

Numru E	Isem	Oġġett ta' l-Ikel	Livell massimu
E 1404	Lamtu ossidat		
E 1410	Monostarch phosphate		
E 1412	Distarch phosphate		
E 1413	Phosphated distarch phosphate	Ikel ta' l-isvezzament	50 g/kg
E 1414	Acetylated distarch phosphate		
E 1420	Acetylated starch		
E 1422	Acetylated distarch adipate		
E 1450	Starch sodium ocetnyl succinate		

#### PARTI 4

#### Additivi ta' l-Ikel permessi f'Ikel ghat-Trabi u Tfal Żgħar għal Skopijiet Mediċi Speċjali

It-tabelli fil-partijiet 1 sa 3 tas-Sitt Skeda huma applikabbli.

L.N. 256 of 1998

**FOOD, DRUGS AND DRINKING WATER ACT  
(CAP. 231)**

**Permitted Food Additives Regulations, 1998**

IN exercise of the powers conferred by section 12 of the Food, Drugs and Drinking Water Act, the Minister of Health, on the advice of the Malta Standardisation Authority, has made the following regulations:

Citation and commencement.

1. (1) These regulations may be cited as the Permitted Food Additives Regulations, 1998.

(2) These regulations shall come into force on the 1st January, 1999.

L.N. 89 of 1994.

(3) These regulations shall complement the Additives in Food Regulations, 1994.

Applicability of these regulations.

2. (1) These regulations shall apply to all food additives other than colours, sweeteners, flavourings and flour treatment agents.

(2) These regulations shall apply without prejudice to specific regulations permitting additives listed in the schedules to these regulations to be used as sweeteners and colours.

(3) These regulations shall not apply in the case of products intended exclusively for export.

Interpretation.

3. (1) In these regulations, unless the context otherwise requires:—

“acidity regulators” are substances which alter or control the acidity or alkalinity of a foodstuff;

“acids” are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;

“anti-caking agents” are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;

“anti-foaming agents” are substances which prevent or reduce foaming;

“antioxidants” are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;

“bulking agents” are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;

“carriers”, including carrier solvents, are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;

“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;

“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;

“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;

“flavour enhancers” are substances which enhance the existing taste and/or odour of a foodstuff;

“foaming agents” are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

“gelling agents” are substances which give a foodstuff texture through formation of a gel;

“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;

“humectants” are substances which prevent foodstuffs 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;

“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;

“packaging gases” are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;

“preservatives” are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by micro-organisms;

“propellants” are gases other than air which expel a foodstuff from a container;

“raising agents” are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or batter;

“sequestrants” are substances which form chemical complexes with metallic ions;

“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 and include also substances which stabilise, retain or intensify an existing colour of a foodstuff;

“thickeners” are substances which increase the viscosity of a foodstuff.

(2) For the purposes of these regulations, the following are not considered as food additives:

(a) substances used for the treatment of drinking water as provided for in Directive 80/778/EEC;

(b) products containing pectin and derived from dried apple pomace or peel of citrus fruits, or from a mixture of both, by the action of dilute acid followed by partial neutralisation with sodium or potassium salts (‘liquid pectin’);

(c) chewing gum bases;

(d) 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;

(e) ammonium chloride;

(f) blood plasma, edible gelatine, protein hydrolysates and their salts, milk protein and gluten;

(g) amino acids and their salts other than glutamic acid, glycine, cysteine and cystine and their salts and having no additive function;

(h) caseinates and casein;

(i) inulin.

(3) In these regulations, the term 'unprocessed' means not having undergone any treatment resulting in a substantial change in the original state of the foodstuffs; however, the foodstuffs may have been, for example, divided, parted, severed, boned, minced, skinned, pared, peeled, ground, cut, cleaned, trimmed, deep-frozen or frozen, chilled, milled or husked, packed or unpacked.

(4) In these regulations and the schedules thereto, *quantum satis* means that no maximum level is specified. However, additives shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided that they do not mislead the consumer.

(5) In these regulations, flour treatment agents other than emulsifiers are substances which are added to flour or dough to improve its baking quality.

4. (1) Only substances listed in the First, Third, Fourth and Fifth Schedules to these regulations may be used in foodstuffs for the purposes mentioned in paragraph (1) of regulation 3.

Use of additives.

(2) Food additives listed in the First Schedule are permitted in foodstuffs, for the purposes mentioned in paragraph (1) of regulation 3, with the exception of those foodstuffs listed in the Second Schedule, following the *quantum satis* principle.

(3) Except where specifically provided for, paragraph (2) hereof does not apply to:

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- (a) unprocessed foodstuffs,
- (b) honey,
- (c) non-emulsified oils and fats of animal or vegetable origin,
- (d) butter,
- (e) pasteurised and sterilised (including UHT sterilisation) milk and cream (including skimmed, plain and semi-skimmed),
- (f) unflavoured, live fermented milk products,
- (g) natural mineral water and spring water,
- (h) coffee (excluding flavoured instant coffee) and coffee extracts,
- (i) unflavoured leaf tea,
- (j) sugars,
- (k) dry pasta,
- (l) natural unflavoured buttermilk (excluding sterilised buttermilk);
- (m) foods for infants and young children, including foods for infants and young children not in good health; these foodstuffs are subject to the provisions of the Sixth Schedule;
- (n) the foodstuffs listed in the Second Schedule, which may contain only those additives referred to in that schedule and those additives referred to in the Third and Fourth Schedules under the conditions specified therein.

(4) Additives listed in the Third and Fourth Schedules may only be used in the foodstuffs referred to in those schedules and under the conditions specified therein.

(5) Only those additives listed in the Fifth Schedule may be used as carriers or carrier solvents for food additives and must be used under the conditions specified therein.

(6) Maximum levels indicated in the schedules refer to the foodstuffs as marketed, unless otherwise stated.

(7) The presence of a food additive in a foodstuff is permissible:

(a) in a compound foodstuff other than one mentioned in paragraph (3) hereof to the extent that the food additive is permitted in one of the ingredients of the compound foodstuff, or

(b) if the foodstuff is destined to be used solely in the preparation of a compound foodstuff and to an extent such that the compound foodstuff conforms to the provisions of these regulations.

(8) Paragraph (7) hereof does not apply to infant formulae, follow-on formulae and weaning foods, except where specifically provided for by these or other regulations concerning these foods.

(9) No person may import, sell, keep for sale, or supply by way of compensation or otherwise, any food additive or any food containing such additive in either case unless in compliance with the provisions of these regulations.

5. (1) The Preservatives in Food Regulations, 1994 are hereby repealed.

Repeal of L.N. 2 of 1994.

(2) References in other regulations to any Preservatives in Food Regulations shall henceforth be construed as references to these regulations.

6. (1) The additives permitted for use by these regulations must satisfy the purity criteria laid down by Directive 96/77/EC of the European Community and any subsequent amendments thereto.

Purity criteria.

(2) The methods of analysis described in MSA 100: 1998 issued by the Malta Standardisation Authority shall be used in order to ascertain for purposes of official control whether the additives permitted for use by these regulations satisfy the prescribed purity criteria.

**FIRST SCHEDULE****Food Additives generally permitted for use in Foodstuffs not referred to in Regulation 4(3)***Note:*

1. Substances on this list may be added to all foodstuffs with the exception of those referred to in Regulation 4(3) following the *quantum satis* principle.
2. The substances listed under numbers E 407 and E 440 may be standardised with sugars, on condition that this stated in addition to the number and designation.
3. Explanation of symbols used:

- \* The substances E 290, E 938, E 939, E 941, E 942 and E 948 may also be used in the foodstuffs referred to in Regulation 4(3).
- # The substances E 410, E 412, E 415 and E 417 may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

<b>E Number</b>	<b>Name</b>
E 170	Calcium carbonates
	(i) Calcium carbonate
	(ii) Calcium hydrogen carbonate
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates
	(i) Sodium acetate
	(ii) Sodium hydrogen acetate (sodium diacetate)
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
	(i) Ascorbyl palmitate
	(ii) Ascorbyl stearate
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 322	Lecithins
E 325	Sodium lactate



<b>E Number</b>	<b>Name</b>
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
	(i) Monosodium citrate
	(ii) Disodium citrate
	(iii) Trisodium citrate
E 332	Potassium citrates
	(i) Monopotassium citrate
	(ii) Tripotassium citrate
E 333	Calcium citrates
	(i) Monocalcium citrate
	(ii) Dicalcium citrate
	(iii) Tricalcium citrate
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
	(i) Monosodium tartrate
	(ii) Disodium tartrate
E 336	Potassium tartrates
	(i) Monopotassium tartrate
	(ii) Dipotassium tartrate
E 337	Sodium potassium tartrate
E 350	Sodium malates
	(i) Sodium malate
	(ii) Sodium hydrogen malate
E 351	Potassium malate
E 352	Calcium malates
	(i) Calcium malate
	(ii) Calcium hydrogen malate
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 eucheuma 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 #

<b>E Number</b>	<b>Name</b>
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins
	(i) pectin
	(ii) amidated pectin
E 460	Cellulose
	(i) Microcrystalline cellulose
	(ii) Powdered cellulose
E 461	Methyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose
	Sodium carboxy methyl cellulose
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 500	Sodium carbonates
	(i) Sodium carbonate
	(ii) Sodium hydrogen carbonate
	(iii) Sodium sesquicarbonate
E 501	Potassium carbonates
	(i) Potassium carbonate
	(ii) Potassium hydrogen carbonate
E 503	Ammonium carbonates
	(i) Ammonium carbonate
	(ii) Ammonium hydrogen carbonate
E 504	Magnesium carbonates
	(i) Magnesium carbonate
	(ii) Magnesium hydroxide carbonate (syn: Magnesium hydrogen carbonate)
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid

<b>E Number</b>	<b>Name</b>
E 514	Sodium sulphates
	(i) Sodium sulphate
	(ii) Sodium hydrogen sulphate
E 515	Potassium sulphates
	(i) Potassium sulphate
	(ii) Potassium hydrogen sulphate
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*
E 942	Nitrous oxide*
E 948	Oxygen*
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

## SECOND SCHEDULE

## Foodstuffs in which a limited number of additives of the First Schedule may be used

Foodstuff	Additive	Maximum level
Cocoa and chocolate products <sup>1</sup>	E 330 Citric acid	0.5%
	E 322 Lecithins	<i>quantum satis</i>
	E 334 Tartaric acid	0.5%
	E 422 Glycerol	<i>quantum satis</i>
	E 471 Mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 170 Calcium carbonates	
	E 500 Sodium carbonates	
	E 501 Potassium carbonates	
	E 503 Ammonium carbonates	
	E 504 Magnesium carbonates	7% on dry matter without fat
	E 524 Sodium hydroxide	expressed as potassium carbonates
	E 525 Potassium hydroxide	
	E 526 Calcium hydroxide	
	E 527 Ammonium hydroxide	
	E 528 Magnesium hydroxide	
E 530 Magnesium oxide		
E 414 Acacia gum	as glazing agents only;	
E 440 Pectins	<i>quantum satis</i>	
Fruit juices and nectars	E 300 Ascorbic acid	<i>quantum satis</i>
Pineapple juice	E 296 Malic acid	3 g/l
Nectars	E 330 Citric acid	5 g/l
	E 270 Lactic acid	5 g/l
Grape juice	E 170 Calcium carbonates	<i>quantum satis</i>
	E 336 Potassium tartrates	<i>quantum satis</i>
Fruit juices	E 330 Citric acid	3 g/l
Extra jam and extra jelly	E 440 Pectins	<i>quantum satis</i>
	E 270 Lactic 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>

<sup>1</sup> Cocoa and chocolate products energy-reduced or with no added sugars are not covered by the Second Schedule.

Foodstuff	Additive	Maximum level
	E 331 Sodium citrates	<i>quantum satis</i>
	E 333 Calcium citrates	<i>quantum satis</i>
	E 334 Tartaric acid	<i>quantum satis</i>
	E 335 Sodium tartrates	<i>quantum satis</i>
	E 350 Sodium malates	<i>quantum satis</i>
	E 471 Mono- and diglycerides of fatty acids	<i>quantum satis</i>
Jams, jellies and marmalades and other similar fruit spreads including low-calorie products	E 440 Pectins	<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 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	<i>quantum satis</i>
	E 335 Sodium tartrates	<i>quantum satis</i>
	E 350 Sodium malates	<i>quantum satis</i>
	E 400 Alginic acid	
	E 401 Sodium alginate	
	E 402 Potassium alginate	
	E 403 Ammonium alginate	
	E 404 Calcium alginate	10 g/kg
	E 406 Agar	(individually or in combination)
	E 407 Carrageenan	
	E 410 Locust bean gum	
	E 412 Guar gum	
	E 415 Xanthan gum	
	E 418 Gellan gum	
	E 509 Calcium chloride	<i>quantum satis</i>
	E 524 Sodium hydroxide	<i>quantum satis</i>
Partially dehydrated and dehydrated milk	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 322 Lecithins	<i>quantum satis</i>
	E 331 Sodium citrates	<i>quantum satis</i>
	E 332 Potassium citrates	<i>quantum satis</i>
	E 407 Carrageenan	<i>quantum satis</i>
	E 500 (ii) Sodium bicarbonate	<i>quantum satis</i>
	E 501 (ii) Potassium bicarbonate	<i>quantum satis</i>
	E 509 Calcium chloride	<i>quantum satis</i>

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Foodstuff	Additive	Maximum level	
Sterilised, pasteurised and UHT cream, low-calorie cream and pasteurised low-fat cream	E 270	Lactic 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 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 400	Alginic acid	<i>quantum satis</i>
	E 401	Sodium alginate	<i>quantum satis</i>
	E 402	Potassium alginate	<i>quantum satis</i>
	E 403	Ammonium alginate	<i>quantum satis</i>
	E 404	Calcium alginate	<i>quantum satis</i>
	E 406	Agar	<i>quantum satis</i>
	E 407	Carrageenan	<i>quantum satis</i>
	E 410	Locust bean gum	<i>quantum satis</i>
	E 415	Xanthan gum	<i>quantum satis</i>
	E 440	Pectins	<i>quantum satis</i>
	E 460	Celluloses	<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	Carboxymethyl cellulose	<i>quantum satis</i>
		Sodium carboxymethyl cellulose	<i>quantum satis</i>
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 508	Potassium chloride	<i>quantum satis</i>
	E 509	Calcium chloride	<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	Hydroxypropyl starch	<i>quantum satis</i>	
E 1442	Hydroxypropyl distarch phosphate	<i>quantum satis</i>	
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>	
Frozen and deep-frozen unprocessed fruit and vegetables	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>

Foodstuff	Additive	Maximum level
Fruit compote	E 331 Sodium citrates	<i>quantum satis</i>
Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen	E 332 Potassium citrates	<i>quantum satis</i>
	E 333 Calcium citrates	<i>quantum satis</i>
Quick-cook rice	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>
Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	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	30 g/l
	E 471 Mono- and diglycerides of fatty acids	10 g/l
	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>	
Refined olive oil, including olive pomace oil	E 307 Alpha-tocopherol	200 mg/l
Ripened cheese	E 170 Calcium carbonates	<i>quantum satis</i>
	E 504 Magnesium carbonates	<i>quantum satis</i>
	E 509 Calcium chloride	<i>quantum satis</i>
	E 575 Glucono-delta-lactone	<i>quantum satis</i>
<i>Mozzarella</i> and whey cheese	E 270 Lactic acid	<i>quantum satis</i>
	E 330 Citric acid	<i>quantum satis</i>
	E 575 Glucono-delta-lactone	<i>quantum satis</i>
Canned and bottled fruit and vegetables	E 260 Acetic acid	<i>quantum satis</i>
	E 261 Potassium acetate	<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 300 Ascorbic acid	<i>quantum satis</i>
	E 301 Sodium ascorbate	<i>quantum satis</i>
	E 302 Calcium ascorbate	<i>quantum satis</i>

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Foodstuff	Additive	Maximum level
	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	<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 509 Calcium chloride	<i>quantum satis</i>
	E 575 Glucono-delta-lactone	<i>quantum satis</i>
<i>Gehakt</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>
Pre-packed preparations of fresh minced meat	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>
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 260 Acetic acid	<i>quantum satis</i>
	E 261 Potassium acetate	<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 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>



Foodstuff	Additive	Maximum level
	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>
<i>Pain courant français</i>	E 260 Acetic acid	<i>quantum satis</i>
	E 261 Potassium acetate	<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 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>
Fresh pasta	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	<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>
Beer	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>
	E 414 Acacia gum	<i>quantum satis</i>
<i>Foie gras, foie gras entier, blocs de foie gras</i>	E 300 Ascorbic acid	<i>quantum satis</i>
	E 301 Sodium ascorbate	<i>quantum satis</i>

**B 2196**

<b>Foodstuff</b>	<b>Additive</b>	<b>Maximum level</b>
Wines and sparkling wines and partially fermented grape must	Additives authorised: in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations, in accordance with Regulation (EEC) No. 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79.	<i>pro memoria</i>

## THIRD SCHEDULE

## Conditionally permitted preservatives and antioxidants

## PART A

## Sorbates, benzoates and p-hydroxybenzoates

E Number	Name	Abbreviation
E 200	Sorbic acid	Sa
E 202	Potassium sorbate	Sa
E 203	Calcium sorbate	Sa
E 210	Benzoic acid	Ba <sup>1</sup>
E 211	Sodium benzoate	Ba
E 212	Potassium benzoate	Ba
E 213	Calcium benzoate	Ba
E 214	Ethyl p-hydroxybenzoate	PHB
E 215	Sodium ethyl p-hydroxybenzoate	PHB
E 216	Propyl p-hydroxybenzoate	PHB
E 217	Sodium propyl p-hydroxybenzoate	PHB
E 218	Methyl p-hydroxybenzoate	PHB
E 219	Sodium methyl p-hydroxybenzoate	PHB

*Note:*

- The levels of all substances mentioned above are expressed as the free acid.
- The abbreviations used in the table mean the following:
  - Sa + Ba: Sa and Ba used singly or in combination
  - Sa + PHB: Sa and PHB used singly or in combination
  - Sa + Ba + PHB: Sa, Ba and PHB used singly or in combination.
- The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa + PHB	Sa+Ba+PHB
Wine-based flavoured drinks	200					
Non-alcoholic flavoured drinks <sup>2</sup>	300	150		250 Sa+		150 Ba
Liquid tea concentrates and liquid fruit and herbal infusion concentrates	600					
Grape juice, unfermented, for sacramental use	2000					
Wines as referred to in Regulation (EEC) no. 822/87; alcohol-free wine, fruit wine (including alcohol-free), <i>Made wine</i> , cider and perry (including alcohol-free)	200					
<i>Sød....Saft</i> or <i>Sødet....Saft</i>	500	200				
Alcohol-free beer in keg	200					
Mead	200					

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

<sup>2</sup> This entry does not include dairy-based drinks.

## B 2198

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa + PHB	Sa+Ba+ PHB
Spirits with less than 15% alcohol by volume	200	200		400		
Fillings of ravioli and similar products	1000					
Low-sugar jams, jellies, marmalades and similar low calorie or sugar-free products and other fruit-based spreads						
<i>Mermeladas</i>		500		1000		
Candied, crystallized and glacé fruit and vegetables				1000		
Dried fruit	1000					
<i>Frugtgrød</i> and <i>Rote Grütze</i>	1000	500				
Fruit and vegetable preparations including fruit-based sauces, excluding purée, mousse, compote, salads and similar products, canned or bottled	1000					
Vegetables in vinegar, brine or oil (excluding olives)				2000		
Potato dough and pre-fried potato slices	2000					
<i>Gnocchi</i>	1000					
<i>Polenta</i>	200					
Olives and olive-based preparations	1000					
Jelly coatings of meat products (cooked, cured or dried); Paté					1000	
Surface treatment of dried meat products						<i>quantum satis</i>
Semi-preserved fish products including fish roe products				2000		
Salted, dried fish				200		
Shrimps, cooked				2000		
<i>Crangon crangon</i> and <i>Crangon vulgaris</i> , cooked				6000		
Cheese, pre-packed, sliced	1000					
Unripened cheese	1000					
Processed cheese	2000					
Layered cheese and cheese with added foodstuffs	1000					
Non-heat-treated dairy-based desserts				300		
Curdled milk	1000					
Liquid egg (white, yolk or whole egg)				5000		
Dehydrated, concentrated, frozen and deep-frozen egg products	1000					
Pre-packed sliced bread and rye bread	2000					
Partially baked, pre-packed bakery wares intended for retail sale	2000					

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa + PHB	Sa+Ba+ PHB
Fine bakery wares with a water activity of more than 0.65	2000					
Cereal- or potato-based snacks and coated nuts					1000 (max. 300 PHB)	
Batters	2000					
Confectionery (excluding chocolate)						1500 (max. 300 PHB)
Chewing gum				1500		
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice-cream; similar products)	1000					
Fat emulsions (excluding butter) with a fat content of 60% or more	1000					
Fat emulsions with a fat content less than 60%	2000					
Emulsified sauces with a fat content of 60% or more	1000					
Emulsified sauces with a fat content less than 60%	2000					
Non-emulsified sauces				1000		
Prepared salads				1500		
Mustard				1000		
Seasonings and condiments				1000		
Liquid soups and broths (excluding canned)				500		
Aspic	1000	500				
Liquid dietary food supplements						2000
Dietetic foods intended for special medical purposes excluding foods for infants and young children; dietetic formulae for weight control intended to replace total daily food intake or an individual meal				1500		

**PART B**  
**Sulphur dioxide and sulphites**

<i>E Number</i>	<i>Name</i>
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

*Note:*

1. Maximum levels are expressed as SO<sub>2</sub> in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.
2. An SO<sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present.

<b>Foodstuff</b>	<b>Maximum level (mg/kg or mg/l as appropriate) expressed as SO<sub>2</sub></b>
<i>Burger meat</i> with a minimum vegetable and/or cereal content of 4%	450
<i>Breakfast sausages</i>	450
<i>Longaniza fresca</i> and <i>Butifarra fresca</i>	450
Dried salted fish of the Gadidae species	200
Crustaceans and cephalopods	
■ fresh, frozen and deep-frozen	150 <sup>3</sup>
crustaceans, <i>penaeidae solenoceridae, aristeidae</i> family:	
■ up to 80 units	150 <sup>3</sup>
■ between 80 and 120 units	200 <sup>3</sup>
■ over 120 units	300 <sup>3</sup>
■ cooked	50 <sup>3</sup>
Dry biscuit	50
Starches (excluding starches for weaning foods, follow-on formulae and infant formulae)	50
Sago	30

<sup>3</sup> In edible parts

Foodstuff	Maximum level (mg/kg or mg/l as appropriate) expressed as SO <sub>2</sub>
Pearl barley	30
Dehydrated granulated potatoes	400
Cereal- and potato-based snacks	50
Peeled potatoes	50
Processed potatoes (including frozen and deep-frozen potatoes)	100
Potato dough	100
White vegetables, dried	400
White vegetables, processed (including frozen and deep-frozen white vegetables)	50
Dried ginger	150
Dried tomatoes	200
Horseradish pulp	800
Onion, garlic and shallot pulp	300
Vegetables and fruits in vinegar, oil or brine (except olives and golden peppers in brine)	100
Golden peppers in brine	500
Processed mushrooms (including frozen mushrooms)	50
Dried mushrooms	100
Dried fruits	
■ apricots, peaches, grapes, prunes and figs	2000
■ bananas	1000
■ apples and pears	600
■ other (including nuts in shell)	500
Dried coconut	50
Candied, crystallized or glacé fruit, vegetables, angelica and citrus peel	100

## B 2202

Foodstuff	Maximum level (mg/kg or mg/l as appropriate) expressed as SO <sub>2</sub>
Jam, jelly and marmalade (except extra jam and extra jelly) and other similar fruit spreads including low-calorie products	50
Jams, jellies and <i>marmelades</i> made with sulphited fruit	100
Fruit-based pie filling	100
Citrus-juice-based seasonings	200
Concentrated grape juice for home wine-making	2000
<i>Mostarda di frutta</i>	100
Jellying fruit extract, liquid pectin for sale to the final consumer	800
Bottled whiteheart cherries, rehydrated dried fruit and lychees	100
Bottled, sliced lemon	250
Sugars, except glucose syrup, whether or not dehydrated	15
Glucose syrup, whether or not dehydrated	20
Treacle and molasses	70
Other sugars	40
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	40
Orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments	50
Lime and lemon juice	350
Concentrates based on fruit juice and containing not less than 2.5% barley ( <i>barley water</i> )	350
Other concentrates based on fruit juice or comminuted fruit; <i>capilé groselha</i>	250
Non-alcoholic flavoured drinks containing fruit juice	20
	(carry-over from concentrates only)
Non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup	50



Foodstuff	Maximum level (mg/kg or mg/l as appropriate) expressed as SO <sub>2</sub>
Grape juice, unfermented, for sacramental use	70
Glucose-syrup-based confectionery	50
	(carry-over from the glucose syrup only)
Beer including low-alcohol and alcohol-free beer	20
Beer with a second fermentation in the cask	50
Wines	In accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations;  ( <i>pro memoria</i> ) in accordance with Regulation (EEC) No. 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79.
Alcohol-free wine	200
Made wine	260
Cider, perry, fruit wine, sparkling fruit wine (including alcohol-free products)	200
Mead	200
Fermentation vinegar	170
Mustard, excluding Dijon mustard	250
Dijon mustard	500
Gelatine	50
Vegetable- and cereal-protein-based meat, fish and crustacean analogues	200

**PART C**  
**Other preservatives**

<b>E No.</b>	<b>Name</b>	<b>Foodstuff</b>	<b>Maximum level</b>	
E 230	Biphenyl, diphenyl	Surface treatment of citrus fruits	70 mg/kg	
E 231	Orthophenyl phenol	Surface treatment of citrus fruits	12 mg/kg	
E 232	Sodium orthophenyl phenol		individually or in combination expressed as orthophenyl phenol	
E 233	Thiabendazole	Surface treatment of: ■ citrus fruit ■ bananas	6 mg/kg	3 mg/kg
E 234	Nisin <sup>4</sup>	Semolina and tapioca puddings and similar products Ripened cheese and processed cheese <i>Clotted cream</i>	3 mg/kg 12.5 mg/kg 10 mg/kg	
E 235	Natamycin	Surface treatment of: ■ hard, semi-hard and semi-soft cheese ■ dried, cured sausages	1 mg/dm <sup>2</sup> surface (not present at a depth of 5 mm)	
E 239	Hexamethylene tetramine	<i>Provolone</i> cheese	25 mg/kg residual amount, expressed as formaldehyde	
E 242	Dimethyl dicarbonate	Non-alcoholic flavoured drinks Alcohol-free wine Liquid tea concentrate	250 mg/l ingoing amount, residues not detectable	
E 284	Boric acid	Sturgeons' eggs (Caviar)	4 g/kg expressed as boric acid	
E 285	Sodium tetraborate (borax)			
<b>E No.</b>	<b>Name</b>	<b>Foodstuff</b>	<b>Indicative ingoing amount (mg/kg)</b>	<b>Residual amount (mg/kg)</b>
E 249	Potassium nitrite <sup>a</sup>	Non-heat-treated, cured, dried meat products	150 <sup>b</sup>	50 <sup>c</sup>
E 250	Sodium nitrite <sup>a</sup>	Other cured meat products Canned meat products <i>Foie gras, foie gras entier, blocs de foie gras</i> Cured bacon	150 <sup>b</sup>	100 <sup>c</sup> 175 <sup>c</sup>

E No.	Name	Foodstuff	Indicative ingoing amount (mg/kg)	Residual amount (mg/kg)
E 251	Sodium nitrate	Cured meat products	300	250 <sup>d</sup>
E 252	Potassium nitrate	Canned meat products		
		Hard, semi-hard and semi-soft cheese		50 <sup>d</sup>
		Dairy-based cheese analogue		
		Pickled herring and sprat		200 <sup>e</sup>

E No.	Name	Foodstuff	Maximum level
E 280	Propionic acid <sup>f</sup>	Pre-packed sliced bread and rye bread	3000 mg/kg
E 281	Sodium propionate <sup>f</sup>		expressed as propionic acid
E 282	Calcium propionate <sup>f</sup>		
E 283	Potassium propionate <sup>f</sup>		
		Energy reduced bread	
		Partially baked, pre-packed bread	2000 mg/kg
		Pre-packed fine bakery wares (including flourconfectionery) with a water activity of more than 0.65	expressed as propionic acid
		Pre-packed rolls, buns and <i>pitta</i>	
		<i>Christmas pudding</i>	1000 mg/kg
		Pre-packed bread	expressed as propionic acid
E1105	Lysozyme	Ripened cheese	<i>quantum satis</i>

<sup>d</sup> This substance may be present naturally in certain cheeses as a result of fermentation processes.

<sup>a</sup> When labelled 'for food use', nitrite may only be sold in a mixture with salt or a salt substitute.

<sup>b</sup> Expressed as NaNO<sub>2</sub>.

<sup>c</sup> Residual amount at point of sale to the final consumer, expressed as Na NO<sub>2</sub>.

<sup>d</sup> Expressed as NaNO<sub>3</sub>.

<sup>e</sup> Residual amount, nitrite fomed from nitrate included, expressed as NaNO<sub>2</sub>.

<sup>f</sup> Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

**PART D**  
**Other antioxidants**

*Note:*

The \* in the table refers to the proportionality rule: when combinations of gallates, BHA and BHT are used, the individual levels must be reduced proportionally.

<b>E No.</b>	<b>Name</b>	<b>Foodstuff</b>	<b>Maximum level (mg/kg)</b>
E 310	Propyl gallate	Fats and oils for the professional	200* (gallates and BHA,
E 311	Octyl gallate	manufacture of heat-treated foodstuffs	individually or in
E 312	Dodecyl gallate		combination) expressed
E 320	Butylated hydroxyanisole (BHA)	Frying oil and frying fat, excluding olive pomace oil	on fat
E 321	Butylated hydroxytoluene (BHT)	Lard; fish oil; beef, poultry and sheep fat	100* (BHT) expressed on fat
		Cake mixes	200 (gallates and BHA,
		Cereal-based snack foods	individually or in
		Milk powder for vending machines	combination), expressed on
		Dehydrated soups and broths	fat
		Sauces	
		Dehydrated meat	
		Processed nuts	
		Seasonings and condiments	
		Pre-cooked cereals	
		Dehydrated granulated potatoes	25 (gallates and BHA, individually or in combination)
		Chewing gum	400 (gallates, BHT and BHA, individually or in combination)
		Dietary supplements	
E 315	Erythorbic acid	Semi-preserved and preserved meat products	500 (expressed as erythorbic acid)
E 316	Sodium erythorbate	Preserved and semi-preserved fish products	1500 (expressed as erythorbic acid)
		Frozen and deep-frozen fish with red skin	

## FOURTH SCHEDULE

## Other Permitted Additives

The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

E.No.	Name	Foodstuff	Maximum level
E 297	Fumaric acid	Wine in accordance with Regulation (EEC) No. 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	<i>pro memoria</i>
		Fillings and toppings for fine bakery wares	2.5 g/kg
		Sugar confectionery	1 g/kg
		Gel-like desserts Fruit-flavoured desserts Dry powdered dessert mixes	4 g/kg
		Instant powders for fruit based drinks	1 g/l
		Instant tea powder	1 g/l
		Chewing gum	2 g/kg

In the following applications, the indicated maximum quantities of phosphoric acid and the phosphates E 338, E 339, E 340, E 341, E 450, E 451 and E 452 may be added individually or in combination (expressed as P<sub>2</sub>O<sub>5</sub>)

E.No.	Name	Foodstuff	Maximum level
E 338	Phosphoric acid	Non-alcoholic flavoured drinks	700 mg/l <sup>1</sup>
		Sterilised and UHT milk	1 g/l
E 339	Sodium phosphates	Partly dehydrated milk with less with 28% solids	1 g/kg
	(i) Monosodium phosphate	Partly dehydrated milk with more than 28% solids	1.5 g/kg
		Dried milk and dried skimmed milk	2.5 g/kg
	(ii) Disodium phosphate	Pasteurised, sterilised and UHT creams	5 g/kg
		Whipped cream and vegetable fat analogues	5 g/kg
	(iii) Trisodium phosphate	Unripened cheese (except <i>Mozzarella</i> )	2 g/kg
		Processed cheese and processed cheese analogues	20 g/kg
		Meat products	5 g/kg

<sup>1</sup> E 338 only.

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E.No.	Name	Foodstuff	Maximum level
E 340	Potassium phosphates	Sport drinks and prepared table waters	0.5 g/l
	(i) Monopotassium phosphate	Dietary supplements Salt and its substitutes	<i>quantum satis</i> 10 g/kg
	(ii) Dipotassium phosphate	Vegetable protein drinks Beverage whiteners	20 g/l 30 g/kg
	(iii) Tripotassium phosphate	Beverage whiteners for vending machines Edible ices Desserts	50 g/kg 1 g/kg 3 g/kg
E 341	Calcium phosphates	Dry powdered dessert mixes	7 g/kg
	(i) Monocalcium phosphate	Fine bakery wares Flour	20 g/kg 2.5 g/kg
	(ii) Dicalcium phosphate	Flour, self-raising	20 g/kg
	(iii) Tricalcium phosphate	<i>Soda bread</i> Liquid egg (white, yolk or whole egg) Sauces	20 g/kg 10 g/kg 5 g/kg
E 450	Diphosphates	Soups and broths	3 g/kg
	(i) Disodium diphosphate	Tea and herbal infusions Cider and perry	2 g/l 2 g/l
	(ii) Trisodium diphosphate	Chewing gum Dried powdered foodstuffs	<i>quantum satis</i> <sup>2</sup> 10 g/kg <sup>3</sup>
	(iii) Tetrasodium diphosphate	Chocolate and malt dairy-based drinks Alcoholic drinks (excluding wine and beer)	2 g/l 1 g/l
	(iv) Dipotassium diphosphate	Breakfast cereals Snacks	5 g/kg 5 g/kg
	(v) Tetrapotassium diphosphate	Surimi Fish and crustacean paste	1 g/kg 5 g/kg
	(vi) Dicalcium diphosphate	Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	3 g/kg
	(vii) Calcium dihydrogen diphosphate	Special formulae for particular nutritional uses Glazings for meat and vegetable products Sugar confectionery	5 g/kg 4 g/kg 5 g/kg
E 451	Triphosphates	Icing sugar	10 g/kg
	(i) Pentasodium triphosphate	Noodles Batters	2 g/kg 5 g/kg
	(ii) Pentapotassium triphosphate	Fillets of unprocessed fish, frozen and deep-frozen Frozen and deep-frozen crustacean products Processed potato products (including frozen, deep-frozen, chilled and dried processed products)	5 g/kg 5 g/kg 5 g/kg
E 452	Polyphosphates		
	(i) Sodium polyphosphate		
	(ii) Potassium polyphosphate		
	(iii) Sodium calcium polyphosphate		
	(iv) Calcium polyphosphates		

E.No	Name	Foodstuff	Maximum level
E 431	Polyoxyethylene (40) stearate	Wine in accordance with Regulation (EEC) No. 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	<i>pro memoria</i>
E 353	Metatartaric acid	Made wine  Wine in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations	100 mg/l
E 355	Adipic acid	Fillings and toppings for fine bakery wares	2 g/kg
E 356	Sodium adipate	Dry powdered dessert mixes	1 g/kg
E 357	Potassium adipate	Gel-like desserts Fruit-flavoured desserts Powders for home preparation of drinks	6 g/kg 1 g/kg 10 g/l (all above expressed as adipic acid)
E 363	Succinic acid	Desserts Soups and broths Powders for home preparation of drinks	6 g/kg 5 g/kg 3 g/l
E 385	Calcium disodium ethylene diamine tetraacetate (calcium disodium EDTA)	Emulsified sauces Canned and bottled pulses, legumes, mushrooms and artichokes Canned and bottled crustaceans and molluscs Canned and bottled fish Minarine Frozen and deep-frozen crustaceans	75 mg/kg 250 mg/kg 75 mg/kg 75 mg/kg 100 mg/kg 75 mg/kg
E 405	Propane-1,2-diol alginate	Fat emulsions Fine bakery wares Fillings, toppings and coatings for fine bakery wares and desserts Sugar confectionery Water-based edible ices Cereal- and potato-based snacks Sauces Beer Chewing gum	3 g/kg 2 g/kg 5 g/kg 1.5 g/kg 3 g/kg 3 g/kg 8 g/kg 100 mg/l 5 g/kg

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E.No	Name	Foodstuff	Maximum level
		Fruit and vegetable preparations	5 g/kg
		Non-alcoholic flavoured drinks	300 mg/l
		Emulsified liqueur	10 g/l
		Dietetic foods intended for special medical purposes - Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1.2 g/kg
		Dietary food supplements	1 g/kg
E 416	Karaya gum	Cereal- and potato-based snacks	5 g/kg
		Nut coatings	10 g/kg
		Fillings, toppings and coatings for fine bakery wares	5 g/kg
		Desserts	6 g/kg
		Emulsified sauces	10 g/kg
		Egg-based liqueurs	10 g/l
		Dietary food supplements	<i>quantum satis</i>
		Chewing gum	5 g/kg
E 420	Sorbitol	Foodstuffs in general (except drinks and those foodstuffs referred to in regulation 4.3)	<i>quantum satis</i>
	(i) Sorbitol		(for purposes other than sweetening)
	(ii) Sorbitol syrup	Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	
E 421	Mannitol		
E 953	Isomalt	Liqueurs	
E 965	Maltitol		
	(i) Maltitol		
	(ii) Maltitol syrup		
E 966	Lactitol		
E 967	Xylitol		
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	Fine bakery wares	3 g/kg
		Fat emulsions for baking purposes	10 g/kg
		Milk and cream analogues	5 g/kg
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)	Edible ices	1 g/kg
		Desserts	3 g/kg
		Sugar confectionery	1 g/kg
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	Emulsified sauces	5 g/kg
		Soups	1 g/kg
		Chewing gum	5 g/kg
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	Dietary food supplements	<i>quantum satis</i>
		Dietetic foods intended for special medical purposes - Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)		1 g/kg
			Individually or in combination



E.No	Name	Foodstuff	Maximum level
E 442	Ammonium phosphatides	Cocoa and chocolate products	10 g/kg
		Cocoa-based confectionery	10 g/kg
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l
E 473	Sucrose esters of fatty acids	Canned liquid coffee	1 g/l
		Heat treated meat products	5 g/kg (on fat)
E 474	Sucroglycerides	Fat emulsions for baking purposes	10 g/kg
		Fine bakery wares	10 g/kg
		Beverage whiteners	20 g/kg
		Edible ices	5 g/kg
		Sugar confectionery	5 g/kg
		Desserts	5 g/kg
		Sauces	10 g/kg
		Soups and broths	2 g/kg
		Fresh fruits, surface treatment	<i>quantum satis</i>
		Non-alcoholic aniseed-based drinks	5 g/l
		Non-alcoholic coconut and almond drinks	5 g/l
		Spirituos beverages (excluding wine and beer)	5 g/l
		Powders for the preparation of hot beverages	10 g/l
		Dairy-based drinks	5 g/l
Dietary food supplements	<i>quantum satis</i>		
E 475	Polyglycerol esters of fatty acids	Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		Chewing gum	10 g/kg
E 475	Polyglycerol esters of fatty acids	Fine bakery wares	10 g/kg
		Emulsified liqueurs	5 g/l
		Egg products	1 g/kg
		Beverage whiteners	0.5 g/kg
		Chewing gum	5 g/kg
		Fat emulsions	5 g/kg
		Milk and cream analogues	5 g/kg
		Sugar confectionery	2 g/kg
		Desserts	2 g/kg

Individually or in  
combination

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E.No	Name	Foodstuff	Maximum level
		Dietary food supplements	<i>quantum satis</i>
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		Granola-type breakfast cereals	10 g/kg
E 476	Polyglycerol polyricinoleate	Low and very low fat spreads and dressings	4 g/kg
		Cocoa-based confectionery, including chocolate	5 g/kg
E 477	Propane-1,2-diol esters of fatty acids	Fine bakery wares	5 g/kg
		Fat emulsions for baking purposes	10 g/kg
		Milk and cream analogues	5 g/kg
		Beverage whiteners	1 g/kg
		Edible ices	3 g/kg
		Sugar confectionery	5 g/kg
		Desserts	5 g/kg
		Whipped dessert toppings other than cream	30 g/kg
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1 g/kg
E 479b	Thermally oxidised soya bean oil interacted with mono-and diglycerides of fatty acids	Fat emulsions for frying purposes	5 g/kg
E 481	Sodium stearoyl-2-lactylate	Fine bakery wares	5 g/kg
		Quick-cook rice	4 g/kg
		Breakfast cereals	5 g/kg
E 482	Calcium stearoyl-2-lactylate	Emulsified liqueur	8 g/l
		Spirits with less than 15% alcohol by volume	8 g/l
		Cereal-based snacks	2 g/kg
		Chewing gum	2 g/kg
		Fat emulsions	10 g/kg
		Desserts	5 g/kg
		Sugar confectionery	5 g/kg
		Beverage whiteners	3 g/kg
		Cereal- and potato-based snacks	5 g/kg
		Minced and diced canned meat products	4 g/kg
		Powders for the preparation of hot beverages	2 g/l
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an	

E.No	Name	Foodstuff	Maximum level
		individual meal	2 g/kg
		Bread (except that referred to in the Second Schedule)	3 g/kg
		<i>Mostarda di frutta</i>	2 g/kg
			Individually or in combination
E 483	Stearyl tartrate	Bakery wares (except breads referred to in the Second Schedule)	4 g/kg
		Desserts	5 g/kg
E 491	Sorbitan monostearate	Fine bakery wares	10 g/kg
E 492	Sorbitan tristearate	Toppings and coatings for fine bakery wares	5 g/kg
E 493	Sorbitan monolaurate	Jelly marmalade	25 mg/kg <sup>4</sup>
E 494	Sorbitan monooleate	Fat emulsions	10 g/kg
E 495	Sorbitan monopalmitate	Milk and cream analogues	5 g/kg
		Beverage whiteners	5 g/kg
		Liquid tea concentrates and liquid fruit and herbal infusions concentrates	0.5 g/l
		Edible ices	0.5 g/kg
		Desserts	5 g/kg
		Sugar confectionery	5 g/kg
		Cocoa-based confectionery, including chocolate	10 g/kg <sup>5</sup>
		Emulsified sauces	5 g/kg
		Dietary food supplements	<i>quantum satis</i>
		Yeast for baking	<i>quantum satis</i>
		Chewing gum	5 g/kg
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg Individually or in combination
E 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg as Sn
E 520	Aluminium sulphate	Egg white	30 mg/kg
E 521	Aluminium sodium sulphate	Candied, crystallized and glacé fruit and vegetables	200 mg/kg
E 522	Aluminium potassium sulphate		Individually or in combination, expressed as Al
E 523	Aluminium ammonium sulphate		
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (scones and sponge wares only)	1 g/kg expressed as Al

<sup>4</sup> E 493 only.<sup>5</sup> E 492 only.

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E.No	Name	Foodstuff	Maximum level
E 535	Sodium ferrocyanide	Salt and its substitutes	Individually or in combination, 20 mg/kg as anhydrous potassium ferrocyanide
E 536	Potassium ferrocyanide		
E 538	Calcium ferrocyanide		
E 551	Silicon dioxide	Dried powdered foodstuffs (including sugars)	10 g/kg
E 552	Calcium silicate	Salt and its substitutes	10 g/kg
E 553a	(i) Magnesium silicate	Dietary food supplements	<i>quantum satis</i>
	(ii) Magnesium trisilicate <sup>6</sup>	Foodstuffs in tablet and coated tablet form	<i>quantum satis</i>
E 553b	Talc <sup>6</sup>	Sliced hard cheese and sliced processed cheese	10 g/kg
E 554	Sodium aluminium silicate		Individually or in combination
E 555	Potassium aluminium silicate		
E 556	Calcium aluminium silicate	Chewing gum	<i>quantum satis</i> <sup>7</sup>
		Rice	<i>quantum satis</i> <sup>7</sup>
E 559	Aluminium silicate (Kaolin)	Sausages (surface treatment only)	<i>quantum satis</i> <sup>7</sup>
		Moulded jelly sweets (surface treatment only)	<i>quantum satis</i> <sup>7</sup>
E 579	Ferrous gluconate	Olives darkened by oxidation	150 mg/kg as Fe
E 585	Ferrous lactate		
E 620	Glutamic acid	Foodstuffs in general (except those referred to in Regulation 4 (3))	10 g/kg
E 621	Monosodium glutamate		Individually or in combination
E 622	Monopotassium glutamate		
E 623	Calcium diglutamate	Condiments and seasonings	<i>quantum satis</i>
E 624	Monoammonium glutamate		
E 625	Magnesium diglutamate		
E 626	Guanylic acid	Foodstuffs in general (except those referred to in Regulation 4 (3))	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	Seasonings and condiments	<i>quantum satis</i>
E 631	Disodium inosinate		
E 632	Dipotassium inosinate		
E 633	Calcium inosinate		
E 634	Calcium 5'-ribonucleotides		

<sup>6</sup> Asbestos free.

<sup>7</sup> E 553B only.

E.No	Name	Foodstuff	Maximum level
E 635	Disodium 5'-ribonucleotides		
E 900	Dimethylpolysiloxane	Jam, jellies and marmalades and similar fruit spreads, including low calorie products Soups and broths Oils and fats for frying Confectionery (excluding chocolate) Non-alcoholic flavoured drinks Pineapple juice Canned and bottled fruit and vegetables Chewing gum <i>Sød ..... saft</i> Batters	10 mg/kg 10 mg/kg 10 mg/kg 10 mg/kg 10 mg/l 10 mg/l 10 mg/kg 100 mg/kg 10 mg/l 10 mg/kg
E 901	Beeswax, white and yellow	As glazing agents only for:	<i>quantum satis</i>
E 902	Candelilla wax	■ Confectionery (including chocolate)	
E 903	Carnauba wax	■ Small products of fine bakery wares coated with chocolate	
E 904	Shellac	■ Snacks ■ Nuts ■ Coffee beans	
		Dietary food supplements	<i>quantum satis</i>
		Fresh citrus fruits, melons, apples and pears (surface treatment only)	<i>quantum satis</i>
E 912	Montan acid esters	Fresh citrus fruits (surface treatment only)	<i>quantum satis</i>
E 914	Oxidised polyethylene wax		
E 927b	Carbamide	Chewing gum without added sugars	30 g/kg
E 950	Acesulfame-K	Chewing gum with added sugars	800 mg/kg
E 951	Aspartame		2500 mg/kg
E 957	Thaumatococcus		10 mg/kg (as flavour enhancer only) <sup>8</sup>
E 959	Neohesperidine DC	Chewing gum with added sugars	150 mg/kg <sup>8</sup>
		Margarine	5 mg/kg

<sup>8</sup> If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

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<b>E.No</b>	<b>Name</b>	<b>Foodstuff</b>	<b>Maximum level</b>
		Minarine Meat products Fruit jellies Vegetable proteins	(as flavour enhancer only)
E 999	Quillaia extract	Water-based flavoured non-alcoholic drinks	200 mg/l (calculated as anhydrous extract)
E 1201	Polyvinylpyrrolidone	Dietary food supplements in tablet and coated	<i>quantum satis</i>
E 1202	Polyvinylpolypyrrolidone	tablet form	
E 1505	Triethyl citrate	Dried egg white	<i>quantum satis</i>

**FIFTH SCHEDULE**  
**Permitted Carriers and Carrier Solvents**

**Note:**

Not included in this list are:

1. Substances generally considered as foodstuffs;
2. Substances referred to in Regulation 3(2);
3. Substances having primarily an acid or acidity regulator function, such as citric acid and ammonium hydroxide.

E No.	Name	Restricted use
	Propan-1,2-diol (propylene glycol)	Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in the foodstuff)
E 422	Glycerol	
E 420	Sorbitol	
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitol	
E 966	Lactitol	
E 967	Xylitol	
E 400 - E 404	Alginic acid and its sodium, potassium, calcium and ammonium salts	
E 405	Propan-1,2-diol alginate	
E 406	Agar	
E 407	Carrageenan	
E 410	Locust bean gum	
E 412	Guar gum	
E 413	Tragacanth	
E 414	Acacia gum (gum arabic)	
E 415	Xanthan gum	
E 440	Pectins	
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)	
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	Antifoaming agents
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)	
E 442	Ammonium phosphatides	Antioxidants
E 460	Cellulose (microcrystalline or powdered)	
E 461	Methyl cellulose	
E 463	Hydroxypropyl cellulose	

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<b>E No.</b>	<b>Name</b>	<b>Restricted use</b>
E 464	Hydroxypropyl methyl cellulose	
E 465	Ethyl methyl cellulose	
E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose	
E 322	Lecithins	
E 432 -	Polysorbates 20, 40, 60, 65 and 80	
E 436		
E 470b	Magnesium salts of fatty acids	
E 471	Mono- and diglycerides of fatty acids	Colours and fat-soluble antioxidants
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	Sorbitan monostearate	
E 492	Sorbitan tristearate	
E 493	Sorbitan monolaurate	Colours and antifoaming agents
E 494	Sorbitan monooleate	
E 495	Sorbitan monopalmitate	
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	Hydroxypropyl starch	
E 1442	Hydroxypropyl distarch phosphate	
E 1450	Starch sodium octenyl succinate	
E 170	Calcium carbonates	
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 sulphate	



<b>E No.</b>	<b>Name</b>	<b>Restricted use</b>
E 515	Potassium sulphate	
E 516	Calcium sulphate	
E 517	Ammonium sulphate	
E 577	Potassium gluconate	
E 640	Glycine and its sodium salt	
E 1505	Triethyl citrate	
E 1518	Glyceryl triacetate (triacetin)	
E 551	Silicon dioxide	Emulsifiers and colours, max. 5%
E 552	Calcium silicate	
E 553b	Talc	Colours, max. 5%
E 558	Bentonite	
E 559	Aluminium silicate (Kaolin)	
E 901	Beeswax	Colours
E 1200	Polydextrose	
E 1201	Polyvinylpyrrolidone	
E 1202	Polyvinylpolypyrrolidone	Sweeteners

**SIXTH SCHEDULE****Food Additives permitted in Foods for Infants and Young Children***Note:*

Formulae and weaning foods for infants and young children may contain E 414 acacia gum (gum arabic) and E 551 silicon dioxide resulting from the addition of nutrient preparations containing not more than 10 g/kg of each of these substances, as well as E 421 mannitol when used as a carrier for vitamin B12 (not less than 1 part vitamin B12 to 1000 parts mannitol).

The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

**PART 1****Food Additives permitted in Infant Formulae for Infants in Good Health***Notes:*

1. For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.
2. If more than one of the substances E 322 and E 471 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.

<b>E No.</b>	<b>Name</b>	<b>Maximum level</b>
E 270	Lactic acid (L(+)-form only)	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 338	Phosphoric acid	In conformity with the limits set in the First Schedule to the Infant Formulae and Follow-On Formulae Regulations, 1998.
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	
E 308	Gamma-tocopherol	
E 309	Delta-tocopherol	
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides	4 g/l

## PART 2

## Food Additives permitted in Follow-On Formulae for Infants in Good Health

*Note:*

1. For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.
2. If more than one of the substances E 322 and E 471 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 substance in that foodstuff.
3. 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 substance in that foodstuff.

E No.	Name	Maximum level
E 270	Lactic acid (L(+)-form only)	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 306	Tocopherol-rich extract	10 mg/l
E 307	Alpha-tocopherol	Individually or in combination
E 308	Gamma-tocopherol	
E 309	Delta-tocopherol	
E 338	Phosphoric acid	In conformity with the limits set in the First Schedule to the Infant Formulae and Follow-On Formulae Regulations, 1998.
E 440	Pectins	5 g/l in acidified follow-on formulae only
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides	4 g/l
E 407	Carrageenan	0.3g/l
E 410	Locust bean gum	1 g/l
E 412	Guar gum	1 g/l

## PART 3

## Food Additives permitted in Weaning Foods for Infants and Young Children in Good Health

E No.	Name	Foodstuff	Maximum level
E 170	Calcium carbonates		
E 260	Acetic acid		
E 261	Potassium acetate		
E 262	Sodium acetates		
E 263	Calcium acetate		
E 270	Lactic acid *		
E 296	Malic acid *		<i>quantum satis</i>
E 325	Sodium lactate *	Weaning foods	(only for pH adjustment)
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 507	Hydrochloric acid		
E 524	Sodium hydroxide		
E 525	Potassium hydroxide		
E 526	Calcium hydroxide		
E 500	Sodium carbonates	Weaning foods	<i>quantum satis</i>
E 501	Potassium carbonates		(only as raising agents)
E 503	Ammonium carbonates		Individually or in combination, expressed as ascorbic acid
E 300	L-ascorbic acid	Fruit- and vegetable-based drinks, juices and baby foods	0.3 g/kg
E 301	Sodium L-ascorbate		
E 302	Calcium L-ascorbate	Fat-containing cereal-based foods including rusks and biscuits	0.2 g/kg
E 304	L-ascorbyl palmitate		
E 306	Tocopherol-rich extract	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/kg
E 307	Alpha-tocopherol		Individually or in combination
E 308	Gamma-tocopherol		
E 309	Delta-tocopherol		
E 338	Phosphoric acid	Weaning foods	1 g/kg as P <sub>2</sub> O <sub>5</sub> (only for pH adjustment)

\* L(+)-form only.

E No.	Name	Foodstuff	Maximum level
E 339	Sodium phosphates	Cereals	1 g/kg
E 340	Potassium phosphates		Individually or in combination,
E 341	Calcium phosphates		expressed as P <sub>2</sub> O <sub>5</sub>
E 322	Lecithins	Biscuits and rusks Cereal-based foods Baby foods	10 g/kg
E 471	Mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg Individually or in combination
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 400	Alginic acid	Desserts Puddings	0.5 g/kg Individually or in combination
E 401	Sodium alginate		
E 402	Potassium alginate		
E 404	Calcium alginate		
E 410	Locust bean gum	Weaning foods	10 g/kg
E 412	Guar gum	Gluten-free cereal-based foods	Individually or in combination 20 g/kg Individually or in combination
E 414	Acacia gum (gum arabic)		
E 415	Xanthan gum		
E 440	Pectins		
E 551	Silicon dioxide	Dry cereals	2 g/kg
E 334	Tartaric acid *	Biscuits and rusks	5 g/kg as a residue
E 335	Sodium tartrate *		
E 336	Potassium tartrate *		
E 354	Calcium tartrate *		
E 450a	Disodium diphosphate		
E 575	Glucono-delta-lactone		
E 1404	Oxidised starch	Weaning foods	50 g/kg
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 1450	Starch sodium octenyl succinate		

## PART 4

## Food Additives permitted in Foods for Infants and Young Children for Special Medical Purposes

The tables in Parts 1 to 3 of the Sixth Schedule are applicable.

\* L(+)-form only.

