L.N. 54 of 2005

FOOD SAFETY ACT
(CAP. 448)

Permitted Food Additives Regulations, 2005

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister of Health, the Elderly and Community Care has made the following regulations:

Citation and commencement

1.1 The title of these regulations is the Permitted Food Additives Regulations, 2005.

1.2 These regulations shall come into force on the 27th July, 2005, provided that products not conforming with these regulations but which conform with the provisions of the Permitted Food Additives Regulations, 2003, L.N. 347 of 2003 and which have been placed on the market by the 27th January, 2006 at the latest, may be marketed until stocks are exhausted.

1.3 These regulations shall complement the Additives in Food Regulations, 1994. L.N. 89 of 1994

1.4 These regulations implement the provisions of Directive 95 /2 /EC of the European Parliament and of the Council of the 20th February, 1995 on food additives other than colours and sweeteners, as amended by the following Directives:

- Directive 96 /85 /EC of the European Parliament and of the Council of the 19th December 1996

- Directive 98 /72 /EC of the European Parliament and of the Council of the 15th October 1998

- Directive 2001 /5 /EC of the European Parliament and of the Council of the 12th February 2001

- Directive 2003 /52 /EC of the European Parliament and of the Council of the 18th June 2003

- Directive 2003 /114 /EC of the European Parliament and of the Council of the 22nd December 2003.

Applicability of these regulations

2.1 These regulations shall apply to all food additives other than colours, sweeteners, and flavourings.

2.2 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.

2.3 These regulations shall not apply to enzymes other than those mentioned in the Schedules.

Interpretation

3.1 In these regulations, unless the context otherwise requires:

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

3.1.2 *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;

3.1.3 *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;

3.1.4 *acids* are substances which increase the acidity of a foodstuff and,or impart a sour taste to it;

3.1.5 *acidity regulators* are substances which alter or control the acidity or alkalinity of a foodstuff;

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

3.1.7 *anti-foaming agents* are substances which prevent or reduce foaming;

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

3.1.9 *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;

3.1.10 *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;

3.1.11 *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;

3.1.12 *flavour enhancers* are substances which enhance the existing taste and,or odour of a foodstuff;

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

3.1.14 *gelling agents* are substances which give a foodstuff texture through formation of a gel;

3.1.15 *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;

3.1.16 *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;

3.1.17 *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;

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

3.1.19 *propellants* are gases other than air which expel a foodstuff from a container;

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

3.1.21 *sequestrants* are substances which form chemical complexes with metallic ions;

3.1.22 *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 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 reconstituted food;

3.1.23 *thickeners* are substances which increase the viscosity of a foodstuff;

3.1.24 *flour treatment agents* other than emulsifiers are substances which are added to flour or dough to improve its baking quality.

3.2 For the purposes of these regulations, the following are not considered as food additives:

3.2.1 substances used for the treatment of drinking water as provided for in Directive 80 /778 /EEC ([1]);

3.2.2 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');

3.2.3 chewing gum bases;

3.2.4 white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolitic enzymes;

3.2.5 ammonium chloride;

3.2.6 blood plasma, edible gelatine, protein hydrolysates and their salts, milk protein and gluten;

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

3.2.8 caseinates and casein;

3.2.9 inulin.

3.3 Within 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.

3.4 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.

Use of additives

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 regulation 3.1.

4.2 Food additives listed in the First Schedule are permitted in foodstuffs, for the purposes mentioned in regulation 3.1, with the exception of those foodstuffs listed in the Second Schedule, following the *quantum satis* principle.

4.3 Except where specifically provided for, regulation 4.2 does not apply to:

4.3.1 the following:

- unprocessed foodstuffs,

- honey as defined in L.N. 78 /1999,

- non-emulsified oils and fats of animal or vegetable origin,

- butter,

- pasteurised and sterilised (including UHT sterilisation) milk (including skimmed, plain and semi-skimmed) and plain pasteurised cream,

- unflavoured, live fermented milk products,

- natural mineral water as defined in L.N. 311 /2001 and spring water,

- coffee (excluding flavoured instant coffee) and coffee extracts,

- unflavoured leaf tea,

- sugars as defined in L.N. 77 /1999,

- dry pasta, excluding gluten-free and /or pasta intended for hypoproteic diets in accordance with L.N. 5 /2002,

- natural unflavoured buttermilk (excluding sterilised buttermilk);

4.3.2 foods for infants and young children as referred to in L.N. 5 /2002, including foods for infants and young children not in good health; these foodstuffs are subject to the provisions of the Sixth Schedule;

4.3.3 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.

4.4 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.

4.5 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.

4.6 The provisions of these regulations shall also apply to the corresponding foodstuffs intended for particular nutritional uses in accordance with L.N. 5 /2002.

4.7 Maximum levels indicated in the Schedules refer to the foodstuffs as marketed, unless otherwise stated.

4.8 The presence of a food additive in a foodstuff is permissible:

4.8.1 in a compound foodstuff other than one mentioned in regulation 4.3 to the extent to which the food additive is permitted in one of the ingredients of the compound foodstuff, or

4.8.2 in foodstuff where a flavouring has been added, to the extent to which the food additive is permitted in the flavouring

in compliance with these regulations and this has been carried over to the foodstuff via the flavouring, provided the food additive has no technological function in the final foodstuff;

4.8.3 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.

4.9 Regulation 4.8 does not apply to infant formulae, follow-on formulae and weaning foods, as referred to in L.N. 5 /2002, except where specifically provided for by these or other Regulations concerning these foods.

4.10 The level of additives in flavourings shall be limited to the minimum necessary to guarantee the safety and quality of flavourings and to facilitate their storage. Furthermore, the presence of additives in flavourings must not mislead consumers or present a hazard to their health. If the presence of an additive in a foodstuff, as a consequence of adding flavourings, has a technological function in the foodstuff, it shall be considered as an additive of the foodstuff and not as an additive of the flavouring.

4.11 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.

Repeal of L.N. 347 of 2003.

5.1 The Permitted Food Additives Regulations, 2003 are hereby repealed.

5.2 References in other regulations to the Permitted Food Additives Regulations, 2003 shall henceforth be construed as references to these regulations.

Purity criteria and methods of analysis

6.1 The additives permitted for use by these regulations must satisfy the purity criteria laid down by Commission Directive 96 /77 /EC as amended by Directives 98 /86 /EC, 2000 /63 /EC, 2001 /30 /EC, 2002 /82 /EC, 2003 /95 /EC and 2004 /45 /EC. A list of the food additives for which purity criteria have been established is given in the Seventh Schedule

6.2 The methods of analysis described in Commission Directive 81 /712 /EEC shall be used in order to ascertain for purposes of official

control whether certain additives permitted for use by these regulations satisfy the prescribed purity criteria.

6.3 The taking of samples and the qualitative and quantitative analysis of biphenyl, orthophenyl phenol and sodium orthophenylphenol in and on citrus fruit shall be carried out in accordance with the provisions of Annexes I, II, III and IV to Council Directive 67 /427 /EEC.

FIRST SCHEDULE

Food Additives generally permitted for use in Foodstuffs not referred to in regulation 4.3.1

Note:

1. Substances on this list may be added to all foodstuffs with the exception of those referred to in regulation 4.3.1 following the quantum satis principle.

2. The substances listed under numbers E 407, E 407a and E 440 may be standardized with sugars, on condition that this is 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, E 948 and E 949 may also be used in the foodstuffs referred to in regulation 4.3.1.
   # The substances E 410, E 412, E 415 and E 417 may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

E No	Name

E No	Name
	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
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins i) Pectin

E No	Name
	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 Cellulose gum
E 469	Enzymatically hydrolysed carboxy methyl cellulose Enzymatically hydroloysed 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 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 hydrogen carbonate
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sodium sulphates i) Sodium sulphate

E No	Name
	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 920 ([2])	L-Cysteine
E 938	Argon *
E 939	Helium *
E 941	Nitrogen *
E 942	Nitrous oxide *
E 948	Oxygen *
E 949	Hydrogen *
E 1103	Invertase
E 1200	Polydextrose
E 1404	Oxidized 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

[2] May be used only as a flour treatment agent.

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 as defined in L.N. 317/2001	E 330 Citric acid	0.5 %
	E 322 Lecithins	*Quantum satis*
	E 334 Tartaric acid	0.5 %
	E 422 Glycerol	*Quantum satis*
	E 471 Mono- and diglycerides of fatty acids	*Quantum satis*
	E 472c Citric acid esters of mono- and diglycerides of fatty acids	*Quantum satis*
	E 170 Calcium carbonate	7 % on dry matter without fat expressed as potassium carbonates
	E 500 Sodium carbonates	
	E 501 Potassium carbonates	
	E 503 Ammonium carbonates	
	E 504 Magnesium carbonates	
	E 524 Sodium hydroxide	
	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 *quantum satis*
	E 440 Pectins	
Fruit juices and nectars as defined in L.N. 242/1998	E 300 Ascorbic acid	*Quantum satis*
Pineapple juice as defined in L.N. 242/1998	E 296 Malic acid	3 g/l
Nectars as defined in L.N. 242/1998	E 330 Citric acid	5 g/l
	E 270 Lactic acid	5 g/l
Grape juice as defined in L.N. 242/1998	E 170 Calcium carbonate	*Quantum satis*
	E 336 Potassium tartrates	*Quantum satis*
Fruit juices as defined in L.N. 242/1998	E 330 Citric acid	3 g/l
Extra jam and extra jelly, as defined in L.N. 79/1999	E 440 Pectins	
	E 296 Malic acid	
	E 300 Ascorbic acid	

Foodstuff	Additive	Maximum level
	E 327 Calcium lactate	*Quantum satis*
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 350 Sodium malates	
	E 471 Mono- and diglycerides of fatty acids	
Jams, jellies and marmalades as defined in L.N. 79/1999 and other similar fruit spreads including low-calorie products	E 440 Pectins	*Quantum satis*
	E 270 Lactic acid	*Quantum satis*
	E 296 Malic acid	
	E 300 Ascorbic acid	
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 350 Sodium malates	
	E 400 Alginic acid	10 g/kg (individually or in combination)
	E 401 Sodium alginate	
	E 402 Potassium alginate	
	E 403 Ammonium alginate	
	E 404 Calcium alginate	
	E 406 Agar	
	E 407 Carrageenan	
	E 410 Locust bean gum	
	E 412 Guar gum	
	E 415 Xanthan gum	
	E 418 Gellan gum	
	E 471 Mono and diglycerides of fatty acids	*Quantum satis*
	E 509 Calcium chloride	*Quantum satis*
	E 524 Sodium hydroxide	
Partially dehydrated and dehydrated milk as defined in L.N. 15/2002	E 300 Ascorbic acid	*Quantum satis*
	E 301 Sodium ascorbate	
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 407 Carrageenan	

Foodstuff	Additive	Maximum level
	E 500 ii) Sodium bicarbonate	
	E 501 ii) Potassium bicarbonate	
	E 509 Calcium chloride	
Plain pasteurised cream	E 401 Sodium alginate	*Quantum satis*
	E 402 Potassium alginate	
	E 407 Carrageenan	
	E 466 Sodium carboxy methyl cellulose	
	E 471 Mono and diglycerides	
Frozen and deep-frozen unprocessed fruit and vegetables; pre-packed, refrigerated unprocessed fruit and vegetables ready for consumption and pre-packed unprocessed and peeled potatoes	E 296 Malic acid (only for peeled potatoes) E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	*Quantum satis*
Fruit compote	E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates E 440 Pectin (only for fruit compote other than apple) E 509 Calcium chloride (only for fruit compote other than apple)	*Quantum satis*
Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen	E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	*Quantum satis*
Quick cook rice	E 471 Mono- and diglycerides of fatty acids	*Quantum satis*
	E 472a Acetic acid esters of mono- and diglycerides of fatty acids	

Foodstuff	Additive	Maximum level
Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	E 304 Fatty acid esters of ascorbic acid	*Quantum satis*
	E 306 Tocopherol-rich extract	
	E 307 Alpha-tocopherol	
	E 308 Gamma-tocopherol	
	E 309 Delta-tocopherol	
	E 322 Lecithins	30 g/l
	E 471 Mono- and diglycerides of fatty acids	10 g/l
	E 330 Citric acid	*Quantum satis*
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils) specifically intended for cooking and/or frying purposes or for the preparation of gravy	E 270 Lactic acid	*Quantum satis*
	E 300 Ascorbic acid	
	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	30 g/l
	E 471 Mono- and diglycerides of fatty acids	10 g/l
	E 472c Citric acid esters of mono- and diglycerides of fatty acids	*Quantum satis*
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Refined olive oil, including olive pomace oil	E 307 Alpha-tocopherol	200 mg/l
Ripened cheese	E 170 Calcium carbonate	*Quantum satis*
	E 504 Magnesium carbonates	
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	
Mozzarella and whey cheese	E 260 Acetic acid	*Quantum satis*
	E 270 Lactic acid	
	E 330 Citric acid	

Foodstuff	Additive	Maximum level
	E 460ii Powdered cellulose (only for grated and sliced cheese)	
	E 575 Glucono-delta-lactone	
Canned and bottled fruit and vegetables	E 260 Acetic acid	*Quantum satis*
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 296 Malic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	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	
	E 335 Sodium tartrates	
	E 336 Potassium tartrates	
	E 337 Sodium potassium tartrate	
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	

Foodstuff	Additive	Maximum level
Gehakt	E 300 Ascorbic acid	*Quantum satis*
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Pre-packed preparations of fresh minced meat	E 300 Ascorbic acid	*Quantum satis*
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt	E 260 Acetic acid	*Quantum satis*
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 471 Mono- and diglycerides of fatty acids	
	E 472a Acetic 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	

Foodstuff	Additive	Maximum level
Pain courant français	E 260 Acetic acid	*Quantum satis*
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 471 Mono- and diglycerides of fatty acids	
Fresh pasta	E 270 Lactic acid	*Quantum satis*
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 322 Lecithins	
	E 330 Citric acid	
	E 334 Tartaric acid	
	E 471 Mono- and diglycerides of fatty acids	
	E 575 Glucono-delta-lactone	
Wines and sparkling wines and partially fermented grape must	Additives authorised: In accordance with Regulations (EEC) No 822/87 ([3]), (EEC) No 4252/88 ([4]), (EEC) No 2332/92 ([5]) and (EEC) No 1873/84 ([6]) and their implementing regulations, In accordance with Regulation (EEC) No 1873/84 authorizing the offer or disposal for direct	*pro memoria*

[3] OJ No L 84, 27.3.1987,p.1
[4] OJ No L 373, 31.12.1988, p.59
[5] OJ No L 231, 13.8.1992, p.1
[6] OJ No L 176, 3.7.1984, p.6

Foodstuff	Additive	Maximum level
	human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79	
Beer	E 270 Lactic acid	*Quantum satis*
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 330 Citric acid	
	E 414 Acacia gum	
Foie gras, foie gras entier, blocs de foie gras	E 300 Ascorbic acid	*Quantum satis*
	E 301 Sodium ascorbate	
Pineapple and passion fruit juices and nectars	E 440 Pectins	3 g/l
Sliced and grated ripened cheese	E 170 Calcium carbonate	*Quantum satis*
	E 504 Magnesium carbonates	
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	
	E 460 Celluloses	
Soured-cream butter	E 500 Sodium carbonates	*Quantum satis*
UHT goat milk	E 331 Sodium citrates	4 g/l
Chestnuts in liquid	E 410 Locust bean gum E 412 Guar gum E 415 Xanthan gum	*Quantum satis*

THIRD SCHEDULE

Conditionally Permitted Preservatives and Antioxidants

PART A

Sorbates, benzoates and p-hydroxybenzoates

E No	Name	Abbreviation
E 200	Sorbic acid	Sa
E 202	Potassium sorbate	
E 203	Calcium sorbate	
E 210	Benzoic acid	Ba ([7])
E 211	Sodium benzoate	
E 212	Potassium benzoate	
E 213	Calcium benzoate	
E 214	Ethyl p-hydroxybenzoate	PHB
E 215	Sodium ethyl p-hydroxybenzoate	
E 216	Propyl p-hydroxybenzoate	
E 217	Sodium propyl p-hydroxybenzoate	
E 218	Methyl p-hydroxybenzoate	
E 219	Sodium methyl p-hydroxybenzoate	

Note:

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

[7] Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa+PHB	Sa+Ba+PHB
Wine-based flavoured drinks including products covered by Regulation (EEC) No 1601/91	200					
Non-alcoholic flavoured drinks ([8])	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); *Made wine*; cider and perry (including alcohol-free)	200					
Sød…Saft or *sødet…Saft*	500	200				
Alcohol-free beer in keg		200				
Mead	200					
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 *Mermeladas*		500		1000		
Candied, crystallized and glace fruit and vegetables				1000		
Dried fruit	1000					
Frugtgrød and *Rote*	1000	500				

[8] This entry does not include dairy-based drinks

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa+PHB	Sa+Ba+PHB
Grütze						
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					
Gnocchi	1000					
Polenta	200					
Olives and olive-based preparations	1000	500		1000		
Jelly coatings of meat products (cooked, cured or dried); Pâté					1000	
Surface treatment of dried meat products						*quantum satis*
Semi-preserved fish products including fish roe products				2000		
Salted, dried fish				200		
Shrimps, cooked				2000		
Crangon crangon and *Crangon vulgaris*, 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,	1000					

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa+PHB	Sa+Ba+PHB
concentrated, frozen and deep-frozen egg products						
Pre-packed sliced bread and rye bread	2000					
Partially baked, pre-packed bakery wares intended for retail sale and energy reduced bread intended for retail sale	2000					
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	500		1000		
Emulsified sauces with a fat content less than 60 %	2000	1000		2000		
Non-emulsified sauces				1000		
Prepared salads				1500		
Mustard				1000		
Seasonings and condiments				1000		

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa+PHB	Sa+Ba+PHB
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 as referred to in Directive 89/398/EEC ([9]) – dietetic formulae for weight control intended to replace total daily food intake or an individual meal				1500		
..*Mehu* and *Makeutettu…Mehu*	500	200				
Analogues of meat, fish, crustaceans and cephalopods and cheese based on protein	2000					
Dulce de membrillo		1000				
Marmelada				1500		
Ostkaka	2000					
Pasha	1000					
Semmelknödelteig	2000					
Cheese and cheese analogues (surface treatment only)	*quantum satis*					
Cooked red beet	2000					
Collagen-based casings with a water activity greater than 0.6	*quantum satis*					
Crayfish tails, cooked, and prepacked marinated cooked molluscs	2000					
Flavourings				1500		

[9] OJ No L 186, 30.6.1989, p.27

PART B

Sulphur dioxide and sulphites

E No	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

Note:

1. Maximum levels are expressed as SO_2 in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.
2. An SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate). Expressed as SO_2
Burger meat with a minimum vegetable and/or cereal content of 4 %	450

Foodstuff	Maximum level (mg/kg or mg/l as appropriate). Expressed as SO_2
Breakfast sausages	450
Longaniza fresca and *butifarra fresca*	450
Dried salted fish of the 'Gadidae' species	200
Crustaceans and cephalopods: - fresh, frozen and deep-frozen - crustaceans, *panaeidae solenceridae, aristeidae* family: up to 80 units between 80 and 120 units over 120 units - cooked	150 ([10]) 150 (10) 200 (10) 300 (10) 50 (10)
Dry biscuit	50
Starches (excluding starches for weaning foods, follow-on formulae and infant formulae)	50
Sago	30
Pearl barley	30
Dehydrated 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	

[10] In edible parts.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate). Expressed as SO_2
- apricots, peaches, grapes, prunes and figs	2000
- bananas	1000
- apples and pears	600
- other (including nuts in shell)	500

Foodstuff	Maximum level (mg/kg or mg/l as appropriate). Expressed as SO_2
Dried coconut	50
Candied, crystallized or glace fruit, vegetables, angelica and citrus peel	100
Jam, jelly and marmalade as defined in L.N. 79/1999 (except extra jam and extra jelly) and other similar fruit spreads including low-calorie products	50
Jams, jellies and marmalades made with sulphited fruit	100
Fruit-based pie fillings	100
Citrus-juice-based seasonings	200
Concentrated grape juice for home wine-making	2000
Mostarda di frutta	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 as defined in L.N. 77/1999 except glucose syrup, whether or not dehydrated	10
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 (*barley water*)	350
Other concentrates based on fruit juice or comminuted fruit; *Capilé groselha*	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	50

Foodstuff	Maximum level (mg/kg or mg/l as appropriate). Expressed as SO_2
syrup	
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; (*pro memoria*) 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
Gelatin	50
Vegetable- and cereal-protein-based meat, fish and crustacean analogues	200
Analogues of meat, fish and crustaceans based on protein	200
Marinated nuts	50
Vacuum packed sweetcorn	100
Distilled alcoholic beverages containing whole pears	50

PART C

Other preservatives

E No	Name	Foodstuff	Maximum level
E 231	Orthophenyl phenol [11]	Surface treatment of citrus fruits	12 mg/kg individually or in combination expressed as orthophenyl phenol
E 232	Sodium orthophenyl phenol [11]		
E 234	Nisin ([12])	Semolina and tapioca puddings and similar products	3 mg/kg
		Ripened cheese and processed cheese	12.5 mg/kg
		Clotted cream	10 mg/kg
		Mascarpone	10 mg/kg
E 235	Natamycin	Surface treatment of: - hard, semi-hard and semi-soft cheese - dried, cured sausages	1 mg/dm^2 surface (not present at a depth of 5 mm)
E 239	Hexamethylene tetramine	*Provolone* 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)		

[11] The use of biphenyl (diphenyl) for the surface treatment of citrus fruit is not permitted. The use of E 231 orthophenyl phenol and E 232 sodium orthophenyl phenol for this same purpose shall no longer be permitted as soon as requirements for the labelling of foodstuffs treated with these substances become applicable under the Pesticides Control Act.

[12] This substance may be present naturally in certain cheeses as a result of fermentation processes.

E No	Name	Foodstuff	Indicative ingoing amount	Residual amount
			mg/kg	
E 249 E 250	Potassium nitrite ([13]) Sodium nitrite (13)	Non-heat-treated, cured, dried meat products	150 ([14])	50 ([15])
		Other cured meat products Canned meat products *Foie gras, foie gras entier, blocs de foie gras*	150 (14)	100 (15)
		Cured bacon		175 (15)
E 251	Sodium nitrate	Cured meat products Canned meat products	300	250 ([16])
		Foie gras, foie gras entier, blocs de foie gras		50 (16)
E 252	Potassium nitrate	Hard, semi-hard and semi-soft cheese Dairy-based cheese analogue		50 (16)
		Pickled herring and sprat		200 ([17])
		Foie gras, foie gras entier, blocs de foie gras		50 (16)

E No	Name	Foodstuff	Maximum level
E 280 E 281	Propionic acid Sodium propionate	Pre-packed sliced bread and rye bread	3000 mg/kg expressed as propionic acid
E 282 E 283	Calcium propionate Potassium propionate	Energy-reduced bread Partially baked, pre-packed bread Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0.65 Pre-packed Rolls, and *pitta*	2000 mg/kg expressed as propionic acid
		Christmas pudding Pre-packed bread	1000 mg/kg expressed as propionic acid
		Pre-packed *pølsebrød, boller* and *dansk flutes*	2000 mg/kg expressed as propionic acid

[13] When labelled 'for food use', nitrite may only be sold in a mixture with salt or a salt substitute.
[14] Expressed as $NaNO_2$.
[15] Residual amount at point of sale to the final consumer, expressed as $NaNO_2$.
[16] Expressed as $NaNO_3$.
[17] Residual amount, nitrite formed from nitrate included, expressed as $NaNO_2$.

E No	Name	Foodstuff	Maximum level
		Cheese and cheese analogues (surface treatment only)	*quantum satis*
E 1105	Lysozyme	Ripened cheese	*quantum satis*
		Wine in accordance with Regulation (EC) No 1493/1999 ([18]) and its implementing Regulation (EC) No 1622/2000 ([19])	*pro memoria*

[18] Council Regulation (EC) No 1493/1999 of 17 May 1999 on the common organisation of the market in wine (OJ L 179, 14.7.1999, p.1). Regulation as last amended by Commission Regulation (EC) No 1795/2003 (OJ L 262, 14.10.2003, p.1).

[19] Commission Regulation (EC) No 1622/2000 of 24 July 2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes (OJ L 194, 31.7.2000, p.1). Regulation as last amended by Regulation (EC) No 1410/2003 (OJ L 201, 8.8.2003, p.9).

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.

E No	Name	Foodstuff	Maximum level (mg/kg)
E 310 E 311 E 312 E 320 E 321	Propyl gallate Octyl gallate Dodecyl gallate Butylated hydroxyanisole (BHA) Butylated hydroxytoluene (BHT)	Fats and oils for the professional manufacture of heat-treated foodstuffs Frying oil and frying fat, excluding olive pomace oil Lard; fish oil; beef, poultry and sheep fat	200 * (gallates and BHA, individually or in combination) 100 * (BHT) both expressed on fat
		Cake mixes Cereal-based snack foods Milk powder for vending machines Dehydrated soups and broths Sauces Dehydrated meat Processed nuts Seasonings and condiments Pre-cooked cereals	200 (gallates and BHA, individually or in combination)
		Dehydrated potatoes	25 (gallates and BHA, individually or in combination)
		Chewing gum Dietary supplements	400 (gallates, BHT and BHA, individually or in combination)
E 315 E 316	Erythorbic acid Sodium erythorbate	Cured meat products and preserved meat products	500 expressed as erythorbic acid
		Preserved and semi-preserved fish products Frozen and deep-frozen fish with red skin	1500 expressed as erythorbic acid
E 310 E 311 E 312 E 320	Propyl gallate Octyl gallate Dodecyl gallate Butylated hydroxyanisole (BHA)	Essential oils	1000 mg/kg (gallates and BHA, individually or in combination)
		Flavourings other than essential oils	100 mg/kg (gallates, individually or in combination) or 200 mg/kg (BHA)

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	*(pro memoria)* 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	
		Fillings and toppings for fine bakery wares	2.5 mg/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 powders for preparation of flavoured tea and herbal infusions	1 g/kg
		Chewing gum	2 g/kg
	In the following applications the indicated maximum levels of phosphoric acid and the phosphates E 338, E 339, E 340, E 341, E 343, E 450, E 451 and E 452 may be added individually or in combination (expressed as P_2O_5):		
E 338	Phosphoric acid	Non-alcoholic flavoured drinks	700 mg/l
E 339	Sodium phosphates i) Monosodium phosphate ii) Disodium phosphate	Sterilised and UHT milk	1 g/l
		Candied fruits	800 mg/kg
		Fruit preparations	800 mg/kg
		Partly dehydrated milk with less than 28 % solids	1 g/kg

E No	Name	Foodstuff	Maximum level
	iii) Trisodium phosphate	Partly dehydrated milk with more than 28 % solids	1.5 g/kg
		Dried milk and dried skimmed milk	2.5 g/kg
E 340	Potassium phosphates		
	i) Monopotassium phosphate	Pasteurised, sterilised and UHT creams	5 g/kg
	ii) Dipotassium phosphate	Whipped cream and vegetable fat analogues	5 g/kg
	iii) Tripotassium phosphate	Unripened cheese (except *Mozzarella*)	2 g/kg
		Processed cheese and processed cheese analogues	20 g/kg
E341	Calcium phosphate		
	i) Monocalcium phosphate	Meat products	5 g/kg
	ii) Dicalcium phosphate	Sport drinks and prepared table waters	0.5 g/l
	iii) Tricalcium phosphate	Dietary supplements	*quantum satis*
		Salt and its substitutes	10 g/kg
E 343	Magnesium phosphates	Vegetable protein drinks	20 g/l
	i) Monomagnesium phosphate	Beverage whiteners	30 g/kg
	ii) Dimagnesium phosphate	Beverage whiteners for vending machines	50 g/kg
		Edible ices	1 g/kg
E 450	Diphosphates	Desserts	3 g/kg
	i) Disodium diphosphate	Dry powdered dessert mixes	7 g/kg
	ii) Trisodium diphosphate	Fine bakery wares	20 g/kg
	iii) Tetrasodium diphosphate	Flour	2.5 g/kg
	v) Tetrapotassium phosphate	Flour, self-raising	20 g/kg
	vi) Dicalcium diphosphate	Soda bread	20 g/kg
	vii) Calcium dihydrogen diphosphate	Liquid egg (white, yolk or whole egg)	10 g/kg
		Sauces	5 g/kg
		Soups and broths	3 g/kg
		Instant tea and instant herbal infusions	2 g/kg
E 451	Triphosphates	Chewing gum	*quantum satis*
	i) Pentasodium triphosphate	Dried powdered foodstuffs	10 g/kg
	ii) Pentapotassium	Chocolate and malt dairy-based drinks	2 g/l
		Alcoholic drinks (excluding wine and beer)	1 g/l

E No	Name	Foodstuff	Maximum level
E 452	triphosphate Polyphosphates i) Sodium polyphosphate ii) Potassium polyphosphate iii) Sodium calcium polyphosphate iv) Calcium polyphosphate	Breakfast cereals	5 g/kg
		Snacks	5 g/kg
		Surimi	1 g/kg
		Fish and crustacean paste	5 g/kg
		Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	3 g/kg
		Special formulae for particular nutritional uses	5 g/kg
		Glazings for meat and vegetable products	4 g/kg
		Sugar confectionery	5 g/kg
		Icing sugar	10 g/kg
		Noodles	2 g/kg
		Batters	12 g/kg
		Fillets of unprocessed fish, frozen and deep-frozen	5 g/kg
		Unprocessed and processed molluscs and crustaceans frozen and deep-frozen	5 g/kg
		Processed potato products (including frozen, deep-frozen, chilled and dried processed products) and pre-fried frozen and deep-frozen potatoes	5 g/kg
		Spreadable fats excluding butter	5 g/kg
		Beurre de crème acide	2 g/kg
		Canned crustacean products	1 g/kg
		Waterbased emulsion sprays for coating baking tins	30 g/kg
		Coffee based drinks for vending machines	2 g/l
		Flavourings	40 g/kg
E 468	Crosslinked sodium carboxy methyl cellulose	Solid dietary supplements	30 g/kg

E No	Name	Foodstuff	Maximum level
E 431	Polyoxyethylene (40) stearate	*(pro memoria)* 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	
E 353	Metatartaric acid	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	
		Made wine	100 mg/l
E 355 E 356 E 357	Adipic acid Sodium adipate Potassium adipate	Fillings and toppings for fine bakery wares	2 g/kg
		Dry powdered dessert mixes	1 g/kg
		Gel-like desserts	6 g/kg
		Fruit-flavoured desserts	1 g/kg
		Powders for home preparation of drinks	10 g/l expressed as adipic acid
E 363	Succinic acid	Desserts	6 g/kg
		Soups and broths	5 g/kg
		Powders for home preparation of drinks	3 g/l
E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	Emulsified sauces	75 mg/kg
		Canned and bottled pulses, legumes, mushrooms and artichokes	250 mg/kg
		Canned and bottled crustaceans and molluscs	75 mg/kg
		Canned and bottled fish	75 mg/kg

E No	Name	Foodstuff	Maximum level
		Spreadable fats as defined in Annexes B and C of Regulation (EC) No 2991/94 ([20]), having a fat content of 41 % or less	100 mg/kg
		Frozen and deep-frozen crustaceans	75 mg/kg
E 405	Propane-1,2-diol alginate	Fat emulsions	3 g/kg
		Fine bakery wares	2 g/kg
		Fillings, toppings and coatings for fine bakery wares and desserts	5 g/kg
		Sugar confectionery	1.5 g/kg
		Water-based edible ices	3 g/kg
		Cereal- and potato-based snacks	3 g/kg
		Sauces	8 g/kg
		Beer	100 mg/l
		Chewing gum	5 g/kg
		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
		Cider excluding *cidre bouché*	100 mg/l
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

[20] OJ L 316, 9.12.1994, p.2

E No	Name	Foodstuff	Maximum level
		Dietary food supplements	*quantum satis*
		Chewing gum	5 g/kg
		Flavourings	50 g/kg
E 420 (i) Sorbitol (ii) Sorbitol syrup E 421 Mannitol E 953 Isomalt E 965 Maltitol (i) Maltitol (ii) Maltitol syrup E 966 Lactitol E 967 Xylitol		Foodstuffs in general (except drinks and those foodstuffs referred to in regulation 4.3.1)	*quantum satis* (for purposes other than sweetening)
		Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	
		Liqueurs	
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)		Fine bakery wares	3 g/kg
		Fat emulsions for baking purposes	10 g/kg
		Milk and cream analogues	5 g/kg
		Edible ices	1 g/kg
		Desserts	3 g/kg
		Sugar confectionery	1 g/kg
		Emulsified sauces	5 g/kg
		Soups	1 g/kg
		Chewing gum	5 g/kg
		Dietary food supplements	*quantum satis*
		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 Individually or in combination
		Flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins ([21])	10 g/kg
		Foodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins	1 g/kg

[21] 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.

E No	Name	Foodstuff	Maximum level
E 442	Ammonium phosphatides	Cocoa and chocolate products as defined in L.N. 317/2001 including fillings	10 g/kg
		Confectionery based on these products	10 g/kg
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l
		Flavoured cloudy spirit drinks containing less than 15 % alcohol by volume	300 mg/l
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l
		Surface treatment of citrus fruit	50 mg/kg
		Cloudy spirit drinks in accordance with Council Regulation (EEC) No 1576/89 laying down general rules on the definition, description and presentation of spirit drinks ([22])	100 mg/l
		Cloudy spirit drinks containing less than 15 % alcohol by volume	100 mg/l
E 473 E 474	Sucrose esters of fatty acids Sucroglycerides	Canned liquid coffee	1 g/l
		Heat-treated meat products	5 g/kg (on fat)
		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/l
		Soups and broths	2 g/l
		Fresh fruits, surface treatment	*quantum satis*
		Non-alcoholic aniseed-based drinks	5 g/l

[22] OJ L 160,12.6.1989, p.1

E No	Name	Foodstuff	Maximum level
		Non-alcoholic coconut and almond drinks	5 g/l
		Spirituous 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	*quantum satis*
		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 Individually or in combination
		Cream analogues	5 g/kg
		Sterilised cream and sterilised cream with reduced fat content	5 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
		Dietary food supplements	*quantum satis*
		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 No	Name	Foodstuff	Maximum level
E 476	Polyglycerol polyricinoleate	Spreadable fats as defined in Annexes A, B and C of Regulation (EC) No 2991/94 having a fat content of 41 % or less	4 g/kg
		Similar spreadable products with a fat content of less than 10 % fat	4 g/kg
		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	5g/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 E 482	Sodium stearoyl-2-lactylate Calcium stearoyl-2-lactylate	Fine bakery wares	5 g/kg
		Quick-cook rice	4 g/kg
		Breakfast cereals	5 g/kg
		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

E No	Name	Foodstuff	Maximum level
		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 individual meal	2 g/kg
		Bread (except that referred to in the Second Schedule)	3 g/kg
		Mostarda di frutta	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 E 492 E 493 E 494 E 495	Sorbitan monostearate Sorbitan tristearate Sorbitan monolaurate Sorbitan monooleate Sorbitan monopalmitate	Fine bakery wares	10 g/kg
		Toppings and coatings for fine bakery wares	5 g/kg
		Jelly marmalade	25 mg/kg ([23])
		Fat emulsions	10 g/kg
		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/kg
		Edible ices	0.5 g/kg
		Desserts	5 g/kg
		Sugar confectionery	5 g/kg

[23] E 493 only.

E No	Name	Foodstuff	Maximum level
		Cocoa-based confectionery, including chocolate	10 g/kg ([24])
		Emulsified sauces	5 g/kg
		Dietary food supplements	*quantum satis*
		Yeast for baking	*quantum satis*
		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
		(pro memoria) For E 491 only, 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	
			Individually or in combination
E 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg Sn
E 520 E 521 E 522 E 523	Aluminium sulphate Aluminium sodium sulphate Aluminium potassium sulphate Aluminium ammonium sulphate	Egg white	30 mg/kg
		Candied, crystallized and glace fruit and vegetables	200 mg/kg
			Individually or in combination, expressed as aluminium
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (scones and sponge wares only)	1 g/kg expressed as aluminium

[24] E 492 only.

E No	Name	Foodstuff	Maximum level
E 535 E 536 E 538	Sodium ferrocyanide Potassium ferrocyanide Calcium ferrocyanide	Salt and its substitutes	Individually or in combination, 20 mg/kg as anhydrous potassium ferrocyanide
E 551	Silicon dioxide	Flavourings	50 g/kg
E 551 E 552	Silicon dioxide Calcium silicate	Dried powdered foodstuffs (including sugars)	10 g/kg
E 553a	i) Magnesium silicate	Salt and its substitutes	10 g/kg
	ii) Magnesium trisilicate ([25])	Dietary food supplements	*quantum satis*
E 553b	Talc	Foodstuffs in tablet and coated tablet form	*quantum satis*
E 554	Sodium aluminium silicate		
E 555	Potassium aluminium silicate	Sliced or grated hard, semi-hard and processed cheese	10 g/kg
E 556	Calcium aluminium silicate		
E 559	Aluminium silicate (Kaolin)	Sliced or grated cheese analogues and processed cheese analogues	10 g/kg
		Chewing gum	*quantum satis* ([26])
		Rice	*quantum satis* (26)
		Sausages (surface treatment only)	*quantum satis* (26)
		Seasonings	30 g/kg
		Confectionery excluding chocolate (surface treatment only)	*quantum satis* (26)
		Tin-greasing products	30 g/kg
E 579 E 585	Ferrous gluconate Ferrous lactate	Olives darkened by oxidation	150 mg/kg as Fe
E 620 E 621 E 622	Glutamic acid Monosodium glutamate Monopotassium glutamate	Foodstuffs in general (except those referred to in regulation 4.3.1)	10 g/kg Individually or in combination
E 623 E 624 E 625	Calcium diglutamate Monoammonium glutamate Magnesium diglutamate	Condiments and seasonings	*quantum satis*
E 626 E 627 E 628 E 629 E 630	Guanylic acid Disodium guanylate Dipotassium guanylate Calcium guanylate Inosinic acid	Foodstuffs in general (except those referred to in regulation 4.3.1)	500 mg/kg Individually or in combination, expressed as guanylic acid

[25] Asbestos free.
[26] E 553b only.

E No	Name	Foodstuff	Maximum level
E 631 E 632 E 633 E 634 E 635	Disodium inosinate Dipotassium inosinate Calcium inosinate Calcium 5'-ribonucleotides Disodium 5'-ribonucleotides	Seasonings and condiments	*quantum satis*
E 900	Dimethyl polysiloxane	Jam, jellies and marmalades as defined in L.N. 79/1999 and similar fruit spreads, including low calorie products	10 mg/kg
		Soups and broths	10 mg/kg
		Oils and fats for frying	10 mg/kg
		Confectionery (excluding chocolate)	10 mg/kg
		Non-alcoholic flavoured drinks	10 mg/l
		Pineapple juice	10 mg/l
		Canned and bottled fruit and vegetables	10 mg/kg
		Chewing gum	100 mg/kg
		(pro memoria) For E 491 only, 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	
		Sød…Saft	10 mg/l
		Batters	10 mg/kg
		Cider excluding *cidre bouché*	10 mg/l
		Flavourings	10 mg/kg

E No	Name	Foodstuff	Maximum level
E 901 E 902 E 904	Beeswax, white and yellow Candelilla wax Shellac	As glazing agents only for: - confectionery (including chocolate) - small products of fine bakery wares coated with chocolate - snacks - nuts - coffee beans	*quantum satis*
		Dietary food supplements	*quantum satis*
		Fresh citrus fruits, melons, apples and pears (surface treatment only)	*quantum satis*
		Peaches and pineapples (surface treatment only)	*quantum satis*
E 903	Carnauba wax	As glazing agents only: - confectionery (including chocolate) - small products of fine bakery wares coated with chocolate - snacks - nuts - coffee beans - dietary food supplements - fresh citrus fruits, melons, apples, pears, peaches and pineapples (surface treatment only)	 500 mg/kg 1200 mg/kg (only for chewing gum) 200 mg/kg 200 mg/kg 200 mg/kg 200 mg/kg 200 mg/kg 200 mg/kg
E 905	Microcrystalline wax	Surface treatment of: - confectionery excluding chocolate - chewing gum - melons, papaya, mango and avocado	*quantum satis*
E 912 E 914	Montan acid esters Oxidised polyethylene wax	Fresh citrus fruits (surface treatment only)	*quantum satis*
		Fresh melon, mango, papaya, avocado and pineapple (surface treatment only)	*quantum satis*

E No	Name	Foodstuff	Maximum level
E 927b	Carbamide	Chewing gum without added sugars	30 g/kg
E 950	Acesulfame-K	Chewing gum with added sugars	800 mg/kg (as flavour enhancer only) [27]
		Water-based flavoured non-alcoholic drinks	0.5 mg/l
		Desserts – dairy and non dairy	5 mg/kg (as flavour enhancer only)
E 951	Aspartame	Chewing gum with added sugars	2500 mg/kg (as flavour enhancer only) 27
		Water-based flavoured non-alcoholic drinks	0.5 mg/l
		Desserts – dairy and non dairy	5 mg/kg (as flavour enhancer only)
E 957	Thaumatin	Chewing gum with added sugars	10 mg/kg (as flavour enhancer only) 27
		Water-based flavoured non-alcoholic drinks	0.5 mg/l
		Desserts – dairy and non dairy	5 mg/kg (as flavour enhancer only)
E 959	Neohesperidine DC	Chewing gum with added sugars	150 mg/kg
		Spreadable fats as defined in Annexes B and C of Regulation (EC) No 2991/94	5 mg/kg 27
		Meat products Fruit jellies Vegetable proteins	5 mg/kg (as flavour enhancer only) 27
E 999	Quillaia extract	Water-based flavoured non-alcoholic drinks	200 mg/l calculated as anhydrous extract
		Cider excluding *cidre bouché*	200 mg/l calculated as anhydrous extract

[27] 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.

E No	Name	Foodstuff	Maximum level
E 1201 E 1202	Polyvinylpyrolidone Polyvinylpolypyrolidone	Dietary food supplements in tablet and coated tablet form	*quantum satis*
E 1505	Triethyl citrate	Dried egg white	*quantum satis*
E 1518	Glyceryl triacetate (triacetin)	Chewing gum	*quantum satis*
E 459	Beta-cyclodextrine	Foodstuffs in tablet and coated tablet form	*quantum satis*
		Encapsulated flavourings in - flavoured teas and flavoured powdered instant drinks - flavoured snacks	500 mg/kg 1 g/kg in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer
E 425	Konjac ([28]) i) Konjac gum ii) Konjac glucomannane	Foodstuffs in general (except those referred to in paragraph 4.3 and jelly confectionery including jelly-mini-cups)	10 g/kg individually or in combination
E 650	Zinc acetate	Chewing gum	1000 mg/kg
E 943a E 943b E 944	Butane Isobutane Propane	Vegetable oil pan spray (for professional use only)	*quantum satis*
		Water-based emulsion spray	*quantum satis*
E 907	Hydrogenated poly-1-decene	As glazing agent for - sugar confectionery - dried fruits	 2 g/kg 2 g/kg
E 1505 E 1517 E 1518	Triethyl citrate Glyceryl diacetate (diacetin) Glyceryl triacetate (triacetin)	Flavourings	3 g/kg from all sources in foodstuffs as consumed or as

[28] These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

E No	Name	Foodstuff	Maximum level
E 1520	Propan-1,2-diol (propylene glycol)		reconstituted according to the instructions of the manufacturer; individually or in combination. In the case of beverages, the maximum level of E 1520 shall be 1 g/l
E 1519	Benzyl alcohol	Flavourings for	
		- liqueurs, aromatised wines, aromatised wine-based drinks and aromatised wine-products cocktails	100 mg/l
		- confectionery including chocolate and fine bakery wares	250 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer

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 4.3;
3. Substances having primarily an acid or acidity regulator function, such as citric acid and ammonium hydroxide.

E No	Name	Restricted Use
E 1520	Propane-1,2-diol (propylene glycol)	Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in the foodstuff)
E 422 E 420 E 421 E 953 E 965 E 966 E 967	Glycerol Sorbitol Mannitol Isomalt Maltitol Lactitol Xylitol	
E 400 – 404	Alginic acid and its sodium, potassium, calcium and ammonium salts	
E 405 E 406 E 407 E 410 E 412 E 413 E 414 E 415 E 440	Propan-1,2-diol alginate Agar Carrageenan Locust bean gum Guar gum Tragacanth Acacia gum (gum arabic) Xanthan gum Pectins	
E 432 E 433 E 434 E 435 E 436	Polyoxyethylene sorbitan monolaurate (polysorbate 20) Polyoxyethylene sorbitan monooleate (polysorbate 80) Polyoxyethylene sorbitan monopalmitate (polysorbate 40) Polyoxyethylene sorbitan monostearate (polysorbate 60) Polyoxyethylene sorbitan tristearate (polysorbate 65)	Antifoaming agents

E No	Name	Restricted Use
E 442	Ammonium phosphatides	Antioxidants
E 460	Cellulose (microcrystalline or powdered) Methyl cellulose Hydroxypropyl cellulose Hydroxypropyl methyl cellulose Ethyl methyl cellulose Carboxy methyl cellulose Sodium carboxy methyl cellulose	
E 322 E 432 – 436 E 470b E 471 E 472a E 472c E 472e E 473 E 475	Lecithins Polysorbates 20, 40, 60, 65 and 80 Magnesium salts of fatty acids Mono- and diglycerides of fatty acids Acetic acid esters of mono- and diglycerides of fatty acids Citric acid esters of mono- and diglycerides of fatty acids Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids Sucrose esters of fatty acids Polyglycerol esters of fatty acids	Colours and fat-soluble antioxidants
E 491 E 492 E 493 E 494 E 495	Sorbitan monostearate Sorbitan tristearate Sorbitan monolaurate Sorbitan monooleate Sorbitan monopalmitate	Colours and anti-foaming agents
E 1404 E 1410 E 1412 E 1413 E 1414 E 1420 E 1422 E 1440 E 1442 E 1450	Oxidised starch Monostarch phosphate Distarch phosphate Phosphated distarch phosphate Acetylated distarch phosphate Acetylated starch Acetylated distarch adipate Hydroxy propyl starch Hydroxy propyl distarch phosphate Starch sodium octenyl succinate	
E 170 E 263 E 331 E 332 E 341 E 501 E 504 E 508 E 509	Calcium carbonates Calcium acetate Sodium citrates Potassium citrates Calcium phosphates Potassium carbonates Magnesium carbonates Potassium chloride Calcium chloride	

E No	Name	Restricted Use
E 511 E 514 E 515 E 516 E 517	Magnesium chloride Sodium sulphate Potassium sulphate Calcium sulphate Ammonium sulphate	
E 577 E 640 E 1505 E 1518	Potassium gluconate Glycine and its sodium salt Triethyl citrate Glyceryl triacetate (triacetin)	
E 551 E 552	Silicon dioxide Calcium silicate	Emulsifiers and colours, max. 5 %
E 553b E 558 E 559	Talc Bentonite Aluminium silicate (Kaolin)	Colours, max. 5 %
E 901	Beeswax	Colours
E 1200	Polidextrose	
E 1201 E 1202	Polyvinylpyrrolidone Polyvinylpolypyrrolidone	Sweeteners
E 322 E 432-436 E 470a E 471 E 491-495 E 570 E 900	Lecithins Polysorbates Sodium, potassium and calcium salts of fatty acids Mono- and diglycerides of fatty acids Sorbitans Fatty acids Dimethylpolysiloxane	Glazing agents for fruit
	Polyethyleneglycol 6000	Sweeteners
E 425	Konjac i) Konjac-gum ii) Konjac-glucomannane	
E 459	Beta-cyclodextrine	1 g/kg
E 1451	Acetylated oxidized starch	
E 468	Cross linked sodium carboxy methyl cellulose Cross-linked cellulose gum	Sweeteners
E 469	Enzymatically hydrolysed carboxy methyl cellulose	
E 555	Potassium aluminium silicate	In E 171 titanium dioxide and E 172 iron oxides and hydroxides (max 90 % relative to the pigment)

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 150 g/kg of E 414 and 10 g/kg of E 551, as well as E 421 (mannitol) when used as a carrier for vitamin B12 (not less than one part vitamin B12 to 1 000 parts mannitol). The carry over of E 414 in the product ready for consumption should not be more than 10 mg/kg.

Formulae and weaning foods for infants and young children may contain E 1450 starch sodium octenyl succinate resulting from the addition of vitamin preparations or polyunsaturated fatty acid preparations. The carry over of E 1450 in the product ready for consumption is not to be more than 100 mg/kg from vitamin preparations and 1000 mg/kg from polyunsaturated fatty acid preparations.

Formulae and weaning foods for infants and young children may contain E 301 (sodium L-ascorbate), used at QS level in coatings of nutrient preparations containing polyunsaturated fatty acids. The carry over of E 301 in the product ready for consumption should not be more than 75 mg/l.

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, 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.

E No	Name	Maximum level
E 270 E 330 E 338	Lactic acid (L(+)-form only) Citric acid Phosphoric acid	*quantum satis* *quantum satis* In conformity with the limits set in the First Schedule to L.N. 208/2002
E 306 E 307 E 308 E 309	Tocopherol-rich extract Alpha-tocopherol Gamma-tocopherol Delta-tocopherol	10 mg/l Individually or in combination
E 322 E 471 E 304	Lecithins Mono- and diglycerides L-ascorbyl palmitate	1 g/l 4 g/l 10 mg/l
E 331 E 332	Sodium citrates Potassium citrates	2 g/l Individually or in combination and in conformity with the limits set by the First Schedule to L.N. 208/2002
E 339 E 340	Sodium phosphates Potassium phosphates	1 g/l expressed as P_2O_5 Individually or in combination and in conformity with the limits set by the First Schedule to L.N. 208/2002
E 412	Guar gum	1 g/l, where the liquid product contains partially hydrolysed proteins and is in conformity with the conditions set in the Fourth Schedule to L.N. 208/2002
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/l sold as powder 9 g/l sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids and are in conformity with the conditions set in the Fourth Schedule to L.N. 208/2002
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino

E No	Name	Maximum level
		acids

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, E 471, E 472c and E 473 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.

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 substances together in that foodstuff.

E No	Name	Maximum level
E 270 E 330	Lactic acid (L(+)-form only) Citric acid	*quantum satis* *quantum satis*
E 306 E 307 E 308 E 309	Tocopherol-rich extract Alpha-tocopherol Gamma-tocopherol Delta-tocopherol	10 mg/l individually or in combination
E 338	Phosphoric acid	In conformity with the limits set in the Second Schedule to L.N. 208/2002
E 440	Pectins	5 g/l in acidified follow-on formulae only
E 322 E 471	Lecithins Mono- and diglycerides	1 g/l 4 g/l
E 407 E 410 E 412	Carrageenan Locust bean gum Guar gum	0.3 g/l 1 g/l 1 g/l
E 304	L-ascorbyl palmitate	10 mg/l
E 331 E 332	Sodium citrates Potassium citrates	2 g/l Individually or in combination and in conformity with the limits set by the First Schedule to L.N. 208/2002
E 339 E 340	Sodium phosphates Potassium phosphates	1 g/l expressed as P_2O_5 Individually or in combination and in conformity with the limits set by the First Schedule to L.N. 208/2002
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/l sold as powder 9 g/l sold as liquid where the products

E No	Name	Maximum level
		contain partially hydrolysed proteins, peptides or amino acids and are in conformity with the conditions set in the Fourth Schedule of L.N. 208/2002
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino acids

PART 3

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

E No	Name	Foodstuff	Maximum level
E 170 E 260 E 261 E 262 E 263 E 270 E 296 E 325 E 326 E 327 E 330 E 331 E 332 E 333 E 507 E 524 E 525 E 526	Calcium carbonates Acetic acid Potassium acetate Sodium acetates Calcium acetate Lactic acid ([1]) Malic acid (1) Sodium lactate (1) Potassium lactate (1) Calcium lactate (1) Citric acid Sodium citrates Potassium citrates Calcium citrates Hydrochloric acid Sodium hydroxide Potassium hydroxide Calcium hydroxide	Weaning foods	*quantum satis* (only for pH adjustment)
E 500 E 501 E 503	Sodium carbonates Potassium carbonates Ammonium carbonates	Weaning foods	*quantum satis* (only as raising agents)
E 300 E 301 E 302	L-ascorbic acid Sodium L-ascorbate Calcium L-asorbate		Individually or in combination, expressed as ascorbic acid
		Fruit- and vegetable-based drinks, juices and baby foods	0.3 g/kg
		Fat-containing cereal-based foods including biscuits and rusks	0.2 g/kg
E 304 E 306 E 307 E 308 E 309	L-ascorbyl palmitate Tocopherol-rich extract Alpha-tocopherol Gamma-tocopherol Delta-tocopherol	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/kg individually or in combination

[1] L(+)-form only.

E No	Name	Foodstuff	Maximum level
E 338	Phosphoric acid	Weaning foods	1 g/kg as P_2O_5
E 339 E 340 E 341	Sodium phosphates Potassium phosphates Calcium phosphates	Cereals	1 g/kg individually or in combination, expressed as P_2O_5
E 322	Lecithins	Biscuits and rusks	10 g/kg
		Cereal-based foods	
		Baby foods	
E 471 E 472a E 472b E 472c	Mono- and diglycerides of fatty acids Acetic acid esters of mono- and diglycerides of fatty acids Lactic acid esters of mono- and diglycerides of fatty acids Citric acid esters of mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination
E 400 E 401 E 402 E 404	Alginic acid Sodium alginate Potassium alginate Calcium alginate	Desserts Puddings	0.5 g/kg individually or in combination
E 410 E 412 E 414 E 415 E 440	Locust bean gum Guar gum Acacia gum (gum arabic) Xanthan gum Pectins	Weaning foods	10 g/kg individually or in combination
		Gluten-free cereal-based foods	20 g/kg individually or in combination
E 551	Silicon dioxide	Dry cereals	2 g/kg
E 334 E 335 E 336 E 354 E 450a E 575	Tartaric acid ([2]) Sodium tartrate (2) Potassium tartrate (2) Calcium tartrate (2) Disodium diphosphate Glucono-delta-lactone	Biscuits and rusks	5 g/kg as a residue
E 1404 E 1410 E 1412 E 1413 E 1414 E 1420 E 1422 E 1450	Oxidized starch Monostarch phosphate Distarch phosphate Phosphated distarch phosphate Acetylated distarch phosphate Acetylated starch Acetylated distarch adipate Starch sodium octenyl succinate	Weaning foods	50 g/kg
E 333	Calcium citrates ([3])	In low-sugar fruit based products	*quantum satis*

[2] L(+)-form only.
[3] The note in Part IV does not apply.

E No	Name	Foodstuff	Maximum level
E 341	Tricalcium phosphate (3)	In fruit-based desserts	1 g/kg as P_2O_5
E 1451	Acetylated oxidized starch	Weaning foods	50 g/kg

PART 4

Food Additives permitted in Dietary Foods for Infants and Young Children for Special Medical Purposes as defined in L.N. 309/2001

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

E No	Name	Maximum level	Special conditions
E 401	Sodium alginate	1 g/l	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 mg/l	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 g/l	From birth onwards in products for reduction of gastro-oesophageal reflux
E 412	Guar gum	10 g/l	From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids in conformity with the conditions set in the Fourth Schedule to L.N. 208/2002.
E 415	Xanthan gum	1.2 g/l	From birth onwards for use in products based on amino acids or peptides intended for patients who have problems with impairment of the gastro-intestinal tract, protein malabsorption or inborn errors of metabolism
E 440	Pectins	10 g/l	From birth onwards in products used in case of gastro-intestinal disorders
E 466	Sodium carboxy methyl cellulose	10 g/l or kg	From birth onwards in products for the dietary management of metabolic disorders
E 471	Mono- and diglycerides of fatty acids	5 g/l	From birth onwards in specialised diets, particularly those devoid of proteins
E 1450	Starch sodium octenyl succinate	20 g/l	In infant formulae and follow-on formulae

E No	Name	Maximum level	Special conditions
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/l sold as powder	From birth onwards
		9 g/l sold as liquid	

SEVENTH SCHEDULE

Purity Criteria

Purity criteria for the following additives are prescribed in Council Directive 96/77/EC (*Off. J. European Communities 1996,* 39 (L339), 1-69):

E 200 Sorbic acid
E 202 Potassium sorbate
E 203 Calcium sorbate
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 216 Propyl p-hydroxybenzoate
E 217 Sodium propyl 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 230 Biphenyl
E 231 Orthophenyl phenol
E 232 Sodium orthophenyl phenol
E 233 Thiabendazole
E 234 Nisin
E 235 Natamycin
E 239 Hexamethylene tetramine
E 242 Dimethyl dicarbonate
E 249 Potassium nitrite
E 250 Sodium nitrite
E 252 Potassium nitrate
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 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 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 310 Propyl gallate
E 311 Octyl gallate
E 312 Dodecyl gallate
E 315 Erythorbic acid
E 316 Sodium erythorbate
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
- (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 338 Phosphoric acid
E 339 Sodium phosphates
(i) monosodium phosphate
(ii) disodium phosphate
(iii) trisodium phosphate
E 340 Potassium phosphates
(i) monopotassium phosphate
(ii) dipotassium phosphate
(iii) tripotassium phosphate
E 341 Calcium phosphates
(i) monocalcium phosphate
(ii) dicalcium phosphate
(iii) tricalcium phosphate
E 385 Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)
E 1105 Lysozyme

Purity criteria for the following are established by amending Council Directive 98/86/EC (*Off. J. European Communities 1998,* 41 (L334), 1-63):

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 410 Locust bean gum
E 412 Guar gum
E 413 Tragacanth
E 414 Acacia gum
E 415 Xanthan gum
E 416 Karaya gum
E 417 Tara gum
E 418 Gellan gum
E 422 Glycerol
E 440 Pectins
(i) pectin
(ii) amidated pectin
E 442 Ammonium phosphatides
E 444 Sucrose acetate isobutyrate
E 445 Glycerol esters of wood rosins
E 450 Diphosphates
(i) disodium diphosphate
(ii) trisodium diphosphate

(iii) tetrasodium diphosphate
(iv) tetrapotassium diphosphate
(v) dicalcium diphosphate
(vi) calcium dihydrogen diphosphate

E 451 Triphosphates
(i) pentasodium triphosphate
(ii) pentapotassium triphosphate

E 452 Polyphosphates
(i) sodium polyphosphate
(ii) potassium polyphosphate
(iii) calcium polyphosphates

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 (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 473 Sucrose esters of fatty acids
E 474 Sucroglycerides
E 475 Polyglycerol esters of fatty acids
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
E 508 Potassium chloride
E 579 Ferrous gluconate
E 585 Ferrous lactate

Purity criteria for the following are established by amending Council Directive 2000/63/EC (*Off. J. European Communities 2000,* 43 (L277), 1-61):

E 320	Butylated hydroxyanisole (BHA)
E 296	Malic acid
E 297	Fumaric acid
E 343(i)	Monomagnesium phosphate
E 343(ii)	Dimagnesium phosphate
E 350(i)	Sodium malate
E 350(ii)	Sodium hydrogen malate
E 351	Potassium malate
E 352(i)	Calcium malate
E 352(ii)	Calcium hydrogen malate
E 355	Adipic acid
E 363	Succinic acid
E 380	Triammonium citrate
E 452(iii)	Sodium calcium polyphosphate
E 468	Cross-linked sodium carboxymethylcellulose
E 469	Enzymatically hydrolysed carboxymethylcellulose
E 500(i)	Sodium carbonate
E 500(ii)	Sodium hydrogen carbonate
E 500(iii)	Sodium sesquicarbonate
E 501(i)	Potassium carbonate
E 501(ii)	Potassium hydrogen carbonate
E 503(i)	Ammonium carbonate
E 503(ii)	Ammonium hydrogen carbonate
E 507	Hydrochloric acid
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514(i)	Sodium sulphate
E 514(ii)	Sodium hydrogen sulphate
E 515(i)	Potassium sulphate
E 515(ii)	Potassium hydrogen sulphate
E 516	Calcium sulphate
E 517	Ammonium sulphate
E 520	Aluminium sulphate
E 512	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium 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 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(i)	Magnesium silicate
E 553a(ii)	Magnesium trisilicate
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 900	Dimethyl polysiloxane
E 901	Beeswax
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 948	Oxygen
E 999	Quillaia extract
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	Hydroxypropyl starch
E 1442	Hydroxypropyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch
E 1505	Triethyl citrate
E 1518	Glyceryl triacetate

E 1520 Propane-1,2-diol

Purity criteria for the following are established by amending Commission Directive 2001/30/EC (*Off. J. European Communities 2001*, (L146), 1-23):

E 170 (i)	Calcium carbonate
E 353	Metatartaric acid
E 354	Calcium tartrate
E 356	Sodium adipate
E 357	Potassium adipate
E 420 (i)	Sorbitol
E 420 (ii)	Sorbitol syrup
E 421	Mannitol
E 425 (i)	Konjac gum
E 425 (ii)	Konjac glucomannan
E 504 (ii)	Magnesium hydroxide carbonate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
E 556	Calcium aluminium silicate
E 558	Bentonite
E 559	Aluminium silicate (Kaolin)
E 620	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
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’-ribonucleotide
E 635	Disodium 5’-ribonucleotide
E 905	Microcrystalline wax
E 912	Montan acid esters
E 914	Oxidised polyethylene wax
E 950	Acesulfame K
E 951	Aspartame
E 953	Isomalt
E 957	Thaumatin
E 959	Neohesperidine dihydrochalcone

E 965 (i)	Maltitol
E 965 (ii)	Maltitol syrup
E 966	Lactitol
E 967	Xylitol

Purity criteria for the following are established by amending Commission Directive 2002/82/EC (*Off. J. European Communities 2002,* (L292), 1-28):

E 338	Phosphoric acid
E 339(i)	Monosodium phosphate
E 339(ii)	Disodium phosphate
E 339(iii)	Trisodium phosphate
E 340(i)	Monopotassium phosphate
E 340(ii)	Dipotassium phosphate
E 340(iii)	Tripotassium phosphate
E 341(i)	Monocalcium phosphate
E 341(ii)	Dicalcium phosphate
E 341(iii)	Tricalcium phosphate
E 450(i)	Disodium diphosphate
E 450(ii)	Trisodium diphosphate
E 450(iii)	Tetrasodium diphosphate
E 450(v)	Tetrapotassium diphosphate
E 450(vi)	Dicalcium diphosphate
E 450(vii)	Calcium dihydrogen diphosphate
E 451(i)	Pentasodium triphosphate
E 451(ii)	Pentapotassium triphosphate
E 452(i)	Sodium polyphosphate
E 452(ii)	Potassium polyphosphate
E 452(iv)	Calcium polyphosphate
E 650	Zinc acetate
E 943a	Butane
E 943b	Isobutane
E 944	Propane
E 949	Hydrogen
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone

Purity criteria for the following are established by Commission Directive 2003/95/EC (*Off. J. European Communities 2003,* (L 283), 71-77):

E 251	Sodium nitrate
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 459	Beta-cyclodextrin
	Polyethylene glycol 6000

Purity criteria for the following are established by Commission Directive 2004/45/EC (*Off. J. European Communities 2004,* (L 113), 19-23):

E 407	Carrageenan
E 407a	Processed eucheuma seaweed
E 907	Hydrogenated poly-1-decene
E 1517	Glyceryl diacetate
E 1519	Benzyl alcohol