or 2	End of the manufacturing process	Improvements in production hygiene. If values > 10 <sup>5</sup> cfu/g are detected, the cheese batch has to be tested for staphylococcal enterotoxins.

▼ **M1**

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.2.6 Butter and cream made from raw milk or milk that has undergone a lower heat treatment than pasteurisation	<i>E. coli</i> <sup>(5)</sup>	5	2	10 cfu/g	100 cfu/g	ISO 16649-1 or 2	End of the manufacturing process	Improvements in production hygiene and selection of raw materials
2.2.7 Milk powder and whey powder <sup>(4)</sup>	Enterobacteriaceae	5	0	10 cfu/g		► <b>M9</b> EN ISO 21528-2 ◀	End of the manufacturing process	Check on the efficiency of heat treatment and prevention of recontamination
	Coagulase-positive staphylococci	5	2	10 cfu/g	100 cfu/g	EN/ISO 6888-1 or 2	End of the manufacturing process	Improvements in production hygiene. If values > 10 <sup>5</sup> cfu/g are detected, the batch has to be tested for staphylococcal enterotoxins.
2.2.8 Ice cream <sup>(8)</sup> and frozen dairy desserts	Enterobacteriaceae	5	2	10 cfu/g	100 cfu/g	► <b>M9</b> EN ISO 21528-2 ◀	End of the manufacturing process	Improvements in production hygiene
2.2.9 Dried infant formulae and dried dietary foods for special medical purposes intended for infants below six months of age	Enterobacteriaceae	10	0	► <b>M9</b> Not detected ◀ in 10 g		► <b>M9</b> EN ISO 21528-1 ◀	End of the manufacturing process	Improvements in production hygiene to minimise contamination <sup>(9)</sup>
2.2.10 Dried follow-on formulae	Enterobacteriaceae	5	0	► <b>M9</b> Not detected ◀ in 10 g		► <b>M9</b> EN ISO 21528-1 ◀	End of the manufacturing process	Improvements in production hygiene to minimise contamination

▼ **M1**

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits <sup>(2)</sup>		Analytical reference method <sup>(3)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.2.11 Dried infant formulae and dried dietary foods for special medical purposes intended for infants below six months of age	Presumptive <i>Bacillus cereus</i>	5	1	50 cfu/g	500 cfu/g	EN/ISO 7932 <sup>(10)</sup>	End of the manufacturing process	Improvements in production hygiene. Prevention of recontamination. Selection of raw material.

<sup>(1)</sup> n = number of units comprising the sample; c = number of sample units giving values between m and M.

► **M2** <sup>(2)</sup> For points 2.2.1, 2.2.7, 2.2.9 and 2.2.10 m=M. ◀

<sup>(3)</sup> The most recent edition of the standard shall be used.

<sup>(4)</sup> The criterion shall not apply to products intended for further processing in the food industry.

<sup>(5)</sup> E. coli is used here as an indicator for the level of hygiene.

<sup>(6)</sup> For cheeses which are not able to support the growth of E. coli, the E. coli count is usually the highest at the beginning of the ripening period, and for cheeses which are able to support the growth of E. coli, it is normally at the end of the ripening period.

<sup>(7)</sup> Excluding cheeses where the manufacturer can demonstrate, to the satisfaction of the competent authorities, that the product does not pose a risk of staphylococcal enterotoxins.

<sup>(8)</sup> Only ice creams containing milk ingredients.

<sup>(9)</sup> Parallel testing for Enterobacteriaceae and ► **M9** *Cronobacter* spp. ◀ shall be conducted, unless a correlation between these micro-organisms has been established at an individual plant level. If Enterobacteriaceae are detected in any of the product samples tested in such a plant, the batch has to be tested for ► **M9** *Cronobacter* spp. ◀ It shall be the responsibility of the manufacturer to demonstrate to the satisfaction of the competent authority whether such a correlation exists between Enterobacteriaceae and ► **M9** *Cronobacter* spp. ◀

<sup>(10)</sup> 1 ml of inoculum is plated on a Petri dish of 140 mm diameter or on three Petri dishes of 90 mm diameter.



**Interpretation of the test results**

The limits given refer to each sample unit tested.

The test results demonstrate the microbiological quality of the process tested.

Enterobacteriaceae in dried infant formulae, dried dietary foods for special medical purposes intended for infants below six months of age and dried follow-on formulae:

- satisfactory, if all the values observed indicate the absence of the bacterium,
- unsatisfactory, if the presence of the bacterium is detected in any of the sample units.

*E. coli*, Enterobacteriaceae (other food categories) and coagulase-positive staphylococci:

- satisfactory, if all the values observed are  $\leq m$ ,
- acceptable, if a maximum of  $c/n$  values are between  $m$  and  $M$ , and the rest of the values observed are  $\leq m$ ,
- unsatisfactory, if one or more of the values observed are  $> M$  or more than  $c/n$  values are between  $m$  and  $M$ .

Presumptive *Bacillus cereus* in dried infant formulae and dried dietary foods for special medical purposes intended for infants below six months of age:

- satisfactory, if all the values observed are  $\leq m$ ,
- acceptable, if a maximum of  $c/n$  values are between  $m$  and  $M$ , and the rest of the values observed are  $\leq m$ ,
- unsatisfactory, if one or more of the values observed are  $> M$  or more than  $c/n$  values are between  $m$  and  $M$ .

2.3 *Egg products*

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits		Analytical reference method <sup>(2)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.3.1 Egg products	Enterobacteriaceae	5	2	10 cfu/g or ml	100 cfu/g or ml	► <b>M9</b> EN ISO 21528-2 ◀	End of the manufacturing process	Checks on the efficiency of the heat treatment and prevention of recontamination

<sup>(1)</sup> n = number of units comprising the sample; c = number of sample units giving values between m and M.  
<sup>(2)</sup> The most recent edition of the standard shall be used.

**Interpretation of the test results**

The limits given refer to each sample unit tested.

The test results demonstrate the microbiological quality of the process tested.

Enterobacteriaceae in egg products:

- satisfactory, if all the values observed are  $\leq m$ ,
- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are  $\leq m$ ,
- unsatisfactory, if one or more of the values observed are  $> M$  or more than c/n values are between m and M.

▼ M1

## 2.4 Fishery products

▼ C4

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits		Analytical reference method <sup>(2)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.4.1. Shelled and shucked products of cooked crustaceans and molluscan shellfish	<i>E. coli</i>	5	2	1 MPN/g	10 MPN/g	ISO TS 16649-3	End of the manufacturing process	Improvements in production hygiene
	Coagulase-positive staphylococci	5	2	100 cfu/g	1 000 cfu/g	EN/ISO 6888-1 or 2	End of the manufacturing process	Improvements in production hygiene

<sup>(1)</sup> n = number of units comprising the sample; c = number of sample units giving values between m and M.

<sup>(2)</sup> The most recent edition of the standard shall be used.

▼ M1

## Interpretation of the test results

The limits given refer to each sample unit tested.

The test results demonstrate the microbiological quality of the process tested.

*E. coli* in shelled and shucked products of cooked crustaceans and molluscan shellfish:

- satisfactory, if all the values observed are  $\leq m$ ,
- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are  $\leq m$ ,
- unsatisfactory, if one or more of the values observed are  $> M$  or more than c/n values are between m and M.

Coagulase-positive staphylococci in shelled and cooked crustaceans and molluscan shellfish:

- satisfactory, if all the values observed are  $\leq m$ ,
- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are  $\leq m$ ,
- unsatisfactory, if one or more of the values observed are  $> M$  or more than c/n values are between m and M.

▼ **M1**

2.5 Vegetables, fruits and products thereof

Food category	Micro-organisms	Sampling plan <sup>(1)</sup>		Limits		Analytical reference method <sup>(2)</sup>	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.5.1 Precut fruit and vegetables (ready-to-eat)	<i>E. coli</i>	5	2	100 cfu/g	1 000 cfu/g	ISO 16649-1 or 2	Manufacturing process	Improvements in production hygiene, selection of raw materials
2.5.2 ► <b>M9</b> Unpasteurised <sup>(3)</sup> fruit and vegetable juices (ready-to-eat) ◀	<i>E. coli</i>	5	2	100 cfu/g	1 000 cfu/g	ISO 16649-1 or 2	Manufacturing process	Improvements in production hygiene, selection of raw materials

<sup>(1)</sup> n = number of units comprising the sample; c = number of sample units giving values between m and M.

<sup>(2)</sup> The most recent edition of the standard shall be used.

► **M9** <sup>(3)</sup> The term unpasteurised means that the juice has not been subjected to pasteurisation obtained by time-temperature combinations or to other processes validated to achieve an equivalent bactericidal effect to pasteurisation as regards its effect on *E.coli*. ◀

**Interpretation of the test results**

The limits given refer to each sample unit tested.

The test results demonstrate the microbiological quality of the process tested.

*E. coli* in precut fruit and vegetables (ready-to-eat) and in unpasteurised fruit and vegetable juices (ready-to-eat):

- satisfactory, if all the values observed are  $\leq m$ ,
- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are  $\leq m$ ,
- unsatisfactory, if one or more of the values observed are  $> M$  or more than c/n values are between m and M.

▼ **M1****Chapter 3. Rules for sampling and preparation of test samples***3.1 General rules for sampling and preparation of test samples*

In the absence of more specific rules on sampling and preparation of test samples, the relevant standards of the ISO (International Organisation for Standardisation) and the guidelines of the Codex Alimentarius shall be used as reference methods.

▼ **M8***3.2 Bacteriological sampling in slaughterhouses and at premises producing minced meat, meat preparations, mechanically separated meat and fresh meat***Sampling rules for carcasses of cattle, pigs, sheep, goats and horses**

The destructive and non-destructive sampling methods, the selection of the sampling sites and the rules for storage and transport of samples to be used are set out in standard ISO 17604.

Five carcasses shall be sampled at random during each sampling session. Sample sites must be selected taking into account the slaughter technology used in each plant.

When sampling for analyses of *Enterobacteriaceae* and aerobic colony counts, four sites of each carcass shall be sampled. Four tissue samples representing a total of 20 cm<sup>2</sup> shall be obtained by the destructive method. When using the non-destructive method for this purpose, the sampling area shall cover a minimum of 100 cm<sup>2</sup> (50 cm<sup>2</sup> for small ruminant carcasses) per sampling site.

When sampling for *Salmonella* analyses, an abrasive sponge sampling method shall be used. Areas most likely to be contaminated shall be selected. The total sampling area shall cover a minimum of 400 cm<sup>2</sup>.

When samples are taken from the different sampling sites on the carcass, they shall be pooled before examination.

**Sampling rules for poultry carcasses and fresh poultry meat**

Slaughterhouses shall sample whole poultry carcasses with neck skin for *Salmonella* and *Campylobacter* analyses. Cutting and processing establishments other than those adjacent to a slaughterhouse cutting and processing meat received only from this slaughterhouse, shall also take samples for *Salmonella* analysis. When doing so, they shall give priority to whole poultry carcasses with neck skin, if available, but ensuring that also poultry portions with skin and/or poultry portions without skin or with only a small amount of skin are covered, and that choice shall be risk-based.

Slaughterhouses shall include in their sampling plans poultry carcasses from flocks with an unknown *Salmonella* status or with a status known to be positive for *Salmonella Enteritidis* or *Salmonella Typhimurium*.

When testing against the process hygiene criteria set out in Row 2.1.5 and Row 2.1.9 of Chapter 2 for *Salmonella* and *Campylobacter* in poultry carcasses in slaughterhouses and the tests for *Salmonella* and *Campylobacter* are carried out in the same laboratory, neck skins from a minimum of 15 poultry carcasses shall be sampled at random after chilling during each sampling session. Before examination, the neck skin samples from at least three poultry carcasses from the same flock of origin shall be pooled into one sample of 26 g. Thus, the neck skin samples form 5 × 26 g final samples (26 g are needed to perform analyses for

▼ **M8**

*Salmonella* and *Campylobacter* from one sample in parallel). The samples shall be kept after sampling and transported to the laboratory at a temperature not lower than 1 °C and not higher than 8 °C and the time between the sampling and the testing for *Campylobacter* shall be of less than 48 hours in order to ensure maintenance of sample integrity. Samples that have reached a temperature of 0 °C shall not be used to verify compliance with the *Campylobacter* criterion. The 5 × 26 g samples shall be used to verify the compliance with process hygiene criteria set out in Row 2.1.5 and Row 2.1.9 of Chapter 2 and the food safety criterion set out in Row 1.28 of Chapter 1. In order to prepare the initial suspension at the laboratory, the 26 g test portion shall be transferred to nine volumes (234 ml) buffered peptone water (BPW). The BPW shall be brought to room temperature before adding. The mixture shall be treated in a stomacher or pulsifier for approximately one minute. Foaming shall be avoided by removing the air from the stomacher bag as much as possible. 10 ml (~ 1 g) of this initial suspension shall be transferred to an empty sterile tube and 1 ml of the 10 ml shall be used for the enumeration of *Campylobacter* on selective plates. The rest of the initial suspension (250 ml ~ 25 g) shall be used for the detection of *Salmonella*.

When testing against the process hygiene criteria set out in Row 2.1.5 and Row 2.1.9 of Chapter 2 for *Salmonella* and *Campylobacter* in poultry carcasses in slaughterhouses and the tests for *Salmonella* and *Campylobacter* are carried out in two different laboratories, neck skins from a minimum of 20 poultry carcasses shall be sampled at random after chilling during each sampling session. Before examination, the neck skin samples from at least four poultry carcasses from the same flock of origin shall be pooled into one sample of 35 g. Thus, the neck skin samples form 5 × 35 g samples, which in turn shall be split in order to obtain 5 × 25 g final samples (to be tested for *Salmonella*) and 5 × 10 g final samples (to be tested for *Campylobacter*). The samples shall be kept after sampling and transported to the laboratory at a temperature not lower than 1 °C and not higher than 8 °C and the time between the sampling and the testing for *Campylobacter* shall be of less than 48 hours in order to ensure maintenance of sample integrity. Samples that have reached a temperature of 0 °C shall not be used to verify compliance with the *Campylobacter* criterion. The 5 × 25 g samples shall be used to verify the compliance with process hygiene criteria set out in Row 2.1.5 of Chapter 2 and the food safety criterion set out in Row 1.28 of Chapter 1. The 5 × 10 g final samples shall be used to verify the compliance with the process hygiene criterion set out in Row 2.1.9 of Chapter 2.

For the *Salmonella* analyses for fresh poultry meat other than poultry carcasses, five samples of at least 25 g of the same batch shall be collected. The sample taken from poultry portions with skin shall contain skin and a thin surface muscle slice in case the amount of skin is not sufficient to form a sample unit. The sample taken from poultry portions without skin or with only a small amount of skin shall contain a thin surface muscle slice or slices added to any skin present to make a sufficient sample unit. The slices of meat shall be taken in a way that includes as much as possible of the surface of the meat.

#### Guidelines for sampling

More detailed guidelines on the sampling of carcasses, in particular concerning the sampling sites, may be included in the guides to good practice referred to in Article 7 of Regulation (EC) No 852/2004.

#### Sampling frequencies for carcasses, minced meat, meat preparations, mechanically separated meat and fresh poultry meat

The food business operators of slaughterhouses or establishments producing minced meat, meat preparations, mechanically separated meat or fresh poultry meat shall take samples for microbiological analysis at least once a week. The day of sampling shall be changed each week to ensure that each day of the week is covered.

▼ **M8**

As regards the sampling of minced meat and meat preparations for *E. coli* and aerobic colony count analyses and the sampling of carcasses for *Enterobacteriaceae* and aerobic colony count analyses, the frequency may be reduced to fortnightly testing if satisfactory results are obtained for six consecutive weeks.

In the case of sampling for *Salmonella* analyses of minced meat, meat preparations, carcasses and fresh poultry meat, the frequency may be reduced to fortnightly if satisfactory results have been obtained for 30 consecutive weeks. The *Salmonella* sampling frequency may also be reduced if there is a national or regional *Salmonella* control programme in place and if this programme includes testing that replaces the sampling laid down in this paragraph. The sampling frequency may be further reduced if the national or regional *Salmonella* control programme demonstrates that the *Salmonella* prevalence is low in animals purchased by the slaughterhouse.

In the case of sampling for *Campylobacter* analysis of poultry carcasses, the frequency may be reduced to fortnightly if satisfactory results have been obtained for 52 consecutive weeks. The *Campylobacter* sampling frequency may be reduced, after authorisation by the competent authority, if there is an official or officially recognised national or regional *Campylobacter* control programme in place and if this programme includes sampling and testing equivalent to the sampling and testing required for verifying compliance with the process hygiene criterion set out in Row 2.1.9 of Chapter 2. If low contamination level of flocks is set for *Campylobacter* in the control programme, the sampling frequency may be further reduced if this low contamination level of *Campylobacter* is reached over a 52-week period in the farms of origin of the broilers purchased by the slaughterhouse. In case the control programme shows satisfactory results during a specific period of the year, frequency of analysis of *Campylobacter* may also be adjusted to seasonal variations after authorisation by the competent authority.

However, when justified on the basis of a risk analysis and consequently authorised by the competent authority, small slaughterhouses and establishments producing minced meat, meat preparations and fresh poultry meat in small quantities may be exempted from these sampling frequencies.

▼ **M4**

## 3.3 Sampling rules for sprouts

For the purposes of this Section, the definition of batch in Article 2(b) of Implementing Regulation (EU) No 208/2013 will apply.

## A. General rules for sampling and testing

## 1. Preliminary testing of the batch of seeds

Food business operators producing sprouts shall carry out a preliminary testing of a representative sample of all batches of seeds. A representative sample shall include at least 0,5 % of the weight of the batch of seeds in sub samples of 50 g or be selected based on a structured statistically equivalent sampling strategy verified by the competent authority.

For the purposes of performing the preliminary testing, the food business operator must sprout the seeds in the representative sample under the same conditions as the rest of the batch of seeds to be sprouted.

## 2. Sampling and testing of the sprouts and the spent irrigation water

Food business operators producing sprouts shall take samples for microbiological testing at the stage where the probability of finding Shiga toxin producing *E. coli* (STEC) and *Salmonella* spp. is the highest, in any case not before 48 hours after the start of the sprouting process.

**▼ M4**

Samples of sprouts shall be analysed according to the requirements in rows 1.18 and 1.29 of Chapter 1.

However, if a food business operator producing sprouts has a sampling plan, including sampling procedures and sampling points of the spent irrigation water, they may replace the sampling requirement under the sampling plans set out in rows 1.18 and 1.29 of Chapter 1 with the analysis of 5 samples of 200 ml of the water that was used for the irrigation of the sprouts.

In that case requirements set out in rows 1.18 and 1.29 of Chapter 1 shall apply to the analysis of the water that was used for the irrigation of the sprouts, with the limit of absence in 200 ml.

When testing a batch of seeds for the first time, food business operators may only place sprouts on the market if the results of the microbiological analysis comply with rows 1.18 and 1.29 of Chapter 1, or the limit of absence in 200 ml if they analyse spent irrigation water.

### 3. Sampling frequency

Food business operators producing sprouts shall take samples for microbiological analysis at least once a month at the stage where the probability of finding Shiga toxin producing *E. coli* (STEC) and *Salmonella* spp. is the highest, in any case not before 48 hours after the start of the sprouting process.

### B. Derogation from the preliminary testing of all batches of seeds set out in point A.1 of this Section

When justified on the basis of the following conditions and authorised by the competent authority, food business operators producing sprouts may be exempted from the sampling set out in point A.1 of this Section:

- (a) the competent authority is satisfied that the food business operator implements a food safety management system in that establishment, which may include steps in the production process, which reduces the microbiological risk; and,
- (b) historical data confirms that during at least 6 consecutive months prior to granting the authorisation, all batches of the different types of sprouts produced in the establishment comply with the food safety criteria set out in rows 1.18 and 1.29 of Chapter 1.



*ANNEX II*

The studies referred to in Article 3(2) shall include:

- specifications for physico-chemical characteristics of the product, such as pH,  $a_w$ , salt content, concentration of preservatives and the type of packaging system, taking into account the storage and processing conditions, the possibilities for contamination and the foreseen shelf-life, and
- consultation of available scientific literature and research data regarding the growth and survival characteristics of the micro-organisms of concern.

When necessary on the basis of the abovementioned studies, the food business operator shall conduct additional studies, which may include:

- predictive mathematical modelling established for the food in question, using critical growth or survival factors for the micro-organisms of concern in the product,
- tests to investigate the ability of the appropriately inoculated micro-organism of concern to grow or survive in the product under different reasonably foreseeable storage conditions,
- studies to evaluate the growth or survival of the micro-organisms of concern that may be present in the product during the shelf-life under reasonably foreseeable conditions of distribution, storage and use.

The above mentioned studies shall take into account the inherent variability linked to the product, the micro-organisms in question and the processing and storage conditions.

**COMMISSION REGULATION (EC) No 1881/2006****of 19 December 2006****setting maximum levels for certain contaminants in foodstuffs****(Text with EEA relevance)***Article 1***General rules**

1. The foodstuffs listed in the Annex shall not be placed on the market where they contain a contaminant listed in the Annex at a level exceeding the maximum level set out in the Annex.
2. The maximum levels specified in the Annex shall apply to the edible part of the foodstuffs concerned, unless otherwise specified in the Annex.

*Article 2***Dried, diluted, processed and compound foodstuffs**

1. When applying the maximum levels set out in the Annex to foodstuffs which are dried, diluted, processed or composed of more than one ingredient, the following shall be taken into account:
  - (a) changes of the concentration of the contaminant caused by drying or dilution processes;
  - (b) changes of the concentration of the contaminant caused by processing;
  - (c) the relative proportions of the ingredients in the product;
  - (d) the analytical limit of quantification.
2. The specific concentration or dilution factors for the drying, dilution, processing and/or mixing operations concerned or for the dried, diluted, processed and/or compound foodstuffs concerned shall be provided and justified by the food business operator, when the competent authority carries out an official control.

If the food business operator does not provide the necessary concentration or dilution factor or if the competent authority deems that factor inappropriate in view of the justification given, the authority shall itself define that factor, based on the available information and with the objective of maximum protection of human health.
3. Paragraphs 1 and 2 shall apply in so far as no specific Community maximum levels are fixed for these dried, diluted, processed or compound foodstuffs.

**▼B**

4. As far as Community legislation does not provide for specific maximum levels for foods for infants and young children, Member States may provide for stricter levels.

*Article 3***Prohibitions on use, mixing and detoxification**

1. Foodstuffs not complying with the maximum levels set out in the Annex shall not be used as food ingredients.
2. Foodstuffs complying with the maximum levels set out in the Annex shall not be mixed with foodstuffs which exceed these maximum levels.
3. Foodstuffs to be subjected to sorting or other physical treatment to reduce contamination levels shall not be mixed with foodstuffs intended for direct human consumption or with foodstuffs intended for use as a food ingredient.
4. Foodstuffs containing contaminants listed in section 2 of the Annex (Mycotoxins) shall not be deliberately detoxified by chemical treatments.

**▼M5***Article 4***Specific provisions for groundnut, other oilseeds, tree nuts, dried fruit, rice and maize**

Groundnuts (peanuts), other oilseeds, tree nuts, dried fruit, rice and maize not complying with the appropriate maximum levels of aflatoxins laid down in points 2.1.5, 2.1.6, 2.1.7, 2.1.8, 2.1.10 and 2.1.11 of the Annex can be placed on the market provided that these foodstuffs:

- (a) are not intended for direct human consumption or use as an ingredient in foodstuffs;
- (b) comply with the appropriate maximum levels laid down in points 2.1.1, 2.1.2, 2.1.3, 2.1.4, 2.1.9 and 2.1.12 of the Annex;
- (c) are subjected to a treatment involving sorting or other physical treatment and that after this treatment the maximum levels laid down in points 2.1.5, 2.1.6, 2.1.7, 2.1.8, 2.1.10 and 2.1.11 of the Annex are not exceeded, and this treatment does not result in other harmful residues;
- (d) are labelled clearly showing their use, and bearing the indication 'product shall be subjected to sorting or other physical treatment to reduce aflatoxin contamination before human consumption or use as an ingredient in foodstuffs'. The indication shall be included on the label of each individual bag, box etc. and on the original accompanying document. The consignment/batch identification code shall be indelibly marked on each individual bag, box etc. of the consignment and on the original accompanying document.

▼ **M5***Article 5***Specific provisions for groundnuts (peanuts), other oilseeds, derived products thereof and cereals**

A clear indication of the intended use must appear on the label of each individual bag, box, etc. and on the original accompanying document. This accompanying document must have a clear link with the consignment by means of mentioning the consignment identification code, which is on each individual bag, box, etc. of the consignment. In addition the business activity of the consignee of the consignment given on the accompanying document must be compatible with the intended use.

In the absence of a clear indication that their intended use is not for human consumption, the maximum levels laid down in points 2.1.5 and 2.1.11 of the Annex shall apply to all groundnuts (peanuts), other oilseeds and derived products thereof and cereals placed on the market.

As regards the exception of groundnuts (peanuts) and other oilseeds for crushing and the application of the maximum levels laid down in point 2.1.1 of the Annex, the exception only applies to consignments which are clearly labelled showing their use and bearing the indication 'product to be subject to crushing for the production of refined vegetable oil'. The indication shall be included on the label of each individual bag, box etc. and on the accompanying document(s). The final destination must be a crushing plant.

▼ **B***Article 6***Specific provisions for lettuce**

Unless lettuce grown under cover (protected lettuce) is labelled as such, maximum levels set in the Annex for lettuce grown in the open air (open-grown lettuce) shall apply.

*Article 7*▼ **M9****Derogations**▼ **M8**▼ **M9**

4. By way of derogation from Article 1, Finland, Sweden and Latvia may authorise the placing on their market of wild caught salmon (*Salmo salar*) and products thereof originating in the Baltic region and intended for consumption in their territory with levels of dioxins and/or dioxin-like PCBs and/or non-dioxin-like PCBs higher than those set out in point 5.3 of the Annex, provided that a system is in place to ensure that consumers are fully informed of the dietary recommendations with regard to the restrictions on the consumption of wild caught salmon from the Baltic region and products thereof by identified vulnerable sections of the population in order to avoid potential health risks.

▼ **M9**

Finland, Sweden and Latvia shall continue to apply the necessary measures to ensure that wild caught salmon and products thereof not complying with point 5.3 of the Annex are not marketed in other Member States.

Finland, Sweden and Latvia will report yearly to the Commission the measures they have taken to effectively inform the identified vulnerable sections of the population of the dietary recommendations and to ensure that wild caught salmon and products thereof not compliant with the maximum levels is not marketed in other Member States. They shall furthermore provide evidence of the effectiveness of these measures.

5. By way of derogation from Article 1, Finland and Sweden may authorise the placing on their market of wild caught herring larger than 17 cm (*Clupea harengus*), wild caught char (*Salvelinus* spp.), wild caught river lamprey (*Lampetra fluviatilis*) and wild caught trout (*Salmo trutta*) and products thereof originating in the Baltic region and intended for consumption in their territory with levels of dioxins and/or dioxin-like PCBs and/or non dioxin-like PCBs higher than those set out in point 5.3 of the Annex, provided that a system is in place to ensure that consumers are fully informed of the dietary recommendations with regard to the restrictions on the consumption of wild caught herring larger than 17 cm, wild caught char, wild caught river lamprey and wild caught trout from the Baltic region and products thereof by identified vulnerable sections of the population in order to avoid potential health risks.

Finland and Sweden shall continue to apply the necessary measures to ensure that wild caught herring larger than 17 cm, wild caught char, wild caught river lamprey and wild caught trout and products thereof not complying with point 5.3 of the Annex are not marketed in other Member States.

Finland and Sweden will report yearly to the Commission the measures they have taken to effectively inform the identified vulnerable sections of the population of the dietary recommendations and to ensure that fish and products thereof not compliant with the maximum levels is not marketed in other Member States. They shall furthermore provide evidence of the effectiveness of these measures.

▼ **M32**

6. By way of derogation from Article 1, the following Member States may authorise the placing on their market of the following traditionally smoked meat and smoked meat products, smoked in their territory and intended for consumption in their territory with levels of PAHs higher than those set out in point 6.1.4 of the Annex, provided that those products comply with the maximum levels applicable before 1 September 2014, i.e. 5,0 µg/kg for benzo(a)pyrene and 30,0 µg/kg for the sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene:

- Ireland, Croatia, Cyprus, Spain, Poland and Portugal: traditionally smoked meat and meat products,
- Latvia: traditionally smoked pork, hot smoked chicken meat, hot smoked sausages and hot smoked game meat,;

**▼M32**

- Slovak Republic: salted traditionally smoked meat, traditionally smoked bacon, traditionally smoked sausage (*klobása*), where ‘traditionally smoked’ means developing smoke by burning woods (wood logs, wood sawdust, wood chips) in a smokehouse,
- Finland: traditionally hot smoked meat and meat products,
- Sweden: meat and meat products smoked over glowing wood or other plant materials.

Those Member States and concerned food business operators shall continue to monitor the presence of PAHs in traditionally smoked meat and smoked meat products referred to in the first subparagraph of this paragraph and shall ensure that good smoking practices are implemented where possible, without losing typical organoleptic characteristics of those products.

7. By way of derogation from Article 1, the following Member States may authorise the placing on their market of the following traditionally smoked fish and smoked fishery products, smoked in their territory and intended for consumption in their territory with levels of PAHs higher than those set out in point 6.1.5 of the Annex, provided that those smoked products comply with the maximum levels applicable before 1 September 2014, i.e. 5,0 µg/kg for benzo(a)pyrene and 30,0 µg/kg for the sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene:

- Latvia: traditionally hot smoked fish,
- Finland: traditionally hot smoked small fish and fishery products made from small fish,
- Sweden: fish and fishery products smoked over glowing wood or other plant materials.

Those Member States and concerned food business operators shall continue to monitor the presence of PAHs in traditionally smoked fish and smoked fishery products referred to in the first subparagraph of this paragraph and shall ensure that good smoking practices are implemented where possible, without losing typical organoleptic characteristics of those products.

**▼B***Article 8***Sampling and analysis**

The sampling and the analysis for the official control of the maximum levels specified in the Annex shall be performed in accordance with Commission Regulations (EC) No 1882/2006 <sup>(1)</sup>, No 401/2006 <sup>(2)</sup>, No 1883/2006 <sup>(3)</sup> and Commission Directives 2001/22/EC <sup>(4)</sup>, 2004/16/EC <sup>(5)</sup> and 2005/10/EC <sup>(6)</sup>.

<sup>(1)</sup> See page 25 of this Official Journal.

<sup>(2)</sup> OJ L 70, 9.3.2006, p. 12.

<sup>(3)</sup> See page 32 of this Official Journal.

<sup>(4)</sup> OJ L 77, 16.3.2001, p. 14. Directive as amended by Directive 2005/4/EC (OJ L 19, 21.1.2005, p. 50).

<sup>(5)</sup> OJ L 42, 13.2.2004, p. 16.

<sup>(6)</sup> OJ L 34, 8.2.2005, p. 15.

▼ **M25***Article 9***Monitoring and reporting**

1. Member States shall monitor nitrate levels in vegetables which may contain significant levels, in particular green leafy vegetables, and communicate the results to EFSA on a regular basis.

2. Member States shall communicate to the Commission a summary of the findings on aflatoxins obtained in accordance with Commission Implementing Regulation (EU) No 884/2014<sup>(1)</sup> and the individual occurrence data shall be reported to EFSA by the Member States.

3. Member States and professional stakeholder organisations shall communicate each year to the Commission the results of investigations undertaken and the progress with regard to the application of prevention measures to avoid contamination by deoxynivalenol, zearalenone, fumonisin B<sub>1</sub> and B<sub>2</sub>, T-2 and HT-2 toxin. The Commission shall make the results available to the Member States. The related occurrence data shall be reported to EFSA.

4. Member States and professional stakeholder organisations are strongly recommended to monitor the presence of ergot alkaloids in cereals and cereal products.

Member States and professional stakeholder organisations are strongly recommended to report to EFSA their findings on ergot alkaloids by 30 September 2016. Those findings shall include occurrence data and specific information on the relationship between the presence of ergot sclerotia and the level of individual ergot alkaloids.

The Commission shall make those findings available to the Member States.

5. Occurrence data on other contaminants than those referred to in paragraphs 1 to 4 collected by Member States and professional stakeholder organisations may be reported to EFSA.

6. Occurrence data shall be provided to EFSA in the EFSA data submission format in accordance with the requirements of EFSA's Guidance on Standard Sample Description (SSD) for Food and Feed<sup>(2)</sup> and the additional EFSA's specific reporting requirements for specific contaminants. The occurrence data from professional stakeholder organisations may be provided to EFSA, if appropriate, in a simplified data submission format, defined by EFSA.

▼ **B***Article 10***Repeal**

Regulation (EC) No 466/2001 is repealed.

<sup>(1)</sup> Commission Implementing Regulation (EU) No 884/2014 of 13 August 2014 imposing special conditions governing the import of certain feed and food from certain third countries due to contamination risk by aflatoxins and repealing Regulation (EC) No 1152/2009 (OJ L 242, 14.8.2014, p. 4).

<sup>(2)</sup> <http://www.efsa.europa.eu/en/datex/datexsubmitdata.htm>

**▼B**

References to the repealed Regulation shall be construed as references to this Regulation.

*Article 11***Transitional measures****▼M11**

This Regulation shall not apply to products that were placed on the market before the dates referred to in points (a) to (f) in conformity with the provisions applicable at the respective date:

- (a) 1 July 2006 as regards the maximum levels for deoxynivalenol and zearalenone laid down in points 2.4.1, 2.4.2, 2.4.4, 2.4.5, 2.4.6, 2.4.7, 2.5.1, 2.5.3, 2.5.5 and 2.5.7 of the Annex;

**▼M1**

- (b) 1 October 2007 as regards the maximum levels for deoxynivalenol and zearalenone laid down in points 2.4.3, 2.4.8, 2.4.9, 2.5.2, 2.5.4, 2.5.6, 2.5.8, 2.5.9 and 2.5.10 of the Annex;

**▼B**

- (c) 1 October 2007 as regards the maximum levels for fumonisins B<sub>1</sub> and B<sub>2</sub> laid down in point 2.6 of the Annex;
- (d) 4 November 2006 as regards the maximum levels for the sum of dioxins and dioxin-like PCBs laid down in section 5 of the Annex;

**▼M11**

- (e) 01 January 2012 as regards the maximum levels for non dioxin-like PCBs laid down in section 5 of the Annex;
- (f) 01 January 2015 as regards the maximum level for Ochratoxin A in *Capsicum* spp. laid down in point 2.2.11. of the Annex.

**▼B**

The burden of proving when the products were placed on the market shall be borne by the food business operator.

*Article 12***Entry into force and application**

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

It shall apply from 1 March 2007.

This Regulation shall be binding in its entirety and directly applicable in all Member States.



▼ B

## ANNEX

Maximum levels for certain contaminants in foodstuffs <sup>(1)</sup>▼ M8

## Section 1: Nitrate

Foodstuffs <sup>(1)</sup>		Maximum levels (mg NO <sub>3</sub> /kg)	
1.1	Fresh spinach ( <i>Spinacia oleracea</i> ) <sup>(2)</sup>		3 500
1.2	Preserved, deep-frozen or frozen spinach		2 000
1.3	Fresh Lettuce ( <i>Lactuca sativa</i> L.) (protected and open-grown lettuce) excluding lettuce listed in point 1.4	Harvested 1 October to 31 March: lettuce grown under cover lettuce grown in the open air	5 000 4 000
		Harvested 1 April to 30 September: lettuce grown under cover lettuce grown in the open air	4 000 3 000
1.4	‘Iceberg’ type lettuce	Lettuce grown under cover  Lettuce grown in the open air	2 500  2 000
1.5	Rucola ( <i>Eruca sativa</i> , <i>Diplotaxis</i> sp., <i>Brassica tenuifolia</i> , <i>Sisymbrium tenuifolium</i> )	Harvested 1 October to 31 March:  Harvested 1 April to 30 September:	7 000  6 000
1.6	Processed cereal-based foods and baby foods for infants and young children <sup>(3)</sup> <sup>(4)</sup>		200

▼ B

## Section 2: Mycotoxins

▼ M5

Foodstuffs <sup>(1)</sup>		Maximum levels (µg/kg)		
2.1.	<b>Aflatoxins</b>	B <sub>1</sub>	Sum of B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> and G <sub>2</sub>	M <sub>1</sub>
2.1.1.	Groundnuts (peanuts) and other oilseeds <sup>(40)</sup> , to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs, with the exception of: — groundnuts (peanuts) and other oilseeds for crushing for refined vegetable oil production	8,0 <sup>(5)</sup>	15,0 <sup>(5)</sup>	—
2.1.2.	Almonds, pistachios and apricot kernels to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs	12,0 <sup>(5)</sup>	15,0 <sup>(5)</sup>	—

▼ **M5**

Foodstuffs <sup>(1)</sup>		Maximum levels (µg/kg)		
2.1.3.	Hazelnuts and Brazil nuts, to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs	8,0 <sup>(5)</sup>	15,0 <sup>(5)</sup>	
2.1.4.	Tree nuts, other than the tree nuts listed in 2.1.2 and 2.1.3, to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs	5,0 <sup>(5)</sup>	10,0 <sup>(5)</sup>	—
2.1.5.	Groundnuts (peanuts) and other oilseeds <sup>(40)</sup> and processed products thereof, intended for direct human consumption or use as an ingredient in foodstuffs, with the exception of: — crude vegetable oils destined for refining — refined vegetable oils	2,0 <sup>(5)</sup>	4,0 <sup>(5)</sup>	—
2.1.6.	Almonds, pistachios and apricot kernels, intended for direct human consumption or use as an ingredient in foodstuffs <sup>(41)</sup>	8,0 <sup>(5)</sup>	10,0 <sup>(5)</sup>	—
2.1.7.	Hazelnuts and Brazil nuts, intended for direct human consumption or use as an ingredient in foodstuffs <sup>(41)</sup>	5,0 <sup>(5)</sup>	10,0 <sup>(5)</sup>	
2.1.8.	Tree nuts, other than the tree nuts listed in 2.1.6 and 2.1.7, and processed products thereof, intended for direct human consumption or use as an ingredient in foodstuffs	2,0 <sup>(5)</sup>	4,0 <sup>(5)</sup>	—

▼ **M12**

2.1.9.	Dried fruit, other than dried figs, to be subjected to sorting, or other physical treatment, before human consumption or use as an ingredient in foodstuffs	5,0	10,0	—
2.1.10.	Dried fruit, other than dried figs, and processed products thereof, intended for direct human consumption or use as an ingredient in foodstuffs	2,0	4,0	—

▼ **M5**

2.1.11.	All cereals and all products derived from cereals, including processed cereal products, with the exception of foodstuffs listed in 2.1.12, 2.1.15 and 2.1.17	2,0	4,0	—
2.1.12.	Maize and rice to be subjected to sorting or other physical treatment before human consumption or use as an ingredient in foodstuffs	5,0	10,0	—
2.1.13.	Raw milk <sup>(6)</sup> , heat-treated milk and milk for the manufacture of milk-based products	—	—	0,050
2.1.14.	Following species of spices: <i>Capsicum</i> spp. (dried fruits thereof, whole or ground, including chillies, chilli powder, cayenne and paprika) <i>Piper</i> spp. (fruits thereof, including white and black pepper) <i>Myristica fragrans</i> (nutmeg) <i>Zingiber officinale</i> (ginger) <i>Curcuma longa</i> (turmeric) Mixtures of spices containing one or more of the abovementioned spices	5,0	10,0	—

▼ **M5**

Foodstuffs <sup>(1)</sup>		Maximum levels (µg/kg)		
2.1.15.	Processed cereal-based foods and baby foods for infants and young children <sup>(3)</sup> <sup>(7)</sup>	0,10	—	—
2.1.16.	Infant formulae and follow-on formulae, including infant milk and follow-on milk <sup>(4)</sup> ► <b>M20</b> <sup>(3)</sup> ◀	—	—	0,025
2.1.17.	Dietary foods for special medical purposes ► <b>M20</b> <sup>(3)</sup> ◀ <sup>(10)</sup> intended specifically for infants	0,10	—	0,025

▼ **M12**

2.1.18.	Dried figs	6,0	10,0	—
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▼ **B**

2.2	<b>Ochratoxin A</b>			
2.2.1	Unprocessed cereals	5,0		

▼ **M11**

2.2.2.	All products derived from unprocessed cereals, including processed cereal products and cereals intended for direct human consumption with the exception of foodstuffs listed in 2.2.9, 2.2.10 and 2.2.13	3,0		
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▼ **B**

2.2.3	Dried vine fruit (currants, raisins and sultanas)	10,0		
2.2.4	Roasted coffee beans and ground roasted coffee, excluding soluble coffee	5,0		
2.2.5	Soluble coffee (instant coffee)	10,0		
2.2.6	Wine (including sparkling wine, excluding liqueur wine and wine with an alcoholic strength of not less than 15 % vol) and fruit wine <sup>(11)</sup>	2,0 <sup>(12)</sup>		
2.2.7	Aromatised wine, aromatised wine-based drinks and aromatised wine-product cocktails <sup>(13)</sup>	2,0 <sup>(12)</sup>		
2.2.8	Grape juice, concentrated grape juice as reconstituted, grape nectar, grape must and concentrated grape must as reconstituted, intended for direct human consumption <sup>(14)</sup>	2,0 <sup>(12)</sup>		
2.2.9	Processed cereal-based foods and baby foods for infants and young children <sup>(3)</sup> <sup>(7)</sup>	0,50		
2.2.10	Dietary foods for special medical purposes ► <b>M20</b> <sup>(3)</sup> ◀ <sup>(10)</sup> intended specifically for infants	0,50		

▼ **M23**

2.2.11.	Spices, including dried spices  <i>Piper</i> spp. (fruits thereof, including white and black pepper) <i>Myristica fragrans</i> (nutmeg) <i>Zingiber officinale</i> (ginger) <i>Curcuma longa</i> (turmeric)  <i>Capsicum</i> spp. (dried fruits thereof, whole or ground, including chillies, chilli powder, cayenne and paprika)  Mixtures of spices containing one of the abovementioned spices	15 µg/kg           20 µg/kg    15 µg/kg		
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▼ **B**

	Foodstuffs <sup>(1)</sup>	Maximum levels (µg/kg)
▼ <b>M4</b>		
2.2.12.	Liquorice ( <i>Glycyrrhiza glabra</i> , <i>Glycyrrhiza inflata</i> and other species)	
2.2.12.1.	Liquorice root, ingredient for herbal infusion	20 µg/kg
2.2.12.2.	Liquorice extract <sup>(42)</sup> , for use in food in particular beverages and confectionary	80 µg/kg
▼ <b>M11</b>		
2.2.13.	Wheat gluten not sold directly to the consumer	8,0
▼ <b>B</b>		
2.3	<b>Patulin</b>	
2.3.1	Fruit juices, concentrated fruit juices as reconstituted and fruit nectars <sup>(14)</sup>	50
2.3.2	Spirit drinks <sup>(15)</sup> , cider and other fermented drinks derived from apples or containing apple juice	50
2.3.3	Solid apple products, including apple compote, apple puree intended for direct consumption with the exception of foodstuffs listed in 2.3.4 and 2.3.5	25
2.3.4	Apple juice and solid apple products, including apple compote and apple puree, for infants and young children <sup>(16)</sup> and labelled and sold as such <sup>(4)</sup>	10,0
2.3.5	Baby foods other than processed cereal-based foods for infants and young children <sup>(3)</sup> <sup>(4)</sup>	10,0
▼ <b>M1</b>		
2.4	<b>Deoxynivalenol <sup>(17)</sup></b>	
2.4.1	Unprocessed cereals <sup>(18)</sup> <sup>(19)</sup> other than durum wheat, oats and maize	1 250
2.4.2	Unprocessed durum wheat and oats <sup>(18)</sup> <sup>(19)</sup>	1 750
2.4.3	Unprocessed maize <sup>(18)</sup> , with the exception of unprocessed maize intended to be processed by wet milling <sup>(37)</sup>	1 750 <sup>(20)</sup>
2.4.4	Cereals intended for direct human consumption, cereal flour, bran and germ as end product marketed for direct human consumption, with the exception of foodstuffs listed in 2.4.7, 2.4.8 and 2.4.9	750
2.4.5	Pasta (dry) <sup>(22)</sup>	750
2.4.6	Bread (including small bakery wares), pastries, biscuits, cereal snacks and breakfast cereals	500
2.4.7	Processed cereal-based foods and baby foods for infants and young children <sup>(3)</sup> <sup>(7)</sup>	200
2.4.8	Milling fractions of maize with particle size > 500 micron falling within CN code 1103 13 or 1103 20 40 and other maize milling products with particle size > 500 micron not used for direct human consumption falling within CN code 1904 10 10	750 <sup>(20)</sup>

▼ **M1**

Foodstuffs <sup>(1)</sup>		Maximum levels (µg/kg)
2.4.9	Milling fractions of maize with particle size ≤ 500 micron falling within CN code 1102 20 and other maize milling products with particle size ≤ 500 micron not used for direct human consumption falling within CN code 1904 10 10	1 250 <sup>(20)</sup>
2.5	<b>Zearalenone</b> <sup>(17)</sup>	
2.5.1	Unprocessed cereals <sup>(18)</sup> <sup>(19)</sup> other than maize	100
2.5.2	Unprocessed maize <sup>(18)</sup> with the exception of unprocessed maize intended to be processed by wet milling <sup>(37)</sup>	350 <sup>(20)</sup>
2.5.3	Cereals intended for direct human consumption, cereal flour, bran and germ as end product marketed for direct human consumption, with the exception of foodstuffs listed in 2.5.6, 2.5.7, 2.5.8, 2.5.9 and 2.5.10	75
2.5.4	Refined maize oil	400 <sup>(20)</sup>
2.5.5	Bread (including small bakery wares), pastries, biscuits, cereal snacks and breakfast cereals, excluding maize-snacks and maize-based breakfast cereals	50
2.5.6	Maize intended for direct human consumption, maize-based snacks and maize-based breakfast cereals	100 <sup>(20)</sup>
2.5.7	Processed cereal-based foods (excluding processed maize-based foods) and baby foods for infants and young children <sup>(3)</sup> <sup>(7)</sup>	20
2.5.8	Processed maize-based foods for infants and young children <sup>(3)</sup> <sup>(7)</sup>	20 <sup>(20)</sup>
2.5.9	Milling fractions of maize with particle size > 500 micron falling within CN code 1103 13 or 1103 20 40 and other maize milling products with particle size > 500 micron not used for direct human consumption falling within CN code 1904 10 10	200 <sup>(20)</sup>
2.5.10	Milling fractions of maize with particle size ≤ 500 micron falling within CN code 1102 20 and other maize milling products with particle size ≤ 500 micron not used for direct human consumption falling within CN code 1904 10 10	300 <sup>(20)</sup>
2.6	<b>Fumonisin</b> s	Sum of B <sub>1</sub> and B <sub>2</sub>
2.6.1	Unprocessed maize <sup>(18)</sup> , with the exception of unprocessed maize intended to be processed by wet milling <sup>(37)</sup>	4 000 <sup>(23)</sup>
2.6.2	Maize intended for direct human consumption, maize-based foods for direct human consumption, with the exception of foodstuffs listed in 2.6.3 and 2.6.4	1 000 <sup>(23)</sup>

▼ **M1**

	Foodstuffs <sup>(1)</sup>	Maximum levels (µg/kg)
2.6.3	Maize-based breakfast cereals and maize-based snacks	800 <sup>(23)</sup>
2.6.4	Processed maize-based foods and baby foods for infants and young children <sup>(3)</sup> <sup>(7)</sup>	200 <sup>(23)</sup>
2.6.5	Milling fractions of maize with particle size > 500 micron falling within CN code 1103 13 or 1103 20 40 and other maize milling products with particle size > 500 micron not used for direct human consumption falling within CN code 1904 10 10	1 400 <sup>(23)</sup>
2.6.6	Milling fractions of maize with particle size ≤ 500 micron falling within CN code 1102 20 and other maize milling products with particle size ≤ 500 micron not used for direct human consumption falling within CN code 1904 10 10	2 000 <sup>(23)</sup>

▼ **B**

2.7	<b>T-2 and HT-2 toxin <sup>(17)</sup></b>	Sum of T-2 and HT-2 toxin
2.7.1	Unprocessed cereals <sup>(18)</sup> and cereal products	

▼ **M30**

2.8	<b>Citrinin</b>	
2.8.1	Food supplements based on rice fermented with red yeast <i>Monascus purpureus</i>	100

▼ **M25**

2.9	<b>Ergot sclerotia and ergot alkaloids</b>	
2.9.1.	Ergot sclerotia	
2.9.1.1.	Unprocessed cereals <sup>(18)</sup> with the exception of corn and rice	0,5 g/kg (***)
2.9.2.	Ergot alkaloids (**)	
2.9.2.1.	Unprocessed cereals <sup>(18)</sup> with the exception of corn and rice	— (***)
2.9.2.2.	Cereal milling products excluding corn and rice milling products	— (***)
2.9.2.3.	Bread (including small bakery wares), pastries, biscuits, cereal snacks, breakfast cereals and pasta	— (***)
2.9.2.4.	Cereal-based food for infants and young children	— (***)

▼ **B**

## Section 3: Metals

▼ **M20**

	Foodstuffs <sup>(1)</sup>	Maximum levels (mg/kg wet weight)
3.1	Lead	
3.1.1	Raw milk <sup>(6)</sup> , heat-treated milk and milk for the manufacture of milk-based products	0,020
3.1.2	Infant formulae and follow-on formulae	
	marketed as powder <sup>(3)</sup> <sup>(29)</sup>	0,050
	marketed as liquid <sup>(3)</sup> <sup>(29)</sup>	0,010
3.1.3	Processed cereal-based foods and baby foods for infants and young children <sup>(3)</sup> <sup>(29)</sup> other than 3.1.5	0,050

▼ **M20**

Foodstuffs <sup>(1)</sup>		Maximum levels (mg/kg wet weight)
3.1.4	Foods for special medical purposes <sup>(3)</sup> intended specifically for infants and young children	
	marketed as powder <sup>(29)</sup>	0,050
	marketed as liquid <sup>(29)</sup>	0,010
3.1.5	Drinks for infants and young children labelled and sold as such, other than those mentioned in 3.1.2 and 3.1.4	
	marketed as liquids or to be reconstituted following instructions of the manufacturer including fruit juices <sup>(4)</sup>	0,030
	to be prepared by infusion or decoction <sup>(29)</sup>	1,50
3.1.6	Meat (excluding offal) of bovine animals, sheep, pig and poultry <sup>(6)</sup>	0,10
3.1.7	Offal of bovine animals, sheep, pig and poultry <sup>(6)</sup>	0,50
3.1.8	Muscle meat of fish <sup>(24)</sup> <sup>(25)</sup>	0,30
3.1.9	Cephalopods <sup>(52)</sup>	0,30
3.1.10	Crustaceans <sup>(26)</sup> <sup>(44)</sup>	0,50
3.1.11	Bivalve molluscs <sup>(26)</sup>	1,50
3.1.12	Cereals and pulses	0,20
3.1.13	Vegetables excluding leafy brassica, salsify, leaf vegetables & fresh herbs, fungi, seaweed and fruiting vegetables <sup>(27)</sup> <sup>(53)</sup>	0,10
3.1.14	Leafy brassica, salsify, leaf vegetables excluding fresh herbs and the following fungi <i>Agaricus bisporus</i> (common mushroom), <i>Pleurotus ostreatus</i> (Oyster mushroom), <i>Lentinula edodes</i> (Shiitake mushroom) <sup>(27)</sup>	0,30
3.1.15	Fruiting vegetables	
	sweetcorn <sup>(27)</sup>	0,10
	other than sweetcorn <sup>(27)</sup>	0,05
3.1.16	Fruit, excluding cranberries, currants, elderberries and strawberry tree fruit <sup>(27)</sup>	0,10
3.1.17	Cranberries, currants, elderberries and strawberry tree fruit <sup>(27)</sup>	0,20

▼ **M20**

	Foodstuffs <sup>(1)</sup>	Maximum levels (mg/kg wet weight)
3.1.18	Fats and oils, including milk fat	0,10
3.1.19	Fruit juices, concentrated fruit juices as reconstituted and fruit nectars	
	exclusively from berries and other small fruits <sup>(14)</sup>	0,05
	from fruits other than berries and other small fruits <sup>(14)</sup>	0,03
3.1.20	Wine (including sparkling wine, excluding liqueur wine), cider, perry and fruit wine <sup>(11)</sup>	
	products produced from the 2001 fruit harvest to 2015 fruit harvest	0,20
	products produced from the 2016 fruit harvest onwards	0,15
3.1.21	Aromatised wine, aromatised wine-based drinks and aromatised wine-product cocktails <sup>(13)</sup>	
	products produced from the 2001 fruit harvest to 2015 fruit harvest	0,20
	products produced from the 2016 fruit harvest onwards	0,15
3.1.22	Food supplements <sup>(39)</sup>	3,0
3.1.23	Honey	0,10

▼ **M16**

3.2	<b>Cadmium</b>	
3.2.1	Vegetables and fruit, excluding root and tuber vegetables, leaf vegetables, fresh herbs, leafy brassica, stem vegetables, fungi and seaweed <sup>(27)</sup>	0,050
3.2.2	Root and tuber vegetables (excluding celeriac, parsnips, salsify and horseradish), stem vegetables (excluding celery) <sup>(27)</sup> . For potatoes the maximum level applies to peeled potatoes	0,10
3.2.3	Leaf vegetables, fresh herbs, leafy brassica, celery, celeriac, parsnips, salsify, horseradish and the following fungi <sup>(27)</sup> : <i>Agaricus bisporus</i> (common mushroom), <i>Pleurotus ostreatus</i> (Oyster mushroom), <i>Lentinula edodes</i> (Shiitake mushroom)	0,20
3.2.4	Fungi, excluding those listed in point 3.2.3 <sup>(27)</sup>	1,0
3.2.5	Cereal grains excluding wheat and rice	0,10



▼ **M16**

	Foodstuffs <sup>(1)</sup>	Maximum levels (mg/kg wet weight)
3.2.6	<ul style="list-style-type: none"> <li>— Wheat grains, rice grains</li> <li>— Wheat bran and wheat germ for direct consumption</li> <li>— Soy beans</li> </ul>	0,20
3.2.7	<p>Specific cocoa and chocolate products as listed below <sup>(49)</sup></p> <ul style="list-style-type: none"> <li>— Milk chocolate with &lt; 30 % total dry cocoa solids</li> <li>— Chocolate with &lt; 50 % total dry cocoa solids; milk chocolate with ≥ 30 % total dry cocoa solids</li> <li>— Chocolate with ≥ 50 % total dry cocoa solids</li> <li>— Cocoa powder sold to the final consumer or as an ingredient in sweetened cocoa powder sold to the final consumer (drinking chocolate)</li> </ul>	<p>0,10 as from 1 January 2019</p> <p>0,30 as from 1 January 2019</p> <p>0,80 as from 1 January 2019</p> <p>0,60 as from 1 January 2019</p>
3.2.8	Meat (excluding offal) of bovine animals, sheep, pig and poultry <sup>(6)</sup>	0,050
3.2.9	Horsemeat, excluding offal <sup>(6)</sup>	0,20
3.2.10	Liver of bovine animals, sheep, pig, poultry and horse <sup>(6)</sup>	0,50
3.2.11	Kidney of bovine animals, sheep, pig, poultry and horse <sup>(6)</sup>	1,0
3.2.12	Muscle meat of fish <sup>(24)</sup> <sup>(25)</sup> , excluding species listed in points 3.2.13, 3.2.14 and 3.2.15	0,050
3.2.13	Muscle meat of the following fish <sup>(24)</sup> <sup>(25)</sup> : mackerel ( <i>Scomber species</i> ), tuna ( <i>Thunnus species</i> , <i>Katsuwonus pelamis</i> , <i>Euthynnus species</i> ), bichique ( <i>Sicyopterus lagocephalus</i> )	0,10
3.2.14	Muscle meat of the following fish <sup>(24)</sup> <sup>(25)</sup> : bullet tuna ( <i>Auxis species</i> )	0,15
3.2.15	Muscle meat of the following fish <sup>(24)</sup> <sup>(25)</sup> : anchovy ( <i>Engraulis species</i> ) swordfish ( <i>Xiphias gladius</i> ) sardine ( <i>Sardina pilchardus</i> )	0,25
3.2.16	Crustaceans <sup>(26)</sup> : muscle meat from appendages and abdomen <sup>(44)</sup> . In case of crabs and crab-like crustaceans ( <i>Brachyura</i> and <i>Anomura</i> ) muscle meat from appendages	0,50
3.2.17	Bivalve molluscs <sup>(26)</sup>	1,0
3.2.18	Cephalopods (without viscera) <sup>(26)</sup>	1,0

▼ **M16**

	Foodstuffs <sup>(1)</sup>	Maximum levels (mg/kg wet weight)
3.2.19	<p>Infant formulae and follow on-formulae ► <b>M20</b> <sup>(3)</sup> ◀ <sup>(29)</sup></p> <p>— powdered formulae manufactured from cows' milk proteins or protein hydrolysates</p> <p>— liquid formulae manufactured from cows' milk proteins or protein hydrolysates</p> <p>— powdered formulae manufactured from soya protein isolates, alone or in a mixture with cows' milk proteins</p> <p>— liquid formulae manufactured from soya protein isolates, alone or in a mixture with cows' milk proteins</p>	<p>0,010 as from 1 January 2015</p> <p>0,005 as from 1 January 2015</p> <p>0,020 as from 1 January 2015</p> <p>0,010 as from 1 January 2015</p>
3.2.20	Processed cereal-based foods and baby foods for infants and young children <sup>(3)</sup> <sup>(29)</sup>	0,040 as from 1 January 2015
3.2.21	Food supplements <sup>(39)</sup> excl. food supplements listed in point 3.2.22	1,0
3.2.22	Food supplements <sup>(39)</sup> consisting exclusively or mainly of dried seaweed, products derived from seaweed, or of dried bivalve molluscs	3,0

▼ **B**

3.3	<b>Mercury</b>	
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▼ **M6**

3.3.1	Fishery products <sup>(26)</sup> and muscle meat of fish <sup>(24)</sup> <sup>(25)</sup> , excluding species listed in 3.3.2. The maximum level for crustaceans applies to muscle meat from appendages and abdomen <sup>(44)</sup> . In case of crabs and crab-like crustaceans ( <i>Brachyura</i> and <i>Anomura</i> ) it applies to muscle meat from appendages.	0,50
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▼ **M3**

3.3.2	<p>Muscle meat of the following fish <sup>(24)</sup> <sup>(25)</sup>:</p> <p>anglerfish (<i>Lophius species</i>)</p> <p>Atlantic catfish (<i>Anarhichas lupus</i>)</p> <p>bonito (<i>Sarda sarda</i>)</p> <p>eel (<i>Anguilla species</i>)</p> <p>emperor, orange roughy, rosy soldierfish (<i>Hoplostethus species</i>)</p> <p>grenadier (<i>Coryphaenoides rupestris</i>)</p> <p>halibut (<i>Hippoglossus hippoglossus</i>)</p> <p>kingclip (<i>Genypterus capensis</i>)</p> <p>marlin (<i>Makaira species</i>)</p> <p>megrin (<i>Lepidorhombus species</i>)</p> <p>mullet (<i>Mullus species</i>)</p> <p>pink cusk eel (<i>Genypterus blacodes</i>)</p> <p>pike (<i>Esox lucius</i>)</p> <p>plain bonito (<i>Orcynopsis unicolor</i>)</p>	1,0
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▼ **M3**

	Foodstuffs <sup>(1)</sup>	Maximum levels (mg/kg wet weight)
	poor cod ( <i>Tricopterus minutes</i> ) Portuguese dogfish ( <i>Centroscymnus coelolepis</i> ) rays ( <i>Raja species</i> ) redfish ( <i>Sebastes marinus</i> , <i>S. mentella</i> , <i>S. viviparus</i> ) sail fish ( <i>Istiophorus platypterus</i> ) scabbard fish ( <i>Lepidopus caudatus</i> , <i>Aphanopus carbo</i> ) seabream, pandora ( <i>Pagellus species</i> ) shark (all species) snake mackerel or butterfish ( <i>Lepidocybium flavobrunneum</i> , <i>Ruvettus pretiosus</i> , <i>Gempylus serpens</i> ) sturgeon ( <i>Acipenser species</i> ) swordfish ( <i>Xiphias gladius</i> ) tuna ( <i>Thunnus species</i> , <i>Euthynnus species</i> , <i>Katsuwonus pelamis</i> )	
3.3.3	Food supplements <sup>(39)</sup>	0,10

▼ **B**

3.4	<b>Tin (inorganic)</b>	
3.4.1	Canned foods other than beverages	200
3.4.2	Canned beverages, including fruit juices and vegetable juices	100
3.4.3	Canned baby foods and processed cereal-based foods for infants and young children, excluding dried and powdered products <sup>(3)</sup> <sup>(29)</sup>	50
3.4.4	Canned infant formulae and follow-on formulae (including infant milk and follow-on milk), excluding dried and powdered products ► <b>M20</b> <sup>(3)</sup> ◄ <sup>(29)</sup>	50
3.4.5	Canned dietary foods for special medical purposes ► <b>M20</b> <sup>(3)</sup> ◄ <sup>(29)</sup> intended specifically for infants, excluding dried and powdered products	50

▼ **M21**

3.5	<b>Arsenic (inorganic)</b> <sup>(50)</sup> <sup>(51)</sup>	
3.5.1	Non-parboiled milled rice (polished or white rice)	0,20
3.5.2	Parboiled rice and husked rice	0,25
3.5.3	Rice waffles, rice wafers, rice crackers and rice cakes	0,30
3.5.4	Rice destined for the production of food for infants and young children <sup>(3)</sup>	0,10

▼ **M33***Section 4: 3-monochloropropanediol (3-MCPD), 3-MCPD fatty acid esters and glycidyl fatty acid esters*

Foodstuffs <sup>(1)</sup>		Maximum level (µg/kg)
4.1	<b>3-monochloropropanediol (3-MCPD)</b>	
4.1.1	Hydrolysed vegetable protein <sup>(30)</sup>	20
4.1.2	Soy sauce <sup>(30)</sup>	20
4.2	<b>Glycidyl fatty acid esters, expressed as glycidol</b>	
4.2.1	Vegetable oils and fats, fish oils and oils from other marine organisms placed on the market for the final consumer or for use as an ingredient in food, with the exception of the foods referred to in 4.2.2 and of virgin olive oils (*****)	1 000 (*****)
4.2.2	Vegetable oils and fats, fish oils and oils from other marine organisms destined for the production of baby food and processed cereal-based food for infants and young children <sup>(3)</sup>	500 (*****)(*****)
4.2.3	Infant formula, follow-on formula and foods for special medical purposes intended for infants and young children <sup>(3)</sup> <sup>(29)</sup> and young-child formula <sup>(29)</sup> (*****)(powder)	50 (*****)
4.2.4	Infant formula, follow-on formula and foods for special medical purposes intended for infants and young children <sup>(3)</sup> <sup>(29)</sup> and young-child formula <sup>(29)</sup> (*****)(liquid)	6,0 (*****)
4.3	<b>Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD (*****)</b>	
4.3.1	Vegetable oils and fats, fish oils and oils from other marine organisms placed on the market for the final consumer or for use as an ingredient in food falling within the following categories, with the exception of the foods referred to in 4.3.2 and of virgin olive oils (*****): — oils and fats from coconut, maize, rapeseed, sunflower, soybean, palm kernel and olive oils (composed of refined olive oil and virgin olive oil) (***** and mixtures of oils and fats with oils and fats only from this category,	1 250

▼ **M33**

Foodstuffs <sup>(1)</sup>		Maximum level (µg/kg)
	<ul style="list-style-type: none"> <li>— other vegetable oils (including pomace olive oils (*****)), fish oils and oils from other marine organisms and mixtures of oils and fats with oils and fats only from this category,</li> <li>— mixtures of oils and fats from the two abovementioned categories.</li> </ul>	<p>2 500</p> <p>— (*****)</p>
4.3.2	Vegetable oils and fats, fish oils and oils from other marine organisms destined for the production of baby food and processed cereal-based food for infants and young children <sup>(3)</sup>	750 (*****)
4.3.3	Infant formula, follow-on formula and foods for special medical purposes intended for infants and young children <sup>(3)</sup> <sup>(29)</sup> and young-child formula <sup>(29)</sup> (***** (powder))	125 (*****)
4.3.4	Infant formula, follow-on formula and foods for special medical purposes intended for infants and young children <sup>(3)</sup> <sup>(29)</sup> and young-child formula <sup>(29)</sup> (***** (liquid))	15 (*****)

▼ **M9***Section 5: Dioxins and PCBs <sup>(31)</sup>*

Foodstuffs		Maximum levels		
		Sum of dioxins (WHO-PCDD/F-TEQ) <sup>(32)</sup>	Sum of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ) <sup>(32)</sup>	Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES – 6) <sup>(32)</sup>
5.1	Meat and meat products (excluding edible offal) of the following animals <sup>(6)</sup> :			
	— bovine animals and sheep	2,5 pg/g fat <sup>(33)</sup>	4,0 pg/g fat <sup>(33)</sup>	40 ng/g fat <sup>(33)</sup>
	— poultry	1,75 pg/g fat <sup>(33)</sup>	3,0 pg/g fat <sup>(33)</sup>	40 ng/g fat <sup>(33)</sup>
	— pigs	1,0 pg/g fat <sup>(33)</sup>	1,25 pg/g fat <sup>(33)</sup>	40 ng/g fat <sup>(33)</sup>
▼ <b>M13</b>				
5.2	Liver of terrestrial animals referred to in 5.1 with the exception of sheep and derived products thereof	0,30 pg/g wet weight	0,50 pg/g wet weight	3,0 ng/g wet weight

▼ **M13**

Foodstuffs	Maximum levels		
	Sum of dioxins (WHO-PCDD/F-TEQ) <sup>(32)</sup>	Sum of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ) <sup>(32)</sup>	Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES – 6) <sup>(32)</sup>
Liver of sheep and derived products thereof	1,25 pg/g wet weight	2,00 pg/g wet weight	3,0 ng/g wet weight

▼ **M19**

5.3	<p>Muscle meat of fish and fishery products and products thereof <sup>(25)</sup> <sup>(34)</sup>, with the exemption of:</p> <ul style="list-style-type: none"> <li>— wild caught eel</li> <li>— wild caught spiny dogfish (<i>Squalus acanthias</i>)</li> <li>— wild caught fresh water fish, with the exception of diadromous fish species caught in fresh water</li> <li>— fish liver and derived products</li> <li>— marine oils</li> </ul> <p>The maximum level for crustaceans applies to muscle meat from appendages and abdomen <sup>(44)</sup>. In case of crabs and crab-like crustaceans (<i>Brachyura</i> and <i>Anomura</i>) it applies to muscle meat from appendages.</p>	3,5 pg/g wet weight	6,5 pg/g wet weight	75 ng/g wet weight
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▼ **M9**

5.4	Muscle meat of wild caught fresh water fish, with the exception of diadromous fish species caught in fresh water, and products thereof <sup>(25)</sup>	3,5 pg/g wet weight	6,5 pg/g wet weight	125 ng/g wet weight
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▼ **M19**

5.4a	Muscle meat of wild caught spiny dogfish ( <i>Squalus acanthias</i> ) and products thereof <sup>(34)</sup>	3,5 pg/g wet weight	6,5 pg/g wet weight	200 ng/g wet weight
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▼ **M9**

5.5	Muscle meat of wild caught eel ( <i>Anguilla anguilla</i> ) and products thereof	3,5 pg/g wet weight	10,0 pg/g wet weight	300 ng/g wet weight
5.6	Fish liver and derived products thereof with the exception of marine oils referred to in point 5.7	—	20,0 pg/g wet weight <sup>(38)</sup>	200 ng/g wet weight <sup>(38)</sup>
5.7	Marine oils (fish body oil, fish liver oil and oils of other marine organisms intended for human consumption)	1,75 pg/g fat	6,0 pg/g fat	200 ng/g fat
5.8	Raw milk <sup>(6)</sup> and dairy products <sup>(6)</sup> , including butter fat	2,5 pg/g fat <sup>(33)</sup>	5,5 pg/g fat <sup>(33)</sup>	40 ng/g fat <sup>(33)</sup>
5.9	Hen eggs and egg products <sup>(6)</sup>	2,5 pg/g fat <sup>(33)</sup>	5,0 pg/g fat <sup>(33)</sup>	40 ng/g fat <sup>(33)</sup>

▼ **M9**

Foodstuffs		Maximum levels		
		Sum of dioxins (WHO-PCDD/F-TEQ) <sup>(32)</sup>	Sum of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ) <sup>(32)</sup>	Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES – 6) <sup>(32)</sup>
5.10	Fat of the following animals:  — bovine animals and sheep  — poultry  — pigs	2,5 pg/g fat  1,75 pg/g fat  1,0 pg/g fat	4,0 pg/g fat  3,0 pg/g fat  1,25 pg/g fat	40 ng/g fat  40 ng/g fat  40 ng/g fat
5.11	Mixed animal fats	1,5 pg/g fat	2,50 pg/g fat	40 ng/g fat
5.12	Vegetable oils and fats	0,75 pg/g fat	1,25 pg/g fat	40 ng/g fat
5.13	Foods for infants and young children <sup>(4)</sup>	0,1 pg/g wet weight	0,2 pg/g wet weight	1,0 ng/g wet weight

▼ **M22***Section 6: Polycyclic aromatic hydrocarbons*

Foodstuffs		Maximum levels (µg/kg)	
6.1	Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Benzo(a)pyrene	Sum of benzo(a)-pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene <sup>(45)</sup>
6.1.1	Oils and fats (excluding cocoa butter and coconut oil) intended for direct human consumption or use as an ingredient in food	2,0	10,0
6.1.2	Cocoa beans and derived products with the exception of the products referred to in point 6.1.11	5,0 µg/kg fat as from 1.4.2013	35,0 µg/kg fat as from 1.4.2013 until 31.3.2015 30,0 µg/kg fat as from 1.4.2015
6.1.3	Coconut oil intended for direct human consumption or use as an ingredient in food	2,0	20,0
6.1.4	Smoked meat and smoked meat products	5,0 until 31.8.2014 2,0 as from 1.9.2014	30,0 as from 1.9.2012 until 31.8.2014 12,0 as from 1.9.2014
6.1.5	Muscle meat of smoked fish and smoked fishery products <sup>(25)</sup> <sup>(36)</sup> , excluding fishery products listed in points 6.1.6 and 6.1.7. The maximum level for smoked crustaceans applies to muscle meat from appendages and abdomen <sup>(44)</sup> . In case of smoked crabs and crab-like crustaceans ( <i>Brachyura</i> and <i>Anomura</i> ) it applies to muscle meat from appendages.	5,0 until 31.8.2014 2,0 as from 1.9.2014	30,0 as from 1.9.2012 until 31.8.2014 12,0 as from 1.9.2014

▼ **M22**

▼ **M22**

Foodstuffs		Maximum levels (µg/kg)	
6.1.6	Smoked sprats and canned smoked sprats <sup>(25)</sup> <sup>(47)</sup> ( <i>Sprattus sprattus</i> ); Smoked Baltic herring ≤ 14 cm length and canned smoked Baltic herring ≤ 14 cm length <sup>(25)</sup> <sup>(47)</sup> ( <i>Clupea harengus membras</i> ); Katsuobushi (dried bonito, <i>Katsuwonus pelamis</i> ); bivalve molluscs (fresh, chilled or frozen) <sup>(26)</sup> ; heat treated meat and heat treated meat products <sup>(46)</sup> sold to the final consumer	5,0	30,0
6.1.7	Bivalve molluscs <sup>(36)</sup> (smoked)	6,0	35,0
6.1.8	Processed cereal-based foods and baby foods for infants and young children <sup>(3)</sup> <sup>(29)</sup>	1,0	1,0
6.1.9	Infant formulae and follow-on formulae, including infant milk and follow-on milk ► <b>M20</b> <sup>(3)</sup> ◄ <sup>(29)</sup>	1,0	1,0
6.1.10	Dietary foods for special medical purposes ► <b>M20</b> <sup>(3)</sup> ◄ <sup>(29)</sup> intended specifically for infants	1,0	1,0

▼ **M24**

6.1.11	Cocoa fibre and products derived from cocoa fibre, intended for use as an ingredient in food	3,0	15,0
6.1.12	Banana chips	2,0	20,0
6.1.13	Food supplements containing botanicals and their preparations <sup>(39)</sup> (*****) (*****) Food supplements containing propolis, royal jelly, spirulina or their preparations <sup>(39)</sup>	10,0	50,0
6.1.14	Dried herbs	10,0	50,0
6.1.15	Dried spices with the exception of cardamon and smoked <i>Capsicum</i> spp.	10,0	50,0

▼ **M32**

6.1.16	Powders of food of plant origin for the preparation of beverages with the exception of the products referred to in 6.1.2 and 6.1.11 <sup>(58)</sup>	10,0	50,0
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▼ **M11**

## Section 7: Melamine and its structural analogues

Foodstuffs		Maximum levels (mg/kg)
7.1.	Melamine	
7.1.1.	Food with the exception of infant formulae and follow-on formulae <sup>(48)</sup>	2,5
7.1.2.	Powdered infant formulae and follow-on formulae	1



▼ **M17***Section 8: Inherent plant toxins*▼ **M29**▼ **C1**

Foodstuffs <sup>(1)</sup>		Maximum level (g/kg)
8.1	<b>Erucic acid, including erucic acid bound in fat</b>	
8.1.1	Vegetable oils and fats placed on the market for the final consumer or for use as an ingredient in food, with the exception of camelina oil, mustard oil and borage oil	20,0
8.1.2.	Camelina oil, mustard oil <sup>(56)</sup> and borage oil	50,0
8.1.3.	Mustard (condiment)	35,0

▼ **M26**

Foodstuffs <sup>(1)</sup>		Maximum level (µg/kg)	
8.2	<b>Tropane alkaloids (*****)</b>		
		Atropine	Scopolamine
8.2.1	Processed cereal-based foods and baby foods for infants and young children, containing millet, sorghum, buckwheat or their derived products <sup>(29)</sup>	1,0 µg/kg	1,0 µg/kg

▼ **M29**▼ **C1**

8.3	<b>Hydrocyanic acid, including hydrocyanic acid bound in cyanogenic glycosides</b>	
8.3.1	Unprocessed whole, ground, milled, cracked, chopped apricot kernels placed on the market for the final consumer <sup>(54)</sup> <sup>(55)</sup>	20,0

▼ **M31***Section 9: Perchlorate*

Foodstuffs <sup>(1)</sup>		Maximum level (mg/kg)
9.	<b>Perchlorate</b>	
9.1.	Fruits and vegetables with the exception of: — <i>Cucurbitaceae</i> and kale — leaf vegetables and herbs	0,05 0,10 0,50
9.2	Tea ( <i>Camellia sinensis</i> ), dried Herbal and fruit infusions, dried	0,75
9.3	Infant formula, follow-on formula, foods for special medical purposes intended for infants and young children and young child formula <sup>(3)</sup> <sup>(4)</sup> <sup>(57)</sup>  Babyfood <sup>(3)</sup> <sup>(4)</sup>  Processed cereal based food <sup>(3)</sup> <sup>(29)</sup>	0,01  0,02 0,01

▼ **B**► **M30** ————— ◀► **M17** (\*\*) The maximum level refers to the level of erucic acid, calculated on the total level of fatty acids in the fat component in food. ◀► **M25** (\*\*\*) The sampling shall be performed in accordance with point B of Annex I to Commission Regulation (EC) No 401/2006 (OJ L 70, 9.3.2006, p. 12).

The analysis shall be performed by microscopic examination.

▼ **B**

- (\*\*\*\*) Sum of 12 ergot alkaloids: ergocristine/ergocristinine; ergotamine/ergotaminine; ergocryptine/ergocryptinine; ergometrine/ergometrinine; ergosine/ergosinine; ergocornine/ergocorninine.
- (\*\*\*\*\*) Appropriate and achievable maximum levels, providing a high level of human health protection, shall be considered for these relevant food categories before 1 July 2017. ◀
- **M26** (\*\*\*\*\*) The tropane alkaloids referred to are atropine and scopolamine. Atropine is the racemic mixture of (-)-hyoscyamine and (+)-hyoscyamine of which only the (-)-hyoscyamine enantiomer exhibits anticholinergic activity. As for analytical reasons it is not always possible to distinguish between the enantiomers of hyoscyamine, the maximum levels are established for atropine and scopolamine. ◀
- **M24** (\*\*\*\*\*) Botanical preparations are preparations obtained from botanicals (e.g. whole, plant parts, fragmented or cut plants) by various processes (e.g. pressing, squeezing, extraction, fractionation, distillation, concentration, drying up and fermentation). This definition includes comminuted or powdered plants, plant parts, algae, fungi, lichen, tinctures, extracts, essential oils (other than the vegetable oils referred to in point 6.1.1), expressed juices and processed exudates.
- (\*\*\*\*\*) The maximum level does not apply to food supplements containing vegetable oils. Vegetable oils used as an ingredient in food supplements should comply with the maximum level established in point 6.1.1. ◀
- **M33** (\*\*\*\*\*) As defined in Part VIII of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 (OJ L 347, 20.12.2013, p. 671).
- (\*\*\*\*\*) 'Young-child formula' refers to milk-based drinks and similar protein-based products intended for young children. These products are outside the scope of Regulation (EU) No 609/2013 (Report from the Commission to the European Parliament and the Council on young-child formulae (COM(2016) 169 final) <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:52016DC0169&qid=155962885154&from=EN>).
- (\*\*\*\*\*) For fish oil and oils from other marine organisms and young-child formula, the maximum levels shall apply from 1 January 2021.
- (\*\*\*\*\*) The maximum levels shall apply from 1 January 2021.
- (\*\*\*\*\*) The oils and fats used as ingredient for the mixture shall comply with the maximum level established for the oil and fat. Therefore, the level of the sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD in the mixture, shall not exceed the level calculated in accordance with Article 2(1)(c) of Regulation (EC) No 1881/2006. In case the quantitative composition is not known for the competent authority and the food business operator, not producing the mixture, the level of the sum of 3-MCPD and 3-MCPD fatty acid esters, expressed as 3-MCPD in the mixture shall in any case not exceed 2 500 µg/kg.
- (\*\*\*\*\*) When the product is a mixture of different oils or fats of the same or of different botanical origins, the maximum level applies for the mixture. The oils and fats used as ingredient for the mixture shall comply with the maximum level established for the oil and fat in point 4.3.1.
- (\*\*\*\*\*) Maximum level to be reviewed in view of lowering within 2 years from the date of application. ◀
- (<sup>1</sup>) As regards fruits, vegetables and cereals, reference is made to the foodstuffs listed in the relevant category as defined in Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC (OJ L 70, 16.3.2005, p. 1) as last amended by Regulation (EC) No 178/2006 (OJ L 29, 2.2.2006, p. 3). This means, *inter alia*, that buckwheat (*Fagopyrum* sp) is included in 'cereals' and buckwheat products are included in 'cereal products'. ► **M3** Tree nuts are not covered by the maximum level for fruit. ◀
- (<sup>2</sup>) The maximum levels do not apply for fresh spinach to be subjected to processing and which is directly transported in bulk from field to processing plant.
- **M20** (<sup>3</sup>) Foodstuffs listed in this category as defined in Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009 (OJ L 181, 29.6.2013, p. 35). ◀
- (<sup>4</sup>) The maximum level refers to the products ready to use (marketed as such or after reconstitution as instructed by the manufacturer).
- (<sup>5</sup>) ► **M5** The maximum levels refer to the edible part of groundnuts (peanuts) and tree nuts. If groundnuts (peanuts) and tree nuts 'in shell' are analysed, it is assumed when calculating the aflatoxin content all the contamination is on the edible part, except in the case of Brazil nuts. ◀

**▼B**

(6) Foodstuffs listed in this category as defined in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 226, 25.6.2004, p. 22).

(7) The maximum level refers to the dry matter. The dry matter is determined in accordance with Regulation (EC) No 401/2006.

**► M20**

(10) The maximum level refers in the case of milk and milk products, to the products ready for use (marketed as such or reconstituted as instructed by the manufacturer) and in the case of products other than milk and milk products, to the dry matter. The dry matter is determined in accordance with Regulation (EC) No 401/2006.

► **M20** <sup>(11)</sup> Wine and sparkling wines as defined in Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 (OJ L 347, 20.12.2013, p. 671). ◀

(12) The maximum level applies to products produced from the 2005 harvest onwards.

► **M20** <sup>(13)</sup> Foodstuffs listed in this category as defined in Regulation (EU) No 251/2014 of the European Parliament and of the Council of 26 February 2014 on the definition, description, presentation, labelling and the protection of geographical indications of aromatised wine products and repealing Council Regulation (EEC) No 1601/91 (OJ L 84, 20.3.2014, p. 14).

The maximum level for OTA applicable to these beverages is function of the proportion of wine and/or grape must present in the finished product. ◀

(14) Foodstuffs listed in this category as defined in Council Directive 2001/112/EC of 20 December 2001 relating to fruit juices and certain similar products intended for human consumption (OJ L 10, 12.1.2002, p. 58).

(15) Foodstuffs listed in this category as defined in Council Regulation (EEC) No 1576/89 of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks (OJ L 160, 12.6.1989, p. 1), as last amended by the Protocol concerning the conditions and arrangements for admission of the Republic of Bulgaria and Romania to the European Union.

► **M20** <sup>(16)</sup> Infants and young children as defined in Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009 (OJ L 181, 29.6.2013, p. 35). ◀

(17) For the purpose of the application of maximum levels for deoxynivalenol, zearalenone, T-2 and HT-2 toxin established in points 2.4, 2.5 and 2.7 rice is not included in 'cereals' and rice products are not included in 'cereal products'.

► **M25** <sup>(18)</sup> The maximum level applies to unprocessed cereals placed on the market for first-stage processing.

'First-stage processing' means any physical or thermal treatment, other than drying, of or on the grain. Cleaning, including scouring, sorting and drying procedures are not considered to be 'first-stage processing' in so far as the whole grain remains intact after cleaning and sorting.

Scouring is cleaning cereals by brushing and/or scrubbing it vigorously.

In case scouring is applied in the presence of ergot sclerotia, the cereals need to undergo a first cleaning step before scouring. The scouring, performed in combination with a dust aspirator, is followed by a colour sorting before milling.

Integrated production and processing systems means systems whereby all incoming lots of cereals are cleaned, sorted and processed in the same establishment. In such integrated production and processing systems, the maximum level applies to the unprocessed cereals after cleaning and sorting but before first-stage processing.

Food business operators shall ensure compliance through their HACCP procedure whereby an effective monitoring procedure is established and implemented at this critical control point. ◀

(19) The maximum level applies to cereals harvested and taken over, as from the 2005/06 marketing year, in accordance with Commission Regulation (EC) No 824/2000 of 19 April 2000 establishing procedures for the taking-over of cereals by intervention agencies and laying down methods of analysis for determining the quality of cereals (OJ L 100, 20.4.2000, p. 31), as last amended by Regulation (EC) No 1068/2005 (OJ L 174, 7.7.2005, p. 65).

► **M1** <sup>(20)</sup> Maximum level shall apply from 1 October 2007. ◀

**► M1**

(22) Pasta (dry) means pasta with a water content of approximately 12 %.

(23) Maximum level shall apply from 1 October 2007.

## ▼B

(<sup>24</sup>) Fish listed in this category as defined in category (a), with the exclusion of fish liver falling under code CN 0302 70 00, of the list in Article 1 of Council Regulation (EC) No 104/2000 (OJ L 17, 21.1.2000, p. 22) as last amended by the Act concerning the conditions of accession of the Czech Republic, the Republic of Estonia, the Republic of Cyprus, the Republic of Latvia, the Republic of Lithuania, the Republic of Hungary, the Republic of Malta, the Republic of Poland, the Republic of Slovenia and the Slovak Republic and the adjustments to the Treaties on which the European Union is founded (OJ L 236, 23.9.2003, p. 33). In case of dried, diluted, processed and/or compound foodstuffs Article 2(1) and 2(2) apply.

(<sup>25</sup>) Where fish are intended to be eaten whole, the maximum level shall apply to the whole fish.

► **M22** (<sup>26</sup>) Foodstuffs falling within categories (c) and (i) of the list in Annex I of Regulation (EU) No 1379/2013 of the European Parliament and of the Council of 11 December 2013 on the common organisation of the markets in fishery and aquaculture products, amending Council Regulation (EC) No 1184/2006 and (EC) No 1224/2009 and repealing Council Regulation (EC) No 104/2000 (OJ L 354, 28.12.2013, p. 1), as appropriate (species as listed in the relevant entry). In case of dried, diluted, processed and/or compound foodstuffs Article 2(1) and 2(2) apply. In case of *Pecten maximus*, the maximum level applies to the adductor muscle and gonad only. ◀

(<sup>27</sup>) The maximum level applies after washing of the fruit or vegetables and separating the edible part.

► **M20** ————— ◀

(<sup>29</sup>) The maximum level refers to the product as sold.

(<sup>30</sup>) The maximum level is given for the liquid product containing 40 % dry matter, corresponding to a maximum level of 50 µg/kg in the dry matter. The level needs to be adjusted proportionally according to the dry matter content of the products.

(<sup>31</sup>) ► **M9** Dioxins (sum of polychlorinated dibenzo-para-dioxins (PCDDs) and polychlorinated dibenzofurans (PCDFs), expressed as World Health Organisation (WHO) toxic equivalent using the WHO-toxic equivalency factors (WHO-TEFs)) and sum of dioxins and dioxin-like PCBs (sum of PCDDs, PCDFs and polychlorinated biphenyls (PCBs), expressed as WHO toxic equivalent using the WHO-TEFs). WHO-TEFs for human risk assessment based on the conclusions of the World Health Organization (WHO) – International Programme on Chemical Safety (IPCS) expert meeting which was held in Geneva in June 2005 (Martin van den Berg et al., The 2005 World Health Organization Re-evaluation of Human and Mammalian Toxic Equivalency Factors for Dioxins and Dioxin-like Compounds. Toxicological Sciences 93(2), 223–241 (2006))

Congener	TEF value	Congener	TEF value
<b>Dibenzo-p-dioxins ('PCDDs')</b>		<b>'Dioxin-like' PCBs Non-ortho PCBs + Mono-ortho PCBs</b>	
2,3,7,8-TCDD	1	<i>Non-ortho PCBs</i>	
1,2,3,7,8-PeCDD	1	PCB 77	0,0001
1,2,3,4,7,8-HxCDD	0,1	PCB 81	0,0003
1,2,3,6,7,8-HxCDD	0,1	PCB 126	0,1
1,2,3,7,8,9-HxCDD	0,1	PCB 169	0,03
1,2,3,4,6,7,8-HpCDD	0,01		
OCDD	0,0003	<i>Mono-ortho PCBs</i>	
<b>Dibenzofurans ('PCDFs')</b>		PCB 105	0,00003
2,3,7,8-TCDF	0,1	PCB 114	0,00003
1,2,3,7,8-PeCDF	0,03	PCB 118	0,00003
2,3,4,7,8-PeCDF	0,3	PCB 123	0,00003
1,2,3,4,7,8-HxCDF	0,1	PCB 156	0,00003
1,2,3,6,7,8-HxCDF	0,1	PCB 157	0,00003
1,2,3,7,8,9-HxCDF	0,1	PCB 167	0,00003
2,3,4,6,7,8-HxCDF	0,1	PCB 189	0,00003
1,2,3,4,6,7,8-HpCDF	0,01		
1,2,3,4,7,8,9-HpCDF	0,01		
OCDF	0,0003		

Abbreviations used: 'T' = tetra; 'Pe' = penta; 'Hx' = hexa; 'Hp' = hepta; 'O' = octa; 'CDD' = chlorodibenzodioxin; 'CDF' = chlorodibenzofuran; 'CB' = chlorobiphenyl. ◀

▼ **B**

(<sup>32</sup>) Upperbound concentrations: Upperbound concentrations are calculated on the assumption that all the values of the different congeners below the limit of quantification are equal to the limit of quantification.

(<sup>33</sup>) ► **M9** The maximum level expressed on fat is not applicable for foods containing < 2 % fat. For foods containing less than 2 % fat, the maximum level applicable is the level on product basis corresponding to the level on product basis for the food containing 2 % fat, calculated from the maximum level established on fat basis, making use of following formula:

Maximum level expressed on product basis for foods containing less than 2 % fat = maximum level expressed on fat for that food x 0,02. ◀

► **M2** (<sup>34</sup>) Foodstuffs listed in this category as defined in categories (a), (b), (c), (e) and (f) of the list in Article 1 of Regulation (EC) No 104/2000, with the exclusion of fish liver referred to in point 5.11. ◀

► **M7** ————— ◀

► **M22** (<sup>36</sup>) Foodstuffs listed in this category as defined in categories (b), (c) and (i) of the list in Annex 1 of Regulation (EU) No 1379/2013. ◀

► **M1** (<sup>37</sup>) The exemption applies only for maize for which it is evident e.g. through labelling, destination, that it is intended for use in a wet milling process only (starch production). ◀

► **M2** (<sup>38</sup>) In the case of canned fish liver, the maximum level applies to the whole edible content of the can. ◀

► **M3** (<sup>39</sup>) The maximum level applies to the food supplements as sold. ◀

► **M5** (<sup>40</sup>) Oilseeds falling under codes CN 1201, 1202, 1203, 1204, 1205, 1206, 1207 and derived products CN 1208; melon seeds fall under code ex 1207 99.

(<sup>41</sup>) In case derived/processed products thereof are derived/processed solely or almost solely from the tree nuts concerned, the maximum levels as established for the corresponding tree nuts apply also to the derived/processed products. In other cases, Article 2(1) and 2(2) apply for the derived/processed products. ◀

► **M4** (<sup>42</sup>) The maximum level applies to the pure and undiluted extract, obtained whereby 1 kg of extract is obtained from 3 to 4 kg liquorice root. ◀

► **M6** (<sup>43</sup>) The maximum level for leaf vegetables does not apply to fresh herbs (falling under Code number 0256000 in Annex I to Regulation (EC) No 396/2005). ◀

► **M20** (<sup>44</sup>) Muscle meat from appendages and abdomen. This definition excludes the cephalothorax of crustaceans. In case of crabs and crab-like crustaceans (*Brachyura* and *Anomura*): muscle meat from appendages. ◀

► **M7** (<sup>45</sup>) Lower bound concentrations are calculated on the assumption that all the values of the four substances below the limit of quantification are zero.

(<sup>46</sup>) Meat and meat products that have undergone a heat treatment potentially resulting in formation of PAH, i.e. only grilling and barbecuing.

(<sup>47</sup>) For the canned product the analysis shall be carried out on the whole content of the can. As regards the maximum level for the whole composite product Art. 2(1)(c) and 2(2) shall apply. ◀

► **M11** (<sup>48</sup>) The maximum level does not apply to food for which it can be proven that the level of melamine higher than 2,5 mg/kg is the consequence of authorized use of cyromazine as insecticide. The melamine level shall not exceed the level of cyromazine. ◀

► **M16** (<sup>49</sup>) For the specific cocoa and chocolate products the definitions set out in points A, 2, 3 and 4 of Annex I to Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption (OJ L 197, 3.8.2000, p. 19) apply. ◀

► **M21** (<sup>50</sup>) Sum of As(III) and As(V).

(<sup>51</sup>) Rice, husked rice, milled rice and parboiled rice as defined in Codex Standard 198-1995. ◀

► **M20** (<sup>52</sup>) The maximum level applies to the animal as sold without viscera.

(<sup>53</sup>) For potatoes, the maximum level applies to peeled potatoes. ◀

► **M27** (<sup>54</sup>) 'Unprocessed products' as defined in Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1).

**▼ B**

<sup>(55)</sup> ‘Placing on the market’ and ‘final consumer’ as defined in Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1). ◀

► **M29** <sup>(56)</sup> ► **C1** With acceptance from the competent authority, the maximum level does not apply to mustard oil locally produced and consumed. ◀ ◀

► **M31** <sup>(57)</sup> young child formulae are milk-based drinks and similar protein-based products intended for young children. These products are outside the scope of Regulation (EU) No 609/2013 (Report from the Commission to the European Parliament and the Council on young child formulae (COM/2016/0169 final) (<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:52016DC0169&qid=1559628885154&from=EN>)). ◀

► **M31** <sup>(58)</sup> the preparation of beverages refers to the use of powders that are finely ground and are to be stirred into drinks. ◀

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