# Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1999

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## STATUTORY RULES OF NORTHERN IRELAND

#### 1999 No. 244

#### **FOOD**

Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland)
1999

Made

25th May 1999

Coming into operation

13th July 1999

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), 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, hereby make the following Regulations, after

consultation in accordance with Article 47(3) of the said Order with such organisations as appear to them

to be representative of interests likely to be substantially affected by the Regulations:

Citation, commencement and interpretation

1. - (1) These Regulations may be cited as the Miscellaneous Food Additives (Amendment)

Regulations (Northern Ireland) 1999 and shall come into operation on 13th July 1999.

(2) In these Regulations "the principal Regulations" means the Miscellaneous Food Additives

Regulations (Northern Ireland) 1996[3].

Amendment of the principal Regulations

- 2. The principal Regulations shall be amended in accordance with regulations 3 to 13.
  - 3. In regulation 2(1) (interpretation) -

(a) in the definition of "Directive 95/2/EC" there shall be inserted at the end "and European

Parliament and Council Directive 98/72/EC[4]";

(b) in the definition of "Directive 96/77/EC" there shall be inserted at the end ", as amended by

Commission Directive 98/86/EC[5]";

- (c) after the definition of "flavour enhancer" there shall be inserted the following -
- " "flour treatment agent" means a substance added to flour or dough to improve its baking

quality, but does not include any emulsifier;";

- (d) in the definition of "miscellaneous additive" -
  - (i) after "flavour enhancer", there shall be inserted "flour treatment agent,";
- (ii) there shall be inserted at the end "or any enzyme except invertase or lysozyme".
- 4. In regulation 3(4) (use of miscellaneous additives) for "Notes 1 and 3" there shall be substituted

"Notes 1, 3 and 4".

- 5. In regulation 11 (transitional provisions and exemptions) there shall be inserted after paragraph
  - (1A) the following paragraph -
- " (1B) In any proceedings for an offence against these Regulations in respect of any food

additive or food, it shall be a defence to prove that -

- (a) the food additive or food concerned was put on the market or labelled before 1st July
- 1999 and the matter constituting the offence would not have constituted an offence against

these Regulations if the amendments made by regulations 3(b) and 10 of the Miscellaneous

Food Additives (Amendment) Regulations (Northern Ireland) 1999 had not been made

when the food additive or, as the case may be, the food was put on the market or labelled,

(b) the food additive or food concerned was put on the market or labelled before 4th

November 2000 and the matter constituting the offence would not have constituted an

offence against these Regulations or the Bread and Flour Regulations (Northern Ireland)

1998[6] if the amendments made by regulations 3(c) and (d)(i), 7(b)(iii), 12 and 14(4) of

the Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1999 had

not been made when the food additive or, as the case may be, the food was put on the

market or labelled.".

6. In Schedule 1 (miscellaneous additives generally permitted for use in foods not referred to in

Schedule 6, 7 or 8) -

- (a) after note (3) there shall be inserted -
  - "(4) The substance E 920 may be used only as a flour treatment agent.";
- (b) in the table there shall be inserted sequentially according to EC number the following entries -

E 469

Enzymatically hydrolysed carboxy methyl cellulose",

E 920

L-Cysteine",

E 1103

Invertase", and

E 1451

Acetylated oxidised starch".

7. In Schedule 2 (conditionally permitted preservatives and antioxidants) -

(a) in Part A (sorbates, benzoates and p-hyd	droxybenzoates) in the second table -
(i) there shall be substituted for the entry preparations the following entry -	relating to olives and olive-based
Olives and olive-based preparations 1000 500	
10	000"
(ii) there shall be substituted for the entries of fat content of 60% or more and emulsified sauces with a fat contentries -	_
1000 500	
	1000
Emulsified sauces with a fat content less than 60% 2000 1000	
	2000"

(iii) there shall be inserted at the end the following entries -

Mehu and Makeutettu Mehu	500	200
Analogues of meat, fish, crustaceans ar and cheese based on protein	nd cephalop 2000	oods
Dulce de membrillo		1000
Marmelada		1500
Ostkaka	2000	
Pasha	1000	

Semmelknšdelteig

Cheese and cheese analogues (surface treatment only) quantum satis
Cooked red beet 2000
Collagen-based casings with a water activity greater than 0.6 quantum satis"
(b) in Part B (suplhur dioxide and sulphites) in the second table -
(i) there shall be substituted for the entries relating to crustaceans and cephalopods the following entries -
" Crustaceans and cephalopods:
" E 251 Sodium nitrate
E 252 Potassium nitrate
Cured meat products

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Canned meat products
```

300

250\*

Hard, semi-hard and semi-soft cheese

Dairy-based cheese analogue

50\*

Pickled herring and sprat

200\*

Foie gras, foie gras entier, blocs de foie gras 50\*

\* Expressed as NaNO3\* Residual amounts nitrite formed from nitrate included, expressed as NaNO2

۳;

" E 280

E 281

E 282

Propionic acid\*

Sodium propionate\*

Calcium propionate\*

Pre-packed sliced bread and rye bread 3000 mg/kg expressed as propionic acid

E 283

Potassium propionate\*

Energy reduced bread

Partially baked, pre-packed bread

Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0.65

Pre-packed rolls, buns and pitta

Prepacked pølsebrød boller and dansk flutes

2000 mg/kg expressed as propionic acid

Christmas pudding

Pre-packed bread

1000 mg/kg expressed as propionic acid

Cheese and cheese analogues (surface treatment only)

Quantum satis

\* Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

۳,

(d) in Part D (other antioxidants) in the table there shall be substituted in column 3 for

"De-hydrated granulated potatoes" the words "Dehydrated potatoes".

8. There shall be substituted for Schedule 3 (other permitted miscellaneous additives) Schedule 1 to

these Regulations.

9. In Schedule 4 (permitted carriers and carrier solvents) in the table there shall be inserted at the end

the following entries -

" E 322

E 432-E436

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E 470a
E 471
E 491-E 495
E 570
E 900
        Lecithins
        Polysorbates
        Sodium, potassium and calcium salts of fatty acids
        Mono and diglycerides of fatty acids
        Sorbitans
        Fatty acids
        Dimethylpolysiloxane
                                      Glazing agents for fruit
        Polyethyleneglycol 6000
                                      Sweeteners
E 425
        Konjac
              (i) Konjac gum
              (ii) Konjac glucomannane
E 459
        Beta-cyclodextrine
                                      Maximum 1 g/kg in or on the food
E 1451
        Acetylated oxidised starch
E 468
        Cross linked sodium carboxy methyl cellulose
                                      Sweeteners
```

Enzymatically hydrolysed carboxy methyl cellulose".

- 10. In Schedule 5 (purity criteria) -
- (a) the entries relating to the miscellaneous additives listed in Schedule 2 to these Regulations shall

be omitted;

(b) in the entry relating to Propane-1,2-diol (propylene glycol) there shall be substituted for

"Directive 78/663/EEC" the words "Directive 78/664/EEC[8]".

11. In Schedule 6 (foods in which miscellaneous additives listed in Schedule 1 are generally

prohibited) -

(a) there shall be substituted for the words from "Pasteurised and sterilised" to the words "and

semi-skimmed)" the words "Pasteurised and sterilised (including UHT) milk (including plain,

skimmed and semi-skimmed) and plain pasteurised cream";

(b) after the words "Dry pasta" there shall be inserted the words, ", excluding gluten-free pasta or

pasta intended for hypoproteic diets, in accordance with Directive 89/398/EEC[9]".

12. There shall be substituted for Schedule 7 (foods in which a limited number of miscellaneous

additives listed in Schedule 1 may be used) Schedule 3 to these Regulations.

- 13. In Schedule 8 (miscellaneous additives permitted in foods for infants and young children) -
- (a) there shall be substituted for the first introductory note the following introductory 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 150 g/kg of E 414 and 10 g/kg of E 551, as well as E 421 (mannitol)

when used as a carrier for vitamin B12 (not less than 1 part vitamin B12 to 1000 parts mannitol).

The carry over of E 414 in the product ready for consumption shall not be more than 10 mg/kg.

1A. Formulae and weaning foods for infants and young children may contain E 301 (sodium

L-ascorbate), used at quantum satis level in coatings of nutrient preparations containing

polyunsaturated fatty acids. The carry over of E 301 in the product ready for consumption shall not

be more than 75 mg/l.";

- (b) in Part I (miscellaneous additives permitted in infant formulae for infants in good health) -
  - (i) there shall be substituted for note (b) the following note -
- " (b) if more than one of the substances E 322, E 471, E 472c and E 473 is added to a

food, the maximum level established for that food for each of those substances is lowered

by that relative part as is present of the other substances together in that food.";

(ii) in the table where there shall be inserted at the end the following entries -

E 304

L-ascorbyl palmitate

10 mg/1

E 331

Sodium citrates

2 g/1

E 332

Potassium citrates

Individually or in combination and in conformity with the limits

set in Annex 1 to

Directive 91/321/ EEC[10]

E 339

Sodium phosphates

1 g/1 expressed as P2O5

E 340

Potassium phosphates

Individually or in combination and in conformity with the limits

set in Annex 1 to

Directive 91/321/EEC

E 412

Guar gum

1 g/1, where the liquid product contains partially hydrolysed

proteins and is in

conformity with the conditions set in Annex IV to Directive

91/321 EEC, as

amended by Directive 96/4/EC[11]

E472c

Citric acid esters of mono-and diglycerides of fatty acids

7.5 g/1 sold as powder

g/1 sold as liquid where the products contain partially hydrolysed

proteins,

peptides or amino acids and are in conformity with the

conditions set in Annex

IV to Directive 91/321/EEC, as amended by Directive 96/4/EC

E 473

Sucrose esters of fatty acids

120 mg/1 in products containing hydrolysed proteins, peptides or amino acids";

- (c) in Part II (miscellaneous additives permitted in follow-on formulae for infants in good health) -
  - (i) there shall be substituted for note (b) the following note -
- " (b) if more than one of the substances E 322, E 471, E 472c and E 473 is added to a food, the

maximum level established for that food for each of those substances is lowered by that relative

part as is present of the other substances together in that food.";

- (ii) in note (c) there shall be substituted for the words "lowered with" the words "lowered by";
  - (iii) in the table there shall be inserted at the end the following entries -

L-ascorbyl palmitate

10 mg/1

E 331

Sodium citrates

2 g/1

E 332

Potassium citrates

Individually or in combination and in conformity with the limits

set in Annex 1 to

Directive 91/321/EEC

E 339

Sodium phosphates

1 g/1 expressed as P2O5

E 340

Potassium phosphates

Individually or in combination and in conformity with the limits

set in Annex 1 to

Directive 91/321/EEC

E 472c

Citric acid testers of mono-and diglycerides of fatty acids

" 7.5 g/1 sold as powder.

9 g/1 sold as liquid where the products contain partially

hydrolised proteins,

peptides or amino acids and are in conformity with the

conditions set in Annex

IV to Directive 91/321/EEC, as amended by Directive 96/4/EC

E 473

Sucrose esters of fatty acids

120 mg/1 in products containing hydrolysed proteins, peptides or amino acids";

(d) in Part III (miscellaneous additives permitted in weaning foods for infants and young children in good

health) in the table there shall be inserted at the end the following entries -

E 333

Calcium citrates\*

Low-sugar fruit based products

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quantum satis
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E 341

Tricalcium phosphate\*

Fruit based desserts

1 g/kg as P2O5

E 1451

Acetylated oxidised starch

Weaning foods

50 g/kg

\* The note in Part IV does not apply.

";

(e) in Part IV (miscellaneous additives permitted in foods for infants and young children for special

medical purposes) there shall be inserted at the end the following table -

EC No.

Name

Max. level

**Special Conditions** 

E 401

Sodium alginate

 $1 \, g/1$ 

From 4 months onwards in special food products with adapted

composition,

required for metabolic disorders and for general tube feeding

E 405

Propane 1, 2-diolalginate

200 mg/1

From 12 months onwards in specialised diets intended for

young children

who have cows' milk intolerance or inborn errors of metabolism

E 410

Locust bean gum

 $10 \, \text{g/1}$ 

From birth onwards in products for reduction of gastro-

oesophageal reflux

E 412

Guar gum

 $10 \, \text{g/1}$ 

From birth onwards in products in liquid formulae containing

hydrolysed

proteins, peptides or amino acids in conformity with the conditions set in Annex IV to Directive 91/321/EEC, as amended by Directive 96/4/EC E 415 Xanthan gum 1.2 g/1From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastro-intestinal tract, protein mal-absorption or inborn errors of metabolism E 440 **Pectins**  $10 \, \text{g/}1$ From birth onwards in products used in case of gastro-intestinal disorders E 466 Sodium carboxy methyl cellulose 10g/1 or kg From birth onwards in products for the dietary management of metabolic disorders E 471 Mono-and diglycerides of fatty acids  $5 \, g/1$ From birth onwards in specialised diets, particularly those devoid of proteins E 1450 Starch sodium octenyl succinate  $20 \, \text{g/1}$ 

Consequential amendments

14. - (1) In the following Regulations references to the Miscellaneous Food Additives Regulations

In infant formulae and follow-on formulae".

(Northern Ireland) 1996 shall be construed as references to those Regulations as amended by the

Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1997[12] and these

## Regulations:

the Mineral Hydrocarbons in Food Regulations (Northern Ireland) 1966[13]; the Specified Sugar Products Regulations (Northern Ireland) 1976[14]; the Cocoa and Chocolate Products Regulations (Northern Ireland) 1976[15]; the Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 1977[16]; the Condensed Milk and Dried Milk Regulations (Northern Ireland) 1977[17]; the Coffee and Coffee Products Regulations (Northern Ireland) 1979[18]; the Jam and Similar Products Regulations (Northern Ireland) 1982[19]; the Meat Products and Spreadable Fish Products Regulations (Northern

the Meat Products and Spreadable Fish Products Regulations (Northern Ireland) 1984[20];

the Food Additives Labelling Regulations (Northern Ireland) 1992[21]; the Food Labelling Regulations (Northern Ireland) 1996[22];

- (2) In the Food Additives Labelling Regulations (Northern Ireland) 1992 -
- (a) there shall be inserted after regulation 6 the following -
- " Transitional provision

6A. In any proceedings for an offence under these Regulations in respect of any food additive,

it shall be a defence to prove that the food additive concerned was put on the market or labelled

before 4th November 2000 and the matter constituting the offence would not have constituted an

offence under these Regulations if the amendments made by regulation 14(1) and (2)(b) of the

Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1999 had not been

made when the food additive was put on the market or labelled.";

- (b) in Schedule 1 (categories of food additives) in Part II (supplementary) -
  - (i) paragraph (s) shall be omitted; and
- (ii) in paragraph (t) there shall be inserted at the beginning the words ""flour treatment

agent"," and there shall be inserted after the words "used as a" the words "flour treatment

agent,".

- (3) In the Food Labelling Regulations (Northern Ireland) 1996 -
- (a) in regulation 14(11) (names of ingredients) the words "or in Schedule 3 to the Bread and Flour

Regulations" shall be omitted;

(b) in regulation 50 (transitional provision) there shall be inserted at the end the following

paragraph -

- " (8) In any proceedings for an offence under regulation 44(a) as read with regulation 14(9) and
- (11), it shall be a defence to prove that the food concerned was prepacked before 4th November

2000 and the matter constituting the offence would not have constituted an offence under these

Regulations if the amendment made by regulation 14(3)(a) of the Miscellaneous Food Additives

(Amendment) Regulations (Northern Ireland) 1999 had not been made when the food was

prepacked.".

- (4) In the Bread and Flour Regulations (Northern Ireland) 1998[23] -
- (a) in regulation 5 (additional ingredients) there shall be substituted for paragraphs (1) and (2) the

following paragraph -

"(1) No person shall use as an ingredient in the preparation of flour or bread any flour bleaching agent.";

(b) Schedule 3 (ingredients permitted in flour and bread) shall be omitted.

Sealed with the Official Seal of the Department of Health and Social Services on

L.S.

J. O'Neill

A	Assistant Secretary
2	5th May 1999.
	ealed with the Official Seal of the Department of Agriculture on
I	S.
	. McKibben Assistant Secretary
2	5th May 1999.
	SCHEDULE 1
F	Regulation 8
	Containing new Schedule 3 to the principal Regulations
	" Schedule 3 Regulations 2(1) and 3(5)
	Other Permitted Miscellaneous Additives
prepare	The maximum levels of use indicated refer to foods ready for consumption
1 1	following manufacturers' instructions.
EC No.	Canned crustacean products
	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/1

Instant products for preparation of flavoured tea and herbal infusions

1 g/kg

Chewing gum

2 g/kg

In the following applications, the indicated maximum levels of phosphoric acid and the

phosphates E 338, E 339, E 340, E 341, E 343, E 450, E 451 and E 452 may

be

added individually or in combination (expressed as P2O5)

E 338

Phosphoric acid

Non-alcoholic flavoured drinks

700 mg/1

E 339

Sodium phosphates

Sterilised and UHT milk

 $1 \, g/1$ 

(i) Monosodium phosphate

Candied fruits

800 mg/kg

(ii) Disodium phosphate

Fruit preparations

800 mg/kg

(iii) Trisodium phosphate

Partly dehydrated milk with less than 28% solids

1 g/kg

E 340

Potassium phosphate

Partly dehydrated milk with more than 28% solids 1.5 g/kg

(i) Monopotassium phosphate

(ii) Dipotassium phosphate Dried milk and dried skimmed milk

2.5 g/kg

(iii) Tripotassium phosphate Pasteurised, sterilised and UHT creams E 341

Calcium phosphates

Whipped cream and vegetable fat analogues 5 g/kg

(i) Monocalcium phosphate

Unripened cheese (exceptMozzarella) 2 g/kg

(ii) Dicalcium phosphate

Processed cheese and processed cheese 20 g/kg

(iii) Tricalcium phosphate analogues

E 343

Magnesium phosphates

Meat products

5 g/kg

(i) Monomagnesium phosphate

Sport drinks and prepared table waters 0.5 g/l

(ii) Dimagnesium phosphate

Dietary supplements quantum satis

E 450

Diphosphates

Salt and its substitutes

10 g/kg

(i) Disodium diphosphate

Vegetable protein drinks

 $20 \, g/1$ 

	(ii) Trisodium o	liphosphate	
		Beverage whiteners	30 g/kg
	(iii) Tetrasodium	m diphosphate	
		Beverage whiteners for	vending machines 50 g/kg
	(v) Tetrapotassi	um diphosphate	
		Edible ices	1 g/kg
	(vi) Dicalcium	diphosphate	
		Desserts	3 g/kg
	(vii) Calcium d diphosphate	ihydrogen	
		Dry powdered dessert n	nixes
		Fine bakery wares	
			7 g/kg
			20 g/kg
E 451	Triphosphates	Flour	
		11001	2.5 g/kg
	(i) Pentasodium triphosphate		
		Flour, self raising	20 g/kg
	(ii) Pentapotass	ium triphosphate	
		Soda bread	20 g/kg

Polyphosphates

Liquid egg (white, yolk or whole egg) 10 g/kg

(i) Sodium polyphosphate

Sauces

5 g/kg

(ii) Potassium polyphosphate

Soups and broths

3 g/kg

(iii) Sodium calcium polyphosphate

Instant tea and instant herbal infusions

2 g/kg

Cider and perry

2 g/1

(iv) Calcium polyphosphates

Chewing gum

quantum satis

Dried powdered foods

10 g/kg

Chocolate and malt dairy-based drinks

2 g/1

Alcoholic drinks (excluding wine and beer)

1 g/1

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

3 g/kg

for milkshakes and ice cream; similar products)

Special formulae for particular nutritional uses

5 g/kg

Glazings for meat and vegetable products

4 g/kg

Sugar confectionery

5 g/kg

Icing sugar

10 g/kg

Noodles

2 g/kg

**Batters** 

12 g/kg

Fillets of unprocessed fish, frozen and deep-frozen

5	g/kg
J	g/kg

Unprocessed and processed molluscs and crustaceans

5 g/kg

frozen and deep-frozen

Fillets of unprocessed fish, frozen and deep-frozen  $5~\mathrm{g/kg}$ 

Unprocessed and processed molluscs and crustaceans

5 g/kg

frozen and deep-frozen

Processed potato products (including frozen, deep-

5 g/kg

frozen, chilled and dried processed products) and

pre-fried frozen and deep-frozen potatoes

Spreadable fats excluding butter 5 g/kg

Soured-cream butter

2 g/kg

Waterbased emulsion sprays for coating baking tins

30 g/kg

Coffee based drinks for vending machines 2 g/l

E 431

Polyoxyethylene (40) stearate (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

E 353

Metatartaric acid

Wine in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations

Made wine

100 mg/l

E 355

Adipic acid

Fillings and toppings for fine bakery wares 2 g/kg

E 356

Sodium adipate

Dry powdered dessert mixes 1 g/kg

E 357

Potassium adipate

Gel-like desserts

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/1

Beer

EC No.

Name

Food

Maximum level

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

Spreadable fats as defined in Annexes B and C to 100 mg/kg

Regulation (EC) No. 2991/94[24] having a fat

content of 41% or less

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

5 g/kg

wares and desserts

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

100 mg/l

Chewing gum

5 g/kg

Fruit and vegetable preparations 5 g/kg

Non-alcoholic flavoured drinks 300 mg/l

Emuslified liqueur 10 g/l

Dietetic foods intended for special medical

1.2 g/kg

purposes - Dietetic formulae for weight control

intended to replace total daily food intake or an

individual meal

Dietary food supplements 1 g/kg

Cider excludingcidre bouché 100 mg/l

E 416 Karaya gum

Cereal-and potato-based snacks 5 g/kg

Nut coatings

10 g/kg

Fillings, toppings and coatings for fine bakery

5 g/kg

wares

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 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)

- (i) Sorbitol
- (ii) Sorbitol syrup
- E 421 Mannitol
- E 953 Isomalt
- E 965 Maltitol
  - (i) Maltitol
  - (ii) Maltitol syrup

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Lactitol
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E 967 Xylitol

E 425

Konjac\*

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

10 g/kg Individually or in combinations

- (i) Konjac gum
- (ii) Konjac glucomannane

E 432

Polyoxyethylene sorbitan monolaurate (polysorbate 20) Fine bakery wares

3 g/kg

Fat emulsions for baking purposes

10 g/kg

E 433

Polyoxyethylene sorbitan monoleate (polysorbate 80)

Milk and cream analogues

5 g/kg

Edible ices

1 g/kg

E 434

Polyoxyethylene sorbitan monopalmitate (polysorbate 40)

**Desserts** 

3 g/kg

Sugar confectionery

1 g/kg

E 435

Polyoxyethylene sorbitan monostearate (polysorbate 60) Emulsified sauces

5 g/kg

Soups

1 g/kg

E 436

Polyoxyethylene sorbitan tristearate (polysorbate 65) Chewing gum

5 g/kg

Dietary food supplements quantum satis

Dietetic foods for special medical purposes

1 g/kg

- Dietetic formulae for weight control intended Individually or in

Individually or in combination

to replace total daily food intake or an individual meal combination

E 442

Ammonium phosphatides

Cocoa and chocolate products as defined in Directive

## 10 g/kg

## 73/241/EEC[25] including fillings

Confectionery based on these products 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

Surface treatment of citrus fruit 50 mg/kg

E 459

Beta-cyclodextrine

Foods in tablet and coated tablet

form

quantum satis

E 468

Crosslinked sodium carboxy methyl cellulose

Solid dietary supplements

30 g/kg

E 473

Sucrose esters of fatty acids

Canned liquid coffee

 $1 \, g/1$ 

E 474

Sucroglycerides

Heat-treated meat products

5 g/kg (on fat)

Fat emulsions for baking purposes

```
10 g/kg
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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/1

Dietary food supplements quantum satis

Dietetic foods intended for special medical

5 g/kg

purposes - Dietetic formulae for weight control

intended to replace total daily food intake or an

individual meal

Chewing gum

10 g/kg

Cream analogues

5 g/kg

Sterilised cream and sterilised cream with reduced

fat content

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

5 g/kg

purposes - Dietic formulae for weight control

intended to replace total daily food intake or an

individual meal

Granola-type breakfast cereals 10 g/kg

E 476

Polyglycerol polyricinoleate

Spreadable fats as defined in Annexes A, B and C to Regulation (EC) No. 2991/94 having a fat content of 41% or less

4 g/kg

Similar spreadable products with a fat content of

4 g/kg

less than 10%

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 \text{ g/kg}
```

E

479b

Thermally oxidised soya bean oil interacted with mono-and diglycerides of fatty acids

Fat emulsions for frying purposes

5 g/kg

E 481

Sodium stearoyl-2-lactylate

Fine bakery wares

5 g/kg

E 482

Calcium stearoyl-2-lactylate

Quick-cook rice

4 g/kg

Breakfast cereals

5 g/kg

Emulsified liqueur

8 g/1

Spirits with less than 15%

alcohol by volume

8 g/1

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/1

Dietetic foods intended for special medical

2 g/kg

purposes - Dietetic formulae for weight control

intended to replace total daily food intake or an

individual meal

Bread (except that referred to in Schedule 7)

3 g/kg

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

Fine bakery wares

10 g/kg

E 492

Sorbitan tristearate

Toppings and coatings for fine bakery wares

5 g/kg

E 493

Sorbitan monolaurate

Jelly marmalade

25 mg/kg\*\*

E 494

Sorbitan monooleate

Fat emulsions

10 g/kg

E 495

Sorbitan monopalmitate

Milk and cream analogues

5 g/kg

Beverage whiteners

5 g/kg

Liquid tea concentrates and liquid fruit and herbal

infusions concentrates

Edible ices

0.5 g/kg

Desserts

5 g/kg

Sugar confectionery

5 g/kg

Cocoa-based confectionery, including chocolate

10 g/kg\*\*\*

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

Egg white

30 mg/kg

E 521

Aluminium sodium sulphate

Candied, crystallised and glacé fruit and vegetables

200 mg/kg

E 522

Aluminium potassium sulphate

Individually or in combination, expressed as aluminium

E 523

Aluminium ammonium sulphate

E 541

Sodium aluminium phosphate, acidic

Fine bakery wares (sconesand sponge wares only)

1 g/kg expressed as aluminium

E 535

```
Sodium ferrocyanide
                   Salt and its substitutes
                                   20 mg/kg
E 536
   Potassium ferrocyanide
                                   Individually or in
                                   combination, expressed as
                                   anhydrous potassium
                                   ferrocyanide
E 538
   Calcium ferrocyanide
E 551
   Silicon dioxide
                   Dried powdered foods (including
                   sugars)
                                   10 g/kg
E 552
   Calcium silicate
                   Salt and its substitutes
                                   10 g/kg
E 553a
   (i) Magnesium silicate
                   Dietary food supplements
                                   quantum satis
   (ii) Magnesium trisilicate
                   Foods in tablet and coated tablet
                   form
                                   quantum satis
E
553b
   Talc
                   Sliced or grated hard, semi-hard
                   and processed
```

E 554

E 555

Sodium aluminium silicate

Potassium aluminium silicate

cheese

Sliced or grated cheese

10 g/kg

analogues and processed 10 g/kg

E 556

Calcium aluminium silicate cheese analogues

E 559

Aluminium silicate (Kaolin) Seasonings

30 g/kg

Confectionery excluding chocolate

quantum satis

(surface treatment only)

Tin-greasing products 30 g/kg

Individually or in combination

Chewing gum

quantum satis

Rice

Sausages (surface treatment only)

E 579

Ferrous gluconate

Olives darkened by oxidation 150 mg/kg as iron

E 585

#### Ferrous lactate

E 620

Glutamic acid

Foods in general (except those referred to in

10 g/kg

E 621

Monosodium glutamate

Schedules 6, 7 and 8)

Individually or in combination

EC No.

Name

Food

Maximum level

E 622

Monopotassium glutamate

E 623

Calcium diglutamate

E 624

Monoammonium glutamate

Condiments and seasonings quantum satis

E 625

Magnesium diglutamate

E 626

Guanylic acid

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

500 mg/kg

E 627

Disodium guanylate

Individually or in combination, expressed

Dipotassium guanylate

E 629

Calcium guanylate

E 630

Inosinic acid

E 631

Disodium inosinate

E 632

Dipotassium inosinate

E 633

Calcium inosinate

Seasonings and condiments quantum satis

E 634

Calcium 59-ribonucleotides

E 635

Disodium 59-ribonucleotides

E 900

Dimethyl polysiloxane

Jam, jellies and marmalade as defined in Directive 79/693/EEC and similar fruit spreads, including low calorie products

10 mg/kg

Soups and broths

10 mg/kg

Oils and fats for frying 10 mg/kg

Confectionery (excluding chocolate)

10 mg/kg

Non-alcoholic flavoured drinks 10 mg/l

Pineapple juice

10 mg/l

Canned and bottled fruit and vegetables

10 mg/kg

Chewing gum

100 mg/kg

(pro memoria) 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

 $S \emptyset d \dots s a f t$ 

10 mg/l

**Batters** 

10 mg/kg

Cider excludingcidre bouché 10 mg/l

E 901

Beeswax, white and yellow

As glazing agents only for:

quantum satis

E 902

Candelilla wax -

Confectionery (including chocolate)

E 903

Carnauba wax -

Small products of fine bakery wares coated with chocolate

E 904

Shellac

- Snacks
- Nuts

### - Coffee beans

Dietary food supplements quantum satis

Fresh citrus fruits, melons, apples, pears, peaches and pineapples quantum satis

(surface treatment only)

E 905

Microcrystalline wax

Surface treatment of

quantum satis

- Confectionery excluding chocolate
- Chewing gum
- Melons, papaya, mango and avocado

E 912

Montan acid esters

Fresh citrus fruits (surface treatment only)

quantum satis

E 914

Oxidised polyethylene wax

Fresh melon, mango, avocado and pineapple (surface treatment only)

E 927b

Carbamide

Chewing gum without added sugars

30 g/kg

E 950

Acesulfame-K

Chewing gum with added sugars 800 mg/kg

E 951

Aspartame

2500 mg/kg (as flavour enhancer only)

E 957

Thaumatin

Chewing gum with added sugars 10 mg/kg

Water-based flavoured non-alcoholic drinks 0.5 mg/l

Desserts - dairy and non-dairy 5 mg/kg (as flavour enhancer only)

E 959

Neohesperidine DC

Chewing gum with added sugars 150 mg/kg

Spreadable fats as defined in Annexes B and C to Regulation (EC) No. 2991/94

5 mg/kg (as flavour enhancer only)

Meat products

Fruit jellies

### Vegetable proteins

E 999

Quillaia extract

Water-based flavoured non-alcoholic drinks

200 mg/l calculated as anhydrous extract

Cider excluding cidrebouché

E 1201

Polyvinylpyrrolidone

Dietary food supplements in tablet and coated tablet form

quantum satis

E 1202

Polyvinylpolypyrrolidone

E 1505

Triethyl citrate

Dried egg white

quantum satis

E 1518

Glyceryl triacetate (triacetin) Chewing gum

quantum satis

\* These substances may not be used to produce dehydrated foods intended to rehydrate on ingestion.

\*\* E 493 only

\*\*\* E 492 only

Asbestos free

E553b only

If E 950, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is

reduced proportionally

If E 950, E 957 and E 959 are used in combination in chewing gum, the maximum level for each

is reduced proportionally

"

# SCHEDULE 2

# Regulation 10(a)

Miscellaneous Additives for which specific purity criteria specified or referred to in Schedule 5 to the Principal Regulations are omitted

E 400	
E 401	Alginic acid
E 402	Sodium alginate
E 403	Potassium alginate
	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1,2-diol alginate
E 406	Agar
E 407	Carrageenan
E 410	-
E 412	Locust bean gum
E 413	Guar gum
E 414	Tragacanth
E 415	Acacia
	Xanthan gum
E 416	Karaya gum
E 422	Glycerol
E 432	Polyoxyethylene (20) sorbitan monolaurate
E 433	
E 434	Polyoxyethylene (20) sorbitan monooleate
	Polyoxyethylene (20) sorbitan monopalmitate

E 435	D 1 (1.1 (20) 12)
E 436	Polyoxyethylene (20) sorbitan monostearate
E 440(i)	Polyoxyethylene (20) sorbitan tristearate
E 440(ii)	Pectin
. ,	Amidated pectin
E 442	Ammonium phosphatides
E 450(i)	Disodium diphosphate
E 450(ii)	Trisodium diphosphate
E 450(iii)	
E 450(v)	Tetrasodium diphosphate
E 450(vi)	Tetrapotassium diphosphate
E 451(i)	Dicalcium diphosphate
E 451(ii)	Pentasodium triphosphate
. ,	Pentapotassium triphosphate
E 452(i)	Sodim polyphosphate
E 452(ii)	Potassium polyphosphate
E 452(iv)	Calcium polyphosphates
E 460(i)	
E 460(ii)	Microcrystalline cellulose
E 461	Powdered cellulose
E 463	Methylcellulose
E 464	Hydroxypropylcellulose
	Hydroxypropylmethylcellulose
E 465	Ethylmethylcellulose
E 466	Carboxymethylcellulose
E 470(a)	Sodium, potassium and calcium salts of fatty acids
	, <u>1</u>

E 471	
E 472(a)	Mono-and diglycerides of fatty acids
. ,	Acetic acid esters of mono-and diglycerides of fatty acids
E 472(b)	Lactic acid esters of mono-and diglycerides of fatty acids
E 472(c)	Citric acid esters of mono-and diglycerides of fatty acids
E 472(d)	Tartaric acids esters of mono-and diglycerides of fatty acids
E 472(e)	acius
	Mono-and diacetyl tartaric acid esters of mono-and diglycerides of fatty acids
E 472(f)	Mixed acetic and tartaric acid esters of mono-and
	diglycerides of fatty acids
E 473 Suc of fatty ac	rose esters
or ratty ac	ius
E 474	Sucroglycerides
E 475	Sucrogrycerides
E 476	Polyglycerol esters of fatty acids
	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 481	•
E 482	Sodium stearoyl-2-lactylate
E 483	Calcium stearoyl-2-lactylate
L 403	Stearyl tartrate
E 491	Sorbitan monostearate
E 492	
E 493	Sorbitan tristearate
	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan mananalmitata
E 508	Sorbitan monopalmitate
	Potassium chloride

#### SCHEDULE 3

# Regulation 12

# Containing new Schedule 7 to the Principal Regulations

" 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

Column 2

Column 3

Food

Additive

Maximum level

Cocoa and chocolate products as defined in Directive 73/241/EEC (not including cocoa and chocolate products energy reduced or with no added sugars)

E 330 Citric acid

0.5%

E 322 Lecithins

quantum satis

E 334 Tartaric acid 0.5%

E 422 Glycerol

quantum satis

E 471 Mono-and

# diglycerides of fatty acids

E 170 Calcium carbonates

7% on dry matter without fat expressed as potassium carbonates

E 500 Sodium carbonates

E 501 Potassium carbonates

E 503 Ammonium carbonates

E 504 Magnesium carbonates

E 524 Sodium hydroxide

E 525 Potassium hydroxide

E 526 Calcium hydroxide

E 527 Ammonium hydroxide

E 528 Magnesium hydroxyide

E 530 Magnesium oxide

E 414 Acacia gum as glazing agents only

E 440 Pectins

quantum satis

Fruit juices and nectars as defined in Directive 93/77/EEC[26]

E 300 Ascorbic acid

quantum satis

Pineapple and passion fruit juices and nectars

E 440 Pectins

3 g/l

Pineapple juice as defined in Directive 93/77/EEC

E 296 Malic acid

3 g/1

Nectars as defined in Directive 93/77/EEC

E 330 Citric acid

5 g/1

E 270 Lactic acid

5 g/1

Grape juice as defined in Directive 93/77/EEC

E 170 Calcium carbonates

quantum satis

E 336 Potassium tartrates

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

E 300 Asorbic acid

E 327 Calcium lactate

E 330 Citric acid

E 331 Sodium citrates

E 333 Calcium citrates

E 334 Tartaric acid

E 335 Sodium tartrates

E 350 Sodium malates

E 440 Pectins

E 471 Mono-and diglycerides of fatty acids

Jam, 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

E 300 Ascorbic acid

E 327 Calcium lactate

E 330 Citric acid

E 331 Sodium citrates

E 333 Calcium citrates

E 334 Tartaric acid

E 335 Sodium tartrates

E 350 Sodium malates

E 400 Alginic acid 10 g/kg (individually or in combination)

E 401 Sodium alginate

E 402 Potassium alginate

E 403 Ammomium alginate

E 404 Calcium alginate

E 406 Agar

E 407 Carrageenan

E 410 Locust bean gum

E 412 Guar gum

E 415 Xanthan gum

E 418 Gellan gum

E 440 Pectins

quantum satis

E 471 Mono-and diglycerides of fatty acids

E 509 Calcium chloride

E 524 Sodium hydroxide

Column 1

Column 2

Column 3

Food

Additive

Maximum level

Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC[27]

E 300 Ascorbic acid

quantum satis

E 301 Sodium ascorbate

E 304 Fatty acid esters of ascorbic acid

E 322 Lecithins

E 331 Sodium citrates

E 332 Potassium citrates

E 407 Carrageenan

E 500 (ii) Sodium bicarbonate

E 501 (ii) Potassium bicarbonate

E 509 Calcium chloride

Plain pasteurised cream

E 401 Sodium alginate

quantum satis

E 402 Potassium alginate

E 407 Carageenan

E 466 Sodium carboxy methyl cellulose

E 471 Mono-and diglycerides of fatty acids

Frozen and deep-frozen unprocessed fruit and vegetables; prepacked, refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes

Fruit compote

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

E 300 Ascorbic acid

quantum satis

E 301 Sodium ascorbate

E 302 Calcium ascorbate

E 330 Citric acid

E 331 Sodium citrates

E 332 Potassium citrates

E 333 Calcium citrates

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

Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)

E 304 Fatty acid esters of ascorbic acid quantum satis

E 306 Tocopherol-rich extract

E 307 Alpha-tocopherol

E 308 Gamma-tocopherol

E 309 Delta-tocopherol

E 322 Lecithins

 $30 \, g/1$ 

E 471 Mono-and diglycerides of fatty acids 10 g/l

E 330 Citric acid

quantum satis

E 331 Sodium citrates

E 332 Potassium citrates

#### E 333 Calcium citrates

Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils) specifically intended for cooking or frying purposes or for the preparation of gravy

E 270 Lactic acid

quannum satis

E 300 Ascorbic acid

E 304 Fatty acid esters of ascorbic acid

E 306 Tocopherol-rich extract

E 307 Alpha-tocopherol

E 308 Gamma-tocopherol

E 309 Delta-tocopherol

E 322 Lecithins

 $30 \, g/1$ 

E 471 Mono-and diglycerides of fatty acids 10 g/l

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

quantum satis

E 330 Citric acid

E 331 Sodium citrates

E 332 Potassium citrates

E 333 Calcium citrates

Refined olive oil, including olive pomace oil

E 307 Alpha-tocopherol

200 mg/l

Ripened cheese

E 170 Calcium carbonates

quantum satis

E 504 Magnesium carbonates

E 509 Calcium chloride

E 575 Glucono-delta-lactone

Sliced and grated ripened cheese

E 170 Calcium carbonates

quantum satis

E 504 Magnesium carbonates

E 509 Calcium chloride

E 575 Glucono-delta-lactone

E 460 Celluloses

Mozzarella and whey cheese

E 270 Lactic acid

quantum satis

E 330 Citric acid

E 575 Glucono-delta-lactone

E 260 Acetic acid

Soured-cream butter

### E 500 Sodium carbonates

quantum satis

# Canned and bottled fruit and vegetables

E 260 Acetic acid

quantum satis

E 261 Potassium acetate

E 262 Sodium acetates

E 263 Calcium acetate

E 270 Lactic acid

E 296 Malic acid

E 300 Asorbic acid

E 301 Sodium ascorbate

E 302 Calcium ascorbate

E 325 Sodium lactate

E 326 Potassium lactate

E 327 Calcium lactate

E 330 Citric acid

E 331 Sodium citrates

E 332 Potassium citrates

	E 334 Tartaric acid		
	E 335 Sodium tartrates		
	E 336 Potassium tartrates		
	E 337 Sodium potassium tartrate		
	E 509 Calcium chloride		
	E 575 Glucono-delta-lactor	ne	
Gehakt	E 300 Ascorbic acid	quantum satis	
	E 301 Sodium ascorbate		
	E 302 Calcium ascorbate		
	E 330 Citric acid		
	E 331 Sodium citrates		
	E 332 Potassium citrates		
	E 333 Calcium citrates		
Pre-packed preparations	of fresh minced meat E 300 Ascorbic acid	quantum satis	
		1	

E 333 Calcium citrates

	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Bread prepared solely with wheat-flour, water, yeast	ith the following ingredients: or leaven, salt E 260 Acetic acid	:
		quantum satis
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	

E 302 Calcium ascorbate

E 304 Fatty acid esters of ascorbic acid

E 322 Lecithins
E 325 Sodium lactate
E 326 Potassium lactate
E 327 Calcium lactate
E 471 Mono-and diglycerides of fatty acids
E 472a Acetic acid esters of mono-and diglycerides of fatty acids
E 472d Tartaric acid esters of mono-and diglycerides of fatty acids
E 472e Mono-and diacetyl tartaric acid esters of mono-and diglycerides of fatty acids
472f Mixed acetic and tartaric acid esters of mono-and diglycerides of fatty acids
E 260 Acetic acid quantum satis
E261 Potassium acetate
E 262 Sodium acetates

E 263 Calcium acetate

E 270 Lactic acid

Pain courant français

E 300 Ascorbic acid	
E 301 Sodium ascorbate	
E 302 Calcium ascorbate	
E 304 Fatty acid esters of a	scorbic acid
E 322 Lecithins	
E 325 Sodium lactate	
E 326 Potassium lactate	
E 327 Calcium lactate	
E 471 Mono-and diglycerid	les of fatty acids
E 270 Lactic acid	quantum satis
E 300 Ascorbic acid	1
E 301 Sodium ascorbate	
E 322 Lecithins	
E 330 Citric acid	
E 334 Tartaric acid	

Fresh pasta

### E 471 Mono-and digylcerides of fatty acids

E 575 Glucono-delta-lactone

Wines and sparkling wines and partially fermented grape must

Additives authorised:

in accordance with Regulations (EEC) No. 822/87, (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 undergone oenological processes not provided for in Regulation (EEC) No. 337/79

pro memoria

Beer

E 270 Lactic acid

quantum satis

E 300 Ascorbic acid

E 301 Sodium ascorbate

E 330 Citric acid

E 414 Acacia acid

Foie gras, foie gras entler, blocs de foie gras E 300 Ascorbic acid

quantum satis

E 301 Sodium ascorbate"

### (This note is not part of the Regulations.)

These regulations amend the Miscellaneous Food Additives Regulations (Northern Ireland) 1996, as

amended ("the principal Regulations").

These Regulations implement -

(a) European Parliament and Council Directive 98/72/EC amending Directive 95/2/EC on food

additives other than colours and sweeteners (regulations 3(a), (c) and (d), 4 to 9 and 11 to 13);

and

(b) Commission Directive 98/86/EC amending Commission Directive 96/77/EC laying down

specific purity criteria on food additives other than colours and sweeteners (regulations 3(b), 5 and

10(a)).

The principal provisions of the Regulations -

(1) add flour treatment agents to the list of additive categories controlled as miscellaneous additives

(regulation 3(c) and (d));

(2) add four new additives to the list of miscellaneous additives generally permitted for use in foods not

referred to in Schedule 6, 7 or 8 to the principal Regulations (regulation 6);

(3) provide for additional uses of certain conditionally permitted additives in various foods (regulations

7 and 8), remove E 233 Thiabendazole from the list of permitted miscellaneous additives (regulation 7(c)

(i)), permit the use of one new group of additives, E 343 Magnesium phosphates, in certain foods

(regulation 8), and reduce the level of sulphur dioxide permitted in certain sugars (regulation 7(b)(iii));

- (4) add a number of new substances to the list of permitted carriers and carrier solvents (regulation 9);
- (5) remove the restrictions on the use of generally permitted additives in certain types of cream

(regulation 11 and 12) and dry pasta (regulation 11), and increase the restrictions on the use of such

additives in plain pasteurised cream (regulation 12); and

(6) provide for additional uses of certain permitted additives and for use of one new additive, E 1451

Acetylated oxidised starch, in specified foods for infants and young children including such foods for

special medical purposes (regulation 13).

The Regulations also make consequential amendments to other legislation (regulation 14) and a minor

drafting amendment (regulation 13(c)(ii)) and a correction (regulation 10(b)).

#### **Notes:**

[1] SeeArticle 2(2) of S.I. 1991/762 (N.I. 7) as amended by S.I. 1996/1633 (N.I. 12) 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 definitionsback

- [2] S.I. 1991/762 (N.I. 7) as amended by S.I. 1996/1633 (N.I. 12)back
- [3] S.R. 1996 No. 50 as amended by S.R. 1997 No. 340back
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