Statutory Rule 1996 No. 50

Miscellaneous Food Additives Regulations (Northern Ireland) 1996

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STATUTORY RULES OF NORTHERN IRELAND

1996 No. 50

FOOD

Miscellaneous Food Additives Regulations (Northern Ireland) 1996

Made
28th February 1996

Coming into operation
22nd April 1996

ARRANGEMENT OF REGULATIONS

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Miscellaneous additives generally permitted for use in foods not referred to in Schedule 6, 7 or 8.

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The Department of Health and Social Services and the Department of Agriculture being the Departments
concerned[1] in exercise of the powers conferred on them by Articles 15(1)(a), 16(1), 17(1), 25(1) and (3),
26(3) and 47(2) of, and paragraph 1 of Schedule 1 to, the Food Safety (Northern Ireland) Order 1991[2]
and of all other powers enabling them in that behalf and after consultation in accordance with Article 47(3)
of that Order with such organisations as appear to them to be representative of interests likely to be
substantially affected by these Regulations, hereby make the following Regulations:

Citation and commencement

1. These Regulations may be cited as the Miscellaneous Food Additives Regulations (Northern Ireland)
1996 and shall come into operation on 22nd April 1996.

Interpretation

2.—(1) In these Regulations—

"acid" means any substance which increases the acidity of a food or imparts a sour taste to it, or both;

"acidity regulator" means any substance which alters or controls the acidity or alkalinity of a food;

"anti-caking agent" means any substance which prevents or reduces the tendency of individual
particles of a food to adhere to one another;

"anti-foaming agent" means any substance which prevents or reduces foaming;

"antioxidant" means any substance which prolongs the shelf-life of a food by protecting it against
deterioration caused by oxidation, including fat rancidity and colour changes;

"bulking agent" means any substance which contributes to the volume of a food without contributing
significantly to its available energy value;

"carrier" and "carrier solvent" mean any substance, other than a substance generally considered as
food, used to dissolve, dilute, disperse or otherwise physically modify a miscellaneous additive,
colour or sweetener, or an enzyme which is not acting as a processing aid, without altering its

technological function (and without exerting any technological effect itself) in order to facilitate its handling, application or use;

"colour" has the same meaning as in the Colours in Food Regulations (Northern Ireland) 1996[3];

"Directive 89/107/EEC" means Council Directive 89/107/EEC[4] on the approximation of the laws of the Member States concerning food additives authorised for use in foodstuffs intended for human consumption;

"Directive 89/398/EEC" means Council Directive 89/398/EEC[5] on the approximation of the laws of the Member States relating to foodstuffs intended for particular nutritional uses;

"Directive 95/2/EC" means European Parliament and Council Directive 95/2/EC[6] on food additives other than colours and sweeteners (as corrected[7]);

"emulsifier" means any substance which makes it possible to form or maintain a homogenous mixture of two or more immiscible phases, such as oil and water, in a food;

"emulsifying salt" means any substance which converts proteins contained in cheese into a dispersed form, thereby bringing about homogenous distribution of fat and other components;

"firming agent" means any substance which makes or keeps tissues of fruit or vegetables firm or crisp or which interacts with a gelling agent to produce or strengthen a gel;

"flavour enhancer" means any substance which enhances the existing taste or odour, or both, of a food;

"foaming agent" means any substance which makes it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid food;

"food" means food sold, or intended for sale, for human consumption and in regulation 6 and for the purposes of regulation 9 includes a food additive;

"food additive" means—

(a) any substance nor normally consumed as a food in itself and not normally used as a characteristic ingredient of food, whether or not it has nutritive value, the intentional addition of which to food for a technological purpose in the manufacture, processing, preparation, treatment, packaging, transport or storage of such food results, or may reasonably be expected to result, in it or its by-products becoming directly or indirectly a component of such foods; or

(b) a carrier or carrier solvent;

but does not include—

(i) any substance used for the treatment of drinking water as provided for in Council Directive 80/778/EEC[8] relating to the quality of water intended for human consumption, as amended by Council Directive 81/858/EEC[9] and Council Directive 91/692/EEC[10];

(ii) any product containing pectin and derived from dried apple pomace or peel of citrus fruit, or from a mixture of both, by the action of dilute acid followed by partial neutralisation with sodium or potassium salts (liquid pectin);

(iii) chewing gum bases;

(iv) 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;

(v) ammonium chloride;

(vi) blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;

(vii) amino acids and their salts (other than glutamic acid, glycine, cysteine, and cystine and

their salts) having no additive function;

(viii) caseinates and casein;

(ix) inulin;

"gelling agent" means any substance which gives a food texture through the formation of a gel;

"glazing agent" means any substance which, when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating, and includes lubricants;

"humectant" means any substance which prevents a food from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or which promotes the dissolution of a powder in an aqueous medium;

"infants" means children under the age of 12 months;

"member State" means a member State of the European Community;

"miscellaneous additive" means any food additive which is used or intended to be used primarily as an acid, acidity regulator, anti-caking agent, anti-foaming agent, antioxidant, bulking agent, carrier, carrier solvent, emulsifier, emulsifying salt, firming agent, flavour enhancer, foaming agent, gelling agent, glazing agent, humectant, modified starch, packaging gas, preservative, propellant, raising agent, sequestrant, stabiliser or thickener, but does not include any processing aid;

"modified starch" means any substance obtained by one or more chemical treatments of edible starch, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;

"the Order" means the Food Safety (Northern Ireland) Order 1991;

"packaging gas" means any gas, other than air, which is introduced into a container before, during or after the placing of a food in that container;

"permitted miscellaneous additive" means any miscellaneous additive listed in Schedule 1, 2, 3 or 4,
which satisfies the purity criteria (if any) for that additive;

"preservative" means any substance which prolongs the shelf-life of a food by protecting it against
deterioration caused by micro-organisms;

"processed", in relation to any food, means having undergone any treatment resulting in a substantial
change in the original state of the food, but does not include dividing, parting, severing, boning,
mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing, freezing,
chilling, milling, husking, packing or unpacking;

"processing aid" means any substance not consumed as a food by itself, intentionally used in the
processing of raw materials, foods or their ingredients to fulfil a certain technological purpose during
treatment or processing, and which may result in the unintentional but technically unavoidable
presence of residues of the substance or its derivatives in the final product, provided that these
residues do not present any health risk and do not have any technological effect on the finished
product;

"propellant" means any gas, other than air, which expels a food from a container;

"purity criteria" means the purity criteria (if any) for that miscellaneous additive specified or referred to
in Schedule 5;

"raising agent" means any substance or combination of substances which liberates gas and thereby
increases the volume of a dough or a batter;

"relevant food additive" means any miscellaneous additive, colour or sweetener, or an enzyme which
is not acting as a processed aid;

"sell" includes possess for sale, and offer, expose or advertise for sale;

"sequestrant" means any substance which forms a chemical complex with metallic ions;

"stabiliser" means any substance which makes it possible to maintain the physico-chemical state of a food, including any substance which enables a homogenous dispersion of two or more immiscible substances in a food to be maintained, and any substance which stabilises, retains or intensifies an existing colour of a food;

"sweetener" has the same meaning as in the Sweeteners in Food Regulations (Northern Ireland) 1996[11];

"thickener" means any substance which increases the viscosity of a food;

"young children" means children aged between one and three years.

(2) Other expressions used in these Regulations and in Directive 95/2/EC have the same meaning in these Regulations as they have in that Directive.

(3) Any reference in these Regulations to a Community instrument is a reference to it as amended, modified or otherwise adapted.

(4) Any reference in these Regulations to—

(a) a maximum level of permitted miscellaneous additive in or on a food, or in respect of a food additive, is to the maximum level of that permitted miscellaneous additive in or on the food, or in respect of the food additive, as sold, unless otherwise indicated;

(b) quantum satis means that no maximum level of permitted miscellaneous additive in or on a corresponding food is specified but that in or on such food a permitted miscellaneous additive may be used in accordance with good manufacturing practice at a level not higher than is necessary to achieve the intended purpose and provided that such use does not mislead the consumer.

Use of miscellaneous additives

3.—(1) No person shall use in or on any food any miscellaneous additive other than a permitted miscellaneous additive.

(2) Subject to regulation 4(2) and Note 2 to Schedule 1, no person shall use any permitted miscellaneous additive listed in Schedule 1 in or on any food which is listed in Schedule 6 but not in column 1 of Schedule 7.

(3) Subject to regulation 4(2) and Note 2 to Schedule 1, no person shall use any permitted miscellaneous additive listed in Schedule 1 in or on any food listed in column 1 of Schedule 7, except a permitted miscellaneous additive which is listed, or referred to, in relation to that food in column 2 of that Schedule in an amount not exceeding the maximum level (if any) for such additive in or on such food as listed in column 3 of that Schedule.

(4) No person shall use any permitted miscellaneous additive listed in Schedule 1 in or on any food which is not listed in Schedule 6 or in column 1 of Schedule 7 and is not referred to in paragraph (7) in an amount higher than quantum satis or otherwise than in compliance with Notes 1 and 3 to Schedule 1.

(5) Subject to paragraphs (1) and (2) of regulation 4, no person shall use any permitted miscellaneous additive listed in Schedule 2 or 3 in or on any food which is not referred to in paragraph (7), other than a food listed in either of those Schedules in relation to that additive and in accordance with the provisions contained in those Schedules governing the use of such additive in or on such food.

(6) No person shall use any miscellaneous additive primarily as a carrier or carrier solvent unless that additive is a permitted miscellaneous additive listed in Schedule 4 and its use complies with the restrictions (if any) mentioned in relation to that additive in column 3 of that Schedule.

(7) Subject to Note 2 to Schedule 1, no person shall use any permitted miscellaneous additive in or on any food for infants or young children as referred to in Directive 89/398/EEC (including any food for infants

and young children not in good health) unless that additive is listed in Schedule 8, in which case it may be used only in accordance with the conditions contained in that Schedule.

(8) No person shall use in or on any food for infants or young children as referred to in Directive 89/398/EEC (including any food for infants and young children not in good health) any relevant food additive in combination with a miscellaneous additive which has been used primarily as a carrier or carrier solvent unless that miscellaneous additive is listed in Schedule 8 and its presence in or on the food is in accordance with the conditions contained in that Schedule.

Use of miscellaneous additives in or on compound foods

4.—(1) Subject to paragraphs (3) and (4), any food in or on which a permitted miscellaneous additive is used without contravening any of the provisions of paragraphs (2) to (5) or (7) of regulation 3 may itself be used as an ingredient in a compound food in or on which the use of such miscellaneous additive is not otherwise permitted; and the presence in or on that compound food of such miscellaneous additive as a result of its containing such an ingredient shall not constitute a contravention of any of the provisions of those paragraphs of regulation 3.

(2) Subject to paragraph (4), there may be used in or on a food any permitted miscellaneous additive the use of which would otherwise constitute a contravention of any of the provisions of paragraphs (2) to (5) or (7) of regulation 3, where such a food is destined to be used solely in the preparation of a compound food and the resulting presence in or on that compound food of such miscellaneous additive does not itself constitute a contravention of any of the provisions of those paragraphs of regulation 3.

(3) Paragraph (1) shall not apply in the case of any compound food listed in Schedule 6 or in column 1 of Schedule 7.

(4) Paragraphs (1) and (2) shall not apply in the case of any food for infants or young children as referred to in Directive 89/398/EEC, except where specifically provided in these Regulations.

Sale of food additives and food containing miscellaneous additives

5.—(1) No person shall sell any miscellaneous additive for use in or on food unless that additive is a permitted miscellaneous additive.

(2) No person shall sell any miscellaneous additive for use primarily as a carrier or carrier solvent unless that additive is a permitted miscellaneous additive listed in Schedule 4.

(3) No person shall sell directly to the consumer any miscellaneous additive other than a permitted miscellaneous additive.

(4) No person shall sell any food having in it or on it any added miscellaneous additive other than a permitted miscellaneous additive which has been used, or is present, in or on that food without contravening any of the provisions of paragraphs (1) to (5), (7) or (8) of regulation 3.

(5) No person shall sell any relevant food additive in combination with a miscellaneous additive which has been used primarily as a carrier or carrier solvent unless that miscellaneous additive has been used in respect of that relevant food additive without contravening the provisions of regulation 3(6).

Condemnation of food

6. Where any food is certified by a food analyst as being food which it is an offence against these Regulations to sell, that food may be treated for the purposes of Article 8 of the Order (under which a food may be seized and destroyed on the order of a justice of the peace) as failing to comply with food safety requirements, and Article 7(2) of the Order shall apply for the purposes of these Regulations as it applies for the purposes of the Order.

Offences, penalties and enforcement

7.—(1) If any person contravenes any of the provisions of these Regulations he shall be guilty of an offence, and liable on summary conviction to a fine not exceeding level 5 on the standard scale.

(2) Subject to paragraph (3), these Regulations shall be enforced and executed by each district council

within its district.

(3) The Department of Agriculture shall enforce and execute these Regulations in relation to milk in liquid milk plants.

Defence in relation to exports

8. In any proceedings for an offence under these Regulations it shall be a defence for the person charged to prove—

(a) that the food or, as the case may be, the food additive in respect of which the offence is alleged to have been committed was intended for export to a country which has legislation analogous to these Regulations and that such food or food additive complies with that legislation; and

(b) in the case of export to another member State, that the legislation complies with Directive 89/107/EEC and Directive 95/2/EC.

Application of various provisions of the Order

9. The following provisions of the Order shall apply for the purposes of these Regulations as they apply for the purposes of Articles 7, 13 and 14 of the Order and any reference in them to the Order shall be construed as a reference to these Regulations:

(a) Articles 2(4) and 3 (extended meaning of "sale" etc.);

(b) Article 4 (presumptions that food intended for human consumption);

(c) Article 19 (offences due to fault of another person);

(d) Article 20 (defence of due diligence);

(e) Article 21 (defence of publication in the course of business);

(f) Article 30(8) (which relates to documentary evidence);

(g) Article 34 (obstruction, etc., of officers).

Revocation and amendments

10.—(1) The Regulations and order specified in columns 1 and 2 of Schedule 9 shall be revoked to the

extent specified in column 3 of that Schedule.

(2) In the Mineral Hydrocarbons in Food Regulations (Northern Ireland) 1966[12], in regulation 3 (exemptions)—

(a) there shall be substituted for paragraph (1)—

"(1) Regulation 4 shall not apply in relation to—

(a) any food containing mineral hydrocarbon by reason not of the inclusion of mineral hydrocarbon as an ingredient in such food but because of the use of mineral hydrocarbon as a lubricant or greasing agent on some surface with which such food has necessarily to come into contact during the course of preparation if such food contains by reason thereof not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of the food;

(b) any chewing compound which—

(i) contains no more than 60 parts by weight of solid mineral hydrocarbon per 100 parts by weight of chewing compound, and

(ii) contains no mineral hydrocarbon other than any mineral hydrocarbon which complies with the specification therefor set forth in paragraph 4 of Part 1 of the Schedule;

(c) the rind of any whole pressed cheese;

(d) any food containing mineral hydrocarbon where the use of that mineral hydrocarbon in or on that food is as a miscellaneous additive, as defined in the Miscellaneous Food Additives Regulations (Northern Ireland) 1996 and complies with the provisions of those Regulations." .

(b) in the proviso to paragraph (2), for "paragraph (1)(e)" there shall be substituted "paragraph

(1)(b)";

(c) in paragraph (3), for "paragraph (1)(a) to (g)" there shall be substituted "paragraph (1)(a) to (c)".

(3) In the Specified Sugar Products Regulations (Northern Ireland) 1976[13]—

(a) in regulation 2(1) (interpretation)—

(i) before the definition of "anti-foaming agent" there shall be inserted—

""anti-caking agent" has the meaning assigned to it by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;" ;

(ii) for the definition of "anti-foaming agent" there shall be inserted—

""anti-foaming agent" has the meaning assigned to it by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;" ;

(iii) for the definition of "appropriate designation" there shall be substituted—

""appropriate designation", as respects any colour, anti-caking agent or anti-foaming agent, means a name or description or a name and description sufficiently specific, in each case, to indicate to an intending purchaser the true nature of the colour, anti-caking agent or anti-foaming agent to which it is applied;" ;

(iv) after the definition of "loaf sugar" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive in so far as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;" ;

(b) for paragraph (2) of regulation 2 there shall be substituted—

"(2) Any permitted miscellaneous additive (other than E220 sulphur dioxide) specified in Part B of Schedule 2 to the Miscellaneous Food Additives Regulations (Northern Ireland)

1996, if calculated as, may be used in place of, E220 sulphur dioxide, and any reference in these regulations to the permitted miscellaneous additive sulphur dioxide shall be construed accordingly." ;

(c) in regulation 5(3) (labelling and description of specified sugar products)—

(i) for sub-paragraph (c) there shall be substituted—

"(c) for glucose syrup or dried glucose syrup containing more than 20 milligrams per kilogram of the permitted miscellaneous additive sulphur dioxide, a declaration that the product is not for sale by retail;" ;

(ii) for sub-paragraph (e) there shall be substituted—

"(e) for icing sugar or icing dextrose containing any permitted miscellaneous additive used primarily as an anti-caking agent or any starch in accordance with paragraph (a) or (c) of the proviso to regulation 9, the declaration "contains X" or "contains starch" respectively, the declaration in the former case being completed by inserting at X an appropriate designation or the common or usual name of each anti-caking agent present;" ;

(iii) in sub-paragraph (f), for "any anti-foaming agent in accordance with paragraph (d) of the proviso" there shall be substituted "any permitted miscellaneous additive used primarily as an anti-foaming agent in accordance with paragraph (a) of the proviso";

(d) in regulation 8 (declarations of sulphur dioxide in glucose syrup and dried glucose syrup), for the words from "of which the sulphur dioxide" to "20 milligrammes per kilogramme" there shall be substituted "containing more than 20 milligrams per kilogram of the permitted miscellaneous additive sulphur dioxide";

(e) in the proviso to regulation 9 (permitted additional ingredients in specified sugar products)—

(i) for paragraph (a) there shall be substituted—

"(a) any specified sugar product may contain any permitted miscellaneous additive;" ;

(ii) for paragraph (c) there shall be substituted—

"(c) any icing sugar or icing dextrose which does not contain any permitted miscellaneous additive used primarily as an anti-caking agent may contain not more than 5 per centum of starch." .

(4) In the Cocoa and Chocolate Products Regulations (Northern Ireland) 1976[14]—

(a) in regulation 2(1) (interpretation)—

(i) in the definition of "edible substance", for paragraph (c) there shall be substituted—

"(c) any permitted miscellaneous additive" ;

(ii) after the definition of "permitted cocoa butter" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive in so far as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;" ;

(b) in the proviso to regulation 15 (permitted additional ingredients in cocoa and chocolate products), for paragraphs (a) to (c) there shall be substituted—

"(a) any cocoa product or chocolate product may contain any permitted miscellaneous additive;" .

(5) In the Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 1977[15]—

(a) in regulation 2(1) (interpretation), after the definition of "honey" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive insofar as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;"
;

(b) in the proviso to regulation 11(1) (permitted additional ingredients in fruit juice, concentrated fruit juice, dried fruit juice and fruit nectar)—

(i) for sub-paragraphs (a), (e), (g), (i) and (j) there shall be substituted—

"(a) any such food may contain any permitted miscellaneous additive, so however that no apple juice, grape juice, pineapple juice or concentrated pineapple juice shall contain both added sugar and added acid;" ;

(ii) for sub-paragraph (f) there shall be substituted—

"(f) the fruit nectars referred to in Schedule 4 may contain lemon juice, in total or partial replacement of citric acid, in a proportion not exceeding 5 grams per litre;"
;

(c) for Schedule 4 (fruit juices, concentrated fruit juices and fruit nectars which may contain added permitted acid and the nature and proportion of added permitted acid in each case) these shall be substituted—

SCHEDULE 4

Regulation 11

Fruit Nectars which may contain Lemon Juice in place of Citric Acid

1. "Apple nectar obtained exclusively from apple purée or concentrated apple purée or an admixture thereof.

2. Peach nectar obtained exclusively from peach purée or concentrated peach purée or an admixture thereof.

3. Pear nectar obtained exclusively from pear purée or concentrated pear purée or an admixture thereof.

4. Any admixture of the fruit nectars referred to in items 1 to 3.

(6) In the Condensed Milk and Dried Milk Regulations (Northern Ireland) 1977[16]—

(a) in regulation 2(1) (interpretation), for "permitted miscellaneous additive" there shall be substituted—

""permitted miscellaneous additive" means any miscellaneous additive insofar as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;"
;

(b) in regulation 5(1) (labelling and description of condensed milk and dried milk products for retail sale), in sub-paragraph (b), for "paragraph (c)" there shall be substituted "paragraph (a)";

(c) in the proviso to regulation 9 (permitted additional ingredients in condensed milk and dried milk products), for paragraphs (a) to (d) there shall be substituted—

"(a) any condensed milk product or dried milk product may contain any permitted miscellaneous additive;" .

(7) In the Coffee and Coffee Products Regulations (Northern Ireland) 1979[17]—

(a) in regulation 2(1) (interpretation), after the definition of "fig" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive in so far as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;"
;

(b) in the proviso to regulation 8 (permitted additional ingredients in certain designated products)—

(i) for paragraphs (a), (b) and (e) there shall be substituted—

"(a) any designated product may contain any permitted miscellaneous additive;" ;
and

(ii) in paragraph (d), after "liquid coffee and chicory extract," there shall be inserted "chicory
and coffee essence,".

(8) In the Jam and Similar Products Regulations (Northern Ireland) 1982[18]—

(a) in regulation 2(1) (interpretation)—

(i) immediately before the definition of "permitted sweetener" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive in so far as its
use in food is permitted by the Miscellaneous Food Additives Regulations (Northern
Ireland) 1996;" ;

(ii) after the definition of "prepacked" there shall be inserted—

""preservative" has the meaning assigned to it by the Miscellaneous Food Additives
Regulations (Northern Ireland) 1996;" ;

(b) in regulation 8(4) (miscellaneous labelling requirements), for sub-paragraph (c) there shall be
substituted—

"(c) in regulation 14(1) (permitted additional ingredients) there shall be inserted at the
end "or any permitted miscellaneous additive"" .

(9) In the Meat Products and Spreadable Fish Products Regulations (Northern Ireland) 1984[19]—

(a) in regulation 2(1) (interpretation), in the definition of "additive", for the words from "the

Antioxidants in Food Regulations (Northern Ireland) 1978" to "the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981" there shall be substituted "the Miscellaneous Food Additives Regulations (Northern Ireland) 1996";

(b) in regulation 5(2) (name of the food for certain meat products), in sub-paragraph (b) after "the conditions" there shall be inserted "(if any)";

(c) in Schedule 1 (ingredients of cured meat)—

(i) in the first division of ingredients in column 1, after "Water" there shall be inserted—

"Additives other than flavourings, smoke and smoke solutions." ;

(ii) in the third division of ingredients in column 1, for "Additives" there shall be substituted—

"Flavourings, smoke and smoke solutions." .

(10) In the Food Additives Labelling Regulations (Northern Ireland) 1992[20]—

(a) in regulation 1(2) (interpretation), after the definition of "food additive" there shall be inserted—

""miscellaneous additive" has the same meaning as in the 1996 Regulations" ;
;

""the 1996 Regulations" means the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;" ;

(b) in Schedule 1 (categories of food additives), in Part I (list of food additives)—

(i) for item 9 there shall be substituted—

9. "Flavour enhancers" ;

(ii) for item 19 there shall be substituted—

19. "Flour treatment agents." ;

(iii) for item 25 there shall be substituted—

25. "Propellants" ;

(iv) at the end there shall be inserted—

27. "Carriers and carrier solvents" ;

(c) in Schedule 1, in Part II (supplementary)—

(i) for sub-paragraphs (b) to (m) there shall be substituted—

"(b) "antioxidant", "preservative", "emulsifier", "emulsifying salt", "thickener", "gelling agent", "stabiliser", "flavour enhancer", "acid", "acidity regulator", "anti-caking agent" and "modified starch" mean any miscellaneous additive primarily used as an antioxidant, preservative, emulsifier, emulsifying salt, thickener, gelling agent, stabiliser, flavour enhancer, acid, acidity regulator, anti-caking agent or modified starch, as the case may be, as defined in the 1996 Regulations;" ;

(ii) for sub-paragraphs (o) to (q) there shall be substituted—

"(o) "raising agent", "anti-foaming agent" and "glazing agent" mean any miscellaneous additive primarily used as a raising agent, anti-foaming agent or glazing agent, as the case may be, as defined in the 1996 Regulations;" ;

(iii) for sub-paragraphs (r) and (s) there shall be substituted—

"(r) "flour bleaching agent" means any substance primarily used to remove colour from flour;" ;

;

"(s) "four treatment agent" means any substance which is added to flour or dough to improve its baking quality;" ;

(iv) for sub-paragraphs (t) and (u) there shall be substituted—

"(t) "firming agent" and "humectant" mean any miscellaneous additive primarily used as a firming agent or humectant, as the case may be, as defined in the 1996 Regulations;" ;

(v) for sub-paragraphs (w) to (z) there shall be substituted—

"(w) "sequestrant", "bulking agent", "propellant", "packaging gas", "carrier" and "carrier solvent" mean any miscellaneous additive primarily used as a sequestrant, bulking agent, propellant, packaging gas, carrier or carrier solvent, as the case may be, as defined in the 1996 Regulations." ;

(d) in Schedule 3 (requirement for sales), in Part I in paragraph 2 and in Part II in paragraphs 1 and 7 for "European Economic Community" (wherever it occurs) there shall be substituted "European Community".

Transitional provisions and exemptions

11.—(1) In any proceedings for an offence against these Regulations it shall be a defence to prove that—

(a)

(i) the act was committed before 1st July 1997, or

(ii) the act was that of selling a food additive or a food which, in either case, was put on the market or labelled before 1st July 1997; and

(b) the matter constituting the offence would not have constituted an offence under any Regulations now revoked or amended by these Regulations if those Regulations had been in operation (in the case of Regulations now being amended, as if such amendments had not been made) when the act was committed or the food additive or, as the case may be, the food was put on the market or

labelled.

(2) These Regulations shall not apply in respect of any food additive or, as the case may be, food which—

(a) is brought into Northern Ireland before 1st July 1997 from a member State in which it was lawfully produced and sold or in which it was in free circulation and lawfully sold; and

(b) is suitably labelled to give the nature of the food additive or, as the case may be, the food.

(3) In so far as the purity criteria specified or referred to in Schedule 5 are not set out in any Community instrument, those purity criteria shall not apply in relation to any food additive or, as the case may be, food which—

(a) is brought into Northern Ireland on or after 1st July 1997 from a member State in which it was lawfully produced and sold or in which it was in free circulation and lawfully sold; and

(b) is suitably labelled to give the nature of the food additive or, as the case may be, the food.

(4) For the purposes of paragraphs (2) and (3), "free circulation" shall be construed in accordance with Article 9.2 of the Treaty establishing the European Community.

Sealed with the Official Seal of the Department of Health and Social Services on 28th February 1996.

L.S.
D. A. Baker

Assistant Secretary

Sealed with the Official Seal of the Department of Agriculture on 28th February 1996.

L.S.
P. T. Toal Assistant Secretary

SCHEDULE 1

Regulations 2(1) and 3(2) to (4) and (7)

Miscellaneous Additives Generally Permitted for use in Foods not referred to in Schedule 6, 7 or 8

Notes:

1. The substances listed under numbers E 407 and E 440 may be standardised with sugars, on condition that this is stated in addition to the number and designation.

2. The substances E 290, E 938, E 939, E 941, E 942 and E 948 may also be used at quantum satis in the foods referred to in Schedules 6, 7 and 8.

3. The substances E 410, E 412, E 415 and E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion.

EC No.	Name
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
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 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

(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
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

SCHEDULE 2

Regulations 2(1) and 3(5)

Conditionally Permitted Preservatives and Antioxidants

Part A

Sorbates, benzoates and p-hydroxybenzoates

EC No.	Name	Abbreviation
(001) (1) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. back		
E 200	Sorbic acid	Sa
E 202	Potassium sorbate	Sa
E 203	Calcium sorbate	Sa
E 210	Benzoic acid	Ba(001)
E 211	Sodium benzoate	Ba(001)
E 212	Potassium benzoate	Ba(001)
E 213	Calcium benzoate	Ba(001)

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

Notes

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: Sa and 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 foods ready for consumption prepared following
manfacturers' instructions.

Food	Maximum level (mg/kg or mg/l as appropriate)						
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB	

BHB

Wine-based flavoured drinks including products covered by Regulation (EEC) No. 1601/91[21]

200

Non-alcoholic flavoured drinks (excluding dairy-based drinks)

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[22]; 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 Spirits with less than 15% alcohol by volume

200 200

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, crystallised and glacé fruit and vegetablesMermeladas

1000

Dried fruit

1000Mermeladas

Frugtgrød and RoteGrütze

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

Gnocchi

1000

Polenta

200

Olives and olive-based preparations

1000

Jelly coatings of meat products (cooked, cured or dried); Paté

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 foods

1000

Non-heat-treated dairy-based deserts

300

Curdled milk

Liquid egg (white, yolk or whole egg)	1000
Dehydrated, concentrated, frozen and deep-frozen egg products	5000
Pre-packed sliced bread and rye-bread	1000
Partially baked, pre-packed bakery wares 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	2000
Batters	1000 (max. 300 PHB)
Confectionery (excluding chocolate)	2000
Chewing gum	1500 (max. 300 PHB)
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	1500
Fat emulsions (excluding butter) with a fat content of 60% or more	1000
Fat emulsions with a fat content less than 60%	1000
Emulsified sauces with a fat content of 60% or more	2000
Emulsified sauces with a fat content less than 60%	1000
Non-emulsified sauces	2000
Prepared salads	1000
	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 as referred to in Directive 89/398/EEC — dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1500

Part B

Sulphur dioxide and sulphites

EC 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

Notes

1. Maximum levels are expressed as SO2 in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.

2. An SO2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present.

Food	Maximum level (mg/kg or mg/l as appropriate) expressed as SO2
Burger meat with a minimum vegetable and/or cereal content of 4%	450
Breakfast sausages Longaniza fresca and Butifarra fresca	450 450
Dried salted fish of the ‘Gadidae' species	200
Cruscaceans and cephalopods	
— fresh, frozen and deep-frozen crustaceans, penaeidae solenceridae, aristeidae family:	150[23]
— up to 80 units	150[23]
— between 80 and 120 units	200[23]
— over 120 units	300[23]
— cooked	50[23]
Dry biscuit	50
Starches (excluding starches for weaning foods, follow-on furmulae and infant formulae)	50
Sago	30
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, crystallised or glacé fruit, vegetables, angelica and citcus peel	
	100
Jam, jelly and marmalade as defined in Directive 79/693/EEC[24] (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	

Citrus-juice-based seasonings	100
Concentrated grape juice for home wine-making	200
Mostarda di frutta	2000
Jellying fruit extract, liquid pectin for sale to the final consumer	100
Bottled whiteheart cherries, rehydrated dried fruit and lychees	800
Bottled, sliced lemon	100
Sugars as defined in Directive 73/437/EEC[25] except glucose syrup, whether or not dehydrated	250
Glucose syrup, whether or not dehydrated	15
Treacle and molasses	20
Other sugars	70
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	40
Lime and lemon juice	50
Concentrates based on fruit juice and containing not less than 2.5% barley (barleywater)	350
Other concentrates based on fruit juice or comminuted fruit; capilé groselha	350
Non-alcoholic flavoured drinks containing fruit juice	250
Non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup	20 (carry-over from concentrates only)
Grape juice, unfermented, for sacramental use	50
Glucose-syrup-based confectionery	70

	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[26], (EEC) No. 2332/92[27] and (EEC) No. 1873/84[28] and their implementing regulations; (pro memoria) in accordance with Regulation (EEC) No. 1873/84 authorising 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[29]
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 Dijon mustard	250 500
Gelatin	50
Vegetable- and cereal-protein-based meat, fish and crustacean analogues	200

Part C

Other preservatives

EC No.	Name	Food	Maximum level
E 230	Biphenyl, diphenyl		

Surface treatment of citrus fruits
70 mg/kg

E 231
Orthophenyl phenol
Surface treatment of citrus fruits
12 mg/kg individually or in combination expressed as orthophenyl phenol

E 232
Sodium orthophenyl phenol
Surface treatment of citrus fruits
12 mg/kg individually or in combination expressed as orthophenyl phenol

E 233
Thiabendazole

Surface treatment of:

— citrus fruit

6 mg/kg

— bananas

3 mg/kg

E 234
Nisin[30]
Semolina and tapioca puddings and similar products
3 mg/kg
Ripened cheese and processed cheese
12.5 mg/kg
Clotted cream
10 mg/kg

E 235 Natamycin	Surface treatment of: — hard, semi-hard and semi-soft cheese	1 mg/dm2 surface (not present at a depth of 5 mm)
	— dried, cured sausages	
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)	4g/kg expressed as boric acid
E 285 Sodium tetraborate (borax)	Sturgeons' eggs (Caviar)	4g/kg expressed as boric acid

EC No.	Name	Food

		Indicative ingoing amount mg/kg	Residual amount mg/kg
E 249	Potassium nitrite[31]		50[33]
E 250	Sodium nitrite[31]		
	Non-heat-treated, cured, dried meat products	150[32]	50[33]
	Other cured meat products		
	Canned meat products		
	Foie gras, foie grasentier, blocs de foiegras	150[32]	100[33]
	Cured bacon		175[33]
E 251			

E 252

Sodium nitrate

Potassium nitrate

Cured meat products

Canned meat products

300

250([34]

Hard, semi-hard and semi-soft cheese

Dairy-based cheese analogue

50[34]

Pickled herring and sprat

200[35]

EC No.

Name

Food

Maximum level

E 280

Propionic acid[36]

E 281

Sodium propionate[36]

E 282

Calcium propionate[36]

E 283

Potassium propionate[36]

Pre-packed sliced bread and rye bread

		3000 mg/kg expressed as propionic acid
	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, buns and pitta	2000 mg/kg expressed as propionic acid
	Christmas pudding	
	Pre-packed bread	1000 mg/kg expressed as propionic acid
E 1105		
Lysozyme		
	Ripened cheese	quantum satis

Part D

Other antioxidants

EC No.	Name	Food	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 foods

Frying oil and frying fat, excluding olive pomace oil

Lard; fish oil; beef, poultry and sheep fat

200[37] (gallates and BHA, individually or in combination)

100[37] (BHT)

both expressed on fat

Cake mixes

200 (gallates and BHA, individually or in combination

Cereal-based snack foods

Milk powder for vending machines

Dehydrated soups and broths

expressed on fat

Sauces

Dehydrated meat

Processed nuts

Seasonings and condiments

Pre-cooked cereals

De-hydrated granulated potatoes

25 (gallates and BHA, individually or in combination)

Chewing gum

Dietary supplements

400 (gallates, BHT and BHA, individually or in combination)

E 315

Erythorbic acid

	Semi-preserved and preserved meat products	500 expressed as erythorbic acid
E 315 Erythorbic acid		
	Preserved and semi-preserved fish products	
	Frozen and deep-frozen fish with red skin	1500 expressed as erythorbic acid
E 316 Sodium erythorbate		
	Semi-preserved and preserved meat products	500 expressed as erythorbic acid
E 316 Sodium erythorbate		
	Preserved and semi-preserved fish products	
	Frozen and deep-frozen fish with red skin	1500 expressed as erythorbic acid

SCHEDULE 3

Regulations 2(1) and 3(5)

Other Permitted Miscellaneous Additives

The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers'

instructions.

EC No.	Name	Food	Maximum level
E 297	Fumaric acid	(pro memoria) Wine in accordance with Regulation (EEC) No. 1873/84 authorising 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 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_2O_5).

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 450
Diphosphates

(i) Disodium diphosphate

(ii) Trisodium diphosphate

(iii) Tetrasodium diphosphate

(iv) Dipotassium diphosphate

(v) Tetrapotassium diphosphate

(vi) Dicalcium diphosphate

(vii) Calcium dihydrogen diphosphate

E 451
Triphosphates

(i) Pentasodium triphosphate

(ii) Pentapotassium triphosphate

E 452
Polyphosphates

(i) Sodium polyphosphate

(ii) Potassium polyphosphate

(iii) Sodium calcium polyphosphate

(iv) Calcium polyphosphates

Non-alcoholic flavoured drinks
700 mg/l[38]
Sterilised and UHT milk
1 g/l
Partly dehydrated milk with less than 28% solids
1 g/kg
Partly dehydrated milk with more than 28% solids
1.5 g/kg
Dried milk and dried skimmed milk
2.5 g/kg
Pasteurised, sterilised and UHT creams
5 g/kg
Whipped cream and vegetable fat analogues

5 g/kg

Unripened cheese (except Mozzarella)

2 g/kg

Processed cheese and processed cheese analogues

20 g/kg

Meat products

5 g/kg

Sport drinks and prepared table waters

0.5 g/l

Dietary supplements

quantum satis

Salt and its substitutes

10 g/kg

Vegetable protein drinks

20 g/l

Beverage whiteners

30 g/kg

Beverage whiteners for vending machines

50 g/kg

Edible ices

1 g/kg

Desserts

3 g/kg

Dry powdered dessert mixes

7 g/kg

Fine bakery wares

20 g/kg

Flour

2.5 g/kg

Flour, self-raising

20 g/kg

Soda bread

20 g/kg

Liquid egg (white, yolk or whole egg)

10 g/kg

Sauces

5 g/kg

Soups and broths

3 g/kg

Tea and herbal infusions

2 g/l

Cider and perry
2 g/l
Chewing gum
quantum satis[39]
Dried powdered foods
10 g/kg[40]
Chocolate and malt dairy-based drinks
2 g/l
Alcoholic drinks (excluding wine and beer)
1 g/l
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
5 g/kg
Fillets of unprocessed fish, frozen and deep-frozen
5 g/kg
Frozen and deep-frozen crustacean products
5 g/kg
Processed potato products (including frozen, deep-frozen,

chilled and dried processed products)

5 g/kg

E 431

Polyoxyethylene (40) stearate

(pro memoria) Wine in accordance with Reglation (EEC) No. 1873/84 authorising 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 acidE 353

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

Adipic acid

E 356

Sodium adipate

E 357

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 tetra-acetate (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

Minarine

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

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
quantum satis
Chewing gum
5 g/kg

E 420

Sorbitol

(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

Foods in general (except drinks and those foods referred to in Schedules 6, 7 and 8)

Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods

Liqueurs

quantum satis (for purposes other than sweetening)

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

E 442
Ammonium phosphatides

Cocoa and chocolate products as defined in Directive 73/241/EEC[41]
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

E 474

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/kg

Soups and broths

2 g/kg

Fresh fruits, surface treatment

quantum satis

Non-alcoholic aniseed-based drinks

5 g/l

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

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 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 emulsion for frying purposes

5 g/kg

E 481

Sodium stearoyl-2-lactylate

E 482

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	
	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 Schedule 7)	3 g/kg	
	Mostarda di frutta	2 g/kg	Individually or in combination
E 483 Stearyl tartrate	Bakery wares (except breads		

referred to in Schedule 7)
4 g/kg
Desserts
5 g/kg

E 491
Sorbitan monostearate

E 492
Sorbitan tristearate

E 493
Sorbitan monolaurate

E 494
Sorbitan monooleate

E 495
Sorbitan monopalminate

Fine bakery wares
10 g/kg
Toppings and coatings for fine bakery wares
5 g/kg
Jelly marmalade
25 mg/kg[42]
Fat emulsions
10 g/kg
Milk and cream analogues
5 g/kg
Beverage whiteners
5 g/kg
Liquid tea concentrates and liquid 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[43]
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 authorising 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 as tin	
E 520 Aluminium sulphate E 521 Aluminium sodium sulphate E 522 Aluminium potassium sulphate E 523 Aluminium ammonium sulphate	Egg white	30 mg/kg	
	Candied, crystallised and glacé 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
E 535 Sodium ferrocyanide			
E 536 Potassium ferrocyanide			
E 538 Calcium ferrocyanide			
	Salt and its substitutes		
		20 mg/kg	Individually or in combination. expressed as anhydrous potassium ferrocyanide
E 551 Silicon dioxide			
E 552 Calcium silicate			
E 553a			
	(i) Magnesium silicate		
	(ii) Magnesium trisilicate[44]		
E 553b Talc[44]			
E 554 Sodium aluminium silicate			
E 555 Potassium aluminium silicate			
E 556 Calcium aluminium silicate			
E 559 Aluminium silicate (Kaolin)			
	Dried powdered foods (including sugars)	10 g/kg	
	Salt and its substitutes	10 g/kg	
	Dietary food supplements	quantum satis	
	Foods in tablet and coated tablet form	quantum satis	
	Sliced hard cheese and sliced processed cheese	10 g/kg	Individually or

			combination
		Chewing gum	
		Rice	
		Sausages (surface treatment only)	
		Moulded jelly sweets (surface treatment only)	quantum satis[45]
E 579 Ferrous gluconate E 585 Ferrous lactate		Olives darkened by oxidation	150 mg/kg as iron
E 620 Glutamic acid E 621 Monosodium glutamate E 622 Monopotassium glutamate E 623 Calcium diglutamate E 624 Monoammonium glutamate E 625 Magnesium diglutamate		Foods in general (except those referred to in Schedules 6, 7 and 8)	10 g/kg Individually or in combination
		Condiments and seasonings	quantum satis
E 626 Guanylic acid			

E 627
Disodium guanylate
E 628
Dipotassium guanylate
E 629
Calcium guanylate
E 630
Inosinic acid
E 631
Disodium inosinate
E 632
Dipotassium inosinate
E 633
Calcium inosinate
E 634
Calcium 5'-ribonucleotides
E 635
Disodium 5'-ribonucleotides
Foods in general (except those referred to in Schedules 6, 7 and 8)
500 mg/kg individually or in combination, expressed as guanylic acid
Seasonings and condiments
quantum satis
E 900
Dimethyl polysiloxane
Jam, jellies and marmalades as defined in Directive 79/693/EEC and similar fruit spreads, including low calorie products
10 mg/kg
Soups and broths
10 mg/kg
Oil 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 (pro memoria)

Wine in accordance with Regulation (EEC) No. 1873/84 authorising 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

100 mg/kg

Sød . . . saft

10 mg/l

Batters

10 mg/kg

E 901

Beeswax, white and yellow

E 902

Candelilla wax

E 903

Carnauba wax

E 904

Shellac

As glacing 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

E 912
Montan acid esters

E 914
Oxidised polyethylene wax
Fresh citrus fruits, (surface treatment only)
quantum satis

E 927b
Carbamide
Chewing gum without added sugars
30 g/kg

E 950
Acesulfame-K

E 951
Aspartame

E 957
Thaumatin
Chewing gum with added sugars
800 mg/kg[46] 2500 mg/kg[46] 10 mg/kg[46] (as flavour enhancer only)

E 959
Neohesperidine DC
Chewing gum with added sugars
150 mg/kg[46]
Margarine
Minarine
Meat products
Fruit jellies
Vegetable proteins
5 mg/kg (as flavour enhancer only)

E 999
extract
Quillaia extract
Water-based flavoured non-alcoholic drinks
200 mg/l calculated as anhydrous

E 1201
Polyvinylpyrrolidone

E 1202 Polyvinylpolypyrrolidone	Dietary food supplements	quantum satis in tablet and coated tablet form
E 1505 Triethyl citrate	Dried egg white	quantum satis
Propane[47] Butane[47] Iso-Butane[47]	Garlic flavoured oil spray for producing garlic bread and pizza	
	Vegetable oil pan spray for professional use only	

SCHEDULE 4

Regulations 2(1), 3(6) and 5(2)

Permitted Carriers and Carrier Solvents

EC No.	Name	Restricted use
	Propane-1,2-diol (propylene glycol)	Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in or on the food)
E 422	Glycerol	
E 420	Sorbital	
E 421	Mannitol	
E 953	Isomalt	
E 965		

Maltitol

E 966
Lactitol

E 967
Xylitol

E 400-404
Alginic acid and its sodium, potassium, calcium and ammonium salts

E 405
Propane-1,2-diol alginate

E 406
Agar

E 407
Carrageenan

E 410
Locust bean gum

E 412
Guar gum

E 413
Tragacanth

E 414
Acacia gum (gum arabic)

E 415
Xanthan gum

E 440
Pectins

E 432
Polyoxyethylene sorbitan monolautate (polysorbate 20)

Antifoaming agents, colours and fat-soluble antioxidants

E 433
Polyoxyethylene sorbitan monooleate (polysorbate 80)

Antifoaming agents, colours and fat-soluble antioxidants

E 434
Polyoxyethylene sorbitan monopalmitate (polysorbate 40)

Antifoaming agents, colours and fat-soluble antioxidants

E 435
Polyoxyethylene sorbitan monostearate (polysorbate 60)

Antifoaming agents, colours and fat-soluble antioxidants

E 436
Polyoxyethylene sorbitan tristearate (polysorbate 65)
Antifoaming agents, colours and fat-soluble antioxidants

E 442
Ammonium phosphatides
Antioxidants

E 460
Cellulose (microcrystalline or powdered)

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 322
Lecithins
Colours and fat-soluble antioxidants

E 470b
Magnesium salts of fatty acids
Colours and fat-soluble antioxidants

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
Colours and fat-soluble antioxidants

E 472c
Citric acid esters of mono- and diglycerides of fatty acids
Colours and fat-soluble antioxidants

E 472e
Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
Colours and fat-soluble antioxidants

E 473
Sucrose esters of fatty acids
Colours and fat-soluble antioxidants

E 475

Polyglycerol esters of fatty acids
Colours and fat-soluble antioxidants
E 491
Sorbitan monostearate
Colours and anti-foaming agents
E 492
Sorbitan tristearate
Colours and anti-foaming agents
E 493
Sorbitan monolaurate
Colours and anti-foaming agents
E 494
Sorbitan monooleate
Colours and anti-foaming agents
E 495
Sorbitan monopalminate
Colours and anti-foaming agents
E 1404
Oxidised starch
E 1410
Monostarch phosphate
E 1412
Distarch phosphate
E 1413
Phosphated distarch phosphate
E 1414
Acetylated distarch phosphate
E 1420
Acetylated starch
E 1422
Acetylated distarch adipate
E 1440
Hydroxy propyl starch
E 1442
Hydroxy propyl distarch phosphate
E 1450
Starch sodium octenyl succinate
E 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
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
Emulsifiers and colours, max. 5%
E 553b
Talc
Colours, max. 5%
E 558
Bentonite
Colours, max. 5%
E 559
Aluminium silicate (Kaolin)
Colours, max. 5%
E 901
Beeswax
Colours
E 1200

Polydextrose

E 1201

Polyvinylpyrrolidone

Sweeteners

E 1202

Polyvinylpolypyrrolidone

Sweeteners

SCHEDULE 5

Regulations 2(1) and 11(5)

Purity Criteria

Each miscellaneous additive for which specific purity criteria are specified or referred to below shall not contain—

(a) more than 3 milligrams per kilogram of arsenic;

(b) more than 10 milligrams per kilogram of lead;

(c) more than 50 milligrams per kilogram of copper, or 25 milligrams per kilogram of zinc or 50 milligrams per kilogram of any combination of copper and zinc;

except in so far as those specific purity criteria provide otherwise or in the case of E 957 Thaumatin.

E 170(i) Calcium carbonate

Description

Fine white microcrystalline or amorphous powder

Content

Not less than 97 per centum of $CaCO_3$ on a volatile matter-free basis

Volatile matter

Not more than 1 per centum (determined by drying at 105°C to constant weight)

Matter insoluble in hydrochloric acid

Shall comply with the requirement for aluminium, iron, phosphate and matter

insoluble in hydrochloric acid in the monograph for chalk in the British Pharmacopoeia 1973 at page 93

Arsenic
Not more than 5 mg per kg.

Lead
Not more than 20 mg per kg.

Other inorganic impurities
Not more than 100 mg per kg of any of the following substances, namely antimony, copper, chromium, zinc or barium sulphate, or more than 200 mg per kg of any combination of those substances.

In the case of:—

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 Ethylp-hydroxybenzoate

Synonyms

Ethyl 4-hydroxybenzoate

Ethyl ester of p-hydroxybenzoic acid

E 215 Sodium ethylp-hydroxybenzoate

Synonyms

Ethyl 4-hydroxybenzoate, sodium salt

Sodium ethyl para-hydroxybenzoate

E 216 Propylp-hydroxybenzoate

Synonyms

Propyl 4-hydroxybenzoate

Propyl para-hydroxybenzoate n-propyl p-hydroxybenzoate

E 217 Sodium propylp-hydroxybenzoate

Synonyms

Propyl 4-hydroxybenzoate, sodium salt

Sodium propyl para-hydroxybenzoate

Sodium n-propyl p-hydroxybenzoate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC[48] as amended by
Council Directive 67/428/EEC[49] and Council Directive 76/463/EEC[50].

In the case of:—

E 218 Methylp-hydroxybenzoate

Synonyms

Methyl 4-hydroxybenzoate

Methyl para-hydroxybenzoate

E 219 Sodium methylp-hydroxybenzoate

Synonyms

Methyl 4-hydroxybenzoate, sodium salt

Sodium methyl para-hydroxybenzoate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by
Council Directive 76/463/EEC.

In the case of:—

E 220 Sulphur dioxide

E 221 Sodium sulphite (anhydrous or heptahydrate)

E 222 Sodium hydrogen sulphite

Synonym

Acid sodium sulphite

E 223 Sodium metabisulphite

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by
Council Directive 67/428/EEC and Council Directive 76/463/EEC.

E 224 Potassium metabisulphite

The appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council
Directive 67/428/EEC.

In the case of:—

E 226 Calcium sulphite

E 227 Calcium hydrogen sulphite

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by
Council Directive 76/463/EEC.

E 228 Potassium hydrogen sulphite

Synonyms

Potassium bisulhite

Potassium acid sulphite

The appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council
Directive 86/604/EEC[51].

In the case of:—

E 230 Biphenyl, diphenyl

E 231 Orthophenyl phenol

Synonym

2-Hydroxybiphenyl

E 232 Sodium orthophenyl phenol

Synonyms

Sodium biphenyl-2-yl-oxide

Sodium orthophenylphenate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by
Council Directive 67/428/EEC.

E 233 Thiabendazole

Synonyms

2-(Thiazol-4-yl) benzimidazole

2-(4-thiazolyl) benzimidazole

The appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council
Directive 76/463/EEC.

E 234 Nisin

The criteria in the monograph for nisin contained in the Nutrition Meetings Report Series No. 45A (1969) of

the United Nations' Food and Agriculture Organisation at page 53.

In the case of:—

E 239 Hexamethylene tetramine

Synonym
Hexamine

E 249 Potassium nitrite

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by
Council Directive 76/463/EEC.

In the case of:—

E 250 Sodium nitrite

E 251 Sodium nitrate

E 252 Potassium nitrate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by
Council Directive 67/428/EEC and Council Directive 76/463/EEC.

In the case of:—

E 260 Acetic acid

E 261 Potassium acetate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC.

E 262(i) Sodium acetate

Sodium acetate, anhydrous
The criteria in the monograph for sodium acetate, anhydrous contained in the Food Chemicals Codex
1972 at page 718.

Sodium acetate
The criteria in the monograph for sodium acetate contained in the Food Chemicals Codex 1972 at page
717 except that the alkalinity shall be not more than 0.1 per centum (as sodium carbonate, Na_2CO_3).

In the case of:—

E 262(ii) Sodium diacetate

Synonym
Sodium hydrogen diacetate

E 263 Calcium acetate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC.

E 270 Lactic acid

The specific purity criteria for lactic acid contained in Council Directive 65/66/EEC.

In the case of:—

E 280 Propionic acid

E 281 Sodium propionate

E 282 Calcium propionate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by
Council Directive 67/428/EEC and Council Directive 76/463/EEC.

E 283 Potassium propionate

The appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council
Directive 76/463/EEC.

E 290 Carbon dioxide

The specific purity criteria for carbon dioxide contained in Council Directive 65/66/EEC. Solid or liquid carbon
dioxide shall be of equivalent purity to the gas.

E 296 Malic acid

DL-Malic acid

The criteria in the monograph for malic acid contained in the Food Chemicals Codex 1972 at page 484
as amended by the Second Supplement to that Codex at page 27, except that the melting range shall be
130°C to 132°C (corrected) and that the method for determining the melting range shall be that
specified or a method of equivalent accuracy.

L-Malic Acid

Description
White or nearly white crystalline powder or granules
Content Melting range
Not less than 99 per centum of $C_4H_6O_5$. 99°C to 101°C.
Specific rotation [?] 20°C D
Not less than -2.4° and not more than -2.2° using a solution containing 8.5g
L-malic and in 100 ml water.

Malic acid

Fumaric acid

Residue on ignition

Water insoluble matter

Shall comply with the limits given in the }monograph for malic acid in the Food Chemicals Codex 1972 at page 484.

E 297 Fumaric acid

The criteria in the monograph for fumaric acid contained in the Food Chemicals Codex 1972 at page 331.

In the case of:—

E 300 Ascorbic acid

E 301 Sodium ascorbate

E 302 Calcium ascorbate

E 304 Fatty acid esters of ascorbic acid

E 304(i) Ascorbyl palmitate

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 320 Butylated hydroxyanisole (BHA)

E 321 Butylated hydroxytoluene (BHT)

the appropriate specific purity criteria contained in Council Directive 78/664/EEC[52].

E 322 Lecithins

The specific purity criteria for lecithins contained in Council Directive 78/664/EEC as amended by
Article 1.2 of Council Directive 82/712/EEC[53].

In the case of:—

E 325 Sodium lactate

E 326 Potassium lactate

E 327 Calcium lactate

E 330 Citric acid

E 331(i) Monosodium citrate

Synonym
Sodium dihydrogen citrate

E 331(ii) Disodium citrate

E 331(iii) Trisodium citrate

E 332(i) Monopotassium citrate

Synonym
Potassium dihydrogen citrate

E 332(ii) Tripotassium citrate

E 333(i) Monocalcium citrate

E 333(ii) Dicalcium citrate

E 333(iii) Tricalcium citrate

E 334 L-(+)-Tartaric acid

E 335(i) Monosodium L-(+)-tartrate

E 335(ii) Disodium L-(+)-tartrate

E 336(i) Monopotassium L-(+)-tartrate

E336(ii) Dipotassium L-(+)-tartrate

E 337 Sodium potassium L-(+)-tartrate

Synonym
Potassium sodium tartrate

E 338 Phosphoric acid

Synonym
Orthophosphoric acid

E 339(i) Monosodium phosphate

Synonym
Monosodium orthophosphate

E 339(ii) Disodium phosphate

Synonym
Disodium orthophosphate Disodium hydrogen orthophosphate

E 339(iii) Trisodium phosphate

Synonym
Trisodium orthophosphate

E 340(i) Monopotassium phosphate

Synonyms
Monodipotassium orthophosphate Potassium dihydrogen orthophosphate

E 340(ii) Dipotassium phosphate

Synonyms
Dipotassium orthophosphate Dipotassium hydrogen orthophosphate

E 340(iii) Tripotassium phosphate

Synonym
Tripotassium orthophosphate

E 341(i) Monocalcium phosphate

Synonyms
Monocalcium orthophosphate Calcium tetrahydrogen diorthophosphate

E 341(ii) Dicalcium phosphate

Synonyms
Dicalcium orthophosphate Calcium hydrogen orthophosphate

E 340(iii) Tricalcium phosphate

Synonyms
Tricalcium orthophosphate Tricalcium diorthophosphate

the appropriate specific purity criteria contained in Council Directive 78/664/EEC.

E 350(i) Sodium malate

Description

Colourless or almost colourless aqueous solution. Sodium malate may be derived from either

DL-malic acid or L-malic acid.

Content

Not less than 59.5 per centum of $C_4H_4O_5Na_2$.

Maleic acid

Not more than 0.05 per centum calculated on the $C_4H_4O_5Na_2$ content.

E 350(ii) Sodium hydrogen malate

Description

White odourless powder. Sodium hydrogen malate may be derived from either DL-malic acid

or L-malic acid.

Content

Not less than 99 per centum of $C_4H_5O_5Na$ on a volatile matter-free basis.

Volatile matter

Not more than 2 per centum (determined by drying at 110°C for 3 hours)

Maleic acid

Not more than 0.05 per centum.

E 351 Potassium malate

Description

Colourless or almost colourless aqueous solution. Potassium malate may be derived from either

DL-malic acid or L-malic acid.

Content

Not less than 59.5 per centum of $C_4H_4O_5K_2$

Maleic acid

Not more than 0.05 per centum calculated on the $C_4H_4O_5K_2$ content.

E 352(i) Calcium malate

Description

White odourless powder. Calcium malate may be derived from either DL-malic acid or L-malic

acid

Content

Not less than 97.5 per centum of $C_4H_4O_5Ca$ on a volatile matter-free basis.

Volatile matter

Not more than 2 per centum (determined by drying at 110°C for 3 hours)

Maleic acid

Not more than 0.05 per centum.

Fluoride

Not more than 30 mg per kg on a volatile matter-free basis

E 352(ii) Calcium hydrogen malate

Description

White odourless powder. Calcium hydrogen malate may be derived from either DL-malic acid or L-malic acid

Content

Not less than 97.5 per centum of $(C_4H_5O_5)_2Ca$ on a volatile matter-free basis.

Volatile matter

Not more than 2 per centum (determined by drying at 110°C for 3 hours)

Maleic acid

Not more than 0.05 per centum.

Fluoride

Not more than 30 mg per kg on a volatile matter-free basis

E 353 Metatartaric acid

Description

White or yellow powder which consists chiefly of a mixture of polyesters obtained by the controlled dehydration of L-(+)-tartaric acid together with unchanged L-(+)-tartaric acid.

Specific absorption 1 per centum E 1 cm

Not more than 1.5×10^{-2} at 430 nm. (determined using a filtered aqueous solution).

Identification

Place 5 to 10 mg of sample in a test tube. Add 2 ml sulphuric acid (about 94 per centum H_2SO_4) plus two drops of resorcinol reagent (2 g. resorcinol dissolved in 100 ml water plus 0.5 ml sulphuric acid) and heat to 150°C. An intense violet colour is produced.

Content

Not less than the equivalent of 105 per centum of tartaric acid ($C_4H_6O_6$).

The esterified tartaric acid content shall be not less than 27 per centum and not more than 38 per centum of the tartaric acid equivalent when determined by the following method:

Add three drops of bromothymol blue indicator (0.04 per centum weight/volume solution of bromothymol blue in 95 per centum volume/volume ethanol) to 50 ml of freshly prepared 2 per centum weight/volume cold aqueous solution of metatartaric acid. Titrate with N aqueous sodium hydroxide solution to a blue-green colour (T1ml.). Add a further 20 ml of N aqueous sodium hydroxide solution and leave for 2 hours at room temperature.

Titrate with N aqueous sulphuric acid solution (T2ml).

Calculations:

Tartaric acid equivalent = 7.5 (T1+ 20 - T2) per centum

Esterfied tartaric acid =

$$100\ (20 - T2)$$

$$T1 = 20 - T2$$

per centum

Specific rotation [?] 20°C D

Not less than + 12.5° and not more than + 13.5° (using a filtered 10 per centum weight/volume aqueous solution).

Matter insoluble in water (at about 20°C)

Not more than 2.5 per centum (insoluble matter weighed after drying for 3 hours at 70°C in a vacuum oven).

Pyruvic acid

Not more than 0.5 per centum.

E 355 Adipic acid

The criteria in the monograph for adipic acid contained in the Food Chemicals Codex 1972 at page 21.

E 363 Succinic acid

The criteria in the monograph for succinic acid contained in the Food Chemicals Codex 1972 at page 800.

E 380 Triammonium citrate

Synonym

Ammonium citrate

The criteria in the monograph for ammonium citrate contained in the British Pharmaceutical Codex 1973 at page 830.

E 385 Calcium disodium ethylenediamine — N N N'N'— tetra-acetate

Synonym

Sodium calciumedate

The criteria in the monograph for sodium calciumedetate contained in the British Pharmacopoeia 1973 at page 425.

In the case of:—

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

Synonym
Propylene glycol alginate

the appropriate specific purity criteria contained in Council Directive 78/663/EEC[54] as amended
by Article 1.2(a) of Council Directive 82/504/EEC[55].

E 406 Agar

The specific purity criteria for agar contained in Council Directive 78/663/EEC.

E 407 Carrageenan

The specific purity criteria for carrageenan contained in Council Directive 78/663/EEC, as amended by Article
1 of Commission Directive 90/612/EEC[56].

In the case of:—

E 410 Locust bean gum

Synonym
Carob gum

E 412 Guar gum

E 413 Tragacanth

E 414 Acacia

Synonym
Gum arabic

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 415 Xanthan gum

The specific purity criteria for xanthan gum contained in Council Directive 78/663/EEC, as amended by Article 1.2(b) of Council Directive 82/504/EEC.

E 416 Karaya gum

Synonym
Sterculia gum

The criteria in the monograph for karaya gum contained in the Food Chemicals Codex 1981 at page 157.

In the case of:—

E 420(i) Sorbitol

E 420(ii) Sorbitol syrup

E 421 Mannitol

the appropriate specific purity criteria contained in Commission Directive 95/31/EC[57].

E 422 Glycerol

As set out in the Annex to Council Directive 78/663/EEC.

E 432 Polyoxyethylene (20) sorbitan monolaurate

Synonym

Polysorbate 20

The criteria in the monograph for polysorbate 20 contained in the Food Chemicals Codex 1981 at page 234.

E 433 Polyoxyethylene (20) sorbitan monooleate

Synonym

Polysorbate 80

The criteria in the monograph for polysorbate 80 contained in the Food Chemicals Codex 1981 at page 236

except that the final sentence of the description (requirement to conform to the regulations of the federal Food

and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be

deleted.

E 434 Polyoxyethylene (20) sorbitan monopalmitate

Synonym

Polysorbate 40

The criteria in the monograph for polyoxyethylene (20) sorbitan monopalmitate contained in the Food and

Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 278.

E 435 Polyoxyethylene (20) sorbitan monostearate

Synonym

Polysorbate 60

The criteria in the monograph for polysorbate 60 contained in the Food Chemicals Codex 1981 at page 235

except that the final sentence of the description (requirement to conform to the regulations of the federal Food

and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be

deleted.

E 436 Polyoxyethylene (20) sorbitan tristearate

Synonym

Polysorbate 65

The criteria in the monograph for polysorbate 65 contained in the Food Chemicals Codex 1981 at page 235

except that the final sentence of the description (requirement to conform to the regulations of the federal Food

and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be

deleted.

In the case of:—

E 440(i) Pectin

E 440(ii) Amidated pectin

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 442 Ammonium phosphatides

Description

Ammonium phosphatides exist as an unctuous semi-solid (at 25°C). They consist essentially of a mixture of the ammonium salts

of phosphatidic acids derived from partially hardened rapeseed oil

together with unreacted partially hardened rape-seed oil.

Matter insoluble in petroleum ether (40°C-60°C)

Total: Not more than 2.5 per centum. Inorganic matter: not more

than 0.2 per centum.

pH of an aqueous extract of melted ammonium phosphatides

Not less than 6.0 and not more than 8.0

Phosphorus

Not less than 3.0 per centum and not more than 3.4 per centum.

Ammonium nitrogen

Not less than 1.2 per centum and not more than 1.5 per centum.

Arsenic

Not more than 5 mg per kg.

In the case of:—

E 450(i) Disodium diphosphate

E 450(ii) Trisodium diphosphate

E 450(iii) Tetrasodium diphosphate

E 450(v) Tetrapotassium diphosphate

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 450(vi) Dicalcium diphosphate

Synonyms

Dicalcium pyrophosphate Calcium pyrophosphate

The criteria in the monograph for calcium pyrophosphate contained in the Food Chemicals Codex 1972 at page 153.

In the case of:—

E 451(i) Pentasodium triphosphate

E 451(ii) Pentapotassium triphosphate

E 452(i) Sodium polyphosphate

E 452(ii) Potassium polyphosphate

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 452(iv) Calcium polyphosphates

Description

Calcium polyphosphates exist as a fine white powder or crystals or colourless glassy platelets. They are reproducible heterogeneous mixtures of calcium salts of condensed polyphosphoric acids of general formula:

$$H(n + 2)PnO(3n + 1)$$

where
n shall be not less than 2

Content (expressed as P_2O_5)
Not less than 50 per centum and not more 71 per centum of an anhydrous basis.

pH (1 per centum aqueous solution)
For water soluble phosphates only: not less than 4.0 and not more than 9.0.

Cyclic phosphate
Not more than 8 per centum calculated on the P_2O_5 content.

Fluoride
Not more than 15 mg per kg calculated on the P_2O_5 content.

E 460(i) Microcrystalline cellulose

The specific purity criteria for microcrystalline cellulose contained in Council Directive 78/663/EEC, as amended by Article 1.2(c) of Council Directive 82/504/EEC.

E 460(ii) Powdered cellulose

Synonym
Alpha-cellulose

The criteria in the monograph for cellulose, powdered, contained in the Food Chemicals Codex 1981 at page 80. Additionally the level of lead present shall not exceed 1 mg per kg.

In the case of:—

E 461 Methylcellulose

E 463 Hydroxypropylcellulose

E 464 Hydroxypropylmethylcellulose

E 465 Ethylmethylcellulose

Synonym
Methylethylcellulose

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 466 Carboxymethylcellulose

Synonym
Sodium carboyxmethylcellulose

The specific purity criteria for carboxymethylcellulose contained in Council Directive 78/663/EEC, as amended
by Article 1 of Commission Directive 90/612/EEC.

In the case of:—

E 470a Sodium, potassium and calcium salts of fatty acids

E 471 Mono- and diglycerides of fatty acids

E 472(a) Acetic acid esters of mono- and diglycerides of fatty acids

Synonym
Acetylated mono- and diglycerides

E 472(b) Lactic acid esters of mono- and diglycerides of fatty acids

Synonyms

Lactylated mono- and diglycerides

Lactoglycerides

E 472(c) Citric acid esters of mono- and diglycerides of fatty acids

Synonym
Citroglycerides

E 472(d) Tartaric acid esters of mono- and diglycerides of fatty acids

E 472(e) Mono-and diacetyl tartaric acid esters of mono- and diglyceridesof fatty acids

Synonym
Mono- and diacetyl tartaric acid esters of mono-and diglycerides

E 472(f) Mixed acetic and tartaric acid esters of mono- and diglycerides offatty acids

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 473 Sucrose esters of fatty acids

The specific purity criteria for sucrose esters of fatty acids contained in Council Directive 78/663/EEC, as
amended by Article 1 of Commission Directive 90/612/EEC and Article 1 of Commission Directive
92/4/EEC[58].

E 474 Sucroglycerides

The specific purity criteria for sucroglycerides contained in Council Directive 78/663/EEC, as amended by
Article 1.2(e) of Council Directive 82/504/EEC.

E 475 Polyglycerol esters of fatty acids

The specific purity criteria for polyglycerol esters of non-polymerised fatty acids contained in Council Directive
78/663/EEC.

E 476 Polyglycerol polyricinoleate

Synonym of castor oil.
Polyglycerol esters of polycondensed fatty acids
Description
The polyglycerol esters of polycondensed fatty acids of castor oil exist as a highly
viscous liquid (at 25°C). They are essentially a complex mixture of the partial esters
and ethers of polyglycerol with linearly interesterified (polycondensed) fatty acids
derived from castor oil. The polycondensed castor oil fatty acids are prepared by
condensation in the absence of oxygen and have an average of about 5 fatty acid
residues per molecule. The polyglycerol moiety is predominantly di-, tri- and
tetra-glycerol and contains not more than 10 per centum of polyglycerols equal to or
higher than heptaglycerol.
Refractive index, m65D°C
Not less than 1.4630 and not more than 1.4665.
Hydroxyl value
Not less than 80 and not more than 100.
Iodine value
Not less than 72 and not more than 103 (Wijs).
Acid value
Not more than 6 mg KOH per g.

E 477 Propane-1,2-diol esters of fatty acids

Synonym
Propylene glycol esters of fatty acids.

The specific purity criteria for propane-1,2-diol esters of fatty acids contained in Council Directive
78/663/EEC, as amended by Article 1.2(f) of Council Directive 82/504/EEC.

In the case of:—

E 481 Sodium stearoyl-2-lactylate

E 482 Calcium stearoyl-2-lactylate

E 483 Stearyl tartrate

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 491 Sorbitan monostearate

The criteria in the monograph for sorbitan monostearate contained in the Food Chemicals Codex 1981 at page
307 except that the final sentence of the description (requirement to conform to the regulations of the federal
Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources)
shall be deleted.

E 492 Sorbitan tristearate

The criteria in the monograph for sorbitan tristearate contained in the Food and Nutrition Paper No. 4 (1978)
of the United Nations' Food and Agriculture Organisation at page 297.

E 493 Sorbitan monolaurate

The criteria in the monograph for sorbitan monolaurate contained in the British Pharmaceutical Codex 1973 at
page 465.

E 494 Sorbitan monooleate

The criteria in the monograph for sorbitan monooleate contained in the British Pharmaceutical Codex 1973 at
page 466.

E 495 Sorbitan monopalmitate

The criteria in the monograph for sorbitan monopalmitate contained in the Food and Nutrition Paper No. 4
(1978) of the United Nations' Food and Agriculture Organisation at page 293.

E 500(i) Sodium carbonate

Description

Colourless crystals or white granular or crystalline powder. The anhydrous salt
is hygroscopic and the decahydrate is efflorescent.

Content

Not less than 98 per centum of Na2CO2 on a volatile matter-free basis.

Volatile matter

Not more than:

2 per centum for the non-hydrated substance;

15 per centum for the monohydrate;

65 per centum for the decahydrate; (determined by the method for loss on drying in the monograph for sodium carbonate in the
Food Chemicals Codex 1972 at page 731.)

Matter insoluble in dilute ammonia solution

Not more than 0.12 per centum on a volatile matter-free basis, determined by the following method:

Boil 5 g of hydrated sodium carbonate, or 2.5 g of anhydrous sodium carbonate, with 50 ml of water and 10 ml of dilute ammonia solution (about 10 per centum NH3). Filter and wash the residue with water, then ignite to constant weight.

Sulphate

Not more than 0.4 per centum on a volatile matter-free basis.

Chloride

Not more than 0.4 per centum on a volatile matter-free basis

Iron

Not more than 40 mg per kg on a volatile matter-free basis.

E 500(ii) Sodium hydrogen carbonate

Synonym

Sodium bicarbonate

The criteria in the monograph for sodium bicarbonate contained in the Food Chemicals Codex 1972 at page 727.

E 500(iii) Sodium sesquicarbonate

The criteria in the monograph for sodium sesqicarbonate contained in the Food Chemicals Codex 1972 at page 765.

E 501(i) Potassium carbonate

Description

The anhydrous form is a white granular powder.

The hydrated form consists of small white translucent crystals or granules.

Content

Not less than 98 per centum K_2CO_3 on a volatile matter-free basis.

Volatile matter

Not more than:

2 per centum for the non-hydrated substance;

18 per centum for the hydrated substance; (determined by drying at 180°C for 4 hours)

E 501(ii) Potassium hydrogen carbonate

Synonym

Potassium bicarbonate

The criteria in the monograph for potassium bicarbonate contained in the Food Chemicals Codex 1972 at page 642.

E 503(i) Ammonium carbonate

The criteria in the monograph for ammonium carbonate contained in the Food Chemicals Codex 1972 at page 45.

E 503(ii) Ammonium hydrogen carbonate

Synonym

Ammonium bicarbonate

The criteria in the monograph for ammonium bicarbonate contained in the Food Chemicals Codex 1972 at page 44.

E 504 Magnesium carbonates

Magnesium carbonate, heavy

The criteria in the monograph for heavy magnesium carbonate contained in the European Pharmacopoeia Vol. 1, 1969 at page 322.

Magnesium carbonate, light

The criteria in the monograph for light magnesium carbonate contained in the European Pharmacopoeia Vol. 1, 1969 at page 321.

E 507 Hydrochloric acid

The criteria in the monograph for concentrated hydrochloric acid contained in the European Pharmacopoeia Vol. II, 1971 at page 145.

E 508 Potassium chloride

The criteria in the monograph for potassium chloride contained in the Food Chemicals Codex 1972 at page 646.

E 509 Calcium chloride

Calcium chloride, anhydrous

The criteria in the monograph for calcium chloride, anhydrous contained in the Food Chemicals Codex 1972 at page 124.

Calcium chloride

Description

The dihydrate consists of deliquescent white odourless fragments or granules. The hexahydrate consists of deliquescent colourless and odourless crystals.

Content

Not less than:

98 per centum of $CaCl_2 . 2H_2O$ for the dihydrate;

97 per centum of $CaCl_2 . 6H_2O$ for the hexahydrate.

Magnesium and alkali salts

Not more than 2 per centum, determined by the method in the monograph for calcium chloride contained in the Food Chemicals Codex 1972 at page 123 except that the weight of the residue shall not exceed 10 mg.

Fluoride

Not more than 40 mg per kg on an anhydrous basis.

E 513 Sulphuric acid

The criteria in the monograph for sulphuric acid contained in the Food Chemicals Codex 1972 at page 802.

E 514(i) Sodium sulphate

The criteria in the monograph for sodium sulphate contained in the Food Chemicals Codex 1972 at page 775.

E 515(i) Potassium sulphate

The criteria in the monograph for potassium sulphate contained in the Food Chemicals Codex 1972 at page
670.

E 516 Calcium sulphate

The criteria in the monograph for calcium sulphate contained in the Food Chemicals Codex 1972 at page 163.

E 522 Aluminium potassium sulphate

Synonyms
Potassium aluminium sulphate Potash alum.
The criteria in the monograph for alum contained in the European Pharmacopoeia Vol. 1, 1969 at page 243.

E 524 Sodium hydroxide

The criteria in the monograph for sodium hydroxide contained in the Food Chemicals Codex 1972 at page
743.

E 525 Potassium hydroxide

The criteria in the monograph for potassium hydroxide contained in the Food Chemicals Codex 1972 at page
652.

E 526 Calcium hydroxide

Description
Soft white powder.

Solubility

1 g dissolves in 630 ml of water at 25°C, and in 1300 ml of boiling water. Soluble in glycerol and in a saturated solution of sucrose. Insoluble in ethanol.

Content

Not less than 92 per centum of $Ca(OH)_2$.

Matter insoluble in dilute Hydrochloric acid
(about 10 per centum weight/ volume HCL)

Not more than 0.5 per centum.

Magnesium and alkali salts

Not more than 6 per centum, determined by the method in the monograph for calcium hydroxide contained in the Food Chemicals Codex 1972 at page 131 except that the weight of the residue shall not exceed 15 mg.

Carbonate

When 2 g of calcium hydroxide is mixed with 50 ml of water and an excess of dilute hydrochloric acid (approximately 2N) is added, no more than a slight effervescence is produced.

Sulphate

Not more than 0.35 per centum.

Fluoride

Not more than 50 mg per kg.

E 527 Ammonium hydroxide

The criteria in the monograph for ammonium hydroxide contained in the Food Chemicals Codex 1972 at page 48.

E 528 Magnesium hydroxide

The criteria in the monograph for magnesium hydroxide contained in the British Pharmaceutical Codex 1973 at page 277.

E 529 Calcium oxide

The criteria in the monograph for calcium hydroxide contained in the Food Chemicals Codex 1972 at page 138.

E 530 Magnesium oxide

Magnesium oxide, heavy

Description

White fine odourless powder.

Solubility

Practically insoluble in water.

Soluble in dilute acids with, at most, slight effervescence.

Apparent volume

20 g of heavy magnesium oxide occupies a volume of about 50 ml.

Content

Not less than 98 per centum of MgO calculated with reference to the ignited substance and determined by the assay method contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol. I, 1969 at page 319.

Loss on ignition

Not more than 5 per centum (determined by ignition at 900°C to 950°C to constant weight).

Matter soluble in water

Not more than 2 per centum, determined by the method for soluble substances contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol. I, 1969 at page 319.

Matter insoluble in acetic acid

Not more than 0.1 per centum when determined by the following method:

Dissolve 5 g heavy magnesium oxide in a mixture of 70 ml acetic acid (see Note 1) and 30 ml water. Heat to boiling for 2 minutes, cool and dilute to 100 ml with dilute acetic acid (see Note 2). Filter through a sintered glass filter. Any residue, after washing with water, drying and

ignition at 600°C, shall weigh not more than 5 mg.

Sulphate

Not more than 0.75 per centum.

Chloride

Not more than 0.07 per centum.

Calcium

Not more than 2 per centum.

Iron

Not more than 0.1 per centum.

Arsenic

Not more than 4 mg per kg.

Heavy metals

Not more than 40 mg per kg.

Note 1:

Acetic acid: contains not less than 29 per centum weight/volume and not more than 31 per centum weight/volume of $C_2H_4O_2$. Dilute 30 g glacial acetic acid (98 per centum weight/volume $C_2H_4O_2$) to 100 ml with water.

Note 2:

Dilute acetic acid: contains not less than 11.5 per centum weight/volume and not more than 12.5 per centum weight/volume of $C_2H_4O_2$. Dilute 12 g or 11.7 ml glacial acetic acid (98 per centum weight/volume $C_2H_4O_2$) to 100 ml with water and, if necessary, adjust the concentration of the solution.

Magnesium oxide, light

The criteria in the monograph for light magnesium oxide contained in the European Pharmacopoeia Vol I, 1969 at page 319.

E 535 Sodium ferrocyanide

Synonyms

Sodium hexacyanoferrate (II)

The criteria in the monograph for sodium ferrocyanide contained in the Food Chemicals Codex 1972 at page 741.

E 536 Potassium ferrocyanide

Synonym

Potassium hexacyanoferrate (II)

Description

Odourless lemon yellow crystals.

Solubility

Soluble in water and in acetone. Insoluble in ethanol, in ether and in hydrocarbons.

Content

Not less than 98 per centum of $K_4Fe(CN)_6 \cdot 3H_2O$.

Free moisture

Not more than 1 per centum (determined by the method for free moisture in the monograph for sodium ferrocyanide in the Food Chemicals Codex 1972 at page 741).

Chloride

Not more than 0.1 per centum.

Sulphate

Not more than 0.1 per centum.

E 541 Sodium aluminium phosphate, acidic

The criteria in the monograph for sodium aluminium phosphate, acidic contained in the Food Chemicals Codex 1972 at page 722.

E 551 Silicon dioxide

Synonym

Silica, chemically prepared.

Description

Silica aerogel is a whie fluffy powdered or granular microcellular silica.

Hydrated silica is a precipitated hydrated silicon dioxide occurring as a fine white amorphous powder or as beads or granules.

Content

Silica aerogel: not less than 90 per centum of SiO_2.

Hydrated silica: not less than 91 per centum of SiO_2 on a volatile matter-free basis.

Volatile matter

Hydrated silica: not more than 7 per centum (determined by drying at

105°C for 2 hours).

Loss on ignition

Not more than 13 per centum (determined by ignition at 1000°C to constant weight).

Soluble ionisable salts (expressed as Na_2SO_4)

Not more than 5 per centum.

E 552 Calcium silicate

Description

White to off-white free-flowing powder.

Solubility

Insoluble in water.

Forms a gel with mineral acids.

Content:

(SiO_2)

Not less than 72 per centum and not more than 78 per centum on a volatile matter-free basis.

(CaO)

Not less than 16 per centum and not more than 21 per centum on a volatile matter-free basis.

(Na_2O)

Not less than 2 per centum and not more than 4 per centum on a volatile matter-free basis.

Volatile matter

Not more than 6 per centum (determined by drying at 105°C for 2 hours).

Loss on ignition

Not less than 7 per centum and not more than 14 per centum (determined by ignition at 1000°C to constant weight).

E 553a(i) Magnesium silicate

The criteria in the monograph for magnesium silicate contained in the Food Chemicals Codex 1972 at page
479.

E 553a(ii) Magnesium trisilicate

The criteria in the monograph for magnesium trisilicate contained in the British Pharmacopoeia 1973 at page
276.

E 553b Talc

Description
Talc is a native hydrous magnesium silicate sometimes containing a small proportion of aluminium
silicate
It shall comply with the requirements for appearance, characteristics and limits of impurities in the monograph
for magnesium silicate contained in the Nutrition Meetings Report Series 46B 1970 of the Food and
Agriculture Organisation of the United Nations at page 114. The amount of material soluble in dilute
hydrochloric acid shall be not more than 2 per centum and the amount of water soluble substances shall be not
more than 0.2 per centum.

E 554 Sodium aluminium silicate

Synonyms

Aluminium sodum silicate.

Sodium aluminosilicate.

Sodium silicoaluminate.

Description
Fine white amorphous powder or beads.
Content:
(expressed as SiO_2)
Not less than 70 per centum and not more than 80 per centum on a volatile matter-free

basis.

(expressed as Al2O3)

Not less than 8 per centum and not more than 11 per centum on a volatile matter-free

basis.

(expressed as Na2O)

Not less than 5 per centum and not more than 10 per centum on a volatile matter-free

basis.

Volatile matter

Not more than 8 per centum (determined by drying at 105°C for 2 hours)

Loss on ignition

Not less than 10 per centum and not more than 14 per centum (determined by ignition at

1000°C to constant weight).

E 556 Calcium aluminium silicate

Synonyms

Aluminium calcium silicate.

Calcium aluminosilicate.

Calcium silicoaluminate.

Description

Fine white free-flowing powder.

Content:

(expressed as SiO2)

Not less than 44 per centum and not more than 50 per centum on a volatile matter-free

basis.

(expressed as Al2O3)

Not less than 3 per centum and not more than 5 per centum on a volatile matter-free

basis.

(expressed as CaO)

Not less than 32 per centum and not more than 38 per centum on a volatile matter-free

basis.

(expressed as Na2O)

Not less than 0.5 per centum and not more than 4 per centum on a volatile matter-free

basis.

Volatile matter

Not more than 10 per centum (determined by drying at 105°C for 2 hours).

Loss on ignition

Not less than 14 per centum and not more than 18 per centum (determined by ignition at 1000°C to constant weight).

E 559 Aluminium silicate (Kaolin)

Kaolin, heavy

The criteria in the monograph for heavy kaolin contained in the British Pharmaccopoeia 1968 at page 538 as amended by the 1969 Addendum at page 54.

Kaolin, light

The criteria in the monograph for light kaolin contained in the British Pharmacopoeia 1968 at page 539 as amended by the 1969 Addendum at page 54.

E 575 Glucono-delta-lactone

Synonym

D-Glucono-l,5-lactone

The criteria in the monograph for glucono delta-lactone contained in the Food Chemicals Codex 1972 at page 346.

E 576 Sodium gluconate

The criteria in the monograph for sodium gluconate contained in the Food Chemicals Codex 1972 at page 742.

E 577 Potassium gluconate

Description

White free-flowing powder.

Solubility

Freely soluble in water. Practically insoluble in ethanol and in ether.

Content

Not less than 97 per centum of C6H11O7K on a volatile matter-free basis.

Volatile matter

Not more than 3 per centum (determined by drying in a vacuum at 105°C for 4 hours).

Reducing substances (expressed as glucose)

Not more than 0.5 per centum.

E 578 Calcium gluconate

The criteria in the monograph for calcium gluconate contained in the Food Chemicals Codex 1972 at page 129.

E 621 Monosodium glutamate

Synonyms

Sodium hydrogen L-glutamate.

Sodium glutamate.

Glutamic acid, sodium salt.

Formula

C5H8NNaO4.H2O (molecular weight 187.13).

The criteria in the monograph for monosodium L-glutamate contained in the Food Chemicals Codex 1981 at page 203.

E 627 Disodium guanylate

Synonyms

Guanosine 5' -(disodium phosphate)

Sodium 5'-guanylate.

Disodium guanosine 5'-monophosphate.

Formula

C10H12N5Na2O8P.xH2O (molecular weight (anhydrous) 407.20).

The criteria in the monograph for disodium guanylate contained in the Food Chemicals Codex 1981 at page 105.

E 631 Disodium inosinate

Synonyms

Inosine 5'-(disodium phosphate)

Sodium 5'-inosate.

Disodium inosine 5'-monophosphate.

Formula

C10H11N4Na2O8P.xH2O (molecular weight (anhydrous) 392.19).

The criteria in the monograph for disodium inosinate contained in the Food Chemicals Codex 1981 at page 106.

E 635 Disodium 5'-ribonucleotides

Description

White or nearly white crystalline powder consisting of a mixture of guanosine 5' -(disodium phosphate) and inosine 5' -(disodium phosphate) in approximately equal proportions.

Soluble in water, practically insoluble in ethanol.

Content

Not less than 97% and not more than 102% of C10H12N5Na2O8P and C10H11N4Na2O8P, and not less than 47% and not more than 53% of C10H12N5Na2O8P or of C10H11N4Na2O8P, in every case calculated on an

anhydrous basis.

Moisture

Not less than 22% and not more than 26% (Karl Fischer).

pH (5% aqueous solution)

Not less than 7.0 and not more than 8.5.

Ammonium salts

Place 100 mg of sample in a test tube.

Add 50 mg magnesium oxide plus 1 ml of water.

Heat on a water bath for 5 minutes; the vapour evolved does not affect the colour of moist litmus paper.

Amino acids

Place 5 ml of a 0.1% (weight/volume) solution in a test tube. Add 1 ml of a 2% (weight/volume) solution of ninhydrin and heat for 3 minutes; no blue colour is produced.

Other nucleotides

The paper chromatogram obtained when sodium 5' -ribonucleotide is analysed using the procedure described for "other nucleotides" in the monograph for disodium guanylate contained in the Food Chemicals Codex 1981 at page 105 shall show no spots other than those for guanosine 5' -(disodium phosphate) and inosine 5' -(disodium phosphate).

E 640 Glycine

The criteria in the monograph for glycine contained in the Food Chemicals Codex 1972 at page 359.

E 900 Dimethylpolysiloxane

Synonym

Dimethyl silicone.

Appearance

Clear colourless odourless liquid free from extraneous matter.

Solubility

Insoluble in water.

Soluble in most aliphatic and aromatic hydrocarbon solvents.

Volatile matter

Not more than 2 per centum (determined by drying at 200°C for 4 hours).

Identification

Shall comply with the identification tests in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.

Acidity

Shall comply with the requirement for acidity in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.

Total silicon

Not less than 37.3 and not more than 38.5 per centum.

Refractive index n 25°C D

Not less than 1.400 and not more than 1.405.

Viscosity (25°C)

Not less than 300 and not more than 1050 centistokes.

Relative density d 20°C 4°C

Not less than 0.960 and not more than 0.980.

E 901 Beeswax, white and yellow

Beeswax, white

The criteria in the monograph for beeswax, white contained in the Food Chemicals Codex 1972 at page 75, except that the ester value shall be not less than 70 and not more than 80.

Beeswax, yellow

The criteria in the monograph for beeswax, yellow contained in the Food Chemicals Codex 1972 at page 77, except that the ester value shall be not less than 70 and not more than 80

E 903 Carnauba wax

The criteria in the monograph for carnauba wax contained in the Food Chemicals Codex 1972 at page 170.

E 904 Shellac

The standard for machine-made shellac contained in British Standard 3722:1964.

E 941 Nitrogen

The standard for nitrogen type 2 contained in British Standard 4366:1968.

E 942 Nitrous oxide

The criteria in the monograph for nitrous oxide contained in the European Pharmacopoeia Vol. II 1971 at page
316.

E 948 Oxygen

The criteria in the monograph for oxygen contained in the European Pharmacopoeia Vol. II 1971 at page 328.

In the case of:—

E 950 Acesulfame potassium

E 951 Aspartame

E 953 Isomalt

E 957 Thaumatin

E 959 Neohesperidine DC

E 965(i) Maltitol

E 965(ii) Maltitol syrup

E 966 Lactitol

E 967 Xylitol

the appropriate specific purity criteria contained in Commission Directive 95/31/EEC.

E 999 Extract of Quillaia

The aqueous extract of the product complying with the monograph for Quillaia or for powdered Quillaia, in each case, contained in the British Pharmacopoeia 1980, at page 382.

E 1200 Polydextrose

Description

Polydextrose is an off-white to light tan coloured, water-soluble powder. It consists of a randomly bonded condensation polymer produced by the reaction of D-glucose with sorbitol and citric acid. Free acid groups may be neutralised with potassium hydroxide.

Content

Not less than 90% of polymer on an ash-free and water-free basis.

Free glucose

Not more than 4% of an ash-free and water-free basis.

Free 1,6 anhydro-D-glucose

Not more than 4% on an ash-free and water-free basis.

Free sorbital

Not more than 2% on an ash-free and water-free basis.

Water

Not more than 4% (Karl Fischer).

pH (10% aqueous solution)

Not less than 2.5 and not more than 3.5 (not less than 5.0 and not more than 6.0 for the neutralised product).

Sulphated ash

Not more than 0.3% (not more than 3.0% for the neutralised product).

Arsenic

Not more than 1 mg/kg.

Lead

Not more than 1 mg/kg.

Propane-1,2-diol (propylene glycol)

As set out in the Annex to Council Directive 78/663/EEC.

SCHEDULE 6

Regulations 3(2) and (4) and 4(3)

Foods in which Miscellaneous Additives listed in Schedule 1 are generally prohibited

Unprocessed foods

Honey as defined in Directive 74/409/EEC[59]

Non-emulsified oils and fats of animal or vegetable origin

Butter

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

Unflavoured, live fermented milk products

Natural mineral water as defined in Directive 80/777/EEC[60] and spring water

Coffee (excluding flavoured instant coffee) and coffee extracts

Unflavoured leaf tea

Sugars as defined in Directive 73/437/EEC

Dry pasta

Natural unflavoured buttermilk (excluding sterilised buttermilk)

SCHEDULE 7

Regulations 3(2) to (4) and 4(3)

Foods in which a limited number of Miscellaneous Additives listed in Schedule 1 may be used

Column 1 Food	Column 2 Additive	Column 3 Maximum level
Cocoa and chocolate products as defined in Directive 73/241/EEC[61]		
E 330	Citric acid	0.5%
E 322	Lecithins	quantium satis
E 334	Tartaric acid	0.5%
E 422	Glycerol	quantum satis
E 471	Mono- and diglycerides of fatty acids	quantum satis
E 170	Calcium carbonates	7% on dry matter without fat expressed as potassium carbonates
E 500	Sodium carbonates	7% on dry matter without fat expressed as potassium carbonates
E 501	Potassium carbonates	7% on dry matter without fat expressed as potassium carbonates
E 503	Ammonium carbonates	

		7% on dry matter without fat expressed as potassium carbonates
E 504	Magnesium carbonates	7% on dry matter without fat expressed as potassium carbonates
E 524	Sodium hydroxide	7% on dry matter without fat expressed as potassium carbonates
E 525	Potassium hydroxide	7% on dry matter without fat expressed as potassium carbonates
E 526	Calcium hydroxide	7% on dry matter without fat expressed as potassium carbonates
E 527	Ammonium hydroxide	7% on dry matter without fat expressed as potassium carbonates
E 528	Magnesium hydroxide	7% on dry matter without fat expressed as potassium carbonates
E 530	Magnesium oxide	7% on dry matter without fat expressed as potassium carbonates

E 414		
	Acacia gum	
		as glazing agents only quantum satis
E 440		
	Pectins	
		as glazing agents only quantum satis
Fruit juices and nectars as defined in Directive 93/77/EEC[62]		
E 300		
	Ascorbic acid	
		quantum satis
Pineapple juice as defined in Directive 93/77/EEC		
E 296		
	Malic acid	
		3 g/l
Nectars as defined in Directive 93/77/EEC		
E 330		
	Citric acid	
		5 g/l
E 270		
	Lactic acid	
		5 g/l
Grape juice as defined in Directive 93/77/EEC		
E 170		
	Calcium carbonates	
		quantum satis
E 336		
	Potassium tartrates	
		quantum satis
Fruit juices as defined in Directive 93/77/EEC		
E 330		
	Citric acid	
		3 g/l
Extra jam and extra jelly, as defined in Directive 79/693/EEC		
E 270		
	Lactic acid	
		quantum satis

E 296
Malic acid
quantum satis
E 300
Ascorbic acid
quantum satis
E 327
Calcium lactate
quantum satis
E 330
Citric acid
quantum satis
E 331
Sodium citrates
quantum satis
E 333
Calcium citrates
quantum satis
E 334
Tartaric acid
quantum satis
E 335
Sodium tartrates
quantum satis
E 350
Sodium malates
quantum satis
E 440
Pectins
quantum satis
E 471
Mono- and diglycerides of fatty acids
quantum satis

Jams, jellies and marmalades as defined in Directive 79/693/EEC and other similar fruit spreads including low-calorie products

E 270
Lactic acid
quantum satis
E 296
Malic acid
quantum satis
E 300

	Ascorbic acid	quantum satis
E 327	Calcium lactate	quantum satis
E 330	Citric acid	quantum satis
E 331	Sodium citrates	quantum satis
E 333	Calcium citrates	quantum satis
E 334	Tartaric acid	quantum satis
E 335	Sodium tartrates	quantum satis
E 350	Sodium malates	quantum satis
E 400	Alginic acid	10 g/kg (individually or in combination)
E 401	Sodium alginate	10 g/kg (individually or in combination)
E 402	Potassium alginate	10 g/kg (individually or in combination)
E 403	Ammonium alginate	10 g/kg (individually or in combination)
E 404	Calcium alginate	10 g/kg (individually or in combination)
E 406	Agar	10 g/kg (individually

		or in combination)
E 407		
	Carrageenan	
		10 g/kg (individually or in combination)
E 410		
	Locust bean gum	
		10 g/kg (individually or in combination)
E 412		
	Guar gum	
		10 g/kg (individually or in combination)
E 415		
	Xanthan gum	
		10 g/kg (individually or in combination)
E 418		
	Gellan gum	
		10 g/kg (individually or in combination)
E 440		
	Pectins	
		quantum satis
E 509		
	Calcium chloride	
		quantum satis
E 524		
	Sodium hydroxide	
		quantum satis
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC[63]		
E 300		
	Ascorbic acid	
		quantum satis
E 301		
	Sodium ascorbate	
		quantum satis
E 304		
	Fatty acid esters of ascorbic acid	
		quantum satis
E 322		
	Lecithins	
		quantum satis

E 331	Sodium citrates	quantum satis
E 332	Potassium citrates	quantum satis
E 407	Carrageenan	quantum satis
E 500	(ii) Sodium bicarbonate	quantum satis
E 501	(ii) Potassium bicarbonate	quantum satis
E 509	Calcium chloride	quantum satis
Sterilised, pasteurised and UHT cream, low-calorie cream and pasteurised low-fat cream		
E 270	Lactic acid	quantum satis
E 322	Lecithins	quantum satis
E 325	Sodium lactate	quantum satis
E 326	Potassium lactate	quantum satis
E 327	Calcium lactate	quantum satis
E 330	Citric acid	quantum satis
E 331	Sodium citrates	quantum satis
E 332	Potassium citrates	quantum satis

E 333
Calcium citrates
quantum satis
E 400
Alginic acid
quantum satis
E 401
Sodium alginate
quantum satis
E 402
Potassium alginate
quantum satis
E 403
Ammonium alginate
quantum satis
E 404
Calcium alginate
quantum satis
E 406
Agar
quantum satis
E 407
Carrageenan
quantum satis
E 410
Locust bean gum
quantum satis
E 415
Xanthan gum
quantum satis
E 440
Pectins
quantum satis
E 460
Celluloses
quantum satis
E 461
Methyl cellulose
quantum satis
E 463
Hydroxypropyl cellulose
quantum satis
E 464
Hydroxypropyl methyl cellulose
quantum satis
E 465

	Ethyl methyl cellulose	quantum satis
E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose	quantum satis
E 471	Mono- and diglycerides of fatty acids	quantum satis
E 508	Potassium chloride	quantum satis
E 509	Calcium chloride	quantum satis
E 1404	Oxidised starch	quantum satis
E 1410	Monostarch phosphate	quantum satis
E 1412	Distarch phosphate	quantum satis
E 1413	Phosphated distarch phosphate	quantum satis
E 1414	Acetylated distarch phosphate	quantum satis
E 1420	Acetylated starch	quantum satis
E 1422	Acetylated distarch adipate	quantum satis
E 1440	Hydroxy propyl starch	quantum satis
E 1442	Hydroxy propyl distarch phosphate	quantum satis
E 1450		

Starch sodium octenyl succinate
quantum satis

Frozen and deep-frozen unprocessed fruit and vegetables Fruit compote

Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen

E 300
Ascorbic acid
quantum satis

E 301
Sodium ascorbate
quantum satis

E 302
Calcium ascorbate
quantum satis

E 330
Citric acid
quantum satis

E 331
Sodium citrates
quantum satis

E 332
Potassium citrates
quantum satis

E 333
Calcium citrates
quantum satis

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
quantum satis

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
quantum satis

E 307 Alpha-tocopherol
quantum satis

E 308 Gamma-tocopherol
quantum satis

E 309 Delta-tocopherol
quantum satis

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
quantum satis

E 332 Potassium citrates
quantum satis

E 333 Calcium citrates
quantum satis

Refined olive oil, including olive pomace oil

E 307 Alpha-tocopherol
200 mg/l

Ripened cheese

E 170 Calcium carbonates
quantum satis

E 504 Magnesium carbonates
quantum satis

E 509 Calcium chloride

quantum satis

E 575

Glucono-delta-lactone

quantum satis

Mozzarella and whey cheese

E 270

Lactic acid

quantum satis

E 330

Citric acid

quantum satis

E 575

Glucono-delta-lactone

quantum satis

Canned and bottled fruit and vegetables

E 260

Acetic acid

quantum satis

E 261

Potassium acetate

quantum satis

E 262

Sodium acetates

quantum satis

E 263

Calcium acetate

quantum satis

E 270

Lactic acid

quantum satis

E 300

Ascorbic acid

quantum satis

E 301

Sodium ascorbate

quantum satis

E 302

Calcium ascorbate

quantum satis

E 325

Sodium lactate

quantum satis

E 326

Potassium lactate

quantum satis

E 327
Calcium lactate
quantum satis
E 330
Citric acid
quantum satis
E 331
Sodium citrates
quantum satis
E 332
Potassium citrates
quantum satis
E 333
Calcium citrates
quantum satis
E 334
Tartaric acid
quantum satis
E 335
Sodium tartrates
quantum satis
E 336
Potassium tartrates
quantum satis
E 337
Sodium potassium tartrate
quantum satis
E 509
Calcium chloride
quantum satis
E 575
Glucono-delta-lactone
quantum satis

Gehakt

E 330
Citric acid
quantum satis
E 331
Sodium citrates
quantum satis
E 332
Potassium citrates
quantum satis
E 333
Calcium citrates
quantum satis

Pre-packed preparations of fresh minced meat

E 300 Ascorbic acid quantum satis

E 301 Sodium ascorbate quantum satis

E 302 Calcium ascorbate quantum satis

E 330 Citric acid quantum satis

E 331 Sodium citrates quantum satis

E 332 Potassium citrates quantum satis

E 333 Calcium citrates quantum satis

Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt

E 260 Acetic acid quantum satis

E 261 Potassium acetate quantum satis

E 262 Sodium acetates quantum satis

E 263 Calcium acetate quantum satis

E 270 Lactic acid quantum satis

E 300 Ascorbic acid quantum satis

E 301

Sodium ascorbate
quantum satis
E 302
Calcium ascorbate
quantum satis
E 304
Fatty and acid esters of ascorbic acid
quantum satis
E 322
Lecithins
quantum satis
E 325
Sodium lactate
quantum satis
E 326
Potassium lactate
quantum satis
E 327
Calcium lactate
quantum satis
E 471
Mono- and diglycerides of fatty acids
quantum satis
E 472a
Acetic acid esters of mono- and diglycerides of fatty acids
quantum satis
E 472d
Tartaric acid esters of mono- and diglycerides of fatty acids
quantum satis
E 472e
Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
quantum satis
E 472f
Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
quantum satis

Pain courant français

E 260
Acetic acid

		quantum satis
	E 261	
		Potassium acetate
		quantum satis
	E 262	
		Sodium acetates
		quantum satis
	E 263	
		Calcium acetate
		quantum satis
	E 270	
		Lactic acid
		quantum satis
	E 300	
		Ascorbic acid
		quantum satis
	E 301	
		Sodium ascorbate
		quantum satis
	E 302	
		Calcium ascorbate
		quantum satis
	E 304	
		Fatty acid esters of ascorbic acid
		quantum satis
	E 322	
		Lecithins
		quantum satis
	E 325	
		Sodium lactate
		quantum satis
	E 326	
		Potassium lactate
		quantum satis
	E 327	
		Calcium lactate
		quantum satis
	E 471	
		Mono- and diglycerides of fatty acids
		quantum satis
Fresh pasta		
	E 270	
		Lactic acid
		quantum satis

E 300
Ascorbic acid
quantum satis
E 301
Sodium ascorbate
quantum satis
E 322
Lecithins
quantum satis
E 330
Citric acid
quantum satis
E 334
Tartaric acid
quantum satis
E 471
Mono- and diglycerides of fatty acids
quantum satis
E 575
Glucono-delta-lactone
quantum satis

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 authorising the offer or disposal for direct human consumption of certain imported wines which may have undegone oenological processes not provided for in Regulation (EEC) No. 337/79

pro memoria

Beer

E 270

Lactic acid
quantum satis
E 300
Ascorbic acid
quantum satis
E 301
Sodium ascorbate
quantum satis
E 330
Citric acid
quantum satis
E 414
Acacia gum
quantum satis
Foie gras, foie gras entier, blocs de foie gras
E 300
Ascorbic acid
quantum satis
E 301
Sodium ascorbat
quantum satis

SCHEDULE 8

Regulation 3(7) and (8)

Miscellaneous Additives permitted in Foods for Infants and Young Children

Notes

1. 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 B 12 (not less than 1 part vitamin B 12 to 1000 parts mannitol).

2. The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturer's instructions.

Part I

Miscellaneous additives permitted in infant formulae for infants in good health

Notes

(a) For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used

(b) If more than one of the substances E 322 and E 471 is added to a food, the maximum level established for that food for each of those substances is lowered with that relative part as is present of the other substance in that food.

EC No.	Name	Maximum level
E 270	Lactic acid (L(+)-form only)	quantum satis
E 330	Citric acid	quantum satis
E 338	Phosphoric acid	In conformity with the limits set in Annex 1 to Directive 91/321/EEC
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	10 mg/l individually or in combination
E 308	Gamma-tocopherol	10 mg/l individually or in combination
E 309	Delta-tocophorol	10 mg/l individually or in combination
E 322	Lecithins	

1 g/l

E 471

Mono- and diglycerides of fatty acids

4 g/l

Part II

Miscellaneous additives permitted in follow-on formulae for infants in good health

Notes

(a) For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producting cultures may be used.

(b) If more than one of the substances E 322 and E 471 is added to a food, the maximum level established for that food for each of those substances is lowered with that relative part as is present of the other substance in that food.

(c) If more than one of the substances E 407, E 410 and E 412 is added to a food, the maximum level established for that food for each of those subsances is lowered with that relative part as is present of the other substances together in that food.

EC No. | Name | Maximum level

E 270

Lactic acid (L(+)-form only)

quantum satis

E 330

Citric acid

quantum satis

E 306

Tocopherol-rich extract

10 mg/l individually or in combination

E 307

Alpha-tocopherol

10 mg/l individually or in combination

E 308

	Gamma-tocopherol	10 mg/l individually or in combination
E 309	Delta-tocopherol	10 mg/l individually or in combination
E 338	Phosphoric acid	In conformity with the limits set in Annex II to Directive 91/321/EEC
E 440	Pectins	5 g/l in acidified follow-on formulae only
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides of fatty acids	4 g/l
E 407	Carrageenan	0.3 g/l
E 410	Locust bean gum	1 g/l
E 412	Guar gum	1 g/l

Part III

Miscellaneous additives permitted in weaning foods for infants and young children in good health

EC No.	Name	Food	Maximum level
E 170	Calcium carbonates	Weaning foods	quantum satis (only for pH adjustment)
E 260	Acetic acid		

	Weaning foods	quantum satis (only for pH adjustment)
E 261 Potassium acetate	Weaning foods	quantum satis (only for pH adjustment)
E 262 Sodium acetates	Weaning foods	quantum satis (only for pH adjustment)
E 263 Calcium acetate	Weaning foods	quantum satis (only for pH adjustment)
E 270 Lactic acid[64]	Weaning foods	quantum satis (only for pH adjustment)
E 296 Malic acid[64]	Weaning foods	quantum satis (only for pH adjustment)
E 325 Sodium lactate[64]	Weaning foods	quantum satis (only for pH adjustment)
E 326 Potassium lactate[64]	Weaning foods	quantum satis (only for pH adjustment)
E 327 Calcium lactate[64]	Weaning foods	quantum satis (only for pH adjustment)
E 330 Citric acid	Weaning foods	

		quantum satis (only for pH adjustment)
E 331		
Sodium citrates		
	Weaning foods	
		quantum satis (only for pH adjustment)
E 332		
Potassium citrates		
	Weaning foods	
		quantum satis (only for pH adjustment)
E 333		
Calcium citrates		
	Weaning foods	
		quantum satis (only for pH adjustment)
E 507		
Hydrochloric acid		
	Weaning foods	
		quantum satis (only for pH adjustment)
E 524		
Sodium hydroxide		
	Weaning foods	
		quantum satis (only for pH adjustment)
E 525		
Potassium hydroxide		
	Weaning foods	
		quantum satis (only for pH adjustment)
E 526		
Calcium hydroxide		
	Weaning foods	
		quantum satis (only for pH adjustment)
E 500		
Sodium carbonates		
	Weaning foods	
		quantum satis (only as raising agents)
E 501		
Potassium carbonates		
	Weaning foods	
		quantum satis (only as raising

		agents)
E 503 Ammonium carbonates	Weaning foods	quantum satis (only as raising agents)
E 300 L-ascorbic acid	Fruit- and vegetable-based drinks, juices and baby drinks	0.3 g/kg
	Fat-containing cereal-based foods including biscuits and rusks	0.2 g/kg individually or in combination, expressed as ascorbic acid
E 301 Sodium L-ascorbate	Fruit- and vegetable-based drinks, juices and baby drinks	0.3 g/kg
	Fat-containing cereal-based foods including biscuits and rusks	0.2 g/kg individually or in

		combination, expressed as ascorbic acid
E 302 Calcium L-ascorbate		
	Fruit- and vegetable-based drinks, juices and baby drinks	
	Fat-containing cereal-based foods including biscuits and rusks	
		0.3 g/kg
		0.2 g/kg individually or in combination, expressed as ascorbic acid
E 304 L-ascorbyl palmitate		
	Fat-containing cereals, biscuits, rusks and baby foods	
		0.1 g/Kg individually or in combination
E 306 Tocopherol-rich extract		
	Fat-containing cereals, biscuits, rusks and baby foods	
		0.1 g/Kg individually or in combination
E 307 Alpha-tocopherol		
	Fat-containing cereals, biscuits, rusks and baby foods	
		0.1 g/Kg individually or in combination
E 308 Gamma-tocopherol		
	Fat-containing cereals, biscuits, rusks and baby foods	
		0.1 g/Kg individually or in

		combination
E 309 Delta-tocopherol	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/Kg individually or in combination
E 338 Phosphoric acid	Weaning foods	1 g/kg as P2O5 (only for pH adjustment)
E 339 Sodium phosphates	Cereals	1 g/kg individually or in combination, expressed as P2O5
E 340 Potassium phosphates	Cereals	1 g/kg individually or in combination, expressed as P2O5
E 341 Calcium phosphates	Cereals	1 g/kg individually or in combination, expressed as P2O5
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	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination

E 472b
Lactic 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 472c
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
Alginic acid

Desserts

Puddings
0.5 g/kg individually or in combination

E 401
Sodium alginate

Desserts

Puddings
0.5 g/kg individually or in combination

E 402
Potassium alginate

Desserts

Puddings
0.5 g/kg individually or in

		combination
E 404 Calcium alginate		
	Desserts	
	Puddings	
		0.5 g/kg individually or in combination
E 410 Locust bean gum		
	Weaning foods	
	Gluten-free cereal-based foods	
		10 g/kg individually or in combination
		20 g/kg individually or in combination
E 412 Guar gum		
	Weaning foods	
	Gluten-free cereal-based foods	
		10 g/kg individually or in combination

		20 g/kg individually or in combination
E 414 Acacia gum (gum arabic)		
	Weaning foods	
	Gluten-free cereal-based foods	
		10 g/kg individually or in combination
		20 g/kg individually or in combination
E 415 Xanthan gum		
	Weaning foods	
	Gluten-free cereal-based foods	
		10 g/kg individually or in combination
		20 g/kg individually or in combination
E 440 Pectins		

Weaning foods

Gluten-free cereal-based foods

10 g/kg individually or in combination

20 g/kg individually or in combination

E 551
Silicon dioxide
Dry cereals
2 g/kg

E 334
Tartaric acid[65]
Biscuits and rusks
5 g/kg as a residue

E 335
Sodium tartrate[65]
Biscuits and rusks
5 g/kg as a residue

E 336
Potassium tartrate[65]
Biscuits and rusks
5 g/kg as a residue

E 354
Calcium tartrate[65]
Biscuits and rusks
5 g/kg as a residue

E 450a
Disodium diphosphate
Biscuits and rusks
5 g/kg as a residue

E 575
Glucono-delta-lactone
Biscuits and rusks
5 g/kg as a residue

E 1404
Oxidised starch
Weaning foods

		50 g/kg
E 1410		
	Monostarch phosphate	
	Weaning foods	
		50 g/kg
E 1412		
	Distarch phosphate	
	Weaning foods	
		50 g/kg
E 1413		
	Phosphated distarch phosphate	
	Weaning foods	
		50 g/kg
E 1414		
	Acetylated distarch phosphate	
	Weaning foods	
		50 g/kg
E 1420		
	Acetylated starch	
	Weaning foods	
		50 g/kg
E 1422		
	Acetylated distarch adipate	
	Weaning foods	
		50 g/kg
E 1450		
	Starch sodium octenyl succinate	
	Weaning foods	
		50 g/kg

Part IV

Miscellaneous additives permitted in foods for infants and young children for special medical purposes

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

SCHEDULE 9

Regulation 10(1)

Revocations

Column 1

Column 2 Regulations and order revoked	Column 3 References Extent of revocation
The Meat (Treatment) Regulations (Northern Ireland) 1964	
S.R. & O. (N.I.) 1964 No. 6	The whole Regulations
The Mineral Hydrocarbons in Food Regulations (Northern Ireland) 1966	
S.R. & O. (N.I.) 1966 No. 200	In regulation 2(1), the definition of "dried fruit"
The Solvents in Food Regulations (Northern Ireland) 1967	
S.R. & O. (N.I.) 1967 No. 282	The whole Regulations
The Specified Sugar Products Regulations (Northern Ireland) 1976	
S.R. 1976 No. 165	In regulation 2(1), the definitions of "permitted anti-caking agent", "permitted anti-foaming agent", "permitted emulsifier" and "permitted preservative". In the proviso to regulation 9, paragraph (d). Schedule 3.
The Cocoa and Chocolate Products Regulations (Northern Ireland) 1976	
S.R. 1976 No. 183	In regulation (2)1, the definitions of "permitted acid", "permitted base" and "permitted emulsifier". In Schedule 2, Part I.
The Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 1977	
S.R. 1977 No. 182	In regulation 2(1), the definitions of "anti-foaming agent", "permitted acid", "permitted anti-foaming agent" and "permitted preservative". Regulation 2(2). Regulation 6(a). In Part III of Schedule 2, in the definition of "sucrose solution", paragraph (e). Schedule 3
The Condensed Milk and Dried Milk	

Regulations (Northern Ireland) 1977

S.R. 1977 No. 196

In regulation 2(1), the definitions of "permitted anti-caking agent", "permitted antioxidant" and "permitted emulsifier" . Regulation 2(4). Regulation 5A(e). Schedule 2.

The Antioxidants in Food Regulations (Northern Ireland) 1978

S.R. 1978 No. 112

The whole Regulations.

The Coffee and Coffee Products Regulations (Northern Ireland) 1979

S.R. 1979 No. 51

In regulation 2(1), the definitions of "permitted anti-caking agent" and "permitted preservative". Regulation 5A(d)

The Antioxidants in Food (Amendment) Regulations (Northern Ireland) 1981

S.R. 1981 No. 191

The whole Regulations.

The Solvents in Food (Amendment) Regulations (Northern Ireland) 1981

S.R. 1981 No. 192

The whole Regulations.

The Miscellaneous Additives in Food Regulations (Northern Ireland) 1981

S.R. 1981 No. 193

The whole Regulations.

The Jam and Similar Products Regulations (Northern Ireland) 1982

S.R. 1982 No. 105

Regulation 11(5). Regulation 12(2). In regulation 12(2C), the words "Subject to paragraph (2D),". Regulation 12(2D) and (3). In regulation 14(1) and (2), the figure ", II". Regulation 15. In Schedule 1, in entry 13 relating to mincemeat, in column 2, paragraph (c). Schedule 2, Part II. In Schedule 2, Part III, in the heading the words ", other than preservatives," and all the entries following the entry for edible oils and fats, except the entry for liquid pectin. The Note to Schedule 2. Schedule 3. In Schedule 4, paragraph (e).

The Miscellaneous Additives in Food

(Amendment) Regulations (Northern Ireland) 1982	S.R. 1982 No. 258	The whole Regulations.
The Cocoa and Chocolate Products (Amendment) Regulations (Northern Ireland) 1982	S.R. 1982 No. 349	Regulation 2(5). The Schedule.
The Fruit Juices and Fruit Nectars (Amendment) Regulations (Northern Ireland) 1983	S.R. 1983 No. 48	Regulation 8.
The Meat Products and Spreadable Fish Products Regulations (Northern Ireland) 1984	S.R. 1984 No. 408	In regulation 2(1), in the definition of "additive", the words from "in so far as their use" to the end.
The Food (Revision of Penalties and Mode of Trial) Regulations (Northern Ireland) 1987	S.R. 1987 No. 38	In Schedule 1, the references to the Meat (Treatment) Regulations (Northern Ireland) 1964, the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978 and the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981.
The Condensed Milk and Dried Milk (Amendment) Regulations (Northern Ireland) 1987	S.R. 1987 No. 65	Regulation 2(b).
The Preservatives in Food Regulations (Northern Ireland) 1989	S.R. 1989 No 152	The whole Regulations.
The Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989	S.R. 1989 No. 308	The whole Regulations.
The Preservatives in Food (Amendment)		

Regulations (Northern Ireland) 1989

S.R. 1989 No. 460

The whole Regulations.

The Jam and Similar Products (Amendment) Regulations (Northern Ireland) 1990

S.R. 1990 No. 388

Regulation 2(6)(a) and (c), (7), (9)(c) and (d).

The Food Safety (Northern Ireland) Order 1991 (Consequential Modifications) Order (Northern Ireland) 1991

S.R. 1991 No. 203

Article 12. In Part I of Schedule 1, the references to the Meat (Treatment) Regulations (Northern Ireland) 1964, the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989. In Schedule 2, the references to the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989. In Schedule 3, the references to the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978 and the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981. In Schedule 4, the reference to the Meat (Treatment) Regulations (Northern Ireland) 1964. In Schedule 5, the references to the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the

Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989. In Schedule 6, the references to the Meat (Treatment) Regulations (Northern Ireland) 1964, the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989. In Schedule 10, the references to the Meat (Treatment) Regulations (Northern Ireland) 1964, the Solvents in Food Regulations (Northern Ireland) 1967, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989.

The Fruit Juices and Fruit Nectars (Amendment) Regulations (Northern Ireland) 1991

S.R. 1991 No. 251

Regulation 2(5)(a) and (7).

The Food Safety (Exports) Regulations (Northern Ireland) 1991

S.R. 1991 No. 344

In the Schedule, the references to the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989

The Antioxidants in Food (Amendment) Regulations (Northern Ireland) 1991

S.R. 1991 No. 495

The whole Regulations.

The Emulsifiers and Stabilisers in Food (Amendment) Regulations (Northern Ireland) 1992

	S.R. 1992 No. 67
	The whole Regulations.
The Food Additives Labelling Regulations (Northern Ireland) 1992	
	S.R. 1992 No. 417
	Regulation 7(2), (3) and (5).
The Emulsifiers and Stabilisers in Food (Amendment) Regulations (Northern Ireland) 1993	
	S.R. 1993 No. 236
	The whole Regulations.

Notes:

[1] See S.I. 1991/762 (N.I. 7) Article 2(2) for the definitions of "the Department concerned" and "regulations" and
with respect to the powers conferred on each Department jointly and severally by virtue of those definitions back

[2] S.I. 1991/762 (N.I. 7) back

[3] S.R. 1996 No. 49 back

[4] O.J. No. L40, 11.2.89, p. 27 back

[5] O.J. No. L186, 30.6.89, p. 27 back

[6] O.J. No. L61, 18.3.95, p. 1 back

[7] O.J. No. L248, 14.10.95, p. 60 back

[8] O.J. No. L229, 30.8.80, p. 11 back

[9] O.J. No. L319, 7.11.81, p. 19 back

[10] O.J. No. L337, 31.12.91, p. 48 back

[11] S.R. 1996 No. 48 back

[12] S.R. & O. (N.I.) 1966 No. 200; the relevant amending Regulations are S.R. 1991 No. 344 back

[13] S.R. 1976 No. 165; the relevant amending Regulations are S.R. 1981 No. 305 and S.R. 1996 No. 49 back

[14] S.R. 1976 No. 183; the relevant amending Regulations are S.R. 1982 No. 349 back

[15] S.R. 1977 No. 182; the relevant amending Regulations are S.R. 1983 No. 48 and S.R. 1991 No. 251 back

[16] S.R. 1977 No. 196; the relevant amending Regulations are S.R. 1987 No. 65 back

[17] S.R. 1979 No. 51; the relevant amending Regulations are S.R. 1982 No. 298, S.R. 1988 No. 23 and
S.R. 1991 No. 203 back

[18] S.R. 1982 No. 105; the relevant amending Regulations are S.R. 1983 No. 265, S.R. 1990 No. 388,
S.R. 1996 No. 48 and S.R. 1996 No. 49 back

[19] S.R. 1984 No. 408; the relevant amending Regulations are S.R. 1996 No. 48 and S.R. 1996 No. 49 back

[20] S.R. 1992 No. 417; the relevant amending Regulations are S.R. 1996 No. 48 and S.R. 1996 No. 49 back

[21] O.J. No. L149, 14.6.91, pp. 1-9 back

[22] O.J. No. L84, 27.3.87, p. 1 back

[23] In edible parts back

[24] O.J. No. L205, 13.8.79, p. 5 back

[25] O.J. No. L356, 27.12.73, p. 71 back

[26] O.J. No. L373, 31.12.88, p. 59 back

[27] O.J. No. L231, 13.8.92, p. 1 back

[28] O.J. No. L176, 3.7.84, p. 6 back

[29] O.J. No. L54, 5.3.79, p. 1 back

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

[31] When labelled ‘for food use', nitrite may only be sold in a mixture with salt or a salt substitute back

[32] Expressed as NaNO2 back

[33] Residual amount at point of sale to the final consumer, expressed as NaNO2 back

[34] Expressed as NaNO3 back

[35] Residual amount nitrite formed from nitrate included, expressed as NaNO2 back

[36] Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process
following good manufacturing practice back

[37] When combinations of gallates, BHA and BHT are used, the individual levels must be reduced proportionally
back

[38] E 338 only back

[39] E 341 (ii) only back

[40] E 341 (iii) only back

[41] O.J. No. L228, 16.8.73, p. 23 back

[42] E 493 only back

[43] E 492 only back

[44] Asbestos free back

[45] E 553b only back

[46] 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 back

[47] Authorised until 31st December 1997 in accordance with Article 5 of Directive 89/107/EEC pending
consideration for inclusion in Directive 95/2/EC back

[48] O.J. No. L22, 9.2.65, p. 373/65 (O.J./S.E. 1965-66 p. 25) back

[49] O.J. No. L148, 11.7.67, p. 148/10 (O.J./S.E. 1967 p. 178) back

[50] O.J. No. L126, 14.5.76, p. 33 back

[51] O.J. No. L352, 13.12.86, p. 45 back

[52] O.J. No. L223, 14.8.78, p. 30 back

[53] O.J. No. L297, 23.10.82, p. 31 back

[54] O.J. No. L223, 14.8.78, p.7 back

[55] O.J. No. L230, 5.8.82, p. 35 back

[56] O.J. No. L326, 24.11.90, p. 58 back

[57] O.J. No. L178, 28.7.95, p. 1 back

[58] O.J. No. L55, 29.2.92, p. 96 back

[59] O.J. No. L221, 12.8.74, p. 10 back

[60] O.J. No. L229, 30.8.80, p. 1 back

[61] Cocoa and chocolate products energy-reduced or with no added sugars are not covered by Schedule 7 back

[62] O.J. No. L224, 30.9.93, p. 23 back

[63] O.J. No. L24, 30.1.76, p. 49 back

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These Regulations implement European Parliament and Council Directive 95/2/EC (O.J. No. L61,
18.3.95, p. 1) on food additives other than colours and sweeteners (which has to be read with Council
Directive 89/107/EEC (O.J. No. L40, 11.2.89, p. 27) on the approximation of the laws of the
Member States concerning food additives authorised for use in foodstuffs intended for human
consumption.

The principal provisions of the Regulations—

(1) prohibit the use in or on any food of any miscellaneous additive (as defined in regulation 2(1))
other than a permitted miscellaneous additive (also defined in regulation 2(1)) (regulation 3(1));

(2) prohibit the use in or on any food of any permitted miscellaneous additive otherwise than in
accordance with the Regulations (regulation 3(2) to (5) and (7));

(3) restrict the use of miscellaneous additives primarily as a carrier or carrier solvent (regulation
3(6)) and the presence of such additives in certain food (regulation 3(8));

(4) prohibit the sale for use in or on food, or the sale direct to the consumer, of any miscellaneous
additive other than a permitted miscellaneous additive (regulation 5(1) and (3));

(5) restrict the sale of miscellaneous additives for use primarily as a carrier or carrier solvent
(regulation 5(2)) and the sale of food additives in combination with miscellaneous additives which have
been so used (regulation 5(5));

(6) prohibit the sale of any food containing any added miscellaneous additive other than a permitted
miscellaneous additive used or present in accordance with regulation 3 (regulation 5(4)).

Pending adoption of specific purity criteria for all permitted miscellaneous additives in accordance with
Article 3(3)(a) of Directive 89/107/EEC, the purity criteria specified or referred to in Schedule 5 apply
(definition of "purity criteria" in regulation 2(1)).

The Regulations also—

(a) make provision in relation to compound foods (regulation 4);

(b) make provision in relation to the condemnation of food (regulation 6);

(c) create offences, prescribe a penalty and provide for enforcement of the Regulations
(regulation 7);

(d) provide a defence in relation to exports, in implementation of Articles 2 and 3 of Council Directive 89/397/EEC (O.J. No. L186, 30.6.89, p. 23) on the official control of foodstuffs, as read with the ninth recital to that Directive (regulation 8);

(e) incorporate specified provisions of the Food Safety (Northern Ireland) Order 1991 (regulation 9);

(f) revoke the Regulations and order specified in Schedule 9 to the extent specified in that Schedule, and make consequential amendments (regulation 10);

(g) contain a transitional provision and exemptions (regulation 11).