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

of 16 December 2008

on food additives

(Text with EEA relevance)

(OJ L 354 31.12.2008, p. 16)

Amended by:

		Official Journal		
		No	page	date
►M1	COMMISSION REGULATION (EU) No 238/2010 of 22 March 2010	L 75	17	23.3.2010
►M2	COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011	L 295	1	12.11.2011
M3	Amended by: COMMISSION REGULATION (EU) No 1152/2013 of 19 November 2013	L 311	1	20.11.2013
►M4	COMMISSION REGULATION (EU) No 1130/2011 of 11 November 2011	L 295	178	12.11.2011
►M5	COMMISSION REGULATION (EU) No 1131/2011 of 11 November 2011	L 295	205	12.11.2011
►M6	COMMISSION REGULATION (EU) No 232/2012 of 16 March 2012	L 78	1	17.3.2012
►M7	COMMISSION REGULATION	L 119	14	4.5.2012

	(EU) No 380/2012 of 3 May 2012			
▶M8	COMMISSION REGULATION (EU) No 470/2012 of 4 June 2012	L 144	16	5.6.2012
▶M9	COMMISSION REGULATION (EU) No 471/2012 of 4 June 2012	L 144	19	5.6.2012
▶M10	COMMISSION REGULATION (EU) No 472/2012 of 4 June 2012	L 144	22	5.6.2012
▶M11	COMMISSION REGULATION (EU) No 570/2012 of 28 June 2012	L 169	43	29.6.2012
▶M12	COMMISSION REGULATION (EU) No 583/2012 of 2 July 2012	L 173	8	3.7.2012
▶M13	COMMISSION REGULATION (EU) No 675/2012 of 23 July 2012	L 196	52	24.7.2012
▶M14	COMMISSION REGULATION (EU) No 1049/2012 of 8 November 2012	L 310	41	9.11.2012
M15	COMMISSION REGULATION (EU) No 1057/2012 of 12 November 2012	L 313	11	13.11.2012
▶M16	COMMISSION REGULATION (EU) No 1147/2012 of 4 December 2012	L 333	34	5.12.2012
▶M17	COMMISSION REGULATION (EU) No 1148/2012 of 4 December 2012	L 333	37	5.12.2012
▶M18	COMMISSION REGULATION (EU) No 1149/2012 of 4 December 2012	L 333	40	5.12.2012
M19	COMMISSION REGULATION (EU) No 1166/2012 of 7 December 2012	L 336	75	8.12.2012
▶M20	COMMISSION REGULATION (EU) No 25/2013 of 16 January 2013	L 13	1	17.1.2013
M21	COMMISSION REGULATION (EU) No 244/2013 of 19 March 2013	L 77	3	20.3.2013
M22	COMMISSION REGULATION (EU) No 256/2013 of 20 March	L 79	24	21.3.2013

	2013			
▶M23	COMMISSION REGULATION (EU) No 438/2013 of 13 May 2013	L 129	28	14.5.2013
▶M24	COMMISSION REGULATION (EU) No 509/2013 of 3 June 2013	L 150	13	4.6.2013
▶M25	COMMISSION REGULATION (EU) No 510/2013 of 3 June 2013	L 150	17	4.6.2013
▶M26	COMMISSION REGULATION (EU) No 723/2013 of 26 July 2013	L 202	8	27.7.2013
▶M27	COMMISSION REGULATION (EU) No 738/2013 of 30 July 2013	L 204	32	31.7.2013
▶M28	COMMISSION REGULATION (EU) No 739/2013 of 30 July 2013	L 204	35	31.7.2013
▶M29	COMMISSION REGULATION (EU) No 816/2013 of 28 August 2013	L 230	1	29.8.2013
▶M30	COMMISSION REGULATION (EU) No 817/2013 of 28 August 2013	L 230	7	29.8.2013
▶M31	COMMISSION REGULATION (EU) No 818/2013 of 28 August 2013	L 230	12	29.8.2013
▶M32	COMMISSION REGULATION (EU) No 913/2013 of 23 September 2013	L 252	11	24.9.2013
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▶M34	COMMISSION REGULATION (EU) No 1069/2013 of 30 October 2013	L 289	61	31.10.2013
▶M35	COMMISSION REGULATION (EU) No 1274/2013 of 6 December 2013	L 328	79	7.12.2013
▶M36	COMMISSION REGULATION (EU) No 59/2014 of 23 January 2014	L 21	9	24.1.2014
▶M37	COMMISSION REGULATION (EU) No 264/2014 of 14 March	L 76	22	15.3.2014

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▶M38	COMMISSION REGULATION (EU) No 298/2014 of 21 March 2014	L 89	36	25.3.2014
▶M39	COMMISSION REGULATION (EU) No 497/2014 of 14 May 2014	L 143	6	15.5.2014
▶M40	COMMISSION REGULATION (EU) No 505/2014 of 15 May 2014	L 145	32	16.5.2014
▶M41	COMMISSION REGULATION (EU) No 506/2014 of 15 May 2014	L 145	35	16.5.2014
▶M42	COMMISSION REGULATION (EU) No 601/2014 of 4 June 2014	L 166	11	5.6.2014
▶M43	COMMISSION REGULATION (EU) No 685/2014 of 20 June 2014	L 182	23	21.6.2014
▶M44	COMMISSION REGULATION (EU) No 923/2014 of 25 August 2014	L 252	11	26.8.2014
▶M45	COMMISSION REGULATION (EU) No 957/2014 of 10 September 2014	L 270	1	11.9.2014
▶M46	COMMISSION REGULATION (EU) No 969/2014 of 12 September 2014	L 272	8	13.9.2014
▶M47	COMMISSION REGULATION (EU) No 1084/2014 of 15 October 2014	L 298	8	16.10.2014
▶M48	COMMISSION REGULATION (EU) No 1092/2014 of 16 October 2014	L 299	19	17.10.2014
▶M49	COMMISSION REGULATION (EU) No 1093/2014 of 16 October 2014	L 299	22	17.10.2014
▶M50	COMMISSION REGULATION (EU) 2015/537 of 31 March 2015	L 88	1	1.4.2015
▶M51	COMMISSION REGULATION (EU) 2015/538 of 31 March 2015	L 88	4	1.4.2015
▶M52	COMMISSION REGULATION (EU) 2015/639 of 23 April 2015	L 106	16	24.4.2015

▶M53 ⬇	COMMISSION REGULATION (EU) 2015/647 of 24 April 2015	L 107	1	25.4.2015
▶M54 ⬇	COMMISSION REGULATION (EU) 2015/649 of 24 April 2015	L 107	17	25.4.2015
▶M55 ⬇	COMMISSION REGULATION (EU) 2015/1362 of 6 August 2015	L 210	22	7.8.2015
▶M56 ⬇	COMMISSION REGULATION (EU) 2015/1378 of 11 August 2015	L 213	1	12.8.2015
▶M57 ⬇	COMMISSION REGULATION (EU) 2015/1739 of 28 September 2015	L 253	3	30.9.2015
▶M58 ⬇	COMMISSION REGULATION (EU) 2015/1832 of 12 October 2015	L 266	27	13.10.2015
▶M59 ⬇	COMMISSION REGULATION (EU) 2016/56 of 19 January 2016	L 13	46	20.1.2016
▶M60 ⬇	COMMISSION REGULATION (EU) 2016/263 of 25 February 2016	L 50	25	26.2.2016
▶M61 ⬇	COMMISSION REGULATION (EU) 2016/324 of 7 March 2016	L 61	1	8.3.2016
▶M62 ⬇	COMMISSION REGULATION (EU) 2016/441 of 23 March 2016	L 78	47	24.3.2016
▶M63 ⬇	COMMISSION REGULATION (EU) 2016/479 of 1 April 2016	L 87	1	2.4.2016
▶M64 ⬇	COMMISSION REGULATION (EU) 2016/683 of 2 May 2016	L 117	28	3.5.2016
▶M65 ⬇	COMMISSION REGULATION (EU) 2016/691 of 4 May 2016	L 120	4	5.5.2016
▶M66 ⬇	COMMISSION REGULATION (EU) 2016/1776 of 6 October 2016	L 272	2	7.10.2016
M67	COMMISSION REGULATION (EU) 2017/335 of 27 February 2017	L 50	15	28.2.2017
M68	COMMISSION REGULATION (EU) 2017/839 of 17 May 2017	L 125	7	18.5.2017
M69	COMMISSION REGULATION (EU) 2017/871 of 22 May 2017	L 134	3	23.5.2017

▶M70	COMMISSION REGULATION (EU) 2017/874 of 22 May 2017	L 134	18	23.5.2017
▶M71	COMMISSION REGULATION (EU) 2017/1270 of 14 July 2017	L 184	1	15.7.2017
▶M72	COMMISSION REGULATION (EU) 2017/1271 of 14 July 2017	L 184	3	15.7.2017
▶M73	COMMISSION REGULATION (EU) 2017/1399 of 28 July 2017	L 199	8	29.7.2017
▶M74	COMMISSION REGULATION (EU) 2018/74 of 17 January 2018	L 13	21	18.1.2018
▶M75	COMMISSION REGULATION (EU) 2018/97 of 22 January 2018	L 17	11	23.1.2018
▶M76	COMMISSION REGULATION (EU) 2018/98 of 22 January 2018	L 17	14	23.1.2018
M77	COMMISSION REGULATION (EU) 2018/627 of 20 April 2018	L 104	57	24.4.2018
▶M78	COMMISSION REGULATION (EU) 2018/677 of 3 May 2018	L 114	10	4.5.2018
M79	COMMISSION REGULATION (EU) 2018/682 of 4 May 2018	L 116	5	7.5.2018
▶M80	COMMISSION REGULATION (EU) 2018/1461 of 28 September 2018	L 245	1	1.10.2018
▶M81	COMMISSION REGULATION (EU) 2018/1472 of 28 September 2018	L 247	1	3.10.2018
▶M82	COMMISSION REGULATION (EU) 2018/1481 of 4 October 2018	L 251	13	5.10.2018
▶M83	COMMISSION REGULATION (EU) 2018/1497 of 8 October 2018	L 253	36	9.10.2018
▶M84	COMMISSION REGULATION (EU) 2019/800 of 17 May 2019	L 132	15	20.5.2019
M85	COMMISSION REGULATION (EU) 2019/801 of 17 May 2019	L 132	18	20.5.2019
▶M86	COMMISSION REGULATION (EU) 2019/891 of 28 May 2019	L 142	54	29.5.2019
M87	COMMISSION REGULATION	L 257	11	8.10.2019

	(EU) 2019/1676 of 7 October 2019			
▶M88	COMMISSION REGULATION (EU) 2020/268 of 26 February 2020	L 56	4	27.2.2020
▶M89	COMMISSION REGULATION (EU) 2020/279 of 27 February 2020	L 59	6	28.2.2020
▶M90	COMMISSION REGULATION (EU) 2020/351 of 28 February 2020	L 65	1	4.3.2020
▶M91	COMMISSION REGULATION (EU) 2020/355 of 26 February 2020	L 67	28	5.3.2020
▶M92	COMMISSION REGULATION (EU) 2020/356 of 4 March 2020	L 67	31	5.3.2020
▶M93	COMMISSION REGULATION (EU) 2020/771 of 11 June 2020	L 184	25	12.6.2020
▶M94	COMMISSION REGULATION (EU) 2020/1419 of 7 October 2020	L 326	11	8.10.2020
▶M95	COMMISSION REGULATION (EU) 2020/1819 of 2 December 2020	L 406	26	3.12.2020
▶M96	COMMISSION REGULATION (EU) 2021/1156 of 13 July 2021	L 249	87	14.7.2021
▶M97	COMMISSION REGULATION (EU) 2021/1175 of 16 July 2021	L 256	53	19.7.2021
▶M98	COMMISSION REGULATION (EU) 2022/63 of 14 January 2022	L 11	1	18.1.2022
▶M99	COMMISSION REGULATION (EU) 2022/141 of 21 January 2022	L 23	22	2.2.2022
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▶M101	COMMISSION REGULATION (EU) 2022/1037 of 29 June 2022	L 173	52	30.6.2022
▶M102	COMMISSION REGULATION (EU) 2022/1038 of 29 June 2022	L 173	56	30.6.2022
▶M103	COMMISSION REGULATION (EU) 2022/1923 of 10 October 2022	L 264	8	11.10.2022

▶M104	COMMISSION REGULATION (EU) 2023/440 of 28 February 2023	L 64	4	1.3.2023
▶M105	COMMISSION REGULATION (EU) 2023/447 of 1 March 2023	L 65	16	2.3.2023
▶M106	COMMISSION REGULATION (EU) 2023/1329 of 29 June 2023	L 166	66	30.6.2023
M107	COMMISSION REGULATION (EU) 2023/1774 of 14 September 2023	L 228	196	15.9.2023
▶M108	COMMISSION REGULATION (EU) 2023/2086 of 28 September 2023	L 241	73	29.9.2023
▶M109	COMMISSION REGULATION (EU) 2023/2379 of 29 September 2023	L 2379	1	3.10.2023
▶M110	COMMISSION REGULATION (EU) 2023/2108 of 6 October 2023	L 2108	1	9.10.2023
▶M111	COMMISSION REGULATION (EU) 2024/346 of 22 January 2024	L 346	1	23.1.2024
▶M112	COMMISSION REGULATION (EU) 2024/374 of 24 January 2024	L 374	1	25.1.2024
M113	COMMISSION REGULATION (EU) 2024/843 of 6 March 2024	L 843	1	8.3.2024
M114	COMMISSION REGULATION (EU) 2024/1081 of 8 May 2024	L 1081	1	13.5.2024
▶M115	COMMISSION REGULATION (EU) 2024/1451 of 24 May 2024	L 1451	1	27.5.2024
▶M116	COMMISSION REGULATION (EU) 2024/2597 of 4 October 2024	L 2597	1	7.10.2024
▶M117	COMMISSION REGULATION (EU) 2024/2608 of 7 October 2024	L 2608	1	8.10.2024
▶M118	COMMISSION REGULATION (EU) 2025/651 of 2 April 2025	L 651	1	3.4.2025
▶M119	COMMISSION REGULATION (EU) 2025/652 of 2 April 2025	L 652	1	3.4.2025
M120	COMMISSION REGULATION (EU) 2025/1150 of 11 June 2025	L 1150	1	12.6.2025

►M121	COMMISSION REGULATION (EU) 2025/1337 of 10 July 2025	L 1337	1	11.7.2025
►M122	COMMISSION REGULATION (EU) 2025/2058 of 14 October 2025	L 2058		15.10.2025
►M123	COMMISSION REGULATION (EU) 2025/2060 of 14 October 2025	L 2060		15.10.2025
►M124	COMMISSION REGULATION (EU) 2025/2084 of 17 October 2025	L 2084		20.10.2025
►M125	COMMISSION REGULATION (EU) 2026/189 of 28 January 2026	L 189	1	29.1.2026

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C1	Corrigendum, OJ L 060, 28.2.2019, p. 35 (2018/1497)			
►C2	Corrigendum, OJ L 90138, 28.11.2023, p. 1 (2023/21082023/2108)			

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

of 16 December 2008

on food additives

(Text with EEA relevance)

CHAPTER I

SUBJECT MATTER, SCOPE AND DEFINITIONS

Article 1

Subject matter

This Regulation lays down rules on food additives used in foods with a view to ensuring the effective functioning of the internal market whilst

ensuring a high level of protection of human health and a high level of consumer protection, including the protection of consumer interests and fair practices in food trade, taking into account, where appropriate, the protection of the environment.

For those purposes, this Regulation provides for:

(a) Community lists of approved food additives as set out in Annexes II and III;

(b) conditions of use of food additives in foods, including in food additives and in food enzymes as covered by Regulation (EC) No 1332/2008 [on food enzymes], and in food flavourings as covered by Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods ([1]);

(c) rules on the labelling of food additives sold as such.

Article 2

Scope

1. This Regulation shall apply to food additives.
2. This Regulation shall not apply to the following substances unless they are used as food additives:

(a) processing aids;

(b) substances used for the protection of plants and plant products in accordance with Community rules relating to plant health;

(c) substances added to foods as nutrients;

(d) substances used for the treatment of water for human consumption falling within the scope of Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption ([2]);

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

3. This Regulation shall not apply to food enzymes falling within the scope of Regulation (EC) No 1332/2008 [on food enzymes], with effect from the date of adoption of the Community list of food enzymes in accordance with Article 17 of that Regulation.
4. This Regulation shall apply without prejudice to any specific

Community rules concerning the use of food additives:

(a) in specific foods;

(b) for purposes other than those covered by this Regulation.

Article 3

Definitions

1. For the purposes of this Regulation, the definitions laid down in Regulations (EC) No 178/2002 and (EC) No1829/2003 shall apply.
2. For the purposes of this Regulation the following definitions shall also apply:

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

The following are not considered to be food additives:

(i) monosaccharides, disaccharides or oligosaccharides and foods containing these substances used for their sweetening properties;

(ii) foods, whether dried or in concentrated form, including flavourings incorporated during the manufacturing of compound foods, because of their aromatic, sapid or nutritive properties together with a secondary colouring effect;

(iii) substances used in covering or coating materials, which do not form part of foods and are not intended to be consumed together with those foods;

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

(v) chewing gum bases;

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

(vii) ammonium chloride;

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

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

(x) caseinates and casein;

(xi) inulin;

(b) ‘processing aid’ shall mean any substance which:

(i) is not consumed as a food by itself;

(ii) is intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological purpose during treatment or processing; and

(iii) may result in the unintentional but technically unavoidable presence in the final product of residues of the substance or its derivatives provided they do not present any health risk and do not have any technological effect on the final product;

(c) ‘functional class’ shall mean one of the categories set out in Annex I based on the technological function a food additive exerts in the foodstuff;

(d) ‘unprocessed food’ shall mean a food which has not undergone any treatment resulting in a substantial change in the original state of the food, for which purpose the following in particular are not regarded as resulting in substantial change: dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing, freezing, chilling, milling, husking, packing or unpacking;

(e) ‘food with no added sugars’ shall mean a food without the following:

(i) any added monosaccharides or disaccharides;

(ii) any added food containing monosaccharides or

(ii) any added food containing monosaccharides or disaccharides which is used for its sweetening properties;

(f) ‘energy-reduced food’ shall mean a food with an energy value reduced by at least 30 % compared with the original food or a similar product;

(g) ‘table-top sweeteners’ shall mean preparations of permitted sweeteners, which may contain other food additives and/or food ingredients and which are intended for sale to the final consumer as a substitute for sugars;

(h) ‘quantum satis’ shall mean that no maximum numerical level is specified and substances shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided the consumer is not misled.

CHAPTER II

COMMUNITY LISTS OF APPROVED FOOD ADDITIVES

Article 4

Community lists of food additives

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

Article 5

Prohibition of non-compliant food additives and/or non-compliant food

No person shall place on the market a food additive or any food in which such a food additive is present if the use of the food additive

does not comply with this Regulation.

Article 6

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

1. A food additive may be included in the Community lists in Annexes II and III only if it meets the following conditions and, where relevant, other legitimate factors, including environmental factors:

(a) it does not, on the basis of the scientific evidence available, pose a safety concern to the health of the consumer at the level of use proposed;

(b) there is a reasonable technological need that cannot be achieved by other economically and technologically practicable means; and

(c) its use does not mislead the consumer.

2. To be included in the Community lists in Annexes II and III a food additive must have advantages and benefits for the consumer and therefore serve one or more of the following purposes:

(a) preserving the nutritional quality of the food;

(b) providing necessary ingredients or constituents for foods manufactured for groups of consumers with special dietary needs;

(c) enhancing the keeping quality or stability of a food or improving its organoleptic properties, provided that the nature, substance or quality of the food is not changed in such a way as to mislead the consumer;

(d) aiding in the manufacture, processing, preparation, treatment, packing, transport or storage of food, including food additives, food enzymes and food flavourings, provided that the food additive is not used to disguise the effects of the use of faulty raw materials or of any undesirable practices or techniques, including unhygienic practices or techniques, during the course of any such activities.

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

(a) the food does not constitute a significant component of a normal diet; or

(b) the food additive is necessary for the production of foods for groups of consumers with special dietary needs.

Article 7

Specific conditions for sweeteners

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

(a) replacing sugars for the production of energy-reduced food, non-cariogenic food or food with no added sugars; or

(b) replacing sugars where this permits an increase in the shelf-life of the food; or

(c) producing food intended for particular nutritional uses as defined in Article 1(2)(a) of Directive 89/398/EEC.

Article 8

Specific conditions for colours

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

(a) restoring the original appearance of food of which the colour has been affected by processing, storage, packaging and distribution, whereby visual acceptability may have been impaired;

(b) making food more visually appealing;

(c) giving colour to food otherwise colourless.

Article 9

Functional classes of food additives

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

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

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

Article 10

The content of the Community lists of food additives

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

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

(b) the Community list in Annex III to this Regulation.

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

(a) the name of the food additive and its E number;

(b) the foods to which the food additive may be added;

(c) the conditions under which the food additive may be used;

(d) if appropriate, whether there are any restrictions on the sale of the food additive directly to the final consumer.

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

Article 11

Levels of use of food additives

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

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

(b) the levels shall take into account:

(i) any acceptable daily intake, or equivalent assessment, established for the food additive and the probable daily

intake of it from all sources;

(ii) where the food additive is to be used in foods eaten by special groups of consumers, the possible daily intake of the food additive by consumers in those groups.

2. Where appropriate, no maximum numerical level shall be fixed for a food additive (quantum satis). In that case, the food additive shall be used in accordance with the principle of quantum satis.

3. The maximum levels of food additives set out in Annex II shall apply to the food as marketed, unless otherwise stated. By way of derogation from this principle, for dried and/or concentrated foods which need to be reconstituted the maximum levels shall apply to the food as reconstituted according to the instructions on the label taking into account the minimum dilution factor.

4. The maximum levels for colours set out in Annex II shall apply to the quantities of colouring principle contained in the colouring preparation unless otherwise stated.

Article 12

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

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

Article 13

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

1. A food additive falling within the scope of Regulation (EC) No 1829/2003 may be included in the Community lists in Annexes II and III in accordance with this Regulation only when it is covered by an authorisation in accordance with Regulation (EC) No 1829/2003.

2. When a food additive already included in the Community list is produced from a different source falling within the scope of Regulation (EC) No 1829/2003, it will not require a new authorisation under this Regulation, as long as the new source is covered by an

authorisation in accordance with Regulation (EC) No 1829/2003 and the food additive complies with the specifications established under this Regulation.

Article 14

Specifications of food additives

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

CHAPTER III

USE OF FOOD ADDITIVES IN FOODS

Article 15

Use of food additives in unprocessed foods

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

Article 16

Use of food additives in foods for infants and young children

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

Article 17

Use of colours for markings

Only food colours listed in Annex II to this Regulation may be used for the purpose of health marking as provided for in Council Directive 91/497/EEC of 29 July 1991 amending and consolidating Directive 64/433/EEC on health problems affecting intra-Community trade in fresh meat to extend it to the production and marketing of fresh meat ([3]) and other markings required on meat products, for the decorative colouring of eggshells and for the stamping of eggshells as provided for in Regulation (EC) No 853/2004 of the European Parliament and

of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin ([4]).

Article 18

Carry-over principle

1. The presence of a food additive shall be permitted:

(a) in a compound food other than as referred to in Annex II, where the food additive is permitted in one of the ingredients of the compound food;

(b) in a food to which a food additive, food enzyme or food flavouring has been added, where the food additive:

(i) is permitted in the food additive, food enzyme or food flavouring in accordance with this Regulation; and

(ii) has been carried over to the food via the food additive, food enzyme or food flavouring; and

(iii) has no technological function in the final food;

(c) in a food which is to be used solely in the preparation of a compound food and provided that the compound food complies with this Regulation.

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

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

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

Article 19

Interpretation decisions

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

(a) a particular food belongs to a category of food referred to in Annex II; or

(b) a food additive listed in Annexes II and III and permitted at ‘quantum satis’ is used in accordance with the criteria referred to in Article 11(2); or

(c) a given substance meets the definition of food additive in Article 3.

Article 20

Traditional foods

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

CHAPTER IV

LABELLING

Article 21

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

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

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

Article 22

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

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

(a) the name and/or E-number laid down in this Regulation in respect of each food additive or a sales description which includes the name and/or E-number of each food additive;

(b) the statement ‘for food’ or the statement ‘restricted use in food’ or a more specific reference to its intended food use;

(c) if necessary, the special conditions of storage and/or use;

(d) a mark identifying the batch or lot;

(e) instructions for use, if the omission thereof would preclude appropriate use of the food additive;

(f) the name or business name and address of the manufacturer, packager or seller;

(g) an indication of the maximum quantity of each component or group of components subject to quantitative limitation in food and/or appropriate information in clear and easily understandable terms enabling the purchaser to comply with this Regulation or other relevant Community law; where the same limit on quantity applies to a group of components used singly or in combination, the combined percentage may be given as a single figure; the limit on quantity shall be expressed either numerically or by the quantum satis principle;

(h) the net quantity;

(i) the date of minimum durability or use-by-date;

(j) where relevant, information on a food additive or other substances referred to in this Article and listed in Annex IIIa to Directive 2000/13/EC as regards the indication of the ingredients present in foodstuffs.

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

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

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

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

Article 23

Labelling of food additives intended for sale to the final consumer

1. Without prejudice to Directive 2000/13/EC, Council Directive 89/396/EEC of 14 June 1989 on indications or marks identifying the lot to which a foodstuff belongs ([5]) and Regulation (EC) No 1829/2003, food additives sold singly or mixed with each other and/or other food ingredients intended for sale to the final consumer may be marketed only if their packaging contains the following information:

(a) the name and E-number laid down in this Regulation in respect of each food additive or a sales description which includes the name and E-number of each food additive;

(b) the statement ‘for food’ or the statement ‘restricted use in food’ or a more specific reference to its intended food use.

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

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

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

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

4. Manufacturers of table-top sweeteners shall make available by appropriate means the necessary information to allow their safe use by consumers. Guidance for the implementation of this paragraph may be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).
5. For the information provided for in paragraphs 1 to 3 of this Article, Article 13(2) of Directive 2000/13/EC shall apply accordingly.

Article 24

Labelling requirement for foods containing certain food colours

1. Without prejudice to Directive 2000/13/EC, the labelling of food containing the food colours listed in Annex V to this Regulation shall include the additional information set out in that Annex.
2. In relation to the information provided in paragraph 1 of this Article, Article 13(2) of Directive 2000/13/EC shall apply accordingly.
3. Where necessary as a result of scientific progress or technical development, Annex V shall be amended by measures, designed to amend non-essential elements of this Regulation, in accordance with the regulatory procedure with scrutiny referred to in Article 28(4).

Article 25

Other labelling requirements

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

CHAPTER V

PROCEDURAL PROVISIONS AND IMPLEMENTATION

Article 26

Information obligation

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

information shall be made available to Member States by the Commission.

Article 27

Monitoring of food additive intake

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

Article 28

Committee

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

The period laid down in Article 5(6) of Decision 1999/468/EC shall be set at three months.
3. Where reference is made to this paragraph, Article 5a(1) to (4) and Article 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.
4. Where reference is made to this paragraph, Article 5a(1) to (4) and (5)(b) and Article 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

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

Article 29

Community financing of harmonised policies

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

CHAPTER VI

TRANSITIONAL AND FINAL PROVISIONS

Article 30

Establishment of Community lists of food additives

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

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

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

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

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

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

4. Specifications of the food additives covered under paragraphs 1 to

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

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

Article 31

Transitional measures

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

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

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

Article 32

Re-evaluation of approved food additives

1. Food additives which were permitted before 20 January 2009 shall be subject to a new risk assessment carried out by the Authority.

2. After consultation of the Authority, an evaluation programme for those additives shall be adopted by 20 January 2010, in accordance with the regulatory procedure referred to in Article 28(2). The evaluation programme shall be published in the *Official Journal of the European Union*.

Article 33

Repeals

1. The following acts shall be repealed:

(a) Council Directive of 23 October 1962 on the approximation of the rules of the Member States concerning the colouring matters authorised for use in foodstuffs intended for human consumption;

(b) Directive 65/66/EEC;

(c) Directive 78/663/EEC;

(d) Directive 78/664/EEC;

(e) Directive 81/712/EEC;

(f) Directive 89/107/EEC;

(g) Directive 94/35/EC;

(h) Directive 94/36/EC;

(i) Directive 95/2/EC;

(j) Decision No 292/97/EC;

(k) Decision 2002/247/EC.

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

Article 34

Transitional provisions

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

(a) Article 2(1), (2) and (4) of Directive 94/35/EC and the Annex thereto;

(b) Article 2(1) to (6), (8), (9) and (10) of Directive 94/36/EC and Annexes I to V thereto;

(c) Articles 2 and 4 of Directive 95/2/EC and Annexes I to VI thereto.

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

Article 35

Entry into force

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

It shall apply from 20 January 2010.

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

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

ANNEX I

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

1. ‘sweeteners’ are substances used to impart a sweet taste to foods or in table-top sweeteners;

2. ‘colours’ are substances which add or restore colour in a food, and include natural constituents of foods and natural sources which are normally not consumed as foods as such and not normally used as characteristic ingredients of food. Preparations obtained from foods and other edible natural source materials obtained by physical and/or chemical extraction resulting in a selective extraction of the pigments relative to the nutritive or aromatic constituents are colours within the meaning of this Regulation;

3. ‘preservatives’ are substances which prolong the shelf-life of foods by protecting them against deterioration caused by micro-organisms and/or which protect against growth of pathogenic micro-organisms;

4. ‘antioxidants’ are substances which prolong the shelf-life of foods by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;

5. ‘carriers’ are substances used to dissolve, dilute, disperse or

otherwise physically modify a food additive or a flavouring, food enzyme, nutrient and/or other substance added for nutritional or physiological purposes to a food without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;

6. ‘acids’ are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;

7. ‘acidity regulators’ are substances which alter or control the acidity or alkalinity of a foodstuff;

8. ‘anti-caking agents’ are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;

9. ‘anti-foaming agents’ are substances which prevent or reduce foaming;

10. ‘bulking agents’ are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;

11. ‘emulsifiers’ are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;

12. ‘emulsifying salts’ are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;

13. ‘firming agents’ are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;

14. ‘flavour enhancers’ are substances which enhance the existing taste and/or odour of a foodstuff;

15. ‘foaming agents’ are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

16. ‘gelling agents’ are substances which give a foodstuff texture through formation of a gel;

17. ‘glazing agents’ (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;

18. ‘humectants’ are substances which prevent foods from drying

out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;

19. ‘modified starches’ are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;

20. ‘packaging gases’ are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;

21. ‘propellants’ are gases other than air which expel a foodstuff from a container;

22. ‘raising agents’ are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;

23. ‘sequestrants’ are substances which form chemical complexes with metallic ions;

▼M86

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

▼B

25. ‘thickeners’ are substances which increase the viscosity of a foodstuff;

26. ‘flour treatment agents’ are substances, other than emulsifiers, which are added to flour or dough to improve its baking quality;

▼M25

27. ‘contrast enhancers’ are substances which, when applied to the external surface of fruit or vegetables following depigmentation of predefined parts (e.g. by laser treatment),

help to distinguish these parts from the remaining surface by imparting colour following interaction with certain components of the epidermis.

▼M2

ANNEX II

Union list of food additives approved for use in foods and conditions of use

PART A

1. Introduction

This Union list includes:

▼M53

— the name of the food additive and its E-number; as an alternative more specific E-numbers and names listed in Commission Regulation (EU) No 231/2012 ([6]) may be used, excluding synonyms, if the named food additives have indeed been added to a certain food,

▼M2

— the foods to which the food additive may be added,

— the conditions under which the food additive may be used,

— restrictions on the sale of the food additive directly to the final consumer.

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

▼M53

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

▼M2

2. Additives may only be used in the foods and under the conditions set out in Part E of this Annex.

3. In Part E of this Annex, foods are listed on the basis of food

categories set out in Part D of this Annex and additives are grouped on the basis of definitions set out in Part C of this Annex.

▼M7

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

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

▼M98

5. The colours E 123, E 127, E 160b(i), E 160b(ii), E 161g, E 171, E 173 and E 180 and mixtures thereof may not be sold directly to the consumer.

▼M2

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

7. When labelled ‘for food use’, nitrite may be sold only in a mixture with salt or a salt substitute.

8. The carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008, shall not apply to foods listed in Table 1, as regards food additives in general, and in Table 2, as regards food colours.

Table 1

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

▼M42	
1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008, excluding meat preparations as defined by Regulation (EC) No 853/2004

▼M2 ▼	
~~2~~	~~Honey as defined in Council Directive~~ 2001/110/EC ([1])
3	Non-emulsified oils and fats of animal or vegetable origin
4	Butter
5	Unflavoured pasteurised and sterilised (including UHT) milk and unflavoured plain pasteurised cream (excluding reduced fat cream)
6	Unflavoured fermented milk products, not heat-treated after fermentation
7	Unflavoured buttermilk (excluding sterilised buttermilk)
8	Natural mineral water as defined in Directive 2009/54/EC of the European Parliament and of the Council ([2]) and spring water and all other bottled or packed waters
9	Coffee (excluding flavoured instant coffee) and coffee extracts
10	Unflavoured leaf tea
11	Sugars as defined in Council Directive 2001/111/EC ([3])
▼M122 ▼	
12	Dry pasta, excluding gluten-free pasta (as food specially produced to reduce the gluten content of gluten-containing ingredients or substitute the gluten-containing ingredients), and pasta intended for hypoproteic diets
▼M61 ▼	
13	Foods for infants and young children as referred to in Regulation (EU) No 609/2013 ([5]), including foods for special medical purposes for infants and young children

▼M2 ▼

(1)
OJ L 10, 12.1.2002, p. 47.

(2)
OJ L 164, 26.6.2009, p. 45.

(3)
OJ L 10, 12.1.2002, p. 53.

(4)
OJ L 124, 20.5.2009, p. 21.

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

◄

Table 2

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

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

4	Chocolate milk
5	Fermented milk (unflavoured)
6	Preserved milks as mentioned in Council Directive 2001/114/EC ([1]) (unflavoured)
7	Buttermilk (unflavoured)
8	Cream and cream powder (unflavoured)
9	Oils and fats of animal or vegetable origin
10	Ripened and unripened cheese (unflavoured)
11	Butter from sheep and goats' milk
12	Eggs and egg products as defined in Regulation (EC) No 853/2004
13	Flour and other milled products and starches
14	Bread and similar products
15	Pasta and gnocchi
16	Sugar including all mono- and disaccharides
17	Tomato paste and canned and bottled tomatoes
18	Tomato-based sauces
19	Fruit juice and fruit nectar as mentioned in Council Directive 2001/112/EC ([2]) and vegetable juice and vegetable nectars
20	Fruit, vegetables (including potatoes) and mushrooms — canned, bottled or dried; processed fruit, vegetables (including potatoes) and mushrooms

21	Extra jam, extra jelly, and chestnut purée as mentioned in Council Directive 2001/113/EC ([3]); crème de pruneaux
22	Fish, molluscs and crustaceans, meat, poultry and game as well as their preparations, but not including prepared meals containing these ingredients
23	Cocoa products and chocolate components in chocolate products as mentioned in Directive 2000/36/EC of the European Parliament and of the Council ([4])
24	Roasted coffee, tea, herbal and fruit infusions, chicory; extracts of tea and herbal and fruit infusions and of chicory; tea, herbal and fruit infusions and cereal preparations for infusions, as well as mixes and instant mixes of these products
25	Salt, salt substitutes, spices and mixtures of spices
▼M112 ◆	
26	Wine and other products covered by Regulation (EU) No 1308/2013 of the European Parliament and of the Council ([5]), as listed in its Annex VII part II
27	Spirit drinks defined in Annex I, categories 1-14 of Regulation (EU) 2019/787 of the European Parliament and of the Council ([6]), spirit (preceded by the name of the fruit, berries or nuts) obtained by maceration and distillation and

	London gin (Annex I, categories 16 and 22 of that Regulation, respectively) *Sambuca, Maraschino, Marrasquino* or *Maraskino* and *Mistrà* as defined in Annex I, categories 36, 37 and 41 of Regulation (EU) 2019/787, respectively
28	*Sangria, Clarea* and *Zurra* as mentioned in Regulation (EU) No 251/2014 of the European Parliament and of the Council ([7])
29	Wine vinegar covered by Regulation (EU) No 1308/2013, as listed in its Annex VII part II
▼M122 ◆	
30	Milk-based drinks and similar products intended for young children ([8]) and foods for infants and young children as mentioned in Regulation (EU) No 609/2013, including foods for special medical purposes for infants and young children
▼M2 ◆	
31	Honey as defined in Directive 2001/110/EC
32	Malt and malt products

([1])
OJ L 15, 17.1.2002, p. 19.

([2])
OJ L 10, 12.1.2002, p. 58.

([3])
OJ L 10, 12.1.2002, p. 67.

([4])

OJ L 197, 3.8.2000, p. 19.

([5])
OJ L 347, 20.12.2013, p. 671.

([6])
OJ L 130, 17.5.2019, p. 1.

([7])
OJ L 84, 20.3.2014, p. 14.

([8])
Category of products established for the sole purpose of regulating the use of additives in the concerned food.

▼M7

Table 3

Colours which may be used in the form of lakes

E-number	Name
E 100	Curcumin
▼M44	
E 101	Riboflavins
▼M7	
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S
▼M81	
E 120	Carminic acid, Carmine
▼M7	
E 122	Azorubine, Carmoisine
E 123	Amaranth

E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 141	Copper complexes of chlorophylls and chlorophyllins
E 142	Green S
▼M35 ▼	
E 151	Brilliant Black PN
▼M7 ▼	
E 155	Brown HT
E 163	Anthocyanins
E 180	Litholrubine BK

▼M2 ▼

PART B

LIST OF ALL ADDITIVES

1. Colours

E-number	**Name**
E 100	Curcumin
E 101	Riboflavins
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange

	Yellow S
▼M81 ↓	
E 120	Carminic acid, Carmine
▼M2 ↓	
E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 140	Chlorophylls and chlorophyllins
E 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S
E 150a	Plain caramel ([1])
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
▼M35 ↓	
E 151	Brilliant Black PN
▼M2 ↓	
E 153	Vegetable carbon
E 155	Brown HT
E 160a	Carotenes
▼M93 ↓	
E 160b(i)	Annatto bixin

E 160b(ii)	Annatto norbixin
▼M2 ↓	
E 160c	Paprika extract, capsanthin, capsorubin
E 160d	Lycopene
E 160e	Beta-apo-8′-carotenal (C 30)
E 161b	Lutein
E 161g	Canthaxanthin (*1)
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	Calcium carbonate
▼M98 ↓	
E 171	Titanium dioxide (*2)
▼M2 ↓	
E 172	Iron oxides and hydroxides
E 173	Aluminium
E 174	Silver
E 175	Gold
E 180	Litholrubine BK
(1) The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).	
(*1) Canthaxanthin is not authorised in	

the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10). ►M98 ↓ (*2) Titanium dioxide is not authorised in the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10). ◄

2. Sweeteners

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

▼M96 ↓	
E 960a	Steviol glycosides from Stevia
▼M119 ↓	
E 960b	Steviol glycosides from fermentation
▼M96 ●	
E 960c	Enzymatically produced steviol glycosides
▼M105 ↓	
E 960d	Glucosylated steviol glycosides
▼M2 ↓	
E 961	Neotame
E 962	Salt of aspartame-acesulfame
▼M14 ↓	
E 964	Polyglycitol syrup
▼M2 ↓	
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol
▼M39 ↓	
E 969	Advantame
▼M2 ↓	

3. Additives other than colours and sweeteners

E-	**Name**

number	
E 170	Calcium carbonate
▼M25 ▼	
E 172	Iron oxides and hydroxides
▼M2 ▼	
E 200	Sorbic acid
E 202	Potassium sorbate
▼M76 ▼ ———————	
▼M2 ▼	
E 210	Benzoic acid ([1])
E 211	Sodium benzoate ([1])
E 212	Potassium benzoate ([1])
E 213	Calcium benzoate ([1])
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite
E 234	Nisin
E 235	Natamycin

E 239	Hexamethylene tetramine
E 242	Dimethyl dicarbonate
▼M41 ↓	
E 243	Ethyl lauroyl arginate
▼M101 ↓	
E 246	Glycolipids
▼M2 ↓	
E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 260	Acetic acid
▼M20 ↓	
E 261	Potassium acetates ([4])
▼M2 ↓	
E 262	Sodium acetates
E 263	Calcium acetate
▼M108 ↓	
E 267	Buffered vinegar
▼M2 ↓	
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid

E 297	Fumaric acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 310	Propyl gallate
▼M82 ↓ ————	
▼M2 ↓	
E 315	Erythorbic acid
E 316	Sodium erythorbate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)
E 321	Butylated hydroxytoluene (BHT)
E 322	Lecithins
▼M100 ↓	
E 322a	Oat lecithin
▼M2 ↓	
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
E 332	Potassium citrates

E 333	Calcium citrates
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
▼M111 ↓	
E 345(i)	Trimagnesium dicitrate
▼M2 ↓	
E 350	Sodium malates
E 351	Potassium malate
E 352	Calcium malates
E 353	Metatartaric acid
E 354	Calcium tartrate
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate
E 363	Succinic acid
E 380	Triammonium citrate
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)
E 392	Extracts of rosemary
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate

E 403	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1, 2-diol alginate
E 406	Agar
E 407a	Processed euchema seaweed
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Gum arabic (acacia gum)
E 415	Xanthan gum
E 416	Karaya gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
▼M30 ↓	
E 423	Octenyl succinic acid modified gum arabic
▼M2 ↓	
E 425	Konjac
E 426	Soybean hemicellulose
E 427	Cassia gum
E 431	Polyoxyethylene (40) stearate
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)

E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)
E 440	Pectins
E 442	Ammonium phosphatides
E 444	Sucrose acetate isobutyrate
E 445	Glycerol esters of wood rosins
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates
▼M73 ●	
E 456	Potassium polyaspartate
▼M2 🡻	
E 459	Beta-cyclodextrin
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose
▼M80 ●	
E 463a	Low-substituted hydroxypropyl cellulose (L-HPC)
▼M2 🡻	
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose

▼M35 ↓	
E 466	Sodium carboxy methyl cellulose, Cellulose gum
▼M2 ↓	
E 468	Cross-linked sodium carboxy methyl cellulose, cross linked cellulose gum
E 469	Enzymatically hydrolysed carboxy methyl cellulose, Enzymatically hydrolysed cellulose gum
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono-and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids

E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides
E 475	Polyglycerol esters of fatty acids
E 476	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate
▼M109 ▼ ————	
▼M2 ▼	
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate
▼M28 ▼	
E 499	Stigmasterol-rich plant sterols
▼M2 ▼	
E 500	Sodium carbonates
E 501	Potassium carbonates
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride

E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 517	Ammonium sulphate
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
▼M57 ↓	
E 534	Iron tartrate
▼M2 ↓	
E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Sodium aluminium phosphate acidic
E 551	Silicon dioxide
E 552	Calcium silicate

E 553a	Magnesium silicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
▼M7 ↓	
E 556	Calcium aluminium silicate (2)
E 558	Bentonite (3)
E 559	Aluminium silicate (Kaolin) (2)
▼M2 ↓	
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 579	Ferrous gluconate
E 585	Ferrous lactate
E 586	4-Hexylresorcinol
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate

E 629	Calcium guanylate
E 630	Inosinic acid
E 631	Disodium inosinate
E 632	Dipotassium inosinate
E 633	Calcium inosinate
E 634	Calcium 5′-ribonucleotides
E 635	Disodium 5′-ribonucleotides
E 640	Glycine and its sodium salt
▼M54 ▼	
E 641	L-leucine
▼M2 ▼	
E 650	Zinc acetate
E 900	Dimethyl polysiloxane
E 901	Beeswax, white and yellow
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac
E 905	Microcrystalline wax
E 907	Hydrogenated poly-1-decene
▼M45 ▼ ———————	
▼M2 ▼	
E 914	Oxidised polyethylene wax
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 943a	Butane

E 943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
E 999	Quillaia extract
E 1103	Invertase
E 1105	Lysozyme
E 1200	Polydextrose
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone
E 1203	Polyvinyl alcohol (PVA)
E 1204	Pullulan
E 1205	Basic methacrylate copolymer
▼M29 ●	
E 1206	Neutral methacrylate copolymer
E 1207	Anionic methacrylate copolymer
▼M37 ●	
E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer
▼M43 ●	
E 1209	Polyvinyl alcohol-polyethylene glycol-*graft*-co-polymer
▼M104 ↓	
E 1210	Carbomer
▼M2 ↓	
E 1404	Oxidised starch

E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch
E 1452	Starch aluminium octenyl succinate
E 1505	Triethyl citrate
E 1517	Glyceryl diacetate (diacetin)
E 1518	Glyceryl triacetate (triacetin)
E 1519	Benzyl alcohol
E 1520	Propane-1, 2-diol (propylene glycol)
E 1521	Polyethylene glycol
([1]) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. ►M7 ↓ ([2]) authorised until 31 January 2014. ([3])	

authorised until 31 May 2013.

◄

►M20 ↓ ([4])
Period of application: From 6 February 2013.

◄

PART C

DEFINITIONS OF GROUPS OF ADDITIVES

(1) Group I

E-number	Name	Specific maximum level
E 170	Calcium carbonate	*quantum satis*
E 260	Acetic acid	*quantum satis*
▼M20 ↓		
E 261	Potassium acetates ([4])	*quantum satis*
▼M2 ↓		
E 262	Sodium acetates	*quantum satis*
E 263	Calcium acetate	*quantum satis*
▼M108 ↓		
E 267	Buffered vinegar	*quantum satis*
▼M2 ↓		
E 270	Lactic acid	*quantum satis*
E 290	Carbon dioxide	*quantum satis*
E 296	Malic 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 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	*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*
▼M115 ▼ ————		
▼M2 ▼		
E 350	Sodium malates	*quantum satis*
E 351	Potassium malate	*quantum satis*
E 352	Calcium malates	*quantum satis*
▼M115 ▼ ————		
▼M2 ▼		
E 380	Triammonium citrate	*quantum satis*
E 400	Alginic acid	*quantum satis* ([1])

E 401	Sodium alginate	*quantum satis* (1)
E 402	Potassium alginate	*quantum satis* (1)
E 403	Ammonium alginate	*quantum satis* (1)
E 404	Calcium alginate	*quantum satis* (1)
E 406	Agar	*quantum satis* (1)
E 407	Carrageenan	*quantum satis* (1)
E 407a	Processed euchema seaweed	*quantum satis* (1)
E 410	Locust bean gum	*quantum satis* (1) (2)
E 412	Guar gum	*quantum satis* (1) (2)
E 413	Tragacanth	*quantum satis* (1)
E 414	Gum arabic (Acacia gum)	*quantum satis* (1)
E 415	Xanthan gum	*quantum satis* (1) (2)
E 417	Tara gum	*quantum satis* (1) (2)
E 418	Gellan gum	*quantum satis* (1)
E 422	Glycerol	*quantum satis*
▼M53 ↓		
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination (1) (2) (3)
▼M89 ↓		
E 426	Soybean hemicellulose	*quantum satis*
▼M2 ↓		
E 440	Pectins	*quantum satis* (1)
E 460	Cellulose	*quantum satis*

E 461	Methyl cellulose	*quantum satis*
E 462	Ethyl cellulose	*quantum satis*
E 463	Hydroxypropyl cellulose	*quantum satis*
E 464	Hydroxypropyl methyl cellulose	*quantum satis*
E 465	Ethyl methyl cellulose	*quantum satis*
▼M35 ↓		
E 466	Sodium carboxy methyl cellulose, Cellulose gum	*quantum satis*
▼M2 ↓		
E 469	Enzymatically hydrolysed carboxy methyl cellulose	*quantum satis*
E 470a	Sodium, potassium and calcium salts of fatty acids	*quantum satis*
E 470b	Magnesium salts of fatty acids	*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 472b	Lactic acid esters of mono- and diglycerides of fatty acids	*quantum satis*
E 472c	Citric acid esters of mono- and	*quantum satis*

	diglycerides of fatty acids	
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*
E 500	Sodium carbonates	*quantum satis*
E 501	Potassium carbonates	*quantum satis*
E 503	Ammonium carbonates	*quantum satis*
E 504	Magnesium carbonates	*quantum satis*
E 507	Hydrochloric acid	*quantum satis*
E 508	Potassium chloride	*quantum satis*
E 509	Calcium chloride	*quantum satis*
E 511	Magnesium chloride	*quantum satis*
E 513	Sulphuric acid	*quantum satis*
E 514	Sodium sulphates	*quantum satis*

E 515	Potassium sulphates	*quantum satis*
E 516	Calcium sulphate	*quantum satis*
E 524	Sodium hydroxide	*quantum satis*
E 525	Potassium hydroxide	*quantum satis*
E 526	Calcium hydroxide	*quantum satis*
E 527	Ammonium hydroxide	*quantum satis*
E 528	Magnesium hydroxide	*quantum satis*
E 529	Calcium oxide	*quantum satis*
E 530	Magnesium oxide	*quantum satis*
E 570	Fatty acids	*quantum satis*
E 574	Gluconic acid	*quantum satis*
E 575	glucono-delta-lactone	*quantum satis*
E 576	Sodium gluconate	*quantum satis*
E 577	Potassium gluconate	*quantum satis*
E 578	Calcium gluconate	*quantum satis*
E 640	Glycine and its sodium salt	*quantum satis*
E 920	L-cysteine	*quantum satis*
E 938	Argon	*quantum satis*
E 939	Helium	*quantum satis*
E 941	Nitrogen	*quantum satis*

E 942	Nitrous oxide	*quantum satis*
E 948	Oxygen	*quantum satis*
E 949	Hydrogen	*quantum satis*
E 1103	Invertase	*quantum satis*
E 1200	Polydextrose	*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*
E 1451	Acetylated oxidised starch	*quantum satis*
E 620	Glutamic acid	10 g/kg, individually or in combination, expressed as glutamic acid
E 621	Monosodium glutamate	
E 622	Monopotassium glutamate	

E 623	Calcium diglutamate	
E 624	Monoammonium glutamate	
E 625	Magnesium diglutamate	
E 626	Guanylic acid	500 mg/kg, individually or in combination, expressed as guanylic acid
E 627	Disodium guanylate	
E 628	Dipotassium guanylate	
E 629	Calcium guanylate	
E 630	Inosinic acid	
E 631	Disodium inosinate	
E 632	Dipotassium inosinate	
E 633	Calcium inosinate	
E 634	Calcium 5′-ribonucleotides	
E 635	Disodium 5′-ribonucleotides	
E 420	Sorbitols	*Quantum satis* (for purpose other than sweetening)
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitols	
E 966	Lactitol	
E 967	Xylitol	
E 968	Erythritol	
([1]) May not be used in jelly mini-cups.		

([2]) May not be used to produce dehydrated foods intended to rehydrate on ingestion. ([3]) May not be used in jelly confectionery. ►M20 ↓ ([4]) Period of application: From 6 February 2013. ◄

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

E-number	**Name**
E 101	Riboflavins
E 140	Chlorophylls, Chlorophyllins
E 141	Copper complexes of chlorophylls and chlorophyllins
E 150a	Plain caramel
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 153	Vegetable carbon
E 160a	Carotenes
E 160c	Paprika extract, capsanthin, capsorubin
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	calcium carbonate
▼M98 ↓ ————	

▼M2 ↓	
E 172	Iron oxides and hydroxides

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

E-number	Name
E 100	Curcumin
E 102	Tartrazine
▼M6 ↓ —————	
▼M81 ↓	
E 120	Carminic acid, Carmine
▼M2 ↓	
E 122	Azorubine, Carmoisine
▼M6 ↓ —————	
▼M2 ↓	
E 129	Allura red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 142	Green S
▼M35 ↓	
E 151	Brilliant Black PN
▼M2 ↓	
E 155	Brown HT
E 160e	Beta-apo-8′-carotenal (C 30)
E 161b	Lutein

(4) Group IV: Polyols

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

(5) Other additives that may be regulated combined

▼M76 ▼

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

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

▼M2 ▼

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

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

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

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
▼M76 ▼ ————	
▼M2 ▼	
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

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

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
▼M76 ▼ ————	
▼M2 ▼	
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

▼M76 ▼

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

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

▼M2 ▼

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

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

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

E-number	**Name**
E 220	Sulphur dioxide
E 221	Sodium sulphite

E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

(h) E 249–250: Nitrites

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

(i) E 251–252: Nitrates

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

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

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

▼M82 ↓

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

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

▼M115 ▼

(k.2) E 334 – 337 and E 354: Tartaric acid – tartrates

E-number	Name
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 354	Calcium tartrate

▼M2 ▼

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

▼M38 ▼

▼M2 ▼

E-number	Name

E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 450	Diphosphates ([1])
E451	Triphosphates
E 452	Polyphosphates
([1]) E 450 (ix) is not included	

(m) E 355–357: Adipic acid — adipates

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

(n) E 432–436: Polysorbates

E-number	**Name**
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan

	monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)

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

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

(p) E 481–482: Stearoyl-2-lactylates

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

(q) E 491–495: Sorbitan esters

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

(r) E 520–523: Aluminium sulphates

E-	**Name**

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

▼M7

(s.1.) E 551 – 559: Silicon dioxide – silicates ([7])

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

(s.2.) E 551 – 553: Silicon dioxide – silicates ([8])

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

▼M2

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

E-number	Name
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate

(u) E 626–635: Ribonucleotides

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

▼M119 ●

(v) E 960a – 960d: Steviol glycosides

E-number	**Name**
E 960a	Steviol glycosides from stevia
E 960b	Steviol glycosides from fermentation
E 960c	Enzymatically produced steviol glycosides
E 960d	Glucosylated steviol glycosides

▼M2

PART D

FOOD CATEGORIES

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

01.6.1	Unflavoured pasteurised cream (excluding reduced fat creams)
01.6.2	Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %
01.6.3	Other creams
01.7	Cheese and cheese products
01.7.1	Unripened cheese excluding products falling in category 16
01.7.2	Ripened cheese
01.7.3	Edible cheese rind
01.7.4	Whey cheese
01.7.5	Processed cheese
01.7.6	Cheese products (excluding products falling in category 16)
01.8	Dairy analogues, including beverage whiteners
▼M65 ↓	
01.9	Edible caseinates
▼M122 ↓	
01.10	Milk-based drinks and similar products intended for young children ([1])
▼M2 ↓	
02.	**Fats and oils and fat and oil emulsions**
02.1	Fats and oils essentially free from water (excluding anhydrous milkfat)
02.2	Fat and oil emulsions mainly of type water-in-oil
02.2.1	Butter and concentrated butter and butter oil and anhydrous milkfat
02.2.2	Other fat and oil emulsions including spreads as defined by Regulation (EC)

	No 1234/2007 and liquid emulsions
02.3	Vegetable oil pan spray
03.	**Edible ices**
04.	**Fruit and vegetables**
04.1	Unprocessed fruit and vegetables
04.1.1	Entire fresh fruit and vegetables
04.1.2	Peeled, cut and shredded fruit and vegetables
04.1.3	Frozen fruit and vegetables
04.2	Processed fruit and vegetables
04.2.1	Dried fruit and vegetables
04.2.2	Fruit and vegetables in vinegar, oil, or brine
04.2.3	Canned or bottled fruit and vegetables
04.2.4	Fruit and vegetable preparations, excluding products covered by 5.4
04.2.4.1	Fruit and vegetable preparations excluding compote
04.2.4.2	Compote, excluding products covered by category 16
04.2.5	Jam, jellies and marmalades and similar products
04.2.5.1	Extra jam and extra jelly as defined by Directive 2001/113/EC
04.2.5.2	Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC
04.2.5.3	Other similar fruit or vegetable spreads
04.2.5.4	Nut butters and nut spreads
04.2.6	Processed potato products
05.	**Confectionery**
05.1	Cocoa and chocolate products as

	covered by Directive 2000/36/EC
05.2	Other confectionery including breath refreshening microsweets
05.3	Chewing gum
05.4	Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4
06.	**Cereals and cereal products**
06.1	Whole, broken, or flaked grain
06.2	Flours and other milled products and starches
06.2.1	Flours
06.2.2	Starches
06.3	Breakfast cereals
06.4	Pasta
06.4.1	Fresh pasta
06.4.2	Dry pasta
06.4.3	Fresh pre-cooked pasta
06.4.4	Potato gnocchi
06.4.5	Fillings of stuffed pasta (ravioli and similar)
06.5	Noodles
06.6	Batters
06.7	Pre-cooked or processed cereals
07.	**Bakery wares**
07.1	Bread and rolls
07.1.1	Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt
07.1.2	Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek
07.2	Fine bakery wares

▼M42 ↓	
08.	**Meat**
08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004
08.2	Meat preparations as defined by Regulation (EC) No 853/2004
08.3	Meat products
08.3.1	Non-heat-treated meat products
08.3.2	Heat-treated meat products
08.3.3	Casings and coatings and decorations for meat
▼M110 ↓	
08.3.4	Traditional and traditionally cured meat products with specific provisions concerning nitrites and nitrates
▼M42 ↓	
08.3.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
08.3.4.2	Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation)
▼M110 ↓	
08.3.4.3	Other traditional and traditionally cured products (including immersion and dry cured processes used in combination or where nitrite and/or nitrate is included

	in a compound product or where the curing solution is injected into the product prior to cooking)
▼M2 ↓	
09.	**Fish and fisheries products**
09.1	Unprocessed fish and fisheries products
09.1.1	Unprocessed fish
09.1.2	Unprocessed molluscs and crustaceans
09.2	Processed fish and fishery products including mollusks and crustaceans
09.3	Fish roe
10.	**Eggs and egg products**
10.1	Unprocessed eggs
10.2	Processed eggs and egg products
11.	**Sugars, syrups, honey and table-top sweeteners**
11.1	Sugars and syrups as defined by Directive 2001/111/EC
11.2	Other sugars and syrups
11.3	Honey as defined in Directive 2001/110/EC
11.4	Table-top sweeteners
11.4.1	Table-top sweeteners in liquid form
11.4.2	Table-top sweeteners in powder form
11.4.3	Table-top sweeteners in tablets
12.	**Salts, spices, soups, sauces, salads and protein products**
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices, seasonings

12.2.1	Herbs and spices
12.2.2	Seasonings and condiments
▼M60 ↓	
12.3	Vinegars and diluted acetic acid (diluted with water to 4-30 % by volume)
▼M2 ↓	
12.4	Mustard
12.5	Soups and broths
12.6	Sauces
12.7	Salads and savoury based sandwich spreads
12.8	Yeast and yeast products
12.9	Protein products, excluding products covered in category 1.8
▼M122 ↓	
13.	**Foods intended for specific groups as defined by Regulation (EU) No 609/2013**
13.1	Foods for infants and young children
13.1.1	Infant formulae as defined by Regulation (EU) No 609/2013
13.1.2	Follow-on formulae as defined by Regulation (EU) No 609/2013
13.1.3.	Processed cereal-based foods and baby foods as defined by Regulation (EU) No 609/2013
13.1.5	Foods for special medical purposes, as defined by Regulation (EU) No 609/2013, intended for infants and young children
13.1.5.1	Foods for special medical purposes, as defined by Regulation (EU) No 609/2013, intended for infants

13.1.5.2	Foods for special medical purposes, as defined by Regulation (EU) No 609/2013, intended for infants as from four months of age and for young children
13.2	Foods for special medical purposes as defined by Regulation (EU) No 609/2013 (excluding products from food category 13.1.5)
13.3	Total diet replacement for weight control food as defined by Regulation (EU) No 609/2013
▼M2 ↓	
14.	**Beverages**
14.1	Non-alcoholic beverages
14.1.1	Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters
14.1.2	Fruit juices as defined by Directive 2001/112/EC and vegetable juices
14.1.3	Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products
14.1.4	Flavoured drinks
14.1.5	Coffee, tea, herbal and fruit infusions, chicory; tea, herbal and fruit infusions and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products
14.1.5.1	Coffee, coffee extracts
14.1.5.2	Other
14.2	Alcoholic beverages, including alcohol-free and low-alcohol counterparts

14.2.1	Beer and malt beverages
▼M112 ↓	
14.2.2	Wine and other products defined in Part II of Annex VII to Regulation (EU) No 1308/2013
▼M2 ↓	
14.2.3	Cider and perry
14.2.4	Fruit wine and made wine
14.2.5	Mead
▼M112 ↓	
14.2.6	Spirit drinks as defined in Regulation (EU) 2019/787
14.2.7	Aromatised wine products as defined by Regulation (EU) No 251/2014
14.2.8	Other alcoholic beverages including mixtures of alcoholic beverages with non-alcoholic beverages and other alcoholic beverages based on distilled alcohol with alcoholic strength by volume less than 15 %
▼M2 ↓	
15.	**Ready-to-eat savouries and snacks**
15.1	Potato-, cereal-, flour- or starch-based snacks
15.2	Processed nuts
16.	**Desserts excluding products covered in categories 1, 3 and 4**
▼M83 ↓	
17.	**Food supplements as defined in Directive 2002/46/EC**
17.1	Food supplements supplied in a solid form, excluding food supplements for infants and young children

17.2	Food supplements supplied in a liquid form, excluding food supplements for infants and young children
▼M122 ↓	
18.	**Processed foods not covered by categories 1 to 17**
18.1	Processed foods not covered by categories 18.2 and 18.3, excluding foods for infants and young children
18.2	Meal replacement for weight control as referred to in Commission Regulation (EU) No 432/2012 ([2])
18.3	Foods specially produced to reduce the gluten content of gluten-containing ingredients or substitute the gluten-containing ingredients
▼M2 ↓	
([1]) Category of products established for the sole purpose of regulating the use of additives in the concerned food. ([2]) OJ L 136, 25.5.2012, p. 1, ELI: http://data.europa.eu/eli/reg/2012/432/oj.	

PART E

AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES

Category number	**E-number**	**Name**	**Maximum level (mg/l or mg/kg as appropriate)**	**Footnotes**	**Re**
▼M61 ↓					

0	**Food additives permitted in all categories of foods excluding and young children, except where specifically provided for**				
	▼M122 ↓				
	E 290	Carbon dioxide	*quantum satis*		ma for chi me poi
	E 938	Argon	*quantum satis*		ma for chi me poi
	E 939	Helium	*quantum satis*		ma for chi me poi
	E 941	Nitrogen	*quantum satis*		ma for chi me poi
	E 942	Nitrous oxide	*quantum satis*		ma for chi me poi
	E 948	Oxygen	*quantum satis*		ma for chi me poi
	E 949	Hydrogen	*quantum satis*		ma for chi me poi

▼M61 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4) (57)	onl pov foo pro mi exc Tal An
▼M7 ↓				
E 551-559	Silicon dioxide – silicates	10 000	(1) (57)	onl pov foo pro mi exc tab An Per unt
▼M61 ↓				
E 551-553	Silicon dioxide – silicates	10 000	(1) (57)	onl pov foo pro mi exc Tal An
E 459	Beta-cyclodextrin	*quantum satis*		onl coa exc list A c
▼M7 ↓				
E 551-559	Silicon dioxide – silicates	*quantum satis*	(1)	onl coa

					exc list A c Per unt
	▼M61 ●				
	E 551-553	Silicon dioxide – silicates	*quantum satis*	(1)	onl coa exc list A c
		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(57): The maximum level shall apply unless a differ specified in points 01 to 18 of this Annex in relation categories of foods			
01	**Dairy products and analogues**				
01.1	**Unflavoured pasteurised and sterilised (including UHT) mil**				
	E 331	Sodium citrates	4 000		onl
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	onl mi
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
01.2	**Unflavoured fermented milk products, including natural un buttermilk (excluding sterilised buttermilk) non-heat-treate**				
01.3	**Unflavoured fermented milk products, heat-treated after fe**				
	Group I	Additives			
	▼M76 ↓				
	E 200 – 202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl
	▼M115 ↓				

	E 334–337 and E 354	Tartaric acid – tartrates	750	(1) (2)	
		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
01.4	**Flavoured fermented milk products including heat-treated p**				
	Group I	Additives			
	▼M7 ↓				
	Group II	Colours at *quantum satis*	*quantum satis*		Per unt
	Group II	Colours at *quantum satis*	*quantum satis*	(74)	Per fro
	Group III	Colours with combined maximum limit	150		Per unt
	Group III	Colours with combined maximum limit	150	(74)	Per fro
	▼M2 ↓				
	Group IV	Polyols	*quantum satis*		onl pro ad
	▼M6 ↓				
	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)	
	E 124	Ponceau 4R, Cochineal Red A	5	(61)	
	▼M93 ↓				
	E 160b(i)	Annatto bixin	15	(94)	
	E 160b(ii)	Annatto norbixin	4	(94)	
	▼M2 ↓				
	E 160d	Lycopene	30		

▼M76 ↓				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	300	(1) (2)	onl dai
▼M2 ↓				
E 297	Fumaric acid	4 000		onl des
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
E 355-357	Adipic acid — adipates	1 000		onl des
E 363	Succinic acid	6 000		
E 416	Karaya gum	6 000		
E 427	Cassia gum	2 500		
E 432-436	Polysorbates	1 000		
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
E 475	Polyglycerol esters of fatty acids	2 000		
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 481-482	Stearoyl-2-lactylates	5 000		
▼M109 ↓ ———————				
▼M2 ↓				
E 491-495	Sorbitan esters	5 000		
E 950	Acesulfame K	350		onl pro ado
E 951	Aspartame	1 000		onl pro

				ad
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	onl pro ad
E 954	Saccharin and its Na, K and Ca salts	100	(52)	onl pro ad
E 955	Sucralose	400		onl pro ad
E 957	Thaumatin	5		onl
E 959	Neohesperidine DC	50		onl pro ad
▼M105 ↓				
E 960a – 960d	Steviol glycosides	100	(1) (60)	onl pro ad
▼M2 ↓				
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	onl pro ad
E 961	Neotame	32		onl pro ad
▼M39 ↓				
E 969	Advantame	10		onl pro ad

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(4): The maximum level is expressed as P_2O_5

			(11): Limits are expressed as (a) acesulfame K equiv equivalent		
			~~(49): The maximum usable levels are derived from~~ levels for its constituent parts, aspartame (E 951) 950)		
			(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951		
			(51): Maximum usable levels are expressed in free ac		
			(52): Maximum usable levels are expressed in free in		
			▼M5		
			(60): Expressed as steviol equivalents		
			▼M6		
			(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III		
			▼M7		
			(74): Maximum limit for aluminium coming from a mg/kg. For the purposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201		
			▼M93		
			(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not		
			▼M2		
01.5	**Dehydrated milk as defined by Directive 2001/114/EC**				
	Group II	Colours at *quantum satis*	*quantum satis*		exc pro
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*		

▼M82

E 310-320	Propyl gallate, TBHQ and BHA	200	(1)	onl ver

▼M2

E 322	Lecithins	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 332	Potassium citrates	*quantum satis*		
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	onl mi %
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 500	(1) (4)	onl mi %
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 500	(1) (4)	onl dri
E 392	Extracts of rosemary	200	(41) (46)	onl ver
E 392	Extracts of rosemary	30	(46)	onl ma cre
E 407	Carrageenan	*quantum satis*		
E 500(ii)	Sodium hydrogen carbonate	*quantum satis*		
E 501(ii)	Potassium hydrogen carbonate	*quantum satis*		
E 509	Calcium chloride	*quantum satis*		

(1): The additives may be added individually or in co

(4): The maximum level is expressed as P_2O_5

		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
01.6	**Cream and cream powder**				
01.6.1	**Unflavoured pasteurised cream (excluding reduced fat crea**				
	E 401	Sodium alginate	*quantum satis*		
	E 402	Potassium alginate	*quantum satis*		
	E 407	Carrageenan	*quantum satis*		
	▼M35 ↓				
	E 466	Sodium carboxy methyl cellulose, Cellulose gum	*quantum satis*		
	▼M2 ↓				
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
01.6.2	**Unflavoured live fermented cream products and substitute content of less than 20 %**				
	E 406	Agar	*quantum satis*		
	E 407	Carrageenan	*quantum satis*		
	E 410	Locust bean gum	*quantum satis*		
	E 412	Guar gum	*quantum satis*		
	E 415	Xanthan gum	*quantum satis*		
	E 440	Pectins	*quantum satis*		
	E 460	Cellulose	*quantum satis*		

	▼M35				
	E 466	Sodium carboxy methyl cellulose, Cellulose gum	*quantum satis*		
	▼M2				
	E 471	Mono- and diglycerides of fatty acids	*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*		
	E 1451	Acetylated oxidised starch	*quantum satis*		
01.6.3	**Other creams**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		onl
	Group III	Colours with combined maximum limit	150		onl

		▼M6 ↓			
		E 104	Quinoline Yellow	10	(61)	On
		E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)	On
		E 124	Ponceau 4R, Cochineal Red A	5	(61)	On
		▼M2 ↓			
		E 234	Nisin	10		onl
		E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	onl pas and
		E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	onl and wit
			(1): The additives may be added individually or in co			
			(4): The maximum level is expressed as P_2O_5			
			▼M6 ↓			
			(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
			▼M2 ↓			
01.7	**Cheese and cheese products**					
01.7.1	**Unripened cheese excluding products falling in category 16**					
		▼M23 ↓				
		Group I	Additives			exc
		▼M2 ↓				
		Group II	Colours at *quantum satis*	*quantum satis*		onl unı
		Group III	Colours with combined maximum limit	150		onl unı
		▼M76 ↓				
		E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	

	▼M2 ↓				
	E 234	Nisin	10		onl
	E 260	Acetic acid	*quantum satis*		onl
	▼M108 ↓				
	E 267	Buffered vinegar	*quantum satis*		onl
	▼M2 ↓				
	E 270	Lactic acid	*quantum satis*		onl
	E 330	Citric acid	*quantum satis*		onl
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	exc
	E 460(ii)	Powdered cellulose	*quantum satis*		onl *mo*
	E 575	Glucono-delta-lactone	*quantum satis*		onl
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
01.7.2	**Ripened cheese**				
	E 1105	Lysozyme	*quantum satis*		
	▼M49 ↓				
	►M81 ↓ E 120	Carminic acid, Carmine ◄	125	(83)	onl anc
	▼M2 ↓				
	E 140	Chlorophylls, Chlorophyllins	*quantum satis*		onl

▼M49 ↓				
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		onl gre che and che
▼M2 ↓				
E 153	Vegetable carbon	*quantum satis*		onl
E 160a	Carotenes	*quantum satis*		onl yel wh
▼M93 ↓				
E 160b(i)	Annatto bixin	15	(94)	onl yel wh and
E 160b(ii)	Annatto norbixin	15	(94)	onl yel wh and
E 160b(ii)	Annatto norbixin	50		onl che
E 160b(ii)	Annatto norbixin	35		onl
▼M49 ●				
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl yel wh pes
▼M2 ↓				
E 163	Anthocyanins	*quantum satis*		onl
E 170	Calcium carbonate	*quantum satis*		

▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl slic che ado
E 200-202	Sorbic acid – potassium sorbate	*quantum satis*		onl sur
▼M2 ↓				
E 234	Nisin	12,5	(29)	
▼M53 ↓				
E 235	Natamycin	1 mg/dm^2 surface (not present at a depth of 5 mm)		onl tre ser che
▼M2 ↓				
E 239	Hexamethylene tetramine	25 mg/kg residual amount, expressed as formaldehyde		onl
▼M110 ↓				
E 251-252	Nitrates	150	(30)	onl and Per unt
E 251–252	Nitrates	75	(30) (XA) (XB)	onl and Per fro
E 251–252	Nitrates	110	(30) (XA) (XB)	onl gra fro a mc

				Per unt
E 251–252	Nitrates	110	(30) (XA) (XB)	onl Ch Kv mi Per unt
E 251–252	Nitrates	110	(30) (XA) (XB)	onl gra fro for mc Per unt
▼M2				
E 280-283	Propionic acid — propionates	*quantum satis*		sur
E 460	Powdered cellulose	*quantum satis*		onl rip
E 500(ii)	Sodium hydrogen carbonate	*quantum satis*		onl
E 504	Magnesium carbonates	*quantum satis*		
E 509	Calcium chloride	*quantum satis*		
▼M7				
E 551-559	Silicon dioxide – silicates	10 000	(1)	onl che har Per unt
E 551-553	Silicon dioxide – silicates	10 000	(1)	onl che har Per

					fro
	▼M2 ↓				
	E 575	Glucono-delta-lactone	*quantum satis*		
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		▼M53 ↓ ————			
		▼M2 ↓			
		(29): This substance may be present naturally in cert of fermentation processes			
		(30): In the cheese milk or equivalent level if added a and addition of water			
		▼M44 ↓			
		(83): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ 3 aluminium lakes may be used. For the purposes o Regulation (EC) No 1333/2008 that limit shall apply			
		▼M93 ↓			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M110 ↓			
		(XA): The maximum amount that may be added duri expressed as NO_3 ion.			
		(XB): In case the residual amount from all sources for marketing throughout the shelf-life of the produ expressed as NO_3 ion, food business operators shall of this excess.			
		▼M2 ↓			
01.7.3	**Edible cheese rind**				
	Group II	Colours at *quantum satis*	*quantum satis*		

	▼M7				
	Group III	Colours with combined maximum limit	*quantum satis*		Per unt
	Group III	Colours with combined maximum limit	*quantum satis*	(67)	Per fro
	▼M6				
	E 104	Quinoline Yellow	10	(62)	
	▼M2				
	E 160d	Lycopene	30		
	▼M7				
	E 180	Litholrubine BK	*quantum satis*		Per unt
	E 180	Litholrubine BK	*quantum satis*	(67)	Per fro
	▼M93				
	E 160b(i)	Annatto bixin	20	(94)	
	E 160b(ii)	Annatto norbixin	20	(94)	
		▼M6			
		(62): The total quantity of E 104 and the colours i exceed the maximum listed for Group III			
		▼M53			
		(67): Maximum limit for aluminium coming from ►M81 E 120 carminic acid, carmine ◄ and E 1 mg/kg. No other aluminium lakes may be used. For tl 22(1)(g) of this Regulation, that limit shall apply from			
		▼M93			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M2			
01.7.4	**Whey cheese**				

Group II	Colours at *quantum satis*	*quantum satis*		
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl slic and foo
▼M110 ↓				
E 251–252	Nitrates	150	(30)	onl har ser Per unt
▼C2 ●				
E 251–252	Nitrates	75	(30) (XA) (XB)	onl har ser Per fro
▼M2 ↓				
E 260	Acetic acid	*quantum satis*		
▼M108 ↓				
E 267	Buffered vinegar	*quantum satis*		
▼M2 ↓				
E 270	Lactic acid	*quantum satis*		
E 330	Citric acid	*quantum satis*		
E 460(ii)	Powdered cellulose	*quantum satis*		onl che
E 575	Glucono-delta-lactone	*quantum satis*		

		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid.			
		(30): In the cheese milk or equivalent level if added a and addition of water			
		▼M110 ↓			
		(XA): The maximum amount that may be added duri expressed as NO_3 ion.			
		(XB): In case the residual amount from all sources for marketing throughout the shelf-life of the produ expressed as NO_3 ion, food business operators shall of this excess.			
		▼M2 ↓			
01.7.5	**Processed cheese**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		onl pro
	E 100	Curcumin	100	(33)	onl pro
	E 102	Tartrazine	100	(33)	onl pro
	▼M6 ↓ ———————				
	▼M7 ↓				
	▶M81 ↓ E 120	Carminic acid, Carmine ◀	100	(33)	onl pro Per unt
	▶M81 ↓ E 120	Carminic acid, Carmine ◀	100	(33) (66)	onl pro Per fro
	▼M2 ↓				
	E 122	Azorubine, Carmoisine	100	(33)	onl

				pro
▼M6 ———————				
▼M2				
E 160e	Beta-apo-8′-carotenal (C 30)	100	(33)	onl pro
E 161b	Lutein	100	(33)	onl pro
E 160d	Lycopene	5		onl pro
E 160a	Carotenes	*quantum satis*		
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		
▼M93				
E 160b(i)	Annatto bixin	15	(94)	
E 160b(ii)	Annatto norbixin	8	(94)	
▼M76				
E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	
▼M2				
E 234	Nisin	12,5	(29)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	
E 427	Cassia gum	2 500		
▼M7				
E 551-559	Silicon dioxide – silicates	10 000	(1)	Per unt
E 551-553	Silicon dioxide – silicates	10 000	(1)	Per fro
	▼M2			

			(1): The additives may be added individually or in co		
			(2): The maximum level is applicable to the sur expressed as the free acid		
			(4): The maximum level is expressed as P_2O_5		
			(29): This substance may be present naturally in cert of fermentation processes		
			▼M6 ↓		
			(33): Maximum individually or for the combinatio 120, E 122, E 160e and E 161b		
			▼M53 ↓		
			(66): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ 1 aluminium lakes may be used. For the purposes of A Regulation, that limit shall apply from 1 February 20		
			▼M93 ↓		
			(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not		
			▼M2 ↓		
01.7.6	**Cheese products (excluding products falling in category 16)**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		onl un
	Group III	Colours with combined maximum limit	100		onl un
	E 1105	Lysozyme	*quantum satis*		onl
	►M81 ↓ E 120	Carminic acid, Carmine ◄	125		onl pro
	E 160a	Carotenes	*quantum satis*		onl yel wh

▼M93 ↓				
E 160b(ii)	Annatto norbixin	8		onl yel wh
▼M2 ↓				
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl yel wh
E 163	Anthocyanins	*quantum satis*		onl pro
E 170	Calcium carbonate	*quantum satis*		onl
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl pro pro sli pro pro foo
E 200-202	Sorbic acid – potassium sorbate	*quantum satis*		onl sur
▼M2 ↓				
E 234	Nisin	12,5	(29)	onl pro
▼M53 ↓				
E 235	Natamycin	1 mg/dm^2 surface (not present at a depth of 5 mm)		onl tre ser pro
▼M110 ↓				
E 251–252	Nitrates	150	(30)	onl an pro

				Per unt
E 251–252	Nitrates	75	(30) (XA) (XB)	onl and pro Per fro
▼M2 ↓				
E 280-283	Propionic acid — propionates	*quantum satis*		onl sur
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	onl
▼M117 ↓				
E 460(ii)	Powdered cellulose	*quantum satis*		onl rip pro spr pro
▼M2 ↓				
E 504	Magnesium carbonates	*quantum satis*		onl
E 509	Calcium chloride	*quantum satis*		onl
▼M7 ↓				
E 551-559	Silicon dioxide, calcium silicate, magnesium silicate, talc	10 000	(1)	onl har pro Per unt
E 551-553	Silicon dioxide – silicates	10 000	(1)	onl har pro Per fro

	▼M117 ●				
	E 575	Glucono-delta-lactone	*quantum satis*		onl uni spr pro
		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(29): This substance may be present naturally in result of fermentation processes			
		(30): In the cheese milk or equivalent level if added a and addition of water			
		▼M110 ↓			
		(XA): The maximum amount that may be added duri expressed as NO_3 ion.			
		(XB): In case the residual amount from all sources for marketing throughout the shelf-life of the produ expressed as NO_3 ion, food business operators shall of this excess.			
		▼M2 ↓			
01.8	**Dairy analogues, including beverage whiteners**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	▼M76 ↓				
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl che
	E 200-202	Sorbic acid – potassium sorbate	*quantum satis*	(1) (2)	onl (su
	▼M110 ↓				
	E 251–	Nitrates	150	(30)	onl

252				ana Per unt
E 251–252	Nitrates	75	(30) (XA) (XB)	onl ana Per fro
▼M2 ↓				
E 280–283	Propionic acid — propionates	*quantum satis*		onl (su
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	240	(1) (2)	
▼M2 ↓				
E 338–452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	onl ana
E 338–452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	onl ana
E 338–452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	onl
E 338–452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	50 000	(1) (4)	onl for
E 432–436	Polysorbates	5 000	(1)	onl ana
E 473–474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	onl
E 473–474	Sucrose esters of fatty acids — sucroglycerides	20 000	(1)	onl
E 475	Polyglycerol esters of fatty acids	5 000		onl ana

E 475	Polyglycerol esters of fatty acids	500		onl
E 477	Propane-1,2-diol esters of fatty acids	1 000		onl
E 477	Propane-1,2-diol esters of fatty acids	5 000		onl ana
E 481-482	Stearoyl-2-lactylates	3 000	(1)	onl
E 491-495	Sorbitan esters	5 000	(1)	onl ana wh
▼M7 ◆				
E 551-559	Silicon dioxide – silicates	10 000	(1)	onl che pro ana wh Per Un
E 551-553	Silicon dioxide – silicates	10 000	(1)	onl che pro ana wh Per fro
▼M2 ◆				
(1): The additives may be added individually or in co				
(2): The maximum level is applicable to the sur expressed as the free acid				
(4): The maximum level is expressed as P_2O_5				
(30): In the cheese milk or equivalent level if added a and addition of water				
▼M110 ◆				

		(XA): The maximum amount that may be added dur expressed as NO_3 ion.			
		~~(XB): In case the residual amount from all sources~~ for marketing throughout the shelf-life of the produ expressed as NO_3 ion, food business operators shall of this excess.			
▼M65 ●					
01.9	**Edible caseinates**				
	E 170	Calcium carbonate	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 380	Triammonium citrate	*quantum satis*		
	E 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 503	Ammonium carbonates	*quantum satis*		
	E 504	Magnesium carbonates	*quantum satis*		
	E 524	Sodium hydroxide	*quantum satis*		
	E 525	Potassium hydroxide	*quantum satis*		
	E 526	Calcium hydroxide	*quantum satis*		
	E 527	Ammonium hydroxide	*quantum satis*		

	E 528	Magnesium hydroxide	*quantum satis*		
▼M122 ↓					
01.10	**Milk-based drinks and similar products intended for young**				
	The maximum levels of use indicated refer to foods ready for c following manufacturers' instructions				
	Note: For the manufacture of acidified milks, non-pathog producing cultures may be used				
	E 270	Lactic acid	*quantum satis*		onl
	E 304(i)	L-ascorbyl palmitate	100	(19)	
	E 306	Tocopherol-rich extract	100	(19)	
	E 307	Alpha-tocopherol	100	(19)	
	E 308	Gamma-tocopherol	100	(19)	
	E 309	Delta-tocopherol	100	(19)	
	E 322	Lecithins	10 000	(14)	
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	2 000	(1)	
	E 332	Potassium citrates	*quantum satis*	(1)	
	E 338	Phosphoric acid		(1) (4)	
	E 339	Sodium phosphates	1 000	(1) (4)	
	E 340	Potassium phosphates	1 000	(1) (4)	
	E 407	Carrageenan	300		
	E 410	Locust bean gum	10 000	(21)	
	E 412	Guar gum	10 000	(21)	
	E 414	Gum arabic (acacia gum)	10 000	(21)	
	E 415	Xanthan gum	10 000	(21)	
	E 440	Pectins	5 000	(21)	
	E 471	Mono- and diglycerides	4 000	(14)	

		of fatty acids			
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	onl pov
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	onl wh cor hyd pep
	E 473	Sucrose esters of fatty acids	120	(14)	onl cor pro am
	E 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 503	Ammonium carbonates	*quantum satis*		
	E 507	Hydrochloric acid	*quantum satis*		onl
	E 524	Sodium hydroxide	*quantum satis*		onl
	E 525	Potassium hydroxide	*quantum satis*		onl
	E 1404	Oxidized starch	50 000		
	E 1410	Monostarch phosphate	50 000		
	E 1412	Distarch phosphate	50 000		
	E 1413	Phosphated distarch phosphate	50 000		
	E 1414	Acetylated distarch phosphate	50 000		
	E 1420	Acetylated starch	50 000		
	E 1422	Acetylated distarch adipate	50 000		

	E 1450	Starch sodium octenyl succinate	50 000		
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(14): If more than one of the substances E 322, E 4 are added to a foodstuff, the maximum level establis for each of those substances is lowered with that rela in with the other substances together in that foodstuff			
		(19): E 304, E 306, E 307, E 308 and E 309 are auth in combination			
		(21): E 410, E 412, E 414, E 415 and E 440 are auth in combination			
▼M2 ◆					
02	**Fats and oils and fat and oil emulsions**				
02.1	**Fats and oils essentially free from water (excluding anhydro**				
	E 100	Curcumin	*quantum satis*		onl
	E 160a	Carotenes	*quantum satis*		onl
	▼M93 ◆				
	E 160b(i)	Annatto bixin	10		onl
	▼M53 ◆				
	E 270	Lactic acid	quantum satis		onl fry the exc oli
	E 300	Ascorbic acid	quantum satis		onl fry the exc oli
	▼M2 ◆				
	E 304	Fatty acid esters of	*quantum*		exc

	ascorbic acid	*satis*		oli
E 306	Tocopherol-rich extract	*quantum satis*		exc oli
E 307	Alpha-tocopherol	*quantum satis*		exc oli
E 307	Alpha-tocopherol	200		onl inc oil
E 308	Gamma tocopherol	*quantum satis*		exc oli
E 309	Delta-tocopherol	*quantum satis*		exc oli
▼M82 ↓				
E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (41)	onl pro ma tre and (ex oil bee fat
▼M2 ↓				
E 321	Butylated hydroxytoluene (BHT)	100	(41)	onl pro ma tre and (ex por fish and
E 322	Lecithins	30 000		exc oli
E 330	Citric acid	*quantum satis*		exc oli

E 331	Sodium citrates	*quantum satis*		exc oli
E 332	Potassium citrates	*quantum satis*		exc oli
E 333	Calcium citrates	*quantum satis*		exc oli
E 392	Extracts of rosemary	30	(41) (46)	onl (ex and wh pol aci % aci hea pro
E 392	Extracts of rosemary	50	(41) (46)	onl oil she fat pro ma tre and oli
E 471	Mono- and diglycerides of fatty acids	10 000		exc oli
▼M53 ↓				
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	quantum satis		onl fry the exc oli
▼M2 ↓				
E 900	Dimethyl polysiloxane	10		onl fry
	(1): The additives may be added individually or in co			

		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
02.2	**Fat and oil emulsions mainly of type water-in-oil**				
02.2.1	**Butter and concentrated butter and butter oil and anhydrou**				
	E 160a	Carotenes	*quantum satis*		exc she
	E 500	Sodium carbonates	*quantum satis*		onl but
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	onl but
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
02.2.2	**Other fat and oil emulsions including spreads as defined by (EC) No 1234/2007 and liquid emulsions**				
	Group I	Additives			
	E 100	Curcumin	*quantum satis*		exc but
	E 160a	Carotenes	*quantum satis*		
	▼M93 ↓				
	E 160b(i)	Annatto bixin	10		exc but
	▼M76 ↓				
	E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl (ex a f mc
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl a 60
	▼M82 ↓				

E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (2)	onl
▼M2 ↓				
E 321	Butylated hydroxytoluene (BHT)	100		onl
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	1 300	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	onl
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	100		onl det and Re 12 cor
▼M59 ↓				
E 392	Extracts of rosemary	100	(41) (46)	onl wit tha
▼M2 ↓				
E 405	Propane-1, 2-diol alginate	3 000		
E 432-436	Polysorbates	10 000	(1)	onl bal
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	onl bal
E 475	Polyglycerol esters of fatty acids	5 000		
▼M91 ↓				
E 476	Polyglycerol polyricinoleate	4000		onl det

				(h) Par II Re 13(fat les spr wit tha veg for cor cor
▼M2 ↓				
E 477	Propane-1,2-diol esters of fatty acids	10 000		onl bal
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids	5 000		onl fry
E 481-482	Stearoyl-2-lactylates	10 000	(1)	
E 491-495	Sorbitan esters	10 000	(1)	
▼M7 ↓				
E 551-559	Silicon dioxide – silicates	30 000	(1)	onl pro Per unt
E 551-553	Silicon dioxide – silicates	30 000	(1)	onl pro Per fro
▼M2 ↓				
E 900	Dimethyl polysiloxane	10		onl

					fry
	E 959	Neohesperidine DC	5		onl enl gro XV No
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		▼M59 ●			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
		▼M2 ↓			
02.3	**Vegetable oil pan spray**				
	Group I	Additives			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	onl em coa
	E 392	Extracts of rosemary	50	(41) (46)	onl pro ma tre
	▼M7 ↓				
	E 551-559	Silicon dioxide – silicates	30 000	(1)	onl pro Per Un
	E 551-553	Silicon dioxide – silicates	30 000	(1)	onl pro Per fro
	▼M2 ↓				

	E 943a	Butane	*quantum satis*		onl spr use bas
	E 943b	Isobutane	*quantum satis*		onl spr use bas
	E 944	Propane	*quantum satis*		onl spr use bas
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
03	**Edible ices**				
	Group I	Additives			
	▼M7 ↓				
	Group II	Colours at *quantum satis*	*quantum satis*		Per unt
	Group II	Colours at *quantum satis*	*quantum satis*	(75)	Per fro
	▼M2 ↓				
	Group III	Colours with combined maximum limit	150	(25)	
	Group IV	Polyols	*quantum satis*		onl wit
	▼M93 ↓				
	E 160b(ii)	Annatto norbixin	20		
	▼M2 ↓				
	E 160d	Lycopene	40		

E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
E 405	Propane-1, 2-diol alginate	3 000		onl ice
E 427	Cassia gum	2 500		
E 432-436	Polysorbates	1 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
▼M106 ↓				
E 476	Polyglycerol polyricinoleate	4 000		exc
▼M2 ↓				
E 477	Propane-1,2-diol esters of fatty acids	3 000		
E 491-495	Sorbitan esters	500	(1)	
E 901	Beeswax, white and yellow	*quantum satis*		onl cor
E 950	Acesulfame K	800		onl wit
E 951	Aspartame	800		onl wit
E 954	Saccharin and its Na, K and Ca salts	100	(52)	onl wit
E 955	Sucralose	320		onl wit
E 957	Thaumatin	50		onl wit
E 959	Neohesperidine DC	50		onl wit
▼M105 ↓				
E 960a –	Steviol glycosides	200	(1) (60)	onl

960d				pro add
▼M2 ↓				
E 961	Neotame	26		onl wit
E 962	Salt of aspartame-acesulfame	800	(11)b (49) (50)	onl wit
▼M14 ↓				
E 964	Polyglycitol syrup	200 000		onl wit Per Fro 20
▼M39 ↓				
E 969	Advantame	10		onl wit

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

▼M6 ↓

(25): The quantities of each of the colours E 122 exceed 50 mg/kg or mg/l

▼M2 ↓

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

		(51): Maximum usable levels are expressed in free ac			
		~~(52): Maximum usable levels are expressed in free in~~			
		▼M5			
		(60): Expressed as steviol equivalents			
		▼M7			
		(75): Maximum limit for aluminium coming from a mg/kg. For the purposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201			
		▼M2			
	04	**Fruit and vegetables**			
04.1		**Unprocessed fruit and vegetables**			
04.1.1		**Entire fresh fruit and vegetables**			
		▼M25			
	E 172	Iron oxides and hydroxides	6		onl enl citı poı to:
					Pe

				Fr
▼M76				
E 200-202	Sorbic acid – potassium sorbate	20		on of fru
▼M2				
E 220-228	Sulphur dioxide — sulphites	10	(3)	on lyc edi blu *co*
E 220-228	Sulphur dioxide — sulphites	100	(3)	on sw
E 445	Glycerol esters of wood rosins	50		on of
▼M25				
E 464	Hydroxypropyl methyl cellulose	10		on me po to:

				Per Fro
▼M118 ↓				
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		onl tre me bar ma por fru
▼M2 ↓				
E 473-474	Sucrose esters of fatty acids — sucroglycerides	*quantum satis*	(1)	onl tre
▼M16 ↓				
E 901	Beeswax, white and yellow	*quantum satis*		onl tre fru pea pir ma por gla Per reg ma por Fro 20
▼M2 ↓				
E 902	Candelilla wax	*quantum satis*		onl of app and gla
▼M118 ↓				
E 903	Carnauba wax	200		onl

				tre me pea por avo cas age
▼M16 ●				
E 904	Shellac	*quantum satis*		onl tre fru pea pir por avo and nut Per reg ma pap Fro 20
E 905	Microcrystalline wax	*quantum satis*		onl tre me ma pir Per pir Fro 20
▼M45 ● ———————				
▼M2 🡻				
E 914	Oxidised polyethylene wax	*quantum satis*		onl of pap

					and
		(1): The additives may be added individually or in co			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
04.1.2	**Peeled, cut and shredded fruit and vegetables**				
	E 220-228	Sulphur dioxide — sulphites	50	(3)	onl
	E 220-228	Sulphur dioxide — sulphites	300	(3)	onl sha
	E 220-228	Sulphur dioxide — sulphites	800	(3)	onl
	E 296	Malic acid	*quantum satis*		onl unp pot
	▼M94 ↓				
	E 300	Ascorbic acid	*quantum satis*		onl ref fru rea pre and pre veg fur inc tre cor
	▼M23 ↓				
	E 301	Sodium ascorbate	*quantum satis*		onl ref fru rea and unp pot

E 302	Calcium ascorbate	*quantum satis*		onl ref fru rea and unj pot
▼M94 ●				
E 330	Citric acid	*quantum satis*		onl ref fru rea pre and pre veg fur inc tre cor
▼M23 🡻				
E 331	Sodium citrates	*quantum satis*		onl ref fru rea and unj pot
E 332	Potassium citrates	*quantum satis*		onl ref fru rea and unj pot
E 333	Calcium citrates	*quantum satis*		onl ref fru

					rea and unp pot
	▼M46 ↓				
	E 401	Sodium alginate	2 400	(82)	onl ref fru rea to con
	▼M71 ●				
	E 501	Potassium carbonate	*quantum satis*		onl ref fru rea and unp pot
		▼M2 ↓			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		▼M46 ●			
		(82): May only be used in combination with E 302 with a maximum level of 800 mg/kg of E 302 in the f			
		▼M2 ↓			
04.1.3	**Frozen fruit and vegetables**				
	E 220-228	Sulphur dioxide — sulphites	50	(3)	onl inc and
	E 220-228	Sulphur dioxide — sulphites	100	(3)	onl fro
	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*		
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
04.2	**Processed fruit and vegetables**				
04.2.1	**Dried fruit and vegetables**				
	Group I	Additives			E 4 41 pro foo reh
	E 101	Riboflavins	*quantum satis*		onl fru
	►M81 ↓ E 120	Carminic acid, Carmine ◄	200	(34)	onl fru
	E 122	Azorubine, Carmoisine	200	(34)	onl fru
	▼M6 ↓ ———				
	▼M2 ↓				
	E 129	Allura Red AG	200	(34)	onl fru
	E 131	Patent Blue V	200	(34)	onl

				fru
E 133	Brilliant Blue FCF	200	(34)	onl fru
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		onl fru
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		onl fru
E 150a-d	Caramels	*quantum satis*		onl fru
E 160a	Carotenes	*quantum satis*		onl fru
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl fru
E 162	Beetroot Red, betanin	*quantum satis*		onl fru
E 163	Anthocyanins	*quantum satis*		onl fru
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl pro pul
E 220-228	Sulphur dioxide — sulphites	100	(3)	onl
E 220-228	Sulphur dioxide — sulphites	150	(3)	onl
E 220-228	Sulphur dioxide — sulphites	200	(3)	onl
E 220-	Sulphur dioxide —	400	(3)	onl

	228	sulphites			dri
	E 220-228	Sulphur dioxide — sulphites	500	(3)	onl in app apı gra
	E 220-228	Sulphur dioxide — sulphites	600	(3)	onl pea
	E 220-228	Sulphur dioxide — sulphites	1 000	(3)	onl
	E 220-228	Sulphur dioxide — sulphites	2 000	(3)	onl pea anc
	E 907	Hydrogenated poly-1-decene	2 000		onl gla
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		▼M6			
		(34): Maximum individually or for the combinatio 129, E 131 and E 133			
		▼M2			
04.2.2	**Fruit and vegetables in vinegar, oil, or brine**				
	Group I	Additives			
	E 101	Riboflavins	*quantum satis*		onl fru
	►M81 ↓ E120	Carminic acid, Carmine ◄	200	(34)	onl fru
	E 122	Azorubine, Carmoisine	200	(34)	onl fru

▼M6 ▼M2

E 129	Allura Red AG	200	(34)	onl fru
E 131	Patent Blue V	200	(34)	onl fru
E 133	Brilliant Blue FCF	200	(34)	onl fru
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		onl fru
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		onl fru
E 150a-d	Caramels	*quantum satis*		onl fru
E 160a	Carotenes	*quantum satis*		onl fru
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl fru
E 162	Beetroot Red, betanin	*quantum satis*		onl fru
E 163	Anthocyanins	*quantum satis*		onl fru
E 101	Riboflavins	*quantum satis*		onl (ex
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		onl (ex
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		onl (ex
E 150a-d	Caramels	*quantum satis*		onl (ex
E 160a	Carotenes	*quantum satis*		onl (ex

E 162	Beetroot Red, betanin	*quantum satis*		onl (ex
E 163	Anthocyanins	*quantum satis*		onl (ex
▼M76 ↓				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	onl (ex
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl bas
▼M2 ↓				
E 210-213	Benzoic acid — benzoates	500	(1) (2)	onl bas
▼M76 ↓				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	onl bas
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	100	(3)	exc gol
E 220-228	Sulphur dioxide — sulphites	500	(3)	onl bri
E 579	Ferrous gluconate	150	(56)	onl oxi
▼M86 ↓				
E 585	Ferrous lactate	150	(56)	onl *All* as Sw oli oxi
▼M2 ↓				
E 950	Acesulfame K	200		onl pre

				veg
E 951	Aspartame	300		onl pre veg
E 954	Saccharin and its Na, K and Ca salts	160	(52)	onl pre veg
E 955	Sucralose	180		onl pre veg
E 959	Neohesperidine DC	100		onl pre veg
▼M105 ↓				
E 960a – 960d	Steviol glycosides	100	(1) (60)	onl pre veg
▼M2 ↓				
E 961	Neotame	10		onl pre veg
E 962	Salt of aspartame-acesulfame	200	(11)a (49) (50)	onl pre veg
▼M39 ↓				
E 969	Advantame	3		onl pre veg

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor

		mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		▼M6			
		(34): Maximum individually or for the combinatio 129, E 131 and E 133			
		▼M2			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(52): Maximum usable levels are expressed in free in			
		(56): Expressed as Fe			
		▼M5			
		(60): Expressed as steviol equivalents			
		▼M2			
04.2.3	**Canned or bottled fruit and vegetables**				
	E 101	Riboflavins	*quantum satis*		onl fru
	▶M81 E 120	Carminic acid, Carmine ◀	200	(34)	onl fru
	E 122	Azorubine, Carmoisine	200	(34)	onl fru
	▼M6 ———				
	▼M2				
	E 129	Allura Red AG	200	(34)	onl fru
	E 131	Patent Blue V	200	(34)	onl fru

E 133	Brilliant Blue FCF	200	(34)	onl fru
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		onl fru
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		onl fru
E 150a-d	Caramels	*quantum satis*		onl fru
E 160a	Carotenes	*quantum satis*		onl fru
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl fru
E 162	Beetroot Red, betanin	*quantum satis*		onl (ex
E 163	Anthocyanins	*quantum satis*		onl fru
E 102	Tartrazine	100		onl and (ca
E 133	Brilliant Blue FCF	20		onl and (ca
E 142	Green S	10		onl and (ca
E 127	Erythrosine	200		onl and
E 127	Erythrosine	150		onl in
▼M53 ↓				
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl inc pro
▼M2 ↓				

E 220-228	Sulphur dioxide — sulphites	250	(3)	onl len
E 220-228	Sulphur dioxide — sulphites	100	(3)	onl che pac
E 260	Acetic acid	*quantum satis*		
▼M20 ↓				
E 261	Potassium acetates	*quantum satis*		Per Fro
▼M2 ↓				
E 262	Sodium acetates	*quantum satis*		
E 263	Calcium acetate	*quantum satis*		
▼M108 ↓				
E 267	Buffered vinegar	*quantum satis*		
▼M2 ↓				
E 270	Lactic acid	*quantum satis*		
E 296	Malic 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*		
▼M115 ↓				
E 334	Tartaric acid (L(+)-)	*quantum satis*	9 000	(98
E 335	Sodium tartrates	*quantum satis*	9 000	(51
E 336	Potassium tartrates	*quantum satis*	9 000	(51
E 337	Sodium potassium tartrate	*quantum satis*	9 000	(51
▼M2 ↓				
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	250		onl mu art
E 410	Locust bean gum	*quantum satis*		onl
E 412	Guar gum	*quantum satis*		onl
E 415	Xanthan gum	*quantum satis*		onl
E 509	Calcium chloride	*quantum satis*		
E 512	Stannous chloride	25	(55)	onl
E 575	Glucono-delta-lactone	*quantum*		

		satis		
E 579	Ferrous gluconate	150	(56)	onl oxi
▼M86 ●				
E 585	Ferrous lactate	150	(56)	onl *All* as Sw oli oxi
▼M2 ↓				
E 900	Dimethyl polysiloxane	10		
E 950	Acesulfame K	350		onl red ad
E 951	Aspartame	1 000		onl red ad
E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	onl red ad
E 954	Saccharin and its Na, K and Ca salts	200	(52)	onl red ad
E 955	Sucralose	400		onl red ad
E 959	Neohesperidine DC	50		onl red ad
E 961	Neotame	32		onl red ad
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	onl red

					ad
	▼M39 ↓				
	E 969	Advantame	10		onl red ad
		▼M2 ↓			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		▼M6 ↓			
		(34): Maximum individually or for the combinatio 129, E 131 and E 133			
		▼M2 ↓			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		(55): Expressed as Sn			
		(56): Expressed as Fe			
		▼M115 ↓			
		(98): Maximum individually or for the combination c			
		▼M2 ↓			
04.2.4	**Fruit and vegetable preparations, excluding products cover**				
04.2.4.1	**Fruit and vegetable preparations excluding compote**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum*		onl

		satis		
Group III	Colours with combined maximum limit	200		onl
Group IV	Polyols	*quantum satis*		onl wit wit tho ma jui
▼M27 ↓				
E 100	Curcumin	50		On fisl
▼M2 ↓				
E 101	Riboflavins	*quantum satis*		onl fru
▼M27 ↓				
E 101	Riboflavins	*quantum satis*		On fisl
▼M6 ↓				
E 104	Quinoline Yellow	30	(61)	On
E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	On
▼M27 ↓				
▶M81 ↓ E 120	Carminic acid, Carmine ◀	100		On fisl
▼M2 ↓				
▶M81 ↓ E 120	Carminic acid, Carmine ◀	200	(34)	onl fru
E 122	Azorubine, Carmoisine	200	(34)	onl fru
▼M6 ↓ ———				
▼M6 ↓				

E 124	Ponceau 4R, Cochineal Red A	20	(61)	On
▼M2 ↓				
E 129	Allura Red AG	200	(34)	onl fru
E 131	Patent Blue V	200	(34)	onl fru
E 133	Brilliant Blue FCF	200	(34)	onl fru
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		onl fru
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		onl fru
▼M27 ↓				
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		On fisl
E 150a	Plain caramels	*quantum satis*		On fisl
▼M2 ↓				
E 150a-d	Caramels	*quantum satis*		onl fru
▼M27 ↓				
E 153	Vegetable carbon	*quantum satis*		On fisl
▼M2 ↓				
E 160a	Carotenes	*quantum satis*		onl fru
▼M27 ↓				
E 160a	Carotenes	*quantum satis*		On fisl
▼M2 ↓				

E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl fru
▼M27 ↓				
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		On fisl
E 160e	Beta-apo-8'-carotenal (C 30)	100		On fisl
▼M2 ↓				
E 162	Beetroot Red, betanin	*quantum satis*		onl (ex
▼M27 ↓				
E 162	Beetroot Red, betanin	*quantum satis*		On fisl
▼M2 ↓				
E 163	Anthocyanins	*quantum satis*		onl fru
▼M27 ↓				
E 163	Anthocyanins	*quantum satis*		On fisl
▼M98 ↓ ———————				
▼M27 ↓				
E 172	Iron oxides and hydroxides	*quantum satis*		On fisl
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl pre sea pre sau pur cor sin or
▼M2 ↓				

E 210-213	Benzoic acid — benzoates	500	(1) (2)	onl pre oli
E 210-213	Benzoic acid — benzoates	2 000	(1) (2)	onl
▼M76 ↓				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	onl pre
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl veg mu
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	3 000	(1) (2)	
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	100	(3)	onl fru mo
E 220-228	Sulphur dioxide — sulphites	300	(3)	onl sha
E 220-228	Sulphur dioxide — sulphites	800	(3)	onl
E 220-228	Sulphur dioxide — sulphites	800	(3)	onl ext sal cor
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	800	(1) (4)	onl
▼M27 ↓				
E 338 -452	Phosphoric acid – phosphates – di-, tri- and	1 000	(1) (4)	On fish

	polyphosphates			
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	onl veg
▼M27 ↓				
E 392	Extracts of rosemary	200	(46)	On fisl
▼M2 ↓				
E 405	Propane-1, 2-diol alginate	5 000		
▼M12 ●				
E 432-436	Polysorbates	500	(1)	onl Per Fro
▼M2 ↓				
E 481-482	Stearoyl-2-lactylates	2 000	(1)	onl
E 950	Acesulfame K	350		onl
E 951	Aspartame	1 000		onl
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	onl
▼M27 ↓				
E 954	Saccharin and its Na, K and Ca salts	50	(52)	On fisl
▼M2 ↓				
E 954	Saccharin and its Na, K and Ca salts	200	(52)	onl
E 955	Sucralose	400		onl
E 959	Neohesperidine DC	50		onl
▼M105 ↓				
E 960a –	Steviol glycosides	200	(1) (60)	onl

960d				
▼M2 ↓				
E 961	Neotame	32		onl
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	onl
▼M39 ↓				
E 969	Advantame	10		onl

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

▼M6 ↓

(34): Maximum individually or for the combinatio 129, E 131 and E 133

▼M27 ●

(46): As the sum of carnosol and carnosic acid

▼M2 ↓

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

(51): Maximum usable levels are expressed in free ac

(52): Maximum usable levels are expressed in free in

▼M5 ↓

		(60): Expressed as steviol equivalents			
		▼M6			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M2			
04.2.4.2	**Compote, excluding products covered by category 16**				
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 440	Pectins	*quantum satis*		onl tha
	E 509	Calcium chloride	*quantum satis*		onl tha
04.2.5	**Jam, jellies and marmalades and similar products**				
04.2.5.1	**Extra jam and extra jelly as defined by Directive 2001/113/I**				
	Group IV	Polyols	*quantum satis*		onl jan ma ad
	▼M76				
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid –	1 000	(1) (2)	onl sin

	benzoates			sug *me*
▼M2 ↓				
E 210-213	Benzoic acid — benzoates	500	(1) (2)	onl sin sug *me*
E 220-228	Sulphur dioxide — sulphites	100	(3)	onl *me* sul
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*		
▼M115 ↓ ———————				
▼M2 ↓				
E 350	Sodium malates	*quantum satis*		
E 440	Pectins	*quantum satis*		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 950	Acesulfame K	1 000		onl jan ma

E 951	Aspartame	1 000		onl jan ma
E 952	Cyclamic acid and its Na and Ca salts	1 000		onl jan ma
E 954	Saccharin and its Na, K and Ca salts	200	(51)	onl jan ma
E 955	Sucralose	400	(52)	onl jan ma
E 959	Neohesperidine DC	50		onl jan ma
▼M105 ↓				
E 960a – 960d	Steviol glycosides	200	(1) (60)	onl jan ma
▼M2 ↓				
E 961	Neotame	32		onl jan ma
E 961	Neotame	2		onl jan ma enl
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	onl jan ma
▼M14 ↓				
E 964	Polyglycitol syrup	500 000		onl wit Pe Fr

					20
	▼M39 ↓				
	E 969	Advantame	10		onl jan ma
		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		▼M5 ↓			
		(60): Expressed as steviol equivalents			
		▼M2 ↓			
04.2.5.2	**Jam, jellies and marmalades and sweetened chestnut purée Directive 2001/113/EC**				
	Group IV	Polyols	*quantum satis*		onl wit
	E 100	Curcumin	*quantum satis*		exc
	▼M6 ↓ ———————				
	▼M7 ↓				
	▶M81 ↓ E 120	Carminic acid, Carmine ◀	100	(31)	exc Per unt

▶M81 ↓ E 120	Carminic acid, Carmine ◀	100	(31) (66)	exc Per fro
▼M6 ↓ ———————				
▼M2 ↓				
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		exc
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		exc
E 142	Green S	100	(31)	exc
E 150a-d	Caramels	*quantum satis*		exc
E 160a	Carotenes	*quantum satis*		exc
▼M93 ↓				
E 160b(i)	Annatto bixin	20	(94)	exc
E 160b(ii)	Annatto norbixin	20	(94)	exc
▼M2 ↓				
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		exc
E 160d	Lycopene	10	(31)	exc
E 161b	Lutein	100	(31)	exc
E 162	Beetroot Red, betanin	*quantum satis*		exc
E 163	Anthocyanins	*quantum satis*		exc
▼M76 ↓				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	onl sin sug spr

▼M2 ▼

E 210-213	Benzoic acid — benzoates	500	(1) (2)	onl sin sug *me*
E 220-228	Sulphur dioxide — sulphites	50	(3)	
E 220-228	Sulphur dioxide — sulphites	100	(3)	onl ma sul
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*		

▼M115 ▼ ——————

▼M2 ▼

E 350	Sodium malates	*quantum satis*		
E 400-404	Alginic acid — alginates	10 000	(32)	
E 406	Agar	10 000	(32)	
E 407	Carrageenan	10 000	(32)	
E 410	Locust bean gum	10 000	(32)	
E 412	Guar gum	10 000	(32)	

E 415	Xanthan gum	10 000	(32)	
E 418	Gellan gum	10 000	(32)	
E 440	Pectins	*quantum satis*		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 493	Sorbitan monolaurate	25		onl
E 509	Calcium chloride	*quantum satis*		
E 524	Sodium hydroxide	*quantum satis*		
E 900	Dimethyl polysiloxane	10		
E 950	Acesulfame K	1 000		onl jan *ma*
E 951	Aspartame	1 000		onl jan *ma*
E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	onl jan *ma*
E 954	Saccharin and its Na, K and Ca salts	200	(52)	onl jan *ma*
E 955	Sucralose	400		onl jan *ma*
E 959	Neohesperidine DC	50		onl jan *ma*
E 959	Neohesperidine DC	5		onl fla
▼M105 ↓				
E 960a –	Steviol glycosides	200	(1) (60)	onl

960d				jan ma
▼M2 ↓				
E 961	Neotame	32		onl jan *ma*
E 961	Neotame	2		onl jan ma enl
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	onl jan *ma*
▼M14 ↓				
E 964	Polyglycitol syrup	500 000		onl wit Per Fro 20
▼M39 ↓				
E 969	Advantame	10		onl jan ma

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		▼M6 ↓			
		(31): Maximum individually or in combination with and E 161b			
		▼M2 ↓			
		(32): Maximum individually or in combination with 407, E 410, E 412, E 415 and E 418			
		▼M5 ↓			
		(60): Expressed as steviol equivalents			
		▼M53 ↓			
		(66): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ 1 aluminium lakes may be used. For the purposes of A Regulation, that limit shall apply from 1 February 201			
		▼M93 ↓			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M2 ↓			
04.2.5.3	**Other similar fruit or vegetable spreads**				
	Group II	Colours at *quantum satis*			exc *pri*
	Group IV	Polyols	*quantum satis*		onl wit
	E 100	Curcumin	*quantum satis*		exc *pri*
	▼M6 ↓ —————				
	▼M2 ↓				
	►M81 ↓ E 120	Carminic acid, Carmine ◄	100	(31)	exc *pri*

▼M6 ▼ ———				
▼M2 ▼				
E 142	Green S	100	(31)	exc *pri*
▼M93 ▼				
E 160b(i)	Annatto bixin	20	(94)	exc *pri*
E 160b(ii)	Annatto norbixin	20	(94)	exc *pri*
▼M2 ▼				
E 160d	Lycopene	10	(31)	exc *pri*
E 161b	Lutein	100	(31)	exc *pri*
▼M76 ▼				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	oth spr
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 500	(1) (2)	onl
▼M2 ▼				
E 210-213	Benzoic acid — benzoates	500	(1) (2)	oth spr
E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	onl
E 220-228	Sulphur dioxide — sulphites	50	(3)	
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*		
▼M115 ▼ ——————				
▼M2 ▼				
E 350	Sodium malates	*quantum satis*		
E 400-404	Alginic acid — alginates	10 000	(32)	
E 406	Agar	10 000	(32)	
E 407	Carrageenan	10 000	(32)	
E 410	Locust bean gum	10 000	(32)	
E 412	Guar gum	10 000	(32)	
E 415	Xanthan gum	10 000	(32)	
E 418	Gellan gum	10 000	(32)	
E 440	Pectins	*quantum satis*		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 509	Calcium chloride	*quantum satis*		
E 524	Sodium hydroxide	*quantum satis*		
E 900	Dimethyl polysiloxane	10		
▼M32 ▼				
E 950	Acesulfame K	1 000		onl fru spr

				bas ene no
▼M48 ↓				
E 951	Aspartame	1 000		onl fru spr bas ene no
▼M32 ●				
E 952	Cyclamic acid and its Na and Ca salts	500	(51)	onl fru spr bas ene no
E 954	Saccharin and its Na, K and Ca salts	200	(52)	onl fru spr bas ene no
E 955	Sucralose	400		onl fru spr bas ene no
E 959	Neohesperidine DC	50		onl fru spr bas ene no
▼M105 ↓				
E 960a –	Steviol glycosides	200	(1) (60)	onl

960d				fru spr bas ene no
▼M48 ●				
E 961	Neotame	32		onl fru spr bas ene no
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	onl fru spr bas ene no
▼M14 ↓				
E 964	Polyglycitol syrup	500 000		onl wit Per Fro 20
▼M39 ↓				
E 969	Advantame	10		onl sar ene no
	▼M2 ↓			
	(1): The additives may be added individually or in co			
	(2): The maximum level is applicable to the sur expressed as the free acid			
	(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			

		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		▼M6 ↓			
		(31): Maximum individually or in combination with and E 161b			
		▼M2 ↓			
		(32): Maximum individually or in combination with 407, E 410, E 412, E 415 and E 418			
		▼M5 ↓			
		(60): Expressed as steviol equivalents			
		▼M93 ↓			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M2 ↓			
04.2.5.4	**Nut butters and nut spreads**				
	Group I	Additives			
	▼M82 ↓				
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (41)	onl
	▼M2 ↓				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1), (4)	onl exc

	E 392	Extracts of rosemary	200	(41) (46)	
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
04.2.6	**Processed potato products**				
	Group I	Additives			
	E 100	Curcumin	*quantum satis*		onl gra
	▼M56 ●				
	E 101	Riboflavins	*quantum satis*		onl gra
	E 160a	Carotenes	*quantum satis*		onl gra
	▼M93 ↓				
	E 160b(i)	Annatto bixin	10	(94)	onl gra
	E 160b(ii)	Annatto norbixin	10	(94)	onl gra
	▼M76 ↓				
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl pre
	▼M2 ↓				
	E 220-228	Sulphur dioxide — sulphites	400	(3)	onl pot
	E 220-228	Sulphur dioxide — sulphites	100	(3)	
	▼M82 ↓				
	E 310-320	Propyl gallate, TBHQ and BHA	25	(1)	onl pot
	▼M115 ↓				
	E 334–	Tartaric acid – tartrates	240	(1) (2)	

	337 and E 354				
	▼M2 ↓				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	inc fro pot
	E 392	Extracts of rosemary	200	(46)	onl pot
	▼M89 ↓ —————				
	▼M2 ↓				
	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
	(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(4): The maximum level is expressed as P_2O_5				
	(46): As the sum of carnosol and carnosic acid				
	▼M93 ↓				
	(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.				
	▼M2 ↓				
05	**Confectionery**				
05.1	**Cocoa and Chocolate products as covered by Directive 2000**				
	Group I	Additives			onl wit
	Group IV	Polyols	*quantum satis*		onl wit
	E 170	Calcium carbonate	70 000	(*)	

E 322	Lecithins	*quantum satis*		
▼M100 ●				
E 322a	Oat lecithin	20 000		
▼M2 ↓				
E 330	Citric acid	5 000		
▼M90 ●				
E 330	Citric acid	10 000		onl
▼M2 ↓				
E 334	Tartaric acid (L(+)-)	5 000		
E 414	Gum arabic (acacia gum)	*quantum satis*		as
E 422	Glycerol	*quantum satis*		
E 440	Pectins	*quantum satis*		as
E 442	Ammonium phosphatides	10 000		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	*quantum satis*		
E 476	Polyglycerol polyricinoleate	5 000		
E 492	Sorbitan tristearate	10 000		
E 500-504	Carbonates	70 000	(*)	
E 524-528	Hydroxides	70 000	(*)	
E 530	Magnesium oxide	70 000	(*)	
E 901	Beeswax, white and yellow	*quantum satis*		as

E 902	Candelilla wax	*quantum satis*		as
E 903	Carnauba wax	500		as
E 904	Shellac	*quantum satis*		as
E 950	Acesulfame K	500		onl wit
E 951	Aspartame	2 000		onl wit
E 954	Saccharin and its Na, K and Ca salts	500	(52)	onl wit
E 955	Sucralose	800		onl wit
E 957	Thaumatin	50		onl wit
E 959	Neohesperidine DC	100		onl wit
▼M105 ↓				
E 960a – 960d	Steviol glycosides	270	(1) (60)	onl wit
▼M2 ↓				
E 961	Neotame	65		onl wit
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	onl wit
▼M14 ↓				
E 964	Polyglycitol syrup	200 000		onl wit Per Fro 20
▼M39 ↓				
E 969	Advantame	20		onl

					wit
		▼M2 ↓			
		(*) E 170, E 500-504, E 524-528 and E 530: 7 % c fat, expressed as potassium carbonates			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(52): Maximum usable levels are expressed in free in			
		▼M5 ↓			
		(60): Expressed as steviol equivalents			
		▼M2 ↓			
05.2	**Other confectionery including breath freshening microswee**				
	Group I	Additives			Th un 40 40 40 41 41 44 jel for Re co co in or int in ex mi ca

				co mc 41 use del int ing E4 in
▼M7				
Group II	Colours at *quantum satis*	*quantum satis*		Pe un
Group II	Colours at *quantum satis*	*quantum satis*	(72)	Pe fro
Group III	Colours with combined maximum limit	300	(25)	ex ve Pe un
Group III	Colours with combined maximum limit	300	(25) (72)	ex ve Pe fro
Group III	Colours with combined maximum limit	200		on ve Pe un
Group III	Colours with combined maximum limit	200	(72)	on ve Pe fro
▼M2				
Group IV	Polyols	*quantum satis*		on su
Group IV	Polyols	*quantum satis*		on co

				red add
Group IV	Polyols	*quantum satis*		onl fru bas ene no
Group IV	Polyols	*quantum satis*		onl dri cor red add
Group IV	Polyols	*quantum satis*		onl fru wit
▼M97 ●				
Group IV	Polyols	*quantum satis*		onl lol fru sug pro liq ma fre and fre pas red add
▼M6 ↓				
E 104	Quinoline Yellow	30	(61)	exc veg sug coc cor sha typ cm

					co oc we etc
	E 104	Quinoline Yellow	30	(61)	on veg
	E 104	Quinoline Yellow	300	(61)	on coa bas aln sha tha co oc we etc
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	ex veg sug co co sha typ cm co oc we etc
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	on veg
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	on coa bas aln sha tha co oc we

				etc
E 124	Ponceau 4R, Cochineal Red A	20	(61)	exc veg sug coc cor sha typ cm cor occ we etc
E 124	Ponceau 4R, Cochineal Red A	10	(61)	onl veg
E 124	Ponceau 4R, Cochineal Red A	50	(61)	onl coa bas aln sha tha cor occ we etc
▼M93 ↓				
E 160b(i)	Annatto bixin	30	(94)	
E 160b(ii)	Annatto norbixin	25	(94)	
▼M2 ↓				
E 160d	Lycopene	30		
▼M7 ↓				
E 173	Aluminium	*quantum satis*		onl sug the and

				Per unt
▼M2 ↓				
E 174	Silver	*quantum satis*		onl cor
E 175	Gold	*quantum satis*		onl cor
▼M76 ↓				
E 200-219	Sorbic acid – potassium sorbate; Benzoic acid – benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	exc cry fru
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	onl cry fru
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	100	(3)	onl cry fru ang
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl bas (ca glu
E 297	Fumaric acid	1 000		onl cor
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	25 000	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	onl cor car
E 338-	Phosphoric acid —	800	(1) (4)	onl

452	phosphates — di-, tri- and polyphosphates			
E 405	Propane-1, 2-diol alginate	1 500		onl cor
▼M89 ▼ ———————				
▼M2 ▼				
E 432-436	Polysorbates	1 000	(1)	onl cor
E 442	Ammonium phosphatides	10 000		onl cor
▼M10 ●				
E 445	Glycerol esters of wood rosins	320		On per pro cor Per Fro
▼M2 ▼				
E 459	Beta-cyclodextrin	*quantum satis*		onl coa
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		onl cor
E 475	Polyglycerol esters of fatty acids	2 000		onl cor
E 476	Polyglycerol polyricinoleate	5 000		onl cor
E 477	Propane-1,2-diol esters of fatty acids	5 000		onl cor
E 481-482	Stearoyl-2-lactylates	5 000	(1)	onl cor
E 491-495	Sorbitan esters	5 000	(1)	onl cor
E 492	Sorbitan tristearate	10 000		onl cor

▼M7 ↓				
E 520-523	Aluminium sulphates	200	(1), (38)	onl cry and Per unt
E 520-523	Aluminium sulphates	200	(1) (38)	onl Per fro
E 551-559	Silicon dioxide – silicates	*quantum satis*	(1)	sur Per unt
E 551-553	Silicon dioxide – silicates	*quantum satis*	(1)	sur Per fro
▼M2 ↓				
E 900	Dimethyl polysiloxane	10		
E 901	Beeswax, white and yellow	*quantum satis*		as
E 902	Candelilla wax	*quantum satis*		as
E 903	Carnauba wax	500		as
E 904	Shellac	*quantum satis*		as
E 905	Microcrystalline wax	*quantum satis*		sur
E 907	Hydrogenated poly-1-decene	2 000		onl sug
E 950	Acesulfame K	500		onl fru red ado
E 951	Aspartame	2 000		onl fru

				red ado
E 954	Saccharin and its Na, K and Ca salts	500		onl fru red ado
E 955	Sucralose	800		onl fru red ado
E 957	Thaumatin	50		onl fru red ado
E 959	Neohesperidine DC	100		onl fru red ado
▼M105 ↓				
E 960a – 960d	Steviol glycosides	270	(1) (60)	onl bas or
▼M2 ↓				
E 961	Neotame	65		onl fru red ado
E 962	Salt of aspartame-acesulfame	500	(11)a	onl fru red ado
▼M39 ↓				
E 969	Advantame	20		onl bas or

▼M14				
E 964	Polyglycitol syrup	200 000		onl ene no Per
				Fro 20
E 964	Polyglycitol syrup	800 000		onl no Per Fro 20
E 964	Polyglycitol syrup	990 000		onl ado Per Fro 20
▼M2				
E 950	Acesulfame K	500		onl tab cor
E 955	Sucralose	200		onl tab cor
E 961	Neotame	15		onl tab cor
E 950	Acesulfame K	1 000		onl fru sar ene no
E 951	Aspartame	1 000		onl fru sar ene

				no
E 952	Cyclamic acid and its Na and Ca salts	500	(51)	onl fru sar ene no
E 954	Saccharin and its Na, K and Ca salts	200	(52)	onl fru sar ene no
E 955	Sucralose	400		onl fru sar ene no
E 959	Neohesperidine DC	50		onl fru sar ene no
▼M105 ↓				
E 960a – 960d	Steviol glycosides	330	(1) (60)	onl fru sar ene no
▼M2 ↓				
E 961	Neotame	32		onl fru sar ene no
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	onl fru sar ene no

▼M39 ↓				
E 969	Advantame	10		onl fru sar ene no
▼M2 ↓				
E 950	Acesulfame K	1 000		onl cor red ad
E 951	Aspartame	2 000		onl cor red ad
E 954	Saccharin and its Na, K and Ca salts	300	(52)	onl cor red ad
E 955	Sucralose	1 000		onl cor red ad
E 959	Neohesperidine DC	150		onl cor red ad
E 961	Neotame	65		onl cor red ad
▼M39 ↓				
E 969	Advantame	20		onl cor red ad

▼M53				
E 961	Neotame	3		onl cor red ado enl
▼M2				
E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	onl cor red ado
▼M14				
E 964	Polyglycitol syrup	600 000		onl cor red ado Per Fro 20
▼M2				
E 950	Acesulfame K	500		onl no
E 951	Aspartame	1 000		onl no
E 954	Saccharin and its Na, K and Ca salts	500	(52)	onl no
E 955	Sucralose	1 000		onl no
E 957	Thaumatin	50		onl no
E 959	Neohesperidine DC	100		onl no
▼M105				
E 960a – 960d	Steviol glycosides	350	(1) (60)	onl no

				onl har (ca onl sof (ch gu pro onl liq onl no onl ma
▼M2 ↓				
E 961	Neotame	32		onl no
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	onl no
▼M39 ↓				
E 969	Advantame	10		onl no
▼M2 ↓				
E 950	Acesulfame K	2 500		onl mi ad
E 951	Aspartame	6 000		onl mi ad
E 954	Saccharin and its Na, K and Ca salts	3 000	(52)	onl mi ad
E 955	Sucralose	2 400		onl mi ad
E 959	Neohesperidine DC	400		onl

				mi ad
▼M105 ▼				
E 960a – 960d	Steviol glycosides	2 000	(1) (60)	onl mi red ad
▼M2 ▼				
E 961	Neotame	200		onl mi ad
E 961	Neotame	3		onl mi str thr ad enl
E 962	Salt of aspartame-acesulfame	2 500	(11)a (49) (50)	onl mi ad
▼M39 ▼				
E 969	Advantame	60		onl mi ad
▼M2 ▼				
E 951	Aspartame	2 000		onl fre pas sug
E 955	Sucralose	1 000		onl fre pas sug
▼M105 ▼				
E 960a –	Steviol glycosides	670	(1) (60)	onl

960d				fre pas red ad
▼M2				
E 961	Neotame	65		onl fre pas sug
▼M39				
E 969	Advantame	20		onl fre pas sug
▼M2				
E 1204	Pullulan	*quantum satis*		onl mi of
	(1): The additives may be added individually or in co			
	(2): The maximum level is applicable to the sur expressed as the free acid			
	(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
	(4): The maximum level is expressed as P_2O_5			
	(5): E 214-219: p-hydroxybenzoates (PHB), maximu			
	(11): Limits are expressed as (a) acesulfame K equiv equivalent			
	(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
	(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
	(51): Maximum usable levels are expressed in free ac			

			(52): Maximum usable levels are expressed in free in		
			▼M6		
			(25): The quantities of each of the colours E 122 exceed 50 mg/kg or mg/l		
			▼M2		
			(38): Expressed as aluminium		
			▼M5		
			(60): Expressed as steviol equivalents		
			▼M6		
			(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III		
			▼M7		
			(72): Maximum limit for aluminium coming from a mg/kg. As a derogation to this rule, the maxi microsweets shall be 40 mg/kg. For the purposes of Regulation (EC) No 1333/2008 that limit shall apply		
			▼M93		
			(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not		
			▼M2		
05.3	**Chewing gum**				
	Group I	Additives			
	▼M7				
	Group II	Colours at *quantum satis*	*quantum satis*		Per unt
	Group II	Colours at *quantum satis*	*quantum satis*	(73)	Per fro
	Group III	Colours with combined maximum limit	300	(25)	Per unt
	Group III	Colours with combined maximum limit	300	(25) (73)	Per fro

▼M2 ↓				
Group IV	Polyols	*quantum satis*		onl sug
▼M6 ↓				
E 104	Quinoline Yellow	30	(61)	
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
E 124	Ponceau 4R, Cochineal Red A	10	(61)	
▼M2 ↓				
E 160d	Lycopene	300		
▼M76 ↓				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 500	(1) (2)	
▼M2 ↓				
E 297	Fumaric acid	2 000		
▼M82 ↓				
E 310-321	Propyl gallate, TBHQ, BHA and BHT	400	(1)	
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	25 000	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	*quantum satis*	(1) (4)	
E 392	Extracts of rosemary	200	(46)	
E 405	Propane-1, 2-diol alginate	5 000		
E 416	Karaya gum	5 000		

E 432-436	Polysorbates	5 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
E 475	Polyglycerol esters of fatty acids	5 000		
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 481-482	Stearoyl-2-lactylates	2 000	(1)	
E 491-495	Sorbitan esters	5 000	(1)	
E 551	Silicon dioxide	*quantum satis*		sur
E 552	Calcium silicate	*quantum satis*		sur
E 553a	Magnesium silicate	*quantum satis*		sur
E 553b	Talc	*quantum satis*		
E 650	Zinc acetate	1 000		
E 900	Dimethyl polysiloxane	100		
E 901	Beeswax, white and yellow	*quantum satis*		as
E 902	Candelilla wax	*quantum satis*		as
E 903	Carnauba wax	1 200	(47)	as
E 904	Shellac	*quantum satis*		as
E 905	Microcrystalline wax	*quantum satis*		sur
E 907	Hydrogenated poly-1-decene	2 000		as
E 927b	Carbamide	30 000		onl

				sug
E 950	Acesulfame K	800	(12)	onl or enl
E 951	Aspartame	2 500	(12)	onl or enl
▼M66 ↓				
E 955	Sucralose	1 200	(12)	onl or enl
▼M2 ↓				
E 959	Neohesperidine DC	150	(12)	onl or enl
E 957	Thaumatin	10	(12)	onl or enl
E 961	Neotame	3	(12)	onl or enl
▼M39 ↓				
E 969	Advantame	200		onl or enl
▼M2 ↓				
E 950	Acesulfame K	2 000		onl sug
E 951	Aspartame	5 500		onl sug
E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	onl sug
E 955	Sucralose	3 000		onl sug

E 957	Thaumatin	50		onl sug
E 959	Neohesperidine DC	400		onl sug
▼M105 ▼				
E 960a – 960d	Steviol glycosides	3300	(1) (60)	onl sug
▼M2 ▼				
E 961	Neotame	250		onl sug
E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	onl sug
▼M14 ▼				
E 964	Polyglycitol syrup	200 000		On sug Per Fro 20
▼M39 ▼				
E 969	Advantame	400		onl sug
▼M2 ▼				
E 1518	Glyceryl triacetate (triacetin)	*quantum satis*		

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		~~(52): Maximum usable levels are expressed in free in~~			
		▼M66 ●			
		(12): If E 950, E 951, E 955, E 957, E 959 and combination in chewing gum, the maximum level proportionally			
		▼M6 ↓			
		(25): The quantities of each of the colours E 122 exceed 50 mg/kg or mg/l			
		▼M2 ↓			
		(46): As the sum of carnosol and carnosic acid			
		(47): The maximum amount applies to all uses cover including the provisions set out in Annex III			
		▼M5 ↓			
		(60): Expressed as steviol equivalents			
		▼M6 ↓			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M7 ↓			
		(73): Maximum limit for aluminium coming from all mg/kg For the purposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201			
		▼M2 ↓			
05.4	**Decorations, coatings and fillings, except fruit-based fillings category 4.2.4**				
	Group I	Additives			
	▼M7 ↓				
	Group II	Colours at *quantum satis*	*quantum satis*		Per unt
	Group II	Colours at *quantum satis*	*quantum*	(73)	Per

		satis		fro
Group III	Colours with combined maximum limit	500		onl coa exc Per unt
Group III	Colours with combined maximum limit	500	(73)	onl coa exc Per fro
Group III	Colours with combined maximum limit	300	(25)	onl Per unt
Group III	Colours with combined maximum limit	300	(25) (73)	onl Per fro
▼M2 ↓				
Group IV	Polyols	*quantum satis*		onl coa wit
Group IV	Polyols	*quantum satis*		onl
▼M6 ↓				
E 104	Quinoline Yellow	50	(61)	onl coa exc
E 104	Quinoline Yellow	50	(61)	onl
E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	onl coa exc
E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	onl
E 124	Ponceau 4R, Cochineal	55	(61)	onl

	Red A			coa exc
E 124	Ponceau 4R, Cochineal Red A	55	(61)	onl
▼M93 ↓				
E 160b(i)	Annatto bixin	80	(94)	onl coa
E 160b(ii)	Annatto norbixin	20	(94)	onl coa
▼M2 ↓				
E 160d	Lycopene	30		exc har cho
E 160d	Lycopene	200		onl har cho
E 173	Aluminium	*quantum satis*		onl sug the and
E 174	Silver	*quantum satis*		onl cho
E 175	Gold	*quantum satis*		onl cho
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl for syr and pro
E 200-219	Sorbic acid – potassium sorbate; Benzoic acid – benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	
▼M2 ↓				

E 220-228	Sulphur dioxide — sulphites	50	(3)	onl bas (ca glu
E 220-228	Sulphur dioxide — sulphites	40	(3)	onl for syr and pro
E 220-228	Sulphur dioxide — sulphites	100	(3)	onl pas
E 297	Fumaric acid	1 000		
E 297	Fumaric acid	2 500		onl top wa
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	11 000	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	onl for syr and pro
E 355-357	Adipic acid — adipates	2 000	(1)	onl top wa
E 392	Extracts of rosemary	100	(41) (46)	onl
E 405	Propane-1, 2-diol alginate	1 500		
E 405	Propane-1, 2-diol	5 000		onl

	alginate			and bal des
E 416	Karaya gum	5 000		onl and bal des
▼M30 ↓				
E 423	Octenyl succinic acid modified gum arabic	10 000	Only icings	
▼M89 ↓ ———————				
▼M2 ↓				
E 427	Cassia gum	2 500		onl and bal des
E 432-436	Polysorbates	1 000	(1)	
E 442	Ammonium phosphatides	10 000		onl cor
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
E 475	Polyglycerol esters of fatty acids	2 000		
E 476	Polyglycerol polyricinoleate	5 000		onl cor
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 477	Propane-1,2-diol esters of fatty acids	30 000		onl top cre
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
E 491-495	Sorbitan esters	5 000	(1)	

E 492	Sorbitan tristearate	10 000		onl cor
▼M7 ↓				
E 551-559	Silicon dioxide – silicates	*quantum satis*		sur Per unt
E 551-553	Silicon dioxide – silicates	*quantum satis*		sur Per fro
▼M2 ↓				
E 900	Dimethyl polysiloxane	10		
E 901	Beeswax, white and yellow	*quantum satis*		as
E 902	Candelilla wax	*quantum satis*		as
E 903	Carnauba wax	500		as
E 903	Carnauba wax	200		as sm coa
E 904	Shellac	*quantum satis*		as
E 905	Microcrystalline wax	*quantum satis*		sur
E 907	Hydrogenated poly-1-decene	2 000		as
E 950	Acesulfame K	1 000		onl cor red ado
E 951	Aspartame	2 000		onl cor red ado
▼M53 ↓				

E 952	Cyclamic acid and its Na and Ca salts	250	(51)	onl spr red ado
▼M2 ↓				
E 954	Saccharin and its Na, K and Ca salts	300	(52)	onl cor red ado
E 955	Sucralose	1 000		onl cor red ado
E 959	Neohesperidine DC	150		onl cor red ado
E 961	Neotame	65		onl cor red ado
▼M53 ↓				
E 961	Neotame	3		onl cor red ado enl
▼M2 ↓				
E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	onl cor red ado
▼M39 ↓				
E 969	Advantame	20		onl cor red

				ad
▼M2				
E 950	Acesulfame K	500		onl no
E 951	Aspartame	1 000		onl no
E 954	Saccharin and its Na, K and Ca salts	500	(52)	onl no
E 955	Sucralose	1 000		onl no
E 957	Thaumatin	50		onl no
E 959	Neohesperidine DC	100		onl no
▼M105				
E 960a – 960d	Steviol glycosides	330	(1) (60)	onl no
▼M2				
E 961	Neotame	32		onl no
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	onl no
▼M39				
E 969	Advantame	10		onl no
▼M2				
E 950	Acesulfame K	500		onl fru red ad
E 951	Aspartame	2 000		onl fru red ad

E 954	Saccharin and its Na, K and Ca salts	500	(52)	onl fru red ado
E 955	Sucralose	800		onl fru red ado
E 957	Thaumatin	50		onl fru red ado
E 959	Neohesperidine DC	100		onl fru red ado
▼M105 ↓				
E 960a – 960d	Steviol glycosides	270	(1) (60)	onl bas or
▼M2 ↓				
E 961	Neotame	65		onl fru red ado
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	onl fru red ado
▼M39 ↓				
E 969	Advantame	20		onl bas or
▼M2 ↓				
E 950	Acesulfame-K	350		onl
E 951	Aspartame	350		onl

E 954	Saccharin and its Na, K and Ca salts	160	(52)	onl
E 955	Sucralose	450		onl
E 959	Neohesperidine DC	50		onl
E 961	Neotame	12		onl
E 961	Neotame	2		onl enl
E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	onl
▼M39 ↓				
E 969	Advantame	4		onl

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

(4): The maximum level is expressed as P_2O_5

(5): E 214-219: p-hydroxybenzoates (PHB), maximu

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(41): Expressed on fat basis

(46): As the sum of carnosol and carnosic acid

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

(52): Maximum usable levels are expressed in free in

▼M6 ↓

		(25): The quantities of each of the colours E 122 exceed 50 mg/kg or mg/l			
		▼M5			
		(60): Expressed as steviol equivalents			
		▼M6			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M7			
		(73): Maximum limit for aluminium coming from all mg/kg. For the puroposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201			
		▼M93			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M2			
06	**Cereals and cereal products**				
06.1	**Whole, broken, or flaked grain**				
	E 220-228	Sulphur dioxide — sulphites	30	(3)	onl bar
	E 553b	Talc	*quantum satis*		onl
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
06.2	**Flours and other milled products and starches**				
06.2.1	**Flours**				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 500	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	onl

	▼M38 ↓				
	E 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	On
	▼M2 ↓				
	E 300	Ascorbic acid	*quantum satis*		
	E 920	L-cysteine	*quantum satis*		
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		▼M38 ↓			
		(81): The total amount of phosphates shall not excee for E 338 - 452			
		▼M2 ↓			
06.2.2	**Starches**				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	50	(3)	exc inf on pro foo
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
06.3	**Breakfast cereals**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		onl oth pu fla cer
	Group IV	Polyols	*quantum satis*		onl cer ene

				no
►M81 ↓ E 120	Carminic acid, Carmine ◄	200	(53)	onl bre
E 150c	Ammonia caramel	*quantum satis*		onl and bre
E 160a	Carotenes	*quantum satis*		onl and bre
▼M93 ↓				
E 160b(ii)	Annatto norbixin	20		onl and bre
▼M2 ↓				
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl and bre
E 162	Beetroot Red, betanin	200	(53)	onl bre
E 163	Anthocyanins	200	(53)	onl bre
▼M82 ↓				
E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	onl
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 475	Polyglycerol esters of fatty acids	10 000		onl bre
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
E 950	Acesulfame K	1 200		onl wit

				mc co bra wit
E 951	Aspartame	1 000		onl wit mc co bra wit
E 954	Saccharin and its Na, K and Ca salts	100	(52)	onl wit mc co bra wit
E 955	Sucralose	400		onl wit mc co bra wit
E 959	Neohesperidine DC	50		onl wit mc co bra wit
▼M105 ↓				
E 960a – 960d	Steviol glycosides	330	(1) (60)	onl wit mc co bra wit
▼M2 ↓				
E 961	Neotame	32		onl wit

				mc co bra wit
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	onl wit mc co bra wit
▼M14 ↓				
E 964	Polyglycitol syrup	200 000		onl cer ene no Per Fro 20
▼M39 ↓				
E 969	Advantame	10		onl wit mc co bra wit

▼M2 ↓

(1): The additives may be added individually or in co

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(13): Maximum limit expressed on fat

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in

		950 or E 951			
		(52): Maximum usable levels are expressed in free in			
		(53): E 120, E 162 and E 163 may be adde combination			
		▼M5			
		(60): Expressed as steviol equivalents			
		▼M2			
06.4	**Pasta**				
06.4.1	**Fresh pasta**				
	▼M108				
	E 267	Buffered vinegar	*quantum satis*		
	▼M2				
	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*		
	▼M115 ———————				
	▼M2				
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
▼M122					
06.4.2	**Dry pasta**				
	Group I	Additives			onl

					(as pro glu cor or cor and hyp

▼M2

06.4.3	**Fresh pre-cooked pasta**				
	▼M108				
	E 267	Buffered vinegar	*quantum satis*		
	▼M2				
	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*		
	▼M115 ———————				
	▼M2				
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
06.4.4	**Potato Gnocchi**				
	▼M53				
	Group I	Additives			exc pot

	▼M76				
	E 200 – 202	Sorbic acid – potassium sorbate	1 000	(1)	
	▼M108				
	E 267	Buffered vinegar	*quantum satis*		onl pot
	▼M53				
	E 270	Lactic acid	quantum satis		onl pot
	E 304	Fatty acid esters of ascorbic acid	quantum satis		onl pot
	E 330	Citric acid	quantum satis		onl pot
	▼M115 ———————				
	▼M53				
	E 471	Mono- and di-glycerides of fatty acids	quantum satis		onl pot
	▼M2				
06.4.5	**Fillings of stuffed pasta (ravioli and similar)**				
	Group I	Additives			
	▼M76				
	E 200 – 202	Sorbic acid – potassium sorbate	1 000	(1) (2)	
	▼M18				
	E 392	Extracts of rosemary	250	(41) (46)	onl stu Per Fro 20
		▼M2			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			

		▼M18 ●			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
		▼M2 ↓			
06.5	**Noodles**				
	group I	Additives			
	group II	Colours at *quantum satis*	*quantum satis*		
	▼M93 ↓				
	E 160b(i)	Annatto bixin	20	(94)	
	E 160b(ii)	Annatto norbixin	20	(94)	
	▼M2 ↓				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	
	▼M38 ↓				
	E 450 (ix)	Magnesium dihydrogen diphosphate	2 000	(4)(81)	
	▼M89 ↓ —————				
	▼M2 ↓				
	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P_2O_5				
	▼M38 ↓				
	(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452				
	▼M93 ↓				
	(94): When E 160b(i) (Annatto bixin) and E 160b(ii) (Annatto norbixin) are added in combination, the higher individual maximum level applies to the sum, but the individual maximum levels shall not be exceeded.				

	▼M2 ↓				
06.6	**Batters**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	500		onl
	▼M6 ↓				
	E 104	Quinoline Yellow	50	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	
	E 124	Ponceau 4R, Cochineal Red A	55	(61)	
	▼M93 ↓				
	E 160b(i)	Annatto bixin	50	(94)	onl
	E 160b(ii)	Annatto norbixin	50	(94)	onl
	▼M2 ↓				
	E 160d	Lycopene	30		onl
	▼M76 ↓				
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	
	▼M2 ↓				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	12 000	(1) (4)	
	▼M38 ↓				
	E 450 (ix)	Magnesium dihydrogen diphosphate	12 000	(4)(81)	
	▼M2 ↓				
	E 900	Dimethyl polysiloxane	10		
		(1): The additives may be added individually or in co			

		(2): The maximum level is applicable to the sur expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		▼M6			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M38			
		(81): The total amount of phosphates shall not excee for E 338 - 452			
		▼M93			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M2			
06.7	**Pre-cooked or processed cereals**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
		▼M76			
	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	onl
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl
		▼M82			
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1)	onl
		▼M115			
	E 334–337 and E 354	Tartaric acid – tartrates	740	(1) (2)	
		▼M89 ———————			
		▼M2			

	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		onl
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*		onl
	E 481-482	Stearoyl-2-lactylates	4 000	(2)	onl
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
07	**Bakery wares**				
07.1	**Bread and rolls**				
	Group I	Additives			exc anc
	E 150a-d	Caramels	*quantum satis*		onl
	▼M76 ↓				
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl bre par pre int anc bre sal
	▼M64 ●				
	E 280-283	Propionic acid — propionates	3 000	(1) (6)	onl bre
	E 280-283	Propionic acid — propionates	2 000	(1) (6)	onl bre pre pre anc *pø da*
	E 280-	Propionic acid —	1 000	(1) (6)	onl

283	propionates			
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	15 000	(1) (2)	exc anc
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	onl
▼M47 ●				
E 450	Diphosphates	12 000	(4)	onl pre dou piz anc
▼M38 ↓				
E 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	On (fr ‘to
▼M2 ↓				
E 481-482	Stearoyl-2-lactylates	3 000	(1)	exc anc
▼M109 ↓ ————				
▼M2 ↓				
(1): The additives may be added individually or in combination				
(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
(4): The maximum level is expressed as P_2O_5				
(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice				
07.1.1	**Bread prepared solely with the following ingredien yeast or leaven, salt**			

		E 260	Acetic acid	*quantum satis*	
▼M20					
E 261		Potassium acetates	*quantum satis*		Per Fro
▼M2					
E 262		Sodium acetates	*quantum satis*		
E 263		Calcium acetate	*quantum satis*		
▼M108					
E 267		Buffered vinegar	*quantum satis*		
▼M2					
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	*quantum*		

		of fatty acids	*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*		
07.1.2	**Pain courant français; Friss búzakenyér, fehér és félbarna k**				
	E 260	Acetic acid	*quantum satis*		
	▼M20 ↓				
	E 261	Potassium acetates	*quantum satis*		onl *feh ker* Per Fro
	▼M2 ↓				
	E 262	Sodium acetates	*quantum satis*		onl *feh ker*
	E 263	Calcium acetate	*quantum satis*		onl *feh ker*
	▼M108 ↓				
	E 267	Buffered vinegar	*quantum satis*		
	▼M2 ↓				

	E 270	Lactic acid	*quantum satis*		onl *feh ker*
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		onl *feh ker*
	E 302	Calcium ascorbate	*quantum satis*		onl *feh ker*
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*		onl *feh ker*
	E 322	Lecithins	*quantum satis*		
	E 325	Sodium lactate	*quantum satis*		onl *feh ker*
	E 326	Potassium lactate	*quantum satis*		onl *feh ker*
	E 327	Calcium lactate	*quantum satis*		onl *feh ker*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
07.2	**Fine bakery wares**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	▼M7 ↓				
	Group III	Colours with combined maximum limit	200	(25)	Per unt

Group III	Colours with combined maximum limit	200	(25) (76)	Per fro
▼M2 ↓				
Group IV	Polyols	*quantum satis*		onl wit
▼M93 ↓				
E 160b(ii)	Annatto norbixin	10		
▼M2 ↓				
E 160d	Lycopene	25		
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl act 0,6
▼M53 ↓				
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl
▼M2 ↓				
E 280-283	Propionic acid — propionates	2 000	(1) (6)	onl bal (in cor wa tha
▼M82 ↓				
E 310-320	Propyl gallate, TBHQ and BHA	200	(1)	onl
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	18 000	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri-	20 000	(1) (4)	

	and polyphosphates			
▼M38 ▼				
E 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	
▼M2 ▼				
E 392	Extracts of rosemary	200	(41) (46)	
E 405	Propane-1, 2-diol alginate	2 000		
▼M89 ▼ ———————				
▼M2 ▼				
E 432-436	Polysorbates	3 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
E 475	Polyglycerol esters of fatty acids	10 000		
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
▼M109 ▼ ———————				
▼M2 ▼				
E 491-495	Sorbitan esters	10 000	(1)	
▼M7 ▼				
E 541	Sodium aluminium phosphate acidic	1 000	(38)	onl wa Per unt
E 541	Sodium aluminium phosphate acidic	400	(38)	onl pro cor seg

				by jel fla (th ap sp Pe fro
▼M2 ↓				
E 901	Beeswax, white and yellow	*quantum satis*		on on of co
E 902	Candelilla wax	*quantum satis*		on on of co
E 903	Carnauba wax	200		on on of co
E 904	Shellac	*quantum satis*		on on of co
E 950	Acesulfame K	2 000		on for ad
E 954	Saccharin and its Na, K and Ca salts	800	(52)	on for ad
E 955	Sucralose	800		on for ad
E 959	Neohesperidine DC	50		on for

				ad
E 961	Neotame	60		onl for ad
E 950	Acesulfame K	2 000		onl wa
E 951	Aspartame	1 000		onl wa
E 954	Saccharin and its Na, K and Ca salts	800	(52)	onl wa
E 955	Sucralose	800		onl wa
▼M105 ↓				
E 960a – 960d	Steviol glycosides	330	(1) (60)	onl pa
▼M2 ↓				
E 961	Neotame	60		onl wa
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	onl wa
▼M39 ↓				
E 969	Advantame	10		onl wa
▼M75 ↓ ———————				
▼M14 ↓				
E 964	Polyglycitol syrup	300 000		onl wi Pe Fr 20
▼M75 ● ———————				
▼M2 ↓				
(1): The additives may be added individually or in combination				

(2): The maximum level is applicable to the sum and the levels are expressed as the free acid
▼M53 ↓
(3): Maximum levels are expressed as SO_2 and relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
▼M2 ↓
(4): The maximum level is expressed as P_2O_5
(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(41): Expressed on fat basis
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
(51): Maximum usable levels are expressed in free acid
(52): Maximum usable levels are expressed in free imide
▼M6 ↓
(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l
▼M2 ↓
(38): Expressed as aluminium
(46): As the sum of carnosol and carnosic acid
▼M5 ↓
(60): Expressed as steviol equivalents
▼M7 ↓

	(76): Maximum limit for aluminium coming from aluminium lakes of ►M81 ↓ E 120 carminic acid, carmine ◄ 5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013				
	▼M38 ●				
	(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452				
	▼M2 ↓				
08	**Meat**				
▼M42 ↓	————				
▼M42 ↓					
08.1	**Fresh meat, excluding meat preparations as defined by Reg 853/2004**				
	▼M2 ↓				
	E 129	Allura Red AG	*quantum satis*		onl hea
	E 133	Brilliant Blue FCF	*quantum satis*		onl hea
	E 155	Brown HT	*quantum satis*		onl hea
▼M42 ↓					
08.2	**Meat preparations as defined by Regulation (EC) No 853/20**				
	▼M42 ↓				
	E 100	Curcumin	20		onl pro *fre lon che*
	▼M44 ↓				
	►M81 ↓ E 120	Carminic acid, Carmine ◄	100	(66)	onl wit cor

				me veg cor wit pro mi tha tiss dis ma the pro app typ *fre* *fre* *cha* *cev* *plj*
	▼M2 ↓			
	E 129	Allura Red AG	25	onl wit cor *bu* mi and 4 me the suc mu cor tha em giv the
	▼M42 ↓			
	E 150a-d	Caramels	*quantum satis*	onl wit

					co *me* veg co wi pro mi tha tiss dis ma the pro app typ *fre* *fre* *fre*
		▼M93 ↓			
		E 160b(i)	Annatto bixin	20	(94)	onl wi co bu mi an 4 me the me wa an co tha em giv the
		E 160b(ii)	Annatto norbixin	20	(94)	onl wi co

				bu mi an 4 me the me wa an co tha em giv the
▼M42 ↓				
E 160c	Paprika extract	10		on pr *fre* *lo* *ch* *so*
E 162	Beetroot red	*quantum satis*		on pr *fre* *lo* *ch*
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	on Bu mi an 4 me
E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	on *lo* *bu*
▼M110 ↓				

	E 249–250	Nitrites	150	(7)	onl *ad* *mo* *ad* *ce* *Ka* *Su* *šaš* *kie* *kie* *tat* *tat* *pe* Pe un
	E 249–250	Nitrites	80	(XC) (XD)	onl *ad* *mo* *ad* *ce* *Ka* *Su* *šaš* *kie* *kie* *tat* *tat* *pe* Pe fro
	▼M42 ↓				
	E 260	Acetic acid	*quantum satis*		onl pre mi pre oth ad be

▼M53 ↓				
E 261	Potassium acetates	quantum satis		onl pre mi pre oth ad bee
▼M42 ↓				
E 262	Sodium acetates	*quantum satis*		onl pre mi pre oth ad bee
▼M42 ↓				
E 263	Calcium acetate	*quantum satis*		onl pre mi pre oth ad bee
▼M108 ●				
E 267	Buffered vinegar	*quantum satis*		onl pre mi pre oth ad bee
▼M42 ↓				
E 270	Lactic acid	*quantum satis*		onl pre mi pre oth

				ado bee
▼M42 ↓				
E 300	Ascorbic acid	*quantum satis*		onl pre mi pre oth ado bee
E 301	Sodium ascorbate	*quantum satis*		onl pre mi pre oth ado bee
E 302	Calcium ascorbate	*quantum satis*		onl pre mi pre oth ado bee
E 325	Sodium lactate	*quantum satis*		onl pre mi pre oth ado bee
E 326	Potassium lactate	*quantum satis*		onl pre mi pre oth ado bee

▼M42 ↓				
E 327	Calcium Lactate	*quantum satis*		onl pre mi pre oth ad be
▼M42 ↓				
E 330	Citric acid	*quantum satis*		onl pre mi pre oth ad be
E 331	Sodium citrates	*quantum satis*		onl pre mi pre oth ad be
E 332	Potassium citrates	*quantum satis*		onl pre mi pre oth ad be
E 333	Calcium citrates	*quantum satis*		onl pre mi pre oth ad be

▼M74 ●				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	onl in is so ~~fat~~ dis ma the pro app gre har mi and 4 me *Sui* *šaš* *klo* *Sva* *Syr* fro me she bee sea pou wit sea and as and roa bus the fin
▼M42 ↓				
E 401	Sodium alginate	*quantum*		onl

			satis		wh bee pre of bee dif sli tha tog *sou* *gy*
	E 402	Potassium alginate	*quantum satis*		onl wh bee pre of bee dif sli tha tog *sou* *gy*
	E 403	Ammonium alginate	*quantum satis*		onl wh bee pre of bee dif sli tha tog *sou* *gy*
	E 404	Calcium alginate	*quantum satis*		onl wh bee pre of

					bee dif sli tha tog *sou* *gy*
		E 407	Carrageenan	*quantum satis*		onl wh bee pre of bee dif sli tha tog *sou* *gy*
		E 407a	Processed euchema seaweed	quantum satis		onl wh bee pre of bee dif sli tha tog *sou* *gy*
		E 410	Locust bean gum	quantum satis		onl wh bee pre of bee dif sli

					tha tog *sou* *gy*
	E 412	Guar gum	quantum satis		onl wh bee pre of bee dif sli tha tog *sou* *gy*
	E 413	Tragacanth	quantum satis		onl wh bee pre of bee dif sli tha tog *sou* *gy*
	E 415	Xanthan gum	quantum satis		onl wh bee pre of bee dif sli tha tog *sou*

				gy
E 500	Sodium carbonates	*quantum satis*		onl pre *bif ke ćev plj*
▼M2 ↓				
E 553b	Talc	*quantum satis*		onl of
▼M42 ↓				
E 1414	Acetylated distarch phosphate	*quantum satis*		onl wh bee pre of bee dif sli tha tog *sou sou sef*
E 1442	Hydroxy propyl distarch phosphate	*quantum satis*		onl wh bee pre of bee dif sli tha tog *sou sou sef*
	▼M2 ↓			

		(1): The additives may be added individually or in co
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present
		(4): The maximum level is expressed as P_2O_5
		▼M53 ↓
		(7): Maximum amount that may be added durin expressed as $NaNO_2$ or $NaNO_3$
		▼M53 ↓ ————
		▼M53 ↓
		(66): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ 1 aluminium lakes may be used. For the purposes of A Regulation, that limit shall apply from 1 February 201
		▼M93 ↓
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not
		▼M110 ↓
		(XC): The maximum amount that may be added duri expressed as NO_2 ion.
		(XD): The maximum residual amount from all so ready for marketing throughout the shelf-life of t exceed 45 mg/kg expressed as NO_2 ion.

▼M42 ↓

08.3	**Meat products**				
08.3.1	**Non-heat–treated meat products**				
	▼M2 ↓				
	Group I	Additives			
	E 100	Curcumin	20		onl
	E 100	Curcumin	*quantum satis*		onl

E 101	Riboflavins	*quantum satis*		onl
▼M6 ↓				
E 110	Sunset yellow FCF/Orange Yellow S	15		onl
▼M84 ●				
E 120	Carminic acid, Carmine	50		onl tra off spe *poi de de pa cré* are des
▼M7 ↓				
►M81 ↓ E 120	Carminic acid, Carmine ◄	100		onl Per unt
►M81 ↓ E 120	Carminic acid, Carmine ◄	100	(66)	onl Per fro
▼M2 ↓				
►M81 ↓ E 120	Carminic acid, Carmine ◄	200		onl *sau*
▼M7 ↓				
►M81 ↓ E 120	Carminic acid, Carmine ◄	*quantum satis*		onl Per unt
►M81 ↓ E 120	Carminic acid, Carmine ◄	*quantum satis*	(66)	onl Per

				fro
▼M6 ▼				
E 124	Ponceau 4R, Cochineal Red A	50		onl *sau*
▼M6 ▼ ————				
▼M2 ▼				
E 150a-d	Caramels	*quantum satis*		onl
E 160a	Carotenes	20		onl
▼M93 ▼				
E 160b(i)	Annatto bixin	20	(94)	onl *sal* anc
E 160b(ii)	Annatto norbixin	20	(94)	onl *sal* anc
▼M2 ▼				
E 160c	Paprika extract, capsanthin, capsorubin	10		onl
E 162	Beetroot Red, betanin	*quantum satis*		onl
▼M76 ▼				
E 200-219	Sorbic acid – potassium sorbate; Benzoic acid – benzoates; p-hydroxybenzoates	*quantum satis*	(1) (2)	onl of
▼M2 ▼				
E 235	Natamycin	1	(8)	onl of
▼M110 ▼				
E 249–250	Nitrites	150	(7)	Per unt
E 249–	Nitrites	80	(XC)	Per

250			(XD)	fro
E 251–252	Nitrates	150	(7)	Per unt
E 251–252	Nitrates	90	(XA) (XE)	Per fro
E 251–252	Nitrates	110	(XA) (XF)	onl pri sau ad Per fro
▼M53 ▼ ———————				
▼M82 ▼				
E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	onl
▼M2 ▼				
E 315	Erythorbic acid	500	(9)	onl pre
E 316	Sodium erythorbate	500	(9)	onl pre
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 392	Extracts of rosemary	100	(46)	onl
▼M26 ▼				
E 392	Extracts of rosemary	15	(46)	onl cor 10 sau
E 392	Extracts of rosemary	150	(41) (46)	onl cor %, sau
▼M2 ▼				

E 392	Extracts of rosemary	150	(46)	onl
E 553b	Talc	*quantum satis*		sur sau
E 959	Neohesperidine DC	5		as

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(4): The maximum level is expressed as P_2O_5

▼M53

(7): Maximum amount that may be added durin expressed as $NaNO_2$ or $NaNO_3$

▼M2

(8): mg/dm^2 surface, not present at a depth of 5 mm

(9): E 315 and E 316 are authorised individuall maximum limit is expressed as erythorbic acid

(13): Maximum limit expressed on fat

(41): Expressed on fat basis

(46): As the sum of carnosol and carnosic acid

▼M53

(66): Maximum limit for aluminium coming from ►M81 E 120 carminic acid, carmine ◄ 1,5 mg of Article 22 (1) (g) of Regulation (EC) No 1333/ apply from 1 February 2013

▼M93

(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not

▼M110

(XA): The maximum amount that may be added duri expressed as NO_3 ion.

(XC): The maximum amount that may be added duri expressed as NO_2 ion.

		(XD): The maximum residual amount from all so ready for marketing throughout the shelf-life of t exceed 45 mg/kg expressed as NO_2 ion.			
		(XE): In case the residual amount from all sources for marketing throughout the shelf-life of the produ expressed as NO_3 ion, food business operators shall of this excess.			
		(XF): In case the residual amount from all sources for marketing throughout the shelf-life of the produc expressed as NO_3 ion, food business operators shall of this excess.			
▼M42 ↓					
08.3.2	**Heat–treated meat products**				
	▼M2 ↓				
	Group I	Additives			exc *gra gra ege tön*
	E 100	Curcumin	20		onl ter
	▼M7 ↓				
	►M81 ↓ E 120	Carminic acid, Carmine ◄	100		onl ter Per unt
	►M81 ↓ E 120	Carminic acid, Carmine ◄	100	(66)	onl ter Per fro
	▼M2 ↓				
	E 129	Allura Red AG	25		onl
	E 150a-d	Caramels	*quantum satis*		onl ter

E 160a	Carotenes	20		onl ter
▼M93 ↓				
E 160b(i)	Annatto bixin	20	(94)	onl ter *me*
E 160b(ii)	Annatto norbixin	20	(94)	onl ter *me*
▼M2 ↓				
E 160c	Paprika extract, capsanthin, capsorubin	10		onl ter
E 162	Beetroot Red, betanin	*quantum satis*		onl ter
▼M76 ↓				
E 200-202; 214-219	Sorbic acid – potassium sorbate; p-hydroxybenzoates	1 000	(1) (2)	onl
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl
E 200-219	Sorbic acid – potassium sorbate, Benzoic acid – benzoates; p-hydroxybenzoates	*quantum satis*	(1) (2)	onl of
▼M2 ↓				
E 210-213	Benzoic acid — benzoates	500	(1) (2)	onl
▼M23 ↓				
E 235	Natamycin	1	(8)	onl of
▼M41 ●				
E 243	Ethyl lauroyl arginate	160		Ex sau sau

▼M110 ↓				
E 249-250	Nitrites	100	(7) (58) (59)	onl pro
				Per unt
E 249-250	Nitrites	55	(58) (59) (XC) (XG)	onl pro Per fro
E 249-250	Nitrites	150	(7) (59)	exc pro Per unt
E 249-250	Nitrites	80	(59) (XC) (XD)	exc pro Per fro
▼M2 ↓				
E 300	Ascorbic acid	*quantum satis*		onl *ent* / *ege* *tön*
E 301	Sodium ascorbate	*quantum satis*		onl *ent* / *ege* *tön*
E 315	Erythorbic acid	500	(9)	onl pro me
E 316	Sodium erythorbate	500	(9)	onl pro me
▼M82 ↓				
E 310-	Propyl gallate, TBHQ	200	(1) (13)	onl

320	and BHA			
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	3 000	(1) (2)	exc *gra* *gra* *ege* *tön*
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	exc *gra* *gra* *ege* *tön*
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	250		onl *ege* *tön*
▼M26 ↓				
E 392	Extracts of rosemary	15	(46)	onl cor 10 sau
E 392	Extracts of rosemary	150	(41) (46)	onl cor %, sau
▼M2 ↓				
E 392	Extracts of rosemary	100	(46)	onl
E 392	Extracts of rosemary	150	(46)	On
E 427	Cassia gum	1 500		
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1), (41)	exc *gra* *gra* *ege* *tön*

E 481-482	Stearoyl-2-lactylates	4 000	(1)	onl car
E 553b	Talc	*quantum satis*		sur sau
E 959	Neohesperidine DC	5		as onl *gra blo Lib ege tön*

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(4): The maximum level is expressed as P_2O_5

▼M53 ↓

(7): Maximum amount that may be added durin expressed as $NaNO_2$ or $NaNO_3$

▼M23 ↓

(8): mg/dm^2 surface (not present at a depth of 5 mm)

▼M2 ↓

(9): E 315 and E 316 are authorised individuall maximum limit is expressed as erythorbic acid

▼M53 ↓

(13): Maximum limit expressed on fat

▼M2 ↓

(41): Expressed on fat basis

(46): As the sum of carnosol and carnosic acid

(58): Fo-value 3 is equivalent to 3 minutes heating a the bacterial load of one billion spores in each 1 000 thousand cans)

(59): Nitrates may be present in some heat-treated m from natural conversion of nitrites to nitrates in a low

		▼M53			
		(66): Maximum limit for aluminium coming from ►M81 E 120 carminic acid, carmine ◄ 1 aluminium lakes may be used. For the purposes of A Regulation, that limit shall apply from 1 February 201			
		▼M93			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M110			
		(XC): The maximum amount that may be added duri expressed as NO_2 ion.			
		(XD): The maximum residual amount from all so ready for marketing throughout the shelf-life of t exceed 45 mg/kg expressed as NO_2 ion.			
		(XG): The maximum residual amount from all so ready for marketing throughout the shelf-life of t exceed 25 mg/kg expressed as NO_2 ion.			
▼M42					
08.3.3	**Casings and coatings and decorations for meat**				
	▼M2				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		exc coa
	▼M7				
	Group III	Colours with combined maximum limit	500		onl coa ext *pas* Per unt
	Group III	Colours with combined maximum limit	500	(78)	onl coa ext

				pa Pe fro
Group III	Colours with combined maximum limit	*quantum satis*		onl Pe Un
Group III	Colours with combined maximum limit	*quantum satis*	(78)	onl Pe Fr
▼M2 ↓				
E 100	Curcumin	*quantum satis*		onl co
E 101	Riboflavins	*quantum satis*		onl co
▼M7 ↓				
►M81 ↓ E 120	Carminic acid, Carmine ◄	*quantum satis*		onl co Pe un
►M81 ↓ E 120	Carminic acid, Carmine ◄	*quantum satis*	(78)	onl co Pe fro
▼M93 ↓				
E 160b(i)	Annatto bixin	50	(94)	
E 160b(ii)	Annatto norbixin	50	(94)	
▼M6 ↓				
E 104	Quinoline Yellow	50	(61)	onl co ex pa
E 110	Sunset Yellow	35	(61)	onl

	FCF/Orange Yellow S			co ext *pa*
E 124	Ponceau 4R, Cochineal Red A	55	(61)	onl co ext *pa*
▼M2 ↓				
E 160d	Lycopene	500		onl co ext *pa*
▼M6 ↓				
E 104	Quinoline Yellow	10	(62)	onl
▼M2 ↓				
E 160d	Lycopene	30		onl
▼M76 ↓				
E 200-202	Sorbic acid - potassium sorbate	*quantum satis*		onl cas act
E 200-202; 214-219	Sorbic acid – potassium sorbate; p-hydroxybenzoates	1 000	(1) (2)	onl me cu
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	onl
▼M53 ↓				
E 339	Sodium phosphates	12 600	(4) (89)	onl for
	▼M2 ↓			
	(1): The additives may be added individually or in co			
	(2): The maximum level is applicable to the sur expressed as the free acid			

		▼M34 ●			
		(4): The maximum level is expressed as P_2O_5			
		▼M6 ↓			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		(62): The total quantity of E 104 and the colours i exceed the maximum listed for Group III			
		▼M53 ↓			
		(78): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ aluminium lakes may be used. For the purposes of A Regulation, that limit shall apply from 1 February 201			
		(89): Carry-over in the final product shall not exceed			
		▼M93 ↓			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
▼M110 ↓					
08.3.4	**Traditional and traditionally cured meat products with spec concerning nitrites and nitrates**				
▼M42 ↓					
08.3.4.1	**Traditional immersion cured products (Meat products cure curing solution containing nitrites and/or nitrates, salt and**				
	▼M110 ↓				
	E 249–250	Nitrites	30	(XH)	onl pro Per fro
	E 249–250	Nitrites	175	(39)	**on an** Me cu by 3

					im sol mi cul Pe unt
	E 249–250	Nitrites	105	(XH)	**on an** Me cu by 3 im sol mi cul Pe fro
	E 251–252	Nitrates	250	(39) (59)	**on an** Me cu by 3 im sol mi cul Pe unt
	E 251–252	Nitrates	150	(59) (XI)	**on an** Me cu by 3 im sol mi

					cul Per fro
	E 249–250	Nitrites	100	(39)	**on sin** is sol im to im sol mi cul Per unt
	E 249–250	Nitrites	65	(XH)	**on sin** is sol im to im sol mi cul Per fro
	E 251–252	Nitrates	250	(39) (59)	**on sin** is sol im to im sol mi cul Per unt

	E 251–252	Nitrates	150	(59) (XI)	**on sin** is sol im to im sol mi cul Per fro
	E 249–250	Nitrites	175	(39)	**on *en ore (sa fur pre*** cu Pro tre wa Per unt
	E 249–250	Nitrites	105	(XH)	**on *en ore (sa fur pre*** cu Pro tre wa Per fro
	E 251–252	Nitrates	250	(39) (59)	**on *en ore***

					(sa ***fur*** **pr** cur Pro tre wa Per unt
	E 251–252	Nitrates	150	(59) (XI)	**on** ***en*** ***ore*** ***(sa*** ***fur*** **pr** cur Pro tre wa Per fro
	E 249–250	Nitrites	50	(39)	**on** Im lea coc Per unt
	E 251–252	Nitrates	10	(39) (59)	**on** Im lea coc Per unt
	E 251–252	Nitrates	7	(59) (XI)	**on** Im lea coc Per

				fro
E 249–250	Nitrites	150	(7)	**on** ***po*** ***re*** inj sol im Cu da ma sm Pe unt
E 249–250	Nitrites	100	(XC) (XJ)	**on** ***po*** ***re*** inj sol im Cu da ma sm Pe fro
E 251–252	Nitrates	300	(7)	**on** ***po*** ***re*** inj sol im Cu da ma sm Pe unt
E 251–	Nitrates	180	(XA)	**on**

	252			(XK)	***po*** ***re*** inj sol im Cu da ma sm Pe fro
	E 249–250	Nitrites	150	(7)	**on** ***ba*** **pr** cu 5 t typ at sm to 3 t °C Pe unt
	E 249–250	Nitrites	100	(XC) (XJ)	**on** ***ba*** **pr** cu 5 t typ at sm to 3 t °C Pe fro
	E 251–252	Nitrates	250	(7) (40) (59)	**on** ***ba***

					pr cu 5 t typ at sm to 3 t °C Pe unt
	E 251–252	Nitrates	180	(40) (59) (XA) (XK)	**on** ***ba*** **pr** cu 5 t typ at sm to 3 t °C Pe fro
	E 249–250	Nitrites	50	(39)	**on** ***na*** **sin** Cu on of app fol sta Pe unt
	E 251–252	Nitrates	250	(39)	**on** ***na*** **sin**

					Cu on of ap fol sta Pe un
	E 251–252	Nitrates	150	(XI)	**on** ***na*** **sin** Cu on of ap fol sta Pe fro

▼M53 ↓

(7): Maximum added amount, expressed as $NaNO_2$ o

(39): Maximum residual amount, residue level at the process, expressed as $NaNO_2$ or $NaNO_3$

▼M2 ↓

(40): Without added nitrites

(59): Nitrates may be present in some heat-treated m from natural conversion of nitrites to nitrates in a low

▼M110 ↓

(XA): The maximum amount that may be added duri expressed as NO_3 ion.

(XC): The maximum amount that may be added duri expressed as NO_2 ion.

(XH): The maximum residual amount from all so ready for marketing throughout the shelf-life of the NO_2 ion.

					(XI): The maximum residual amount from all sou ready for marketing throughout the shelf-life of the NO_3 ion.
					~~(XJ): The maximum residual amount from all sou~~ ready for marketing throughout the shelf-life of t exceed 50 mg/kg expressed as NO_2 ion.
					(XK): In case the residual amount from all sources for marketing throughout the shelf-life of the produ expressed as NO_3 ion, food business operators shall of this excess.
▼M42 ●					
08.3.4.2	**Traditional dry cured products. (Dry curing process involve curing mixture containing nitrites and/or nitrates, salt and the surface of the meat followed by a period of stabilisation/**				
	▼M110 ↓				
		E 249–250	Nitrites	30	(XH) onl pro Per fro
		E 249–250	Nitrites	175	(39) **on an** Dr ma day Per unt
		E 249–250	Nitrites	105	(XH) **on an** Dr ma day Per fro
		E 251–252	Nitrates	250	(39) (59) **on an** Dr

					ma day Per unt
	E 251–252	Nitrates	150	(59) (XI)	**on an** Dr ma day Per fro
	E 249–250	Nitrites	100	(39)	**on an** Dr ma day Per unt
	E 249–250	Nitrites	65	(XH)	**on an** Dr ma day Per fro
	E 251–252	Nitrates	250	(39) (59)	**on an** Dr ma day Per unt
	E 251–252	Nitrates	150	(59) (XI)	**on an** Dr ma day Per

					fro
	E 249–250	Nitrites	100	(39)	**on** ***pa*** ***em*** **an** Dr sta lea ma mc Pe unt
	E 249–250	Nitrites	65	(XH)	**on** ***pa*** ***em*** **an** Dr sta lea ma mc Pe fro
	E 251–252	Nitrates	250	(39) (59)	**on** ***pa*** ***em*** **an** Dr sta lea ma mc Pe unt
	E 251–252	Nitrates	150	(59) (XI)	**on** ***pa*** ***em*** **an**

					Dr sta lea ma mc Pe fro
	E 249–250	Nitrites	100	(39)	**on** ***da*** **an** Dr da 45 pe pe mc Pe un
	E 249–250	Nitrites	65	(XH)	**on** ***da*** **an** Dr da 45 pe pe mc Pe fro
	E 251–252	Nitrates	250	(39) (59)	**on** ***da*** **an** Dr da 45 pe pe mc Pe

					unt
	E 251–252	Nitrates	150	(59) (XI)	**onl** ***da*** **an** Dr day 45- per per mc Per fro
	E 249–250	Nitrites	50	(39)	**onl** ***tro*** **sin** Cu on of app day sta Per unt
	E 251–252	Nitrates	250	(39) (59)	**onl** ***tro*** **sin** Cu on of app day sta Per unt
	E 251–252	Nitrates	150	(59) (XI)	**onl** ***tro*** **sin** Cu

					on of app day sta Per fro
	E 251–252	Nitrates	250	(39) (40) (59)	**on** ***jan*** **sin** **pr** 3 fol pos an per mo Per unt
	E 251–252	Nitrates	150	(40) (59) (XI)	**on** ***jan*** **sin** **pr** 3 fol pos an per mo Per fro

▼M53 ↓

(39): Maximum residual amount, residue level at the process, expressed as $NaNO_2$ or $NaNO_3$

▼M2 ↓

(40): Without added nitrites

(59): Nitrates may be present in some heat-treated m from natural conversion of nitrites to nitrates in a low

			▼M110 ↓		
			(XH): The maximum residual amount from all so ready for marketing throughout the shelf-life of the NO_2 ion.		
			(XI): The maximum residual amount from all sou ready for marketing throughout the shelf-life of the NO_3 ion.		
▼M110 ↓					
08.3.4.3	**Other traditional and traditionally cured products (includir dry cured processes used in combination or where nitrite an included in a compound product or where the curing solutio the product prior to cooking)**				
	E 249–250	Nitrites	30	(XH)	onl pro Per fro
	E 249–250	Nitrites	50	(39)	**on** ***tro*** **an** Dr im in inj sol dep an pie ap da sta Per un
	E 251–252	Nitrates	250	(39) (59)	**on** ***tro*** **an** Dr im

					in inj sol dej and pie app day sta Per unt
	E 251–252	Nitrates	150	(59) (XI)	**on** ***tro*** **an** Dr im in inj sol dej and pie app day sta Per fro
	E 249–250	Nitrites	50	(39)	**on** ***bri*** cu fol mi coc for Per unt
	E 251–252	Nitrates	10	(39) (59)	**on** ***bri*** cu

					fol mi co for Pe un
	E 251–252	Nitrates	7	(59) (XI)	**on** ***bri*** cu fol mi co for Pe fro
	E 251–252	Nitrates	300	(40) (7)	**on** ***(Sa*** ***Ka*** has ma wa les Pe un
	E 251–252	Nitrates	180	(40) (XA) (XK)	**on** ***(Sa*** ***Ka*** has ma wa les Pe fro
	E 251–252	Nitrates	250	(40) (7) (59)	**on** ***ch*** ***lar*** **sin** Ma lea

					Per unt
	E 251–252	Nitrates	180	(40) (59) (XA) (XK)	**on** ***ch*** ***lar*** **sin** Ma lea Per fro
	E 249–250	Nitrites	180	(7)	**on** ***sal*** ***trv*** ***po*** ***lov*** ***du*** ***pa*** **pr** coc fol dry pro pro 30- fer fol Per unt
	E 249–250	Nitrites	105	(XC) (XJ)	**on** ***sal*** ***trv*** ***po*** ***lov*** ***du*** ***pa*** **pr** coc fol dry

					pro pro 30· fer fol Per fro
	E 249–250	Nitrites	100	(XC) (XJ)	**on** and **an** Cu coc pac Per fro
	E 249–250	Nitrites	100	(XC) (XJ)	**on** ***Tec*** **pr** sof sau Per fro
	E 251–252	Nitrates	250	(40) (7) (59)	**on** **sin** fer wit Pro ten ran lov the age of a les Per unt
	E 251–252	Nitrates	180	(40) (59) (XA)	**on** **sin**

				(XK)	fer wit Pro ten ran lov the age of a les Per fro

▼M53

(7): Maximum added amount, expressed as $NaNO_2$ o

(39): Maximum residual amount, residue level at the process, expressed as $NaNO_2$ or $NaNO_3$

▼M2

(40): Without added nitrites

(59): Nitrates may be present in some heat-treated m from natural conversion of nitrites to nitrates in a low

▼M110

(XA): The maximum amount that may be added duri expressed as NO_3 ion.

(XC): The maximum amount that may be added duri expressed as NO_2 ion.

(XH): The maximum residual amount from all so ready for marketing throughout the shelf-life of the NO_2 ion.

(XI): The maximum residual amount from all sou ready for marketing throughout the shelf-life of the NO_3 ion.

(XJ): The maximum residual amount from all sou ready for marketing throughout the shelf-life of t exceed 50 mg/kg expressed as NO_2 ion.

		(XK): In case the residual amount from all sources for marketing throughout the shelf-life of the produ expressed as NO_3 ion, food business operators shall of this excess.			
		▼M2 ↓			
09	**Fish and fisheries products**				
09.1	**Unprocessed fish and fisheries products**				
09.1.1	**Unprocessed fish**				
	Group IV	Polyols	*quantum satis*		onl fro for sw
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	▼M103 ↓				
	E 300	Ascorbic acid	300 mg/kg	(96)	onl
	E 301	Sodium ascorbate	300 mg/kg	(96)	onl
	E 302	Calcium ascorbate	300 mg/kg	(96)	onl
	▼M2 ↓				
	E 315	Erythorbic acid	1 500	(9)	onl fro
	E 316	Sodium erythorbate	1 500	(9)	onl fro
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		

	E 333	Calcium citrates	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	onl fro
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(9): E 315 and E 316 are authorised individuall maximum limit is expressed as erythorbic acid			
		▼M103 ↓			
		(96): E 300, E 301 and E 302 are authorised singly maximum limit applies to the sum expressed as ascor			
		▼M2 ↓			
09.1.2	**Unprocessed molluscs and crustaceans**				
	Group IV	Polyols	*quantum satis*		onl fro cru and pur sw
	▼M53 ↓				
	E 220-228	Sulphur dioxide — sulphites	150	(3) (10)	onl dec and cru Per So Ar 80
	E 220-228	Sulphur dioxide — sulphites	200	(3) (10)	onl Per So Ar bet uni

E 220-228	Sulphur dioxide — sulphites	300	(3) (10)	onl Per So Ar 12(
▼M2 ↓				
E 300	Ascorbic acid	*quantum satis*		
E 301	Sodium ascorbate	*quantum satis*		
E 302	Calcium ascorbate	*quantum satis*		
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 332	Potassium citrates	*quantum satis*		
E 333	Calcium citrates	*quantum satis*		
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	onl fro cru
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	(75)		onl fro
▼M99 ↓				
E 500	Sodium carbonates	*quantum satis*	(95)	onl fro
E 501	Potassium carbonates	*quantum satis*	(95)	onl fro
▼M53 ↓				
E 586	4-Hexylresorcinol	2	(90)	On dec

			▼M2 ↓		
			(1): The additives may be added individually or in co		
			(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present		
			(4): The maximum level is expressed as P_2O_5		
			(10): Maximum limits in edible parts		
			▼M53 ↓		
			(90): As a residue in the meat		
			▼M99 ●		
			(95): May not be used in combination with Phosphor — di-, tri- and polyphosphates (E 338-452)		
			▼M2 ↓		
	09.2	**Processed fish and fishery products including molluscs and**			
		Group I	Additives			
			▼M95 ↓			
		Group II	Colours at *quantum satis*	*quantum satis*		onl pro sub *Th cha Po Cl*
		Group III	Colours with combined maximum limit	500	(84)	onl pro sub *Th cha Po Cl*
			▼M23 ↓			
		E 100	Curcumin	100	(35)	onl cru

▼M2 ↓				
E 101	Riboflavins	*quantum satis*		onl cru
E 102	Tartrazine	100	(35)	onl cru
▼M6 ↓ ————				
▼M95 ↓				
E 110	Sunset Yellow FCF/Orange Yellow S	200	(63)	onl bas *cha Po Cl*
▼M44 ↓				
►M81 ↓ E 120	Carminic acid, Carmine ◄	100	(35) (85)	onl cru
▼M2 ↓				
E 122	Azorubine, Carmoisine	100	(35)	onl cru
▼M6 ↓ ————				
▼M95 ↓				
E 124	Ponceau 4R, Cochineal Red A	200	(63)	onl bas *cha Po Cl*
▼M2 ↓				
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		onl cru
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		onl cru
E 142	Green S	100	(35)	onl cru

E 150a-d	Caramels	*quantum satis*		onl cru
▼M35 ↓				
E 151	Brilliant Black PN	100	(35)	onl cru
▼M2 ↓				
E 153	Vegetable carbon	*quantum satis*		onl cru
E 160a	Carotenes	*quantum satis*		onl cru
▼M93 ↓				
E 160b(i)	Annatto bixin	10	(94)	onl
E 160b(i)	Annatto bixin	30	(94)	onl pro sub
E 160b(ii)	Annatto norbixin	10	(94)	onl
E 160b(ii)	Annatto norbixin	30	(94)	onl pro sub
▼M2 ↓				
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl cru
E 160e	Beta-apo-8′-carotenal (C 30)	100	(35)	onl cru
E 161b	Lutein	100	(35)	onl cru
E 162	Beetroot Red, betanin	*quantum satis*		onl cru
E 163	Anthocyanins	*quantum satis*		onl cru
E 170	Calcium carbonate	*quantum satis*		onl cru

▼M98 ↓ ——————

▼M2 ↓

E 172	Iron oxides and hydroxides	*quantum satis*		onl cru
E 100	Curcumin	250	(36)	onl cru
E 101	Riboflavins	*quantum satis*		onl cru
E 102	Tartrazine	250	(36)	onl cru

▼M6 ↓ ——————

▼M2 ↓

►M81 ↓ E 120	Carminic acid, Carmine ◄	250	(36)	onl cru
E 122	Azorubine, Carmoisine	250	(36)	onl cru

▼M6 ↓ ——————

▼M2 ↓

E 129	Allura Red AG	250	(36)	onl cru
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		onl cru
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		onl cru
E 142	Green S	250	(36)	onl cru
E 150a-d	Caramels	*quantum satis*		onl cru

▼M35 ↓

E 151	Brilliant Black PN	250	(36)	onl cru

▼M2 ↓				
E 153	Vegetable carbon	*quantum satis*		onl cru
E 155	Brown HT	*quantum satis*		onl cru
E 160a	Carotenes	*quantum satis*		onl cru
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl cru
E 160e	Beta-apo-8′-carotenal (C 30)	250	(36)	onl cru
E 161b	Lutein	250	(36)	onl cru
E 162	Beetroot Red, betanin	*quantum satis*		onl cru
E 163	Anthocyanins	*quantum satis*		onl cru
▼M98 ↓ ————				
▼M23 ↓				
E 100	Curcumin	100	(37)	onl
▼M2 ↓				
E 101	Riboflavins	*quantum satis*		onl
E 102	Tartrazine	100	(37)	onl
▼M6 ↓ ————				
▼M2 ↓				
▶M81 ↓ E 120	Carminic acid, Carmine ◀	100	(37)	onl
▼M6 ↓ ————				
▼M2 ↓				
E 141	Copper complexes of chlorophylls and	*quantum satis*		onl

	chlorophyllins			
▼M35 ↓				
E 151	Brilliant Black PN	100	(37)	onl
▼M2 ↓				
E 153	Vegetable carbon	*quantum satis*		onl
E 160a	Carotenes	*quantum satis*		onl
E 160b	Annatto, Bixin, Norbixin	10		onl
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		onl
E 160e	Beta-apo-8′-carotenal (C 30)	100	(37)	onl
▼M98 ↓ ————				
▼M53 ↓				
E 172	Iron oxides and hydroxides	quantum satis		On
▼M2 ↓				
E 163	Anthocyanins	*quantum satis*	(37)	onl
▼M95 ●				
E 160d	Lycopene	10		onl bas *cha Po Cl*
▼M2 ↓				
E 160d	Lycopene	30		onl pas cru sm
▼M76 ↓				
E 200-	Sorbic acid – potassium	1 000	(1) (2)	asp

202	sorbate			
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	200	(1) (2)	onl
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	onl and inc mc fisl coc mc
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	6 000	(1) (2)	onl *cra vui*
▼M2 ↓				
E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	onl and
▼M51 ●				
E 210-213	Benzoic acid — benzoates	1 500	(1) (2)	onl bri
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	50	(3) (10)	onl and
▼M53 ↓				
E 220-228	Sulphur dioxide — sulphites	135	(3) (10)	onl of So Ar 80
E 220-228	Sulphur dioxide — sulphites	180	(3) (10)	onl of So Ar bet uni

▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	200	(3)	onl the
▼M53 ↓				
~~E 220-228~~	~~Sulphur dioxide — sulphites~~	~~270~~	~~(3) (10)~~	~~onl~~ of So Ar 12
▼M110 ↓				
E 251–252	Nitrates	500		onl spr Per unt
E 251–252	Nitrates	270	(XA) (XD)	onl spr Per fro
▼M103 ↓				
E 300	Ascorbic acid	300 mg/kg	(96)	onl
E 301	Sodium ascorbate	300 mg/kg	(96)	onl
E 302	Calcium ascorbate	300 mg/kg	(96)	onl
▼M2 ↓				
E 315	Erythorbic acid	1 500	(9)	onl ser pro
E 316	Sodium erythorbate	1 500	(9)	onl ser pro
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	2 300	(1) (2)	
▼M26 ●				

E 392	Extracts of rosemary	15	(46)	onl pro mo cru cor 10
E 392	Extracts of rosemary	150	(41) (46)	onl pro mo cru cor %
▼M33 ↓				
E 450	Diphosphates	5 000	(4), (79)	onl *Ga* hav inj sal 18 oft sal Per fro
E 451	Triphosphates	5 000	(4), (79)	onl *Ga* hav inj sal 18 oft sal Per fro
E 452	Polyphosphates	5 000	(4), (79)	onl *Ga* hav inj sal

				18 oft sal Pe fro
▼M2				
E 950	Acesulfame K	200		onl pre pre ma cru mo
E 951	Aspartame	300		onl pre pre ma cru mo
E 954	Saccharin and its Na, K and Ca salts	160		onl pre pre ma cru mo
E 955	Sucralose	120		onl pre pre ma cru mo
E 959	Neohesperidine DC	30		onl pre pre ma cru mo
▼M105				

E 960a – 960d	Steviol glycosides	200	(1) (60)	onl pre pre ma cru mc
▼M2 ↓				
E 961	Neotame	10		onl pre pre ma cru mc
E 962	Salt of aspartame-acesulfame	200	(11)a	onl pre pre ma cru mc
▼M39 ↓				
E 969	Advantame	3		onl pre pre ma cru mc
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	onl pro sin
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	onl pas fro mc cru
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium	75		onl fis mc

		disodium EDTA)		
		(1): The additives may be added individually or in co		
		(2): The maximum level is applicable to the sur expressed as the free acid		
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present		
		▼M33 ↓		
		(4): The maximum level is expressed as P_2O_5		
		▼M2 ↓		
		(9): E 315 and E 316 are authorised individuall maximum limit is expressed as erythorbic acid		
		(10): Maximum limits in edible parts		
		(11): Limits are expressed as (a) acesulfame K equiv equivalent		
		▼M23 ↓		
		(35): Maximum individually or for the combinatio 120, E 122, E 142, E 151, E 160e, E 161b		
		(36): Maximum individually or for the combinatio 120, E 122, E 129, E 142, E 151, E 160e, E 161b		
		(37): Maximum individually or for the combinatio 120, E 151, E 160e		
		▼M2 ↓		
		(41): Expressed on fat basis		
		(46): As the sum of carnosol and carnosic acid		
		▼M5 ↓		
		(60): Expressed as steviol equivalents		
		▼M6 ↓		
		(63): The total quantity of E 110, E 124 and the colo not exceed the maximum listed for Group III		
		▼M33 ●		
		(79): The maximum level applies to the sum of E 4		

			used individually or in a combination		
			▼M44 ↓		
			(84): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ 4 mg/k this rule, the maximum limit only for salmon sul mg/kg. No other aluminium lakes may be used. For tl 22(1)(g) of Regulation (EC) No 1333/2008 that lim February 2013		
			(85): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ 2 mg/kg other aluminium lakes may be used. For the purposes Regulation (EC) No 1333/2008 that limit shall apply		
			▼M93 ↓		
			(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not		
			▼M103 ●		
			(96): E 300, E 301 and E 302 are authorised singly maximum limit applies to the sum expressed as ascor		
			▼M110 ●		
			(XA): The maximum amount that may be added dur expressed as NO_3 ion.		
			(XD): The maximum residual amount from all so ready for marketing throughout the shelf-life of t exceed 45 mg/kg expressed as NO_2 ion.		
			▼M2 ↓		
	09.3	**Fish roe**			
		Group I	Additives		onl
		Group II	Colours at *quantum satis*	*quantum satis*	exc (Ca
			▼M44 ↓		
		Group III	Colours with combined maximum limit	300	(86) exc (Ca

▼M6				
E 104	Quinoline Yellow	200	(61)	exc (Ca
E 110	Sunset Yellow FCF/Orange Yellow S	200	(61)	exc (Ca
▼M7				
E 123	Amaranth	30		exc (Ca Per unt
E 123	Amaranth	30	(68)	exc (Ca Per fro
▼M6				
E 124	Ponceau 4R, Cochineal Red A	200	(61)	exc (Ca
▼M2				
E 160d	Lycopene	30		exc (Ca
▼M76				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	onl pro roe
▼M2				
E 284	Boric acid	4 000	(54)	onl (Ca
E 285	Sodium tetraborate (borax)	4 000	(54)	onl (Ca
E 315	Erythorbic acid	1 500	(9)	onl ser pro
E 316	Sodium erythorbate	1 500	(9)	onl ser

				pro
		(1): The additives may be added individually or in co		
		(2): The maximum level is applicable to the sur expressed as the free acid		
		(9): E 315 and E 316 are authorised individuall maximum limit is expressed as erythorbic acid		
		(54): Expressed as boric acid		
		▼M6		
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III		
		▼M53		
		(68): Maximum limit for aluminium coming from a 123 amaranth 10 mg/kg. No other aluminium lakes purposes of Article 22(1)(g) of this Regulation, that 1 February 2013		
		▼M44		
		(86): Maximum limit for aluminium coming from ►M81 E 120 carminic acid, carmine ◄ 3 mg/k this rule, the maximum limit only for pasteurised mg/kg. No other aluminium lakes may be used. For th 22(1)(g) of Regulation (EC) No 1333/2008 that lim February 2013		
		▼M2		
	10	**Eggs and egg products**		
10.1		**Unprocessed eggs**		
		▼M7		
		The Food colours listed in Annex II, part B 1 may be use colouring of egg shells or for the stamping of egg shells as pr (EC) No 589/2008. Period of application: until 31 July 2014		
		The Food colours listed in Annex II, part B 1 may be use colouring of egg shells or for the stamping of egg shells as pr (EC) No 589/2008. (77)		

	Period of application: from 1 August 2014			
	▼M7 ↓			
	(77): Maximum limit for aluminium coming from ‘*quantum satis*’. For the purposes of Article 22 (1) (g No 1333/2008 that limit shall apply from 1 February 2			
	▼M2 ↓			
10.2	**Processed eggs and egg products**			
	▼M7 ↓			
	The Food colours listed in part B 1 of this Annex may be us colouring of egg shells Period of application: until 31 July 2014			
	The Food colours listed in part B 1 of this Annex may be us colouring of egg shells (77) Period of application: from 1 August 2014			
	▼M2 ↓			
	Group I Additives			
	▼M53 ↓ ———————			
	▼M76 ↓			
	E 200-202 Sorbic acid – potassium sorbate	1 000	(1) (2)	onl cor dec pro
	E 200-213 Sorbic acid – potassium sorbate; Benzoic acid – benzoates	5 000	(1) (2)	onl yol
	▼M2 ↓			
	E 234 Nisin	6,25		onl egg wh
	E 338-Phosphoric acid —	10 000	(1) (4)	onl

452	phosphates — di-, tri- and polyphosphates			yol
E 392	Extracts of rosemary	200	(46)	
▼M89 ▼ ———————				
▼M2 ▼				
E 475	Polyglycerol esters of fatty acids	1 000		
▼M7 ▼				
E 520-523	Aluminium sulphates	30	(1) (38)	onl Per unt
E 520	Aluminium sulphate	25	(38)	Lic egg Per fro
▼M13 ●				
E 553b	Talc	5 400		onl unj boi Per Fro
E 903	Carnauba wax	3 600		onl unj boi Per Fro
E 904	Shellac	*quantum satis*		onl unj Per Fro
▼M53 ▼				
E 1505	Triethyl citrate	quantum satis		onl
	▼M2 ▼			

		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(38): Expressed as aluminium			
		(46): As the sum of carnosol and carnosic acid			
		▼M7			
		(77): Maximum limit for aluminium coming from ‘*quantum satis*’. For the purposes of Article 22 (1) (g No 1333/2008 that limit shall apply from 1 February			
		▼M2			
11	**Sugars, syrups, honey and table-top sweeteners**				
11.1	**Sugars and syrups as defined by Directive 2001/111/EC**				
	E 220-228	Sulphur dioxide — sulphites	10	(3)	onl glu
	E 220-228	Sulphur dioxide — sulphites	20	(3)	onl wh del
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(4)	onl foo
	▼M7				
	E 551-559	Silicon dioxide – silicates	*quantum satis*	(1)	onl coa Per unt
	E 551-553	Silicon dioxide – silicates	*quantum satis*	(1)	onl coa Per fro
	E 551-559	Silicon dioxide – silicates	10 000	(1)	onl foo Per

					unt
	E 551-553	Silicon dioxide – silicates	10 000	(1)	onl foc Per fro
		▼M2			
		(1): The additives may be added individually or in co			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
11.2	**Other sugars and syrups**				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	40	(3)	
	E 220-228	Sulphur dioxide — sulphites	70	(3)	onl mo
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
11.3	**Honey as defined in Directive 2001/110/EC**				
11.4	**Table-top sweeteners**				
11.4.1	**Table-top sweeteners in liquid form**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamic acid and its Na and Ca salts	*quantum satis*		
	E 954	Saccharin and its Na, K and Ca salts	*quantum satis*		

E 955	Sucralose	*quantum satis*		
E 957	Thaumatin	*quantum satis*		
E 959	Neohesperidine DC	*quantum satis*		
▼M105 ↓				
E 960a – 960d	Steviol glycosides	*quantum satis*	(1) (60)	
▼M2 ↓				
E 961	Neotame	*quantum satis*		
E 962	Salt of aspartame-acesulfame	*quantum satis*		
▼M76 ↓				
E 200-219	Sorbic acid – potassium sorbate; Benzoic acid – benzoates; p-hydroxybenzoates	500	(1) (2)	onl hig
▼M2 ↓				
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 407	Carrageenan	*quantum satis*		
E 410	Locust bean gum	*quantum satis*		
E 412	Guar gum	*quantum satis*		
E 413	Tragacanth	*quantum satis*		
E 414	Gum arabic (acacia gum)	*quantum satis*		

E 415	Xanthan gum	*quantum satis*		
E 418	Gellan gum	*quantum satis*		
E 422	Glycerol	*quantum satis*		
E 440	Pectins	*quantum satis*		
▼M35 ↓				
E 460 (i)	Microcrystalline Cellulose, Cellulose gel	*quantum satis*		
▼M2 ↓				
E 463	Hydroxypropyl cellulose	*quantum satis*		
E 464	Hydroxypropyl methyl cellulose	*quantum satis*		
E 465	Ethyl methyl cellulose	*quantum satis*		
▼M35 ↓				
E 466	Sodium carboxy methyl cellulose, Cellulose gum	*quantum satis*		
▼M2 ↓				
E 500	Sodium carbonates	*quantum satis*		
E 501	Potassium carbonates	*quantum satis*		
E 575	Glucono-delta-lactone	*quantum satis*		
E 640	Glycine and its sodium salt	*quantum satis*		
▼M39 ↓				
E 969	Advantame	*quantum satis*		

		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		▼M5 ↓			
		(60): Expressed as steviol equivalents			
		▼M2 ↓			
11.4.2	**Table-top sweeteners in powder form**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamic acid and its Na and Ca salts	*quantum satis*		
	E 954	Saccharin and its Na, K and Ca salts	*quantum satis*		
	E 955	Sucralose	*quantum satis*		
	E 957	Thaumatin	*quantum satis*		
	E 959	Neohesperidine DC	*quantum satis*		
	▼M105 ↓				
	E 960a – 960d	Steviol glycosides	*quantum satis*	(1) (60)	
	▼M2 ↓				
	E 961	Neotame	*quantum satis*		
	E 962	Salt of aspartame-acesulfame	*quantum satis*		
	E 327	Calcium lactate	*quantum*		

		satis		
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
▼M115 ▼ ——————				
▼M2 ▼				
E 341	Calcium phosphates	*quantum satis*		
E 407	Carrageenan	*quantum satis*		
E 410	Locust bean gum	*quantum satis*		
E 412	Guar gum	*quantum satis*		
E 413	Tragacanth	*quantum satis*		
E 414	Gum arabic (acacia gum)	*quantum satis*		
E 415	Xanthan gum	*quantum satis*		
E 418	Gellan gum	*quantum satis*		
E 440	Pectins	*quantum satis*		
E 460	Cellulose	*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		
▼M35 ▼				
E 466	Sodium carboxy methyl cellulose, Cellulose gum	*quantum satis*		
▼M2 ▼				
E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
E 500	Sodium carbonates	*quantum satis*		
E 501	Potassium carbonates	*quantum satis*		
▼M7 ▼				
E 551-559	Silicon dioxide – silicates	10 000	(1)	Per unt
E 551-553	Silicon dioxide – silicates	10 000	(1)	Per fro
▼M2 ▼				
E 575	Glucono-delta-lactone	*quantum satis*		
E 576	Sodium gluconate	*quantum satis*		
E 577	Potassium gluconate	*quantum satis*		
E 578	Calcium gluconate	*quantum satis*		
E 640	Glycine and its sodium salt	*quantum satis*		
▼M39 ▼				
E 969	Advantame	*quantum satis'*		
▼M2 ▼				
E 1200	Polydextrose	*quantum satis*		

	E 1521	Polyethylene glycol	*quantum satis*		
		(1): The additives may be added individually or in co			
		▼M5			
		(60): Expressed as steviol equivalents			
		▼M2			
11.4.3	**Table-top sweeteners in tablets**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamic acid and its Na and Ca salts	*quantum satis*		
	E 954	Saccharin and its Na, K and Ca salts	*quantum satis*		
	E 955	Sucralose	*quantum satis*		
	E 957	Thaumatin	*quantum satis*		
	E 959	Neohesperidine DC	*quantum satis*		
	▼M105				
	E 960a – 960d	Steviol glycosides	*quantum satis*	(1) (60)	
	▼M2				
	E 961	Neotame	*quantum satis*		
	E 962	Salt of aspartame-acesulfame	*quantum satis*		
	E 296	Malic acid	*quantum satis*		

E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
▼M115 ↓				
E 334	Tartaric acid (L(+)-)	*quantum satis*	270 000	(99
E 336	Potassium tartrates	*quantum satis*	270 000	(51
▼M2 ↓				
E 414	Gum arabic (acacia gum)	*quantum satis*		
E 440	Pectins	*quantum satis*		
E 460	Cellulose	*quantum satis*		
▼M35 ↓				
E 460 (i)	Microcrystalline Cellulose, Cellulose gel	*quantum satis*		
▼M2 ↓				
E 460(ii)	Powdered cellulose	*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*		
▼M35 ↓				
E 466	Sodium carboxy methyl cellulose, Cellulose gum	*quantum satis*		

▼M2 ↓

E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
E 470a	Sodium, potassium and calcium salts of fatty acids	*quantum satis*		
E 470b	Magnesium salts of fatty acids	*quantum satis*		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 500	Sodium carbonates	*quantum satis*		
E 501	Potassium carbonates	*quantum satis*		

▼M7 ↓

E 551-559	Silicon dioxide – silicates	*quantum satis*		Per unt
E 551-553	Silicon dioxide – silicates	*quantum satis*		Per fro

▼M2 ↓

E 575	Glucono-delta-lactone	*quantum satis*		
E 576	Sodium gluconate	*quantum satis*		
E 577	Potassium gluconate	*quantum satis*		
E 578	Calcium gluconate	*quantum satis*		
E 640	Glycine and its sodium salt	*quantum satis*		

▼M54 ●

E 641	L-leucine	50 000		

▼M39 ↓

	E 969	Advantame	*quantum satis*		
	▼M2 ↓				
	E 1200	Polydextrose	*quantum satis*		
	E 1201	Polyvinylpyrrolidone	*quantum satis*		
	E 1202	Polyvinylpolypyrrolidone	*quantum satis*		
	E 1521	Polyethylene glycol	*quantum satis*		
		▼M115 ↓			
		(51): Maximum usable levels are expressed in free ac			
		▼M5 ↓			
		(60): Expressed as steviol equivalents			
		▼M115 ↓			
		(99): Maximum individually or for the combination c			
		▼M2 ↓			
12	**Salts, spices, soups, sauces, salads and protein products**				
12.1	**Salt and salt substitutes**				
12.1.1	**Salt**				
	E 170	Calcium carbonate	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
	E 535-538	Ferrocyanides	20	(1) (57)	
	E 500	Sodium carbonates	*quantum satis*		
	E 504	Magnesium carbonates	*quantum satis*		

	E 511	Magnesium chloride	*quantum satis*		onl
	E 530	Magnesium oxide	*quantum satis*		
	▼M57 ↓				
	E 534	Iron tartrate	110	(92)	
	▼M7 ↓				
	E 551-559	Silicon dioxide – silicates	10 000		Per unt
	E 551-553	Silicon dioxide – silicates	10 000		Per fro
	E 554	Sodium aluminium silicate	20 mg/kg carry over in cheese	(38)	On for rip cat Per fro
		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(57): The maximum level is expressed as a ferrocyanide			
		▼M7 ↓			
		(38): Expressed as aluminium			
		▼M57 ↓			
		(92): Expressed on dry matter			
		▼M2 ↓			
12.1.2	**Salt substitutes**				
	Group I	Additives			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	

	▼M57 ↓				
	E 534	Iron tartrate	110	(92)	
	▼M2 ↓				
	E 535-538	Ferrocyanides	20	(1) (57)	
	▼M7 ↓				
	E 551-559	Silicon dioxide – silicates	20 000		Per unt
	E 551-553	Silicon dioxide – silicates	20 000		Per fro
	▼M2 ↓				
	E 620-625	Glutamic acid — glutamates	*quantum satis*		
	E 626-635	Ribonucleotides	*quantum satis*		
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(57): The maximum level is expressed as a ferrocyanide			
		▼M57 ●			
		(92): Expressed on dry matter			
		▼M2 ↓			
12.2	**Herbs, spices, seasonings**				
12.2.1	**Herbs and spices**				
	E 220-228	Sulphur dioxide — sulphites	150	(3)	onl (*Ci ce*)
	E 460	Cellulose	*quantum satis*		onl
	E 470a	Sodium, potassium and calcium salts of fatty acids	*quantum satis*		onl

		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
12.2.2	**Seasonings and condiments**				
	Group I	Additives			
	▼M7				
	Group II	Colours at *quantum satis*	*quantum satis*		onl exa tan Per unt
	Group II	Colours at *quantum satis*	*quantum satis*	(70)	onl exa tan Per fro
	Group III	Colours with combined maximum limit	500		onl exa tan Per unt
	Group III	Colours with combined maximum limit	500	(70)	onl exa tan Per fro
	▼M6				
	E 104	Quinoline Yellow	10	(62)	onl exa tan
	▼M2				
	E 160d	Lycopene	50		
	▼M76				
	E 200-	Sorbic acid – potassium	1 000	(1) (2)	

213	sorbate; Benzoic acid – benzoates			
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	200	(3)	onl sea
▼M82 ↓				
E 310-321	Propyl gallate, TBHQ, BHA and BHT	200	(1) (13)	
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	17 000	(1) (2)	
▼M2 ↓				
E 392	Extracts of rosemary	200	(41) (46)	
▼M7 ↓				
E 551-559	Silicon dioxide – silicates	30 000	(1)	onl Per unt
E 551-553	Silicon dioxide – silicates	30 000	(1)	onl Per fro
▼M2 ↓				
E 620-625	Glutamic acid — glutamates	*quantum satis*		
E 626-635	Ribonucleotides	*quantum satis*		

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

(13): Maximum limit expressed on fat

		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
		▼M6			
		(62): The total quantity of E 104 and the colours i exceed the maximum listed for Group III			
		▼M7			
		(70): Maximum limit for aluminium coming from all mg/kg. For the purposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201			
▼M60					
12.3	**Vinegars and diluted acetic acid (diluted with water to 4-30**				
	▼M2				
	Group I	Additives			
	E 150a-d	Caramels	*quantum satis*		
	E 220-228	Sulphur dioxide — sulphites	170	(3)	onl vir
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
12.4	**Mustard**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	300		
	Group IV	Polyols	*quantum satis*		
	▼M6				
	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	

E 124	Ponceau 4R, Cochineal Red A	35	(61)	
▼M76				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	
▼M2				
E 220-228	Sulphur dioxide — sulphites	250	(3)	exc mu
E 220-228	Sulphur dioxide — sulphites	500	(3)	onl
▼M115				
E 334–337 and E 354	Tartaric acid – tartrates	12 000	(1) (2)	
▼M2				
E 392	Extracts of rosemary	100	(41) (46)	
E 950	Acesulfame K	350		
E 951	Aspartame	350		
E 954	Saccharin and its Na, K and Ca salts	320	(52)	
E 955	Sucralose	140		
E 959	Neohesperidine DC	50		
▼M105				
E 960a – 960d	Steviol glycosides	120	(1) (60)	
▼M2				
E 961	Neotame	12		
E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	
▼M39				
E 969	Advantame	4		

		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		(41): Expressed on fat basis			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(52): Maximum usable levels are expressed in free in			
		(46): As the sum of carnosol and carnosic acid			
		▼M62 ●			
		(60): Expressed as steviol equivalents			
		▼M6 ↓			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M2 ↓			
12.5	**Soups and broths**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	50		
		▼M93 ↓			
	E 160b(i)	Annatto bixin	15	(94)	

E 160b(ii)	Annatto norbixin	10	(94)	
▼M2 ↓				
E 160d	Lycopene	20		
▼M76 ↓				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	500	(1) (2)	onl brc car
▼M82 ↓				
E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	onl and
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	240	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
E 363	Succinic acid	5 000		
E 392	Extracts of rosemary	50	(46)	
E 427	Cassia gum	2 500		onl and
E 432-436	Polysorbates	1 000	(1)	onl
E 473-474	Sucrose esters of fatty acids — sucroglycerides	2 000	(1)	
E 900	Dimethyl polysiloxane	10		
E 950	Acesulfame K	110		onl sou
E 951	Aspartame	110		onl sou
E 954	Saccharin and its Na, K	110	(52)	onl

	and Ca salts			sou
E 955	Sucralose	45		onl sou
E 959	Neohesperidine DC	50		onl sou
▼M105 ↓				
E 960a – 960d	Steviol glycosides	40	(1) (60)	onl sou
▼M2 ↓				
E 961	Neotame	5		onl sou
E 962	Salt of aspartame-acesulfame	110	(11)b (49) (50)	onl sou
▼M39 ↓				
E 969	Advantame	2		onl sou

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

(52): Maximum usable levels are expressed in free in

(13): Maximum limit expressed on fat

(46): As the sum of carnosol and carnosic acid

		▼M5			
		(60): Expressed as steviol equivalents			
		▼M93			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M2			
12.6	**Sauces**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		exc sau
		▼M7			
	Group III	Colours with combined maximum limit	500		inc rel pic tor Per unt
	Group III	Colours with combined maximum limit	500	(65)	inc rel pic tor Per fro
		▼M2			
	Group IV	Polyols	*quantum satis*		
		▼M6			
	E 104	Quinoline Yellow	20	(64)	inc rel pic tor
	E 110	Sunset Yellow FCF/Orange Yellow S	30	(64)	onl pic

▼M93 ↓				
E 160b(i)	Annatto bixin	30	(94)	inc rel pic tor
E 160b(ii)	Annatto norbixin	30	(94)	inc rel pic tor
▼M2 ↓				
E 160d	Lycopene	50		exc sau
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl wit %
E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl wit tha
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 000	(1) (2)	onl wit % em
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	onl wit tha
▼M2 ↓				
E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	onl wit tha
E 210-213	Benzoic acid — benzoates	500	(1) (2)	onl wit %
▼M82 ↓				
E 310-	Propyl gallate, TBHQ	200	(1) (13)	

320	and BHA			
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	4 000	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	75		onl
E 392	Extracts of rosemary	100	(41) (46)	
E 427	Cassia gum	2 500		
E 405	Propane-1, 2-diol alginate	8 000		
E 416	Karaya gum	10 000		onl
▼M30 ↓				
E 423	Octenyl succinic acid modified gum arabic	10 000		
▼M89 ↓ —————				
▼M2 ↓				
E 432-436	Polysorbates	5 000	(1)	onl
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
▼M106 ●				
E 476	Polyglycerol polyricinoleate	4 000		onl wit tha
E 476	Polyglycerol polyricinoleate	8 000		onl wit

				%
▼M2 ↓				
E 491-495	Sorbitan esters	5 000	(1)	onl
E 950	Acesulfame K	350		
E 951	Aspartame	350		
E 954	Saccharin and its Na, K and Ca salts	160	(52)	
E 955	Sucralose	450		
▼M78 ↓				
E 957	Thaumatin	5		onl
▼M2 ↓				
E 959	Neohesperidine DC	50		
▼M105 ↓				
E 960a – 960d	Steviol glycosides	120	(1) (60)	exc (fe fer
E 960a – 960d	Steviol glycosides	175	(1) (60)	On (fe fer
▼M2 ↓				
E 961	Neotame	12		
E 961	Neotame	2		onl
E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	
▼M39 ↓				
E 969	Advantame	4		
	▼M2 ↓			
	(1): The additives may be added individually or in co			
	(2): The maximum level is applicable to the sur expressed as the free acid			

			(4): The maximum level is expressed as P_2O_5		
			(41): Expressed on fat basis		
			(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)		
			(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951		
			(52): Maximum usable levels are expressed in free in		
			(13): Maximum limit expressed on fat		
			(46): As the sum of carnosol and carnosic acid		
			▼M5		
			(60): Expressed as steviol equivalents		
			▼M6		
			(64): The total quantity of E 104 and E 110 and the shall not exceed the maximum listed for Group III		
			▼M7		
			(65): Maximum limit for aluminium coming from ►M81 E 120 carminic acid, carmine ◄ aluminium lakes may be used. For the puroposes of Regulation (EC) No 1333/2008 that limit shall apply		
			▼M93		
			(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not		
			▼M2		
12.7	**Salads and savoury-based sandwich spreads**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
		▼M76			
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid –	1 500	(1) (2)	

		benzoates			
	▼M115 ↓				
	E 334–337 and E 354	Tartaric acid – tartrates	1 800	(1) (2)	
	▼M2 ↓				
	E 950	Acesulfame K	350		onl
	E 951	Aspartame	350		onl
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	onl
	E 955	Sucralose	140		onl
	E 959	Neohesperidine DC	50		onl
	E 961	Neotame	12		onl
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	onl
	▼M39 ↓				
	E 969	Advantame	4		onl
		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(52): Maximum usable levels are expressed in free in			
12.8	**Yeast and yeast products**				
	Group I	Additives			

	E 491-495	Sorbitan esters	*quantum satis*		onl for
12.9	**Protein products, excluding products covered in category 1.**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	100		onl ana veg
	▼M6 ↓				
	E 104	Quinoline Yellow	10	(61)	onl ana veg
	E 110	Sunset Yellow FCF/Orange Yellow S	20	(61)	onl ana veg
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	onl ana veg
	▼M2 ↓				
	E 160d	Lycopene	30		onl ana veg
	▼M76 ↓				
	E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl fish cep bas
	▼M2 ↓				
	E 220-228	Sulphur dioxide — sulphites	200	(3)	onl fish cep
	E 220-228	Sulphur dioxide — sulphites	50	(3)	onl

		▼M115			
	E 334–337 and E 354	Tartaric acid – tartrates	240	(1) (2)	
		▼M2			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	onl dri
	E 959	Neohesperidine DC	5		onl pro fla
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		▼M6			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
▼M122					
	13	**Foods intended for specific groups as defined by Regulation**			
13.1		**Foods for infants and young children**			
		INTRODUCTION PART, APPLIES TO ALL SUBCATEGORI			
		The maximum levels of use indicated refer to foods r prepared following manufacturers' instructions			
		E 307, E 325, E 330, E 331, E 332, E 333, E 338, E 3 E 1450 shall be used in conformity with the limits Regulation (EU) No 609/2013, in the Annexes to C Regulation (EU) 2016/127 ([4]), in the Annexes to C Regulation (EU) 2016/128 ([5]) and in the Annexes to (2006/125/EC ([6])			
	13.1.1	**Infant formulae as defined by Regulation (EU) No**			

		▼M2 ▼			
			Note: For the manufactur pathogenic L(+)-lactic acid used		
		E 270	Lactic acid	*quantum satis*	
		E 304(i)	L-ascorbyl palmitate	10	
E 306		Tocopherol-rich extract	10	(16)	
E 307		Alpha-tocopherol	10	(16)	
E 308		Gamma-tocopherol	10	(16)	
E 309		Delta-tocopherol	10	(16)	
E 322		Lecithins	1 000	(14)	
E 330		Citric acid	*quantum satis*		
E 331		Sodium citrates	2 000	(43)	
E 332		Potassium citrates		(43)	
E 338		Phosphoric acid	1 000	(4) (44)	
E 339		Sodium phosphates	1 000	(4) (15)	
E 340		Potassium phosphates		(4) (15)	
E 412		Guar gum	1 000		onl pro par pro
E 471		Mono- and diglycerides of fatty acids	4 000	(14)	
E 472c		Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	onl pov
E 472c		Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	onl wh cor

					hy pe
E 473		Sucrose esters of fatty acids	120	(14)	onl co pr am
		(4): The maximum level is expressed as P_2O_5			
		(14): If more than one of the substances E 322, E 4 are added to a foodstuff, the maximum level establis for each of those substances is lowered with that rela of the other substances together in that foodstuff			
		▼M122 ↓			
		(15): E 339 and E 340 are authorised individually or conformity with the limits set in the Annex No 609/2013 and in the Annexes to Delegated Regula			
		▼M2 ↓			
		(16): E 306, E 307, E 308 and E 309 are authoris combination			
		▼M122 ↓			
		(43): E 331 and E 332 are authorised individually or conformity with the limits set in the Annex No 609/2013 and in the Annexes to Delegated Regula			
		(44): In conformity with the limits set in the Anne No 609/2013 and in the Annexes to Delegated Regula			
13.1.2	**Follow-on formulae as defined by Regulation (EU) No 609/2**				
	▼M2 ↓				
		Note: For the manufacture of acidified milks, non-p acid producing cultures may be used			
	E 270	Lactic acid	*quantum satis*		onl
	E 304(i)	L-ascorbyl palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	

E 308	Gamma-tocopherol	10	(16)	
E 309	Delta-tocopherol	10	(16)	
E 322	Lecithins	1 000	(14)	
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	2 000	(43)	
E 332	Potassium citrates	*quantum satis*	(43)	
E 338	Phosphoric acid		(4) (44)	
E 339	Sodium phosphates	1 000	(4) (15)	
E 340	Potassium phosphates		(4) (15)	
E 407	Carrageenan	300	(17)	
E 410	Locust bean gum	1 000	(17)	
E 412	Guar gum	1 000	(17)	
E 440	Pectins	5 000		onl for
E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	onl pov
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	onl wh cor hy pe
E 473	Sucrose esters of fatty acids	120	(14)	onl cor pro am
	(4): The maximum level is expressed as P_2O_5			
	(14): If more than one of the substances E 322, E 4 are added to a foodstuff, the maximum level establis for each of those substances is lowered with that rela			

			of the other substances together in that foodstuff		
			▼M122 ▼		
			(15): E 339 and E 340 are authorised individually or conformity with the limits set in the Annex No 609/2013 and in the Annexes to Delegated Regula		
			▼M2 ▼		
			(16): E 306, E 307, E 308 and E 309 are authoris combination		
			(17): If more than one of the substances E 407, E 41 to a foodstuff, the maximum level established for tha those substances is lowered with that relative part as substances together in that foodstuff		
			▼M122 ▼		
			(43): E 331 and E 332 are authorised individually or conformity with the limits set in the Annex No 609/2013 and in the Annexes to Delegated Regula		
			(44): In conformity with the limits set in the Anne No 609/2013 and in the Annexes to Delegated Regula		
	13.1.3	**Processed cereal-based foods and baby foods as defined by I No 609/2013**			
		▼M2 ▼			
		E 170	Calcium carbonate	*quantum satis*	onl bas foc adj
		E 260	Acetic acid	*quantum satis*	onl bas foc adj
		▼M20 ▼			
		E 261	Potassium acetates	*quantum satis*	onl bas foc adj Per

				Fro
▼M2 ↓				
E 262	Sodium acetates	*quantum satis*		onl bas foo adj
E 263	Calcium acetate	*quantum satis*		onl bas foo adj
E 270	Lactic acid	*quantum satis*		onl bas foo adj onl
E 296	Malic acid	*quantum satis*		onl bas foo adj onl
E 300	L-ascorbic acid	200	(18)	onl cer inc rus
E 301	Sodium L-ascorbate	200	(18)	onl cer inc rus
E 302	Calcium L-ascorbate	200	(18)	onl cer inc rus
E 304(i)	L-ascorbyl palmitate	100	(19)	onl cer inc rus
E 306	Tocopherol-rich extract	100	(19)	onl

					cer inc rus
	E 307	Alpha-tocopherol	100	(19)	onl cer inc rus
	E 308	Gamma-tocopherol	100	(19)	onl cer inc rus
	E 309	Delta-tocopherol	100	(19)	onl cer inc rus
	E 322	Lecithins	10 000		onl cer bal
	E 325	Sodium lactate	*quantum satis*		onl bas foo adj onl
	E 326	Potassium lactate	*quantum satis*		onl bas foo adj onl
	E 327	Calcium lactate	*quantum satis*		onl bas foo adj onl
	E 330	Citric acid	*quantum satis*		onl bas foo adj

E 331	Sodium citrates	*quantum satis*		onl bas foc adj
E 332	Potassium citrates	*quantum satis*		onl bas foc adj
E 333	Calcium citrates	*quantum satis*		onl bas foc adj
▼M115 ▼				
E 334	Tartaric acid (L(+)-)	5 000	(100)	onl bis bal
E 335	Sodium tartrates	5 000	(51) (100)	onl bis bal
E 336	Potassium tartrates	5 000	(51) (100)	onl bis bal
▼M2 ▼				
E 338	Phosphoric acid	1 000	(4)	onl bas foc adj
E 339	Sodium phosphates	1 000	(4) (20)	onl
E 340	Potassium phosphates	1 000	(4) (20)	onl
E 341	Calcium phosphates	1 000	(4) (20)	onl
E 341	Calcium phosphates	1 000	(4)	onl des
▼M115 ▼ ———————				
▼M2 ▼				
E 400	Alginic acid	500	(23)	onl

				pu
E 401	Sodium alginate	500	(23)	on pu
E 402	Potassium alginate	500	(23)	on pu
E 404	Calcium alginate	500	(23)	on pu
E 410	Locust bean gum	10 000	(21)	on ba fo
E 412	Guar gum	10 000	(21)	on ba fo
E 414	Gum arabic (acacia gum)	10 000	(21)	on ba fo
E 415	Xanthan gum	10 000	(21)	on ba fo
E 440	Pectin	10 000	(21)	on ba fo
E 410	Locust bean gum	20 000	(21)	on ba
E 412	Guar gum	20 000	(21)	on ba
E 414	Gum arabic (acacia gum)	20 000	(21)	on ba
E 415	Xanthan gum	20 000	(21)	on ba
E 440	Pectin	20 000	(21)	on ba
E 450	Diphosphates	5 000	(4) (42)	on
E 471	Mono- and diglycerides	5 000	(22)	on

	of fatty acids			cer bal
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	onl cer bal
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	onl cer bal
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	5 000	(22)	onl cer bal
E 500	Sodium carbonates	*quantum satis*		onl
E 501	Potassium carbonates	*quantum satis*		onl
E 503	Ammonium carbonates	*quantum satis*		onl
E 507	Hydrochloric acid	*quantum satis*		onl bas foc adj
E 524	Sodium hydroxide	*quantum satis*		onl bas foc adj
E 525	Potassium hydroxide	*quantum satis*		onl bas foc adj
E 526	Calcium hydroxide	*quantum satis*		onl bas foc adj
E 551	Silicon dioxide	2 000		onl
E 575	Glucono-delta-lactone	5 000	(42)	onl

	E 920	L-cysteine	1 000		onl and
	E 1404	Oxidized starch	50 000		onl bas foo
	E 1410	Monostarch phosphate	50 000		onl bas foo
	E 1412	Distarch phosphate	50 000		onl bas foo
	E 1413	Phosphated distarch phosphate	50 000		onl bas foo
	E 1414	Acetylated distarch phosphate	50 000		onl bas foo
	E 1420	Acetylated starch	50 000		onl bas foo
	E 1422	Acetylated distarch adipate	50 000		onl bas foo
	E 1450	Starch sodium octenyl succinate	50 000		onl bas foo
	E 1451	Acetylated oxidised starch	50 000		onl bas foo
	E 300	Ascorbic acid	300	(18)	onl veg jui
	E 301	Sodium ascorbate	300	(18)	onl veg jui
	E 302	Calcium ascorbate	300	(18)	onl

					veg jui
	E 333	Calcium citrates	*quantum satis*		onl bas
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(18): E 300, E 301 and E 302 are authorise combination, levels expressed as ascorbic acid			
		(19): E 304, E 306, E 307, E 308 and E 309 are autho in combination			
		(20): E 339, E 340 and E 341 are authorise combination			
		(21): E 410, E 412, E 414, E 415 and E 440 are auth in combination			
		(22): E 471, E 472a, E 472b and E 472c are authori combination			
		(23): E 400, E 401, E 402 and E 404 are authoris combination			
		(42): As a residue			
		▼M115 ▼			
		(51): Maximum usable levels are expressed in free ac			
		(100): Maximum individually or for the combinatio E 336			
▼M122 ▼ ———————					
▼M122 ▼					
13.1.5	**Foods for special medical purposes, as defined by Regulatio intended for infants and young children**				
13.1.5.1	**Foods for special medical purposes, as defined by Regulatio intended for infants**				
	▼M2 ▼				
	The additives of categories 13.1.1 and 13.1.2 are applicable				
	E 170	Calcium carbonate	*quantum*		

		satis		
E 304(i)	L-ascorbyl palmitate	100		
E 331	Sodium citrates	*quantum satis*		
E 332	Potassium citrates	*quantum satis*		
E 333	Calcium citrates	*quantum satis*		
E 338	Phosphoric acid	1 000	(1) (4)	onl
E 339	Sodium phosphates	1 000	(1) (4) (20)	
E 340	Potassium phosphates	1 000	(1) (4) (20)	
E 341	Calcium phosphates	1 000	(1) (4) (20)	
E 401	Sodium alginate	1 000		Fro onv pro cor for and fee
E 405	Propane-1, 2-diol alginate	200		Fro onv die chi cov or me
E 410	Locust bean gum	10 000		Fro pro of ref
E 412	Guar gum	10 000		Fro pro for

				hy pe
E 415	Xanthan gum	1 200		Fr us am for wh im ga pr or me
E 440	Pectins	10 000		Fr pr ga dis
▼M35 ↓				
E 466	Sodium carboxy methyl cellulose, Cellulose gum	10 000		Fr pr ma me
▼M2 ↓				
E 471	Mono- and diglycerides of fatty acids	5 000		Fr sp pa de
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		on po on
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		on liq on
E 473	Sucrose esters of fatty acids	120		on co pr am

	E 500	Sodium carbonates	*quantum satis*		onl
	E 501	Potassium carbonates	*quantum satis*		onl
	E 507	Hydrochloric acid	*quantum satis*		onl
	E 524	Sodium hydroxide	*quantum satis*		onl
	E 525	Potassium hydroxide	*quantum satis*		onl
	E 526	Calcium hydroxide	*quantum satis*		onl
	E 1450	Starch sodium octenyl succinate	20 000		onl and
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(20): E 339, E 340 and E 341 are authorise combination			
▼M122 ↓					
13.1.5.2	**Foods for special medical purposes, as defined by Regulatio intended for infants as from four months of age and for you**				
	▼M23 ↓				
	The additives of categories 13.1.2 and 13.1.3 are applicable, ex E 341				
	▼M2 ↓				
	E 401	Sodium alginate	1 000		Fro onl pro cor for and fee
	E 405	Propane-1, 2-diol alginate	200		Fro onl die

				chi co or me
E 410	Locust bean gum	10 000		Fr pr of ref
E 412	Guar gum	10 000		Fr pr for hy pe
E 415	Xanthan gum	1 200		Fr us am for wh im ga pr or me
E 440	Pectins	10 000		Fr pr ga dis
▼M35 ↓				
E 466	Sodium carboxy methyl cellulose, Cellulose gum	10 000		Fr pr ma me
▼M2 ↓				
E 471	Mono- and diglycerides of fatty acids	5 000		Fr sp pa de

	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		onl po on
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		onl liq on
	E 473	Sucrose esters of fatty acids	120		onl co pr am
	E 1450	Starch sodium octenyl succinate	20 000		

▼M122 ▼

13.2	**Foods for special medical purposes as defined by Regulatio (excluding products from food category 13.1.5)**				
	▼M2 ▼				
	Products in this category can also contain additives that corresponding food categories				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	▼M50 ▼				
	Group III	Colours with combined maximum limit	50	(88)	
	▼M2 ▼				
	Group IV	Polyols	*quantum satis*		
	▼M6 ▼				
	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	

▼M2 ↓				
E 160d	Lycopene	30		
▼M76 ↓				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	1 500	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 405	Propane-1, 2-diol alginate	1 200		
E 406	Agar	*quantum satis*		onl coa
E 432-436	Polysorbates	1 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
E 475	Polyglycerol esters of fatty acids	5 000		
E 477	Propane-1,2-diol esters of fatty acids	1 000		
E 481-482	Stearoyl-2-lactylates	2 000	(1)	
E 491-495	Sorbitan esters	5 000	(1)	
▼M125 ●				
E 904	Shellac	46 000		onl tab
▼M2 ↓				
E 950	Acesulfame K	450		
E 951	Aspartame	1 000		
E 952	Cyclamic acid and its Na	400	(51)	

	and Ca salts			
E 954	Saccharin and its Na, K and Ca salts	200	(52)	
E 955	Sucralose	400		
E 959	Neohesperidine DC	100		
▼M105 ▼				
E 960a – 960d	Steviol glycosides	330	(1) (60)	
▼M2 ▼				
E 961	Neotame	32		
E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
▼M122 ▼				
E 969	Advantame	10		
▼M102 ●				
E 1201	Polyvinylpyrrolidone	*quantum satis*		onl tab

▼M2 ▼

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

(51): Maximum usable levels are expressed in free ac

(52): Maximum usable levels are expressed in free in

		▼M5			
		(60): Expressed as steviol equivalents			
		▼M6			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M50 ●			
		(88): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ 3 mg/k treated products. No other aluminium lakes may be u of Article 22(1)(g) of Regulation (EC) No 1333/2008 from 1 February 2013			
▼M122					
13.3	**Total diet replacement for weight control food as defined by No 609/2013**				
	▼M2				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	50		
	Group IV	Polyols	*quantum satis*		
	▼M6				
	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	
	▼M2				
	E 160d	Lycopene	30		
	▼M76				
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid –	1 500	(1) (2)	

	benzoates			
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 405	Propane-1, 2-diol alginate	1 200		
E 432-436	Polysorbates	1 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
E 475	Polyglycerol esters of fatty acids	5 000		
E 477	Propane-1,2-diol esters of fatty acids	1 000		
E 481-482	Stearoyl-2-lactylates	2 000	(1)	
E 491-495	Sorbitan esters	5 000	(1)	
E 950	Acesulfame K	450		
E 951	Aspartame	800		
E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
E 954	Saccharin and its Na, K and Ca salts	240	(52)	
E 955	Sucralose	320		
E 959	Neohesperidine DC	100		
▼M105 ↓				
E 960a – 960d	Steviol glycosides	270	(1) (60)	
▼M2 ↓				
E 961	Neotame	26		

	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
	▼M122 ▼				
	E 969	Advantame	8		
		▼M2 ▼			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		▼M5 ▼			
		(60): Expressed as steviol equivalents			
		▼M6 ▼			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
▼M122 ▼ ————					
▼M2 ▼					
14	**Beverages**				
14.1	**Non-alcoholic beverages**				
14.1.1	**Water, including natural mineral water as defined in Direct spring water and all other bottled or packed waters**				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	500	(1) (4)	onl wa

		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			
		(48): Mineral salts added to prepared table waters f not classified as additives			
14.1.2	**Fruit juices as defined by Directive 2001/112/EC and vegeta**				
	Group I	Additives			onl
	E 170	Calcium carbonate	*quantum satis*		onl
	▼M76 ▼				
	E 200-202	Sorbic acid – potassium sorbate	500	(1) (2)	onl sød
	E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	2 000	(1) (2)	onl uns sac
	▼M2 ▼				
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	onl sød
	E 220-228	Sulphur dioxide — sulphites	2 000	(3)	onl jui ma
	E 220-228	Sulphur dioxide — sulphites	50	(3)	onl app jui dis est
	E 220-228	Sulphur dioxide — sulphites	350	(3)	onl jui
	E 220-228	Sulphur dioxide — sulphites	70	(3)	onl uns sac
	E 296	Malic acid	3 000		onl
	E 300	Ascorbic acid	*quantum satis*		

	E 330	Citric acid	3 000		
	▼M115 ▼ ———————				
	▼M2 ▼				
	E 440	Pectins	3 000		onl pas
	E 900	Dimethyl polysiloxane	10		onl Sø saf
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
14.1.3	**Fruit nectars as defined by Directive 2001/112/EC and veget similar products**				
	Group I	Additives			onl E E9 E 9
	▼M76 ▼				
	E 200-202	Sorbic acid – potassium sorbate	250	(1) (2)	onl fru app ber ber bee
	E 200-202	Sorbic acid – potassium sorbate	300	(1) (2)	onl and
	▼M2 ▼				
	E 210-213	Benzoic acid — benzoates	150	(1) (2)	onl and
	E 270	Lactic acid	5 000		
	E 296	Malic acid	*quantum*		onl

		satis		and
E 300	Ascorbic acid	*quantum satis*		
E 330	Citric acid	5 000		
E 440	Pectins	3 000		only pas
▼M35 ↓				
E 466	Sodium carboxy methyl cellulose, Cellulose gum	*quantum satis*		only and fro
▼M2 ↓				
E 950	Acesulfame K	350		only wit
E 951	Aspartame	600		only wit
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only wit
E 954	Saccharin and its Na, K and Ca salts	80	(52)	only wit
E 955	Sucralose	300		only wit
E 959	Neohesperidine DC	30		only wit
▼M105 ↓				
E 960a – 960d	Steviol glycosides	100	(1) (60)	only wit
▼M2 ↓				
E 961	Neotame	20		only wit
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only wit
▼M39 ↓				

	E 969	Advantame	6		onl wit
		▼M2 ↓			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		▼M5 ↓			
		(60): Expressed as steviol equivalents			
		▼M2 ↓			
14.1.4	**Flavoured drinks**				
		▼M58 ↓			
	Group I	Additives			E 4 96: ma E ' exc spe in
		▼M7 ↓			
	Group II	Colours at *quantum satis*	*quantum satis*		exc mi Per unt
	Group II	Colours at *quantum satis*	*quantum satis*	(74)	exc mi Per fro

Group III	Colours with combined maximum limit	100	(25)	exc mi Per unt
Group III	Colours with combined maximum limit	100	(25) (74)	exc mi Per fro
▼M6 ↓				
E 104	Quinoline Yellow	10	(61)	exc mi
E 110	Sunset Yellow FCF/Orange Yellow S	20	(61)	exc mi
E 124	Ponceau 4R, Cochineal Red A	10	(61)	exc mi
▼M93 ↓				
E 160b(i)	Annatto bixin	20		
▼M2 ↓				
E 160d	Lycopene	12		exc dri
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	250	(1) (2)	ma 21 – bee
E 200-202	Sorbic acid – potassium sorbate	300	(1) (2)	exc dri
▼M2 ↓				
E 210-213	Benzoic acid — benzoates	150	(1) (2)	exc dri
E 220-228	Sulphur dioxide — sulphites	20	(3)	onl cor alc dri

				jui
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl fla cor g/l
E 220-228	Sulphur dioxide — sulphites	350	(3)	onl on cor 2,5 wa
E 220-228	Sulphur dioxide — sulphites	250	(3)	onl bas cor *cap*
E 242	Dimethyl dicarbonate	250	(24)	
▼M101 ↓				
E 246	Glycolipids	50		exc dri
▼M2 ↓				
E 297	Fumaric acid	1 000		onl fru
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	4 000	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	700	(1) (4)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	500	(1) (4)	onl
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	onl cor

E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	onl dri
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	onl dai
E 355-357	Adipic acid — adipates	10 000	(1)	onl pre
E 363	Succinic acid	3 000		onl pre
E 405	Propane-1, 2-diol alginate	300		
▼M30 ●				
E 423	Octenyl succinic acid modified gum arabic	1 000	only in energy drinks and in drinks containing fruit juice	
▼M89 ▼ ———————				
▼M92 ▼				
E 432-436	Polysorbates	10	(1)	onl
▼M2 ▼				
E 444	Sucrose acetate isobutyrate	300		onl
E 445	Glycerol esters of wood rosins	100		onl
E 459	Beta-cyclodextrin	500		onl po
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	onl dai and
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	onl pre

				bev
E 481-482	Sodium and Calcium stearoyl-2-lactylates	2 000	(1)	onl pre bev
E 900	Dimethyl polysiloxane	10		
E 950	Acesulfame K	350		onl wit
E 951	Aspartame	600		onl wit
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	onl wit
E 954	Saccharin and its Na, K and Ca salts	80	(52)	onl wit
E 954	Saccharin and its Na, K and Ca salts	100	(52)	onl red ado
E 955	Sucralose	300		onl wit
E 959	Neohesperidine DC	30		onl wit exc der fla
E 959	Neohesperidine DC	50		onl der fla ene no
E 957	Thaumatin	0,5		onl fla dri enl
▼M105 ↓				
E 960a – 960d	Steviol glycosides	80	(1) (60)	onl wit

▼M2

E 961	Neotame	20		onl wit
E 961	Neotame	2		onl wit fla
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	onl wit

▼M58

E 968	Erythritol	16 000		onl wit fla

▼M39

E 969	Advantame	6		onl wit

▼M124

E 999	Quillaia extract	170	(45)	

▼M2

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		(24): Ingoing amount, residues not detectable			
		▼M6			
		(25): The quantities of each of the colours E 122 exceed 50 mg/kg or mg/l			
		▼M124			
		(45): Expressed as saponins			
		▼M5			
		(60): Expressed as steviol equivalents			
		▼M6			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M7			
		(74): Maximum limit for aluminium coming from a mg/kg. For the purposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201			
		▼M2			
14.1.5	**Coffee, tea, herbal and fruit infusions, chicory; tea, herbal a and chicory extracts; tea, plant, fruit and cereal preparatio well as mixes and instant mixes of these products**				
14.1.5.1	**Coffee, coffee extracts**				
	E 901	Beeswax, white and yellow	*quantum satis*		onl gla
	E 902	Candelilla wax	*quantum satis*		onl gla
	E 903	Carnauba wax	200		onl gla
	E 904	Shellac	*quantum satis*		onl gla
14.1.5.2	**Other**				
	Group I	Additives			exc

				lea fla E E9 E in
▼M76				
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	600	(1) (2)	onl cor fru cor
▼M2				
E 242	Dimethyl dicarbonate	250	(24)	onl cor
▼M101				
E 246	Glycolipids	20	(93)	onl cor fru cor
▼M2				
E 297	Fumaric acid	1 000		onl pre tea
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	onl for Ins her
E 355-357	Adipic acid — adipates	10 000	(1)	onl pre
E 363	Succinic acid	3 000		onl pre
E 473-474	Sucrose esters of fatty acids — sucroglycerides	1 000	(1)	onl cot
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	onl pre

				bev
E 481-482	Sodium and calcium Stearoyl-2-lactylate	2 000	(1)	onl pre bev
E 491-495	Sorbitan esters	500	(1)	onl cor fru cor
▼M105 ↓				
E 960a – 960d	Steviol glycosides	30	(1) (60) (93)	onl her bev red ado
E 960a – 960d	Steviol glycosides	30	(1) (60) (93)	onl cof cap ene no
E 960a – 960d	Steviol glycosides	20	(1) (60) (93)	onl cho fla ene no

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(24): Ingoing amount, residues not detectable

		▼M63 ●			
		(60): Expressed as steviol equivalents			
		(93): Maximum level applies to the ready-to-drink p and their mixes and concentrates after prepara consumption			
		▼M2 ◆			
14.2	**Alcoholic beverages, including alcohol-free and low-alcohol**				
14.2.1	**Beer and malt beverages**				
	▼M40 ●				
	E 150a,b,d	Plain caramel, Caustic sulphite caramel and Sulphite ammonia caramel	quantum satis		
	E 150c	Ammonia caramel	6 000		
	E 150c	Ammonia caramel	9 500		onl tab bee cor Bre and
	▼M2 ◆				
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	onl bee mc fer and cor
	▼M76 ◆				
	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	onl cor 0,5 fer and cor
	▼M2 ◆				

	E 220-228	Sulphur dioxide — sulphites	20	(3)	
	E 220-228	Sulphur dioxide — sulphites	50		onl fer
	▼M101 ●				
	E 246	Glycolipids	50		onl and
	▼M2 🡻				
	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 405	Propane-1, 2-diol alginate	100		
	E 414	Gum arabic (acacia gum)	*quantum satis*		
	E 950	Acesulfame K	350		onl or con 1,2 tab bee con exc Ein a n mi exp Br bru
	E 951	Aspartame	600		onl or

					co 1,2 tab bee co exc Ein a n mi exp Br bru
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	onl or co 1,2 tab bee co exc Ein a n mi exp Br bru
	E 955	Sucralose	250		onl or co 1,2 tab bee co exc Ein a n mi exp Br bru

		E 959	Neohesperidine DC	10		onl or cor 1,2 tab bee cor exc Ein a n mi exp Br bru
		▼M105 ↓				
		E 960a – 960d	Steviol glycosides	70	(1) (60)	onl or cor 1,2 tab bee cor exc Ein a n mi exp Br bru
		▼M2 ↓				
		E 961	Neotame	20		onl or cor 1,2 tab bee cor exc Ein

				a n mi exp Br bru
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	onl or cor 1,2 tab bee cor exc Ein a n mi exp Br bru
▼M39 ↓				
E 969	Advantame	6		onl or cor 1,2 tab bee cor exc Ein a n mi exp Br bru
▼M2 ↓				
E 950	Acesulfame K	25	(52)	onl bee
E 951	Aspartame	25		onl bee

E 955	Sucralose	10		onl bee
E 959	Neohesperidine DC	10		onl bee
E 961	Neotame	1		onl bee
E 962	Salt of aspartame-acesulfame	25	(11)b (49) (50)	onl bee
▼M39 ↓				
E 969	Advantame	0,5		onl bee
▼M9 ●				
E 1105	Lysozyme	*quantum satis*		onl not pas filt Per Fro
▼M8 ●				
E 1200	Polydextrose	*quantum satis*		On and Per Fro

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951)

		950)			
		(50): The levels for both E 951 and E 950 are not to l the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(52): Maximum usable levels are expressed in free in			
		▼M5			
		(60): Expressed as steviol equivalents			
▼M112					
14.2.2	**Wine and other products defined in Part II of Annex VII to 1308/2013**				
	The use of additives is authorised in accordance with l 1308/2013, Council Decisions on the conclusion of agre European Union and certain third countries on trade in w Delegated Regulation (EU) 2019/934 ([2]) and their implementin				
	▼M76				
	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	onl
	▼M11 ●				
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	onl Per Fro
	▼M2				
	E 220-228	Sulphur dioxide — sulphites	200	(3)	onl
	E 242	Dimethyl dicarbonate	250	(24)	onl
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(3): Maximum levels are expressed as SO_2relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		(24): Ingoing amount, residues not detectable			

14.2.3 Cider and perry

Group I	Additives			E E9 E 9
▼M112 ↓				
Group II	Colours at *quantum satis*	*quantum satis*		exc *cya* *jak* *loa*
Group III	Colours with combined maximum limit	200		exc *cya* *jak* *loa*
E 104	Quinoline Yellow	25	(64)	exc *cya* *jak* *loa*
E 110	Sunset Yellow FCF/Orange Yellow S	10	(64)	exc *cya* *jak* *loa*
▼M2 ↓				
E 150a-d	Caramels	*quantum satis*		onl
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	200	(3)	
E 242	Dimethyl dicarbonate	250	(24)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	

▼M112 ↓				
E 405	Propane-1, 2-diol alginate	100		exc *cya* *jak* *loa*
▼M92 ↓				
E 432-436	Polysorbates	10	(1)	onl
▼M2 ↓				
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
▼M112 ↓				
E 900	Dimethyl polysiloxane	10		exc *cya* *jak* *loa*
E 950	Acesulfame K	350		exc *jak* *jak* *loa*
E 951	Aspartame	600		exc *jak* *jak* *loa*
E 954	Saccharin and its Na, K and Ca salts	80	(52)	exc *jak* *jak* *loa*
E 955	Sucralose	50		exc *jak* *jak* *loa*
E 959	Neohesperidine DC	20		exc *jak* *jak* *loa*

E 961	Neotame	20		exc *jak* *jak* *loa*
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	exc *jak* *jak* *loa*
E 969	Advantame	6		exc *jak* *jak* *loa*
▼M124 ↓				
E 999	Quillaia extract	170	(45)	exc *cya* *jak* *loa*

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

(52): Maximum usable levels are expressed in free in

(24): Ingoing amount, residues not detectable

		▼M124 ↓			
		(45): Expressed as saponins			
		▼M6 ↓			
		(64): The total quantity of E 104, E 110 and the colo not exceed the maximum listed for Group III			
		▼M2 ↓			
14.2.4	**Fruit wine and made wine**				
	Group I	Additives			E E9 E 9
		▼M112 ↓			
	Group II	Colours at *quantum satis*	*quantum satis*		exc *ow*
	Group III	Colours with combined maximum limit	200		exc *ow*
	E 104	Quinoline Yellow	25	(64)	exc *ow*
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(64)	exc *ow*
	E 124	Ponceau 4R, Cochineal Red A	1	(61)	exc *ow*
	E 160d	Lycopene	10		exc *ow*
		▼M76 ↓			
	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
		▼M2 ↓			
	E 220-228	Sulphur dioxide — sulphites	200	(3)	
	E 220-228	Sulphur dioxide — sulphites	260	(3)	onl
		▼M112 ↓			
	E 242	Dimethyl dicarbonate	250	(24)	onl

				red *wi* *jak* *ow* *wi* *arc* *sol* *arc* *sol* *wi* *nis* *arc* *ow* *nis*
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
▼M24 ●				
E 353	Metatartaric acid	100		onl *wi* *wi* *arc* *sol*
▼M92 ●				
E 432-436	Polysorbates	10	(1)	onl
▼M2 ↓				
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
▼M112 ↓				
E 1105	Lysozyme	*quantum satis*		onl *wi* *arc* *sol* *wi*

					nis *arc* *ow* *nis*
		▼M2 ↓			
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		(24): Ingoing amount, residues not detectable			
		▼M6 ↓			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M2 ↓			
14.2.5	**Mead**				
	Group I	Additives			E E9 E 9
		▼M112 ↓			
	Group II	Colours at *quantum satis*	*quantum satis*		exc *jak*
		▼M112 ↓			
	E 150a	Plain Caramel	*quantum satis*		*mi* car ma
		▼M76 ↓			
	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
		▼M2 ↓			
	E 220-	Sulphur dioxide —	200	(3)	

	228	sulphites			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(24)	
		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		(24): Ingoing amount, residues not detectable			
▼M112 ◆					
14.2.6	**Spirit drinks as defined in Regulation (EU) 2019/787**				
	▼M2 ◆				
	Group I	Additives			exc wh E 96 be liq
	▼M112 ◆				
	Group II	Colours at *quantum satis*	*quantum satis*		exc det 17, An (El
	Group III	Colours with combined maximum limit	200	(87)	exc det 17, An (El

E 104	Quinoline Yellow	180	(61)	exc def 17, An (El
E 110	Sunset Yellow FCF/Orange Yellow S	100	(61)	exc def 17, An (El
E 123	Amaranth	30		exc def 17, An (El
E 124	Ponceau 4R, Cochineal Red A	170	(61)	exc def 17, An (El
E 150a-d	Caramels	*quantum satis*		exc def 15· of Re 20 cat Re 20 cor cat of Re 20 cor as the
▼M93 ↓				

E 160b(i)	Annatto bixin	10		onl
▼M2 ▼				
E 174	Silver	*quantum satis*		onl
E 175	Gold	*quantum satis*		onl
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl bev wh
▼M115 ▼				
E 334–337 and E 354	Tartaric acid – tartrates	1 000	(1) (2)	
▼M112 ▼				
E 338-452	Phosphoric acid – phosphates – di-, tri- and polyphosphates	1 000	(1) (4)	exc An (El
▼M2 ▼				
E 405	Propane-1, 2-diol alginate	10 000		onl
E 416	Karaya gum	10 000		onl
E 445	Glycerol esters of wood rosins	100		onl
▼M112 ▼				
E 473-474	Sucrose esters of fatty acids – sucroglycerides	5 000	(1)	exc An (El
▼M2 ▼				
E 475	Polyglycerol esters of fatty acids	5 000		onl
E 481-482	Stearoyl-2-lactylates	8 000	(1)	onl
	(1): The additives may be added individually or in co			
	▼M115 ▼			

		(2): The maximum level is applicable to the sur expressed as the free acid			
		▼M2 ↓			
		(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		▼M23 ↓			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M44 ↓			
		(87): Maximum limit for aluminium coming from ►M81 ↓ E 120 carminic acid, carmine ◄ 1 aluminium lakes may be used. For the purposes o Regulation (EC) No 1333/2008 that limit shall apply			
▼M112 ↓					
14.2.7	**Aromatised wine products as defined by Regulation (EU) N**				
▼M2 ↓					
14.2.7.1	**Aromatised wines**				
	Group I	Additives			E E9 E 9
	▼M53 ↓ ————				
	▼M2 ↓				
	E 150a-d	Caramels	*quantum satis*		
	E 100	Curcumin	100	(26) (27)	onl *vin*
	E 101	Riboflavins	100	(26) (27)	onl *vin*
	E 102	Tartrazine	100	(26) (27)	onl *vin*
	▼M6 ↓				

E 104	Quinoline Yellow	50	(26) (27)	onl *vin*
▼M53 ▼ ————				
▼M6 ▼				
E 110	Sunset Yellow FCF/Orange Yellow S	50	(27)	onl
▼M44 ▼				
▶M81 ▼ E 120	Carminic acid, Carmine ◀	100	(26) (27) (87)	onl *vin*
▼M2 ▼				
E 122	Azorubine, Carmoisine	100	(26) (27)	onl *vin*
E 123	Amaranth	100	(26) (27)	onl *vin*
▼M6 ▼				
E 124	Ponceau 4R, Cochineal Red A	50	(26) (27)	onl *vin*
▼M53 ▼ ————				
▼M2 ▼				
E 129	Allura Red AG	100	(27)	onl
▼M112 ▼				
E 123	Amaranth	30		onl
▼M23 ● ————				
▼M53 ▼ ————				
▼M53 ▼				
E 163	Anthocyanins	quantum satis		onl
▼M76 ▼				
E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
▼M36 ▼				

E 220-228	Sulphur dioxide — sulphites	200	(3)	
▼M2 ↓				
E 242	Dimethyl dicarbonate	250	(24)	
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	8 000	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

▼M36 ↓

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

▼M2 ↓

(4): The maximum level is expressed as P_2O_5

(24): Ingoing amount, residues not detectable

(26): In americano E 100, E 101, E 102, E 104, E 124 are authorised individually or in combination

(27): In bitter vino E 100, E 101, E 102, E 104, E 123, E 124, E 129 are authorised individually or in co

▼M6 ↓

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

▼M44 ↓

		(87): Maximum limit for aluminium coming from ▶M81 ↓ E 120 carminic acid, carmine ◀ 1 aluminium lakes may be used. For the purposes o Regulation (EC) No 1333/2008 that limit shall apply			
		▼M2 ↓			
14.2.7.2	**Aromatised wine-based drinks**				
	Group I	Additives			E E9 E 9
		▼M53 ↓ ———————			
		▼M2 ↓			
	E 100	Curcumin	100	(28)	onl
	E 101	Riboflavins	100	(28)	onl
	E 102	Tartrazine	100	(28)	onl
		▼M53 ↓			
	E 104	Quinoline Yellow	50	(61)	onl
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	onl
		▼M44 ↓			
	▶M81 ↓ E 120	Carminic acid, Carmine ◀	100	(28) (87)	onl
		▼M2 ↓			
	E 122	Azorubine, Carmoisine	100	(28)	onl
	E 123	Amaranth	100	(28)	onl
		▼M53 ↓			
	E 124	Ponceau 4R, Cochineal Red A	50	(61)	onl
		▼M2 ↓			
	E 129	Allura Red AG	100	(28)	onl
		▼M53 ↓			
	E 150a-d	Caramels	quantum satis		exc

				zu
▼M53 ———————				
▼M76				
E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
▼M36				
E 220-228	Sulphur dioxide — sulphites	200	(3)	
▼M2				
E 242	Dimethyl dicarbonate	250	(24)	
▼M115				
E 334–337 and E 354	Tartaric acid – tartrates	8 000	(1) (2)	
▼M2				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	(1): The additives may be added individually or in co			
	(2): The maximum level is applicable to the sur expressed as the free acid			
	▼M36			
	(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present			
	▼M2			
	(4): The maximum level is expressed as P_2O_5			
	(24): Ingoing amount, residues not detectable			
	(28): In bitter soda E 100, E 101, E 102, E 104, E 123, E 124, E 129 are authorised individually or in co			

		▼M6			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M44			
		(87): Maximum limit for aluminium coming from ►M81 E 120 carminic acid, carmine ◄ 1 aluminium lakes may be used. For the purposes o Regulation (EC) No 1333/2008 that limit shall apply			
		▼M2			
14.2.7.3	**Aromatised wine-product cocktails**				
	Group I	Additives			E E9 E 9
	Group II	Colours at *quantum satis*	*quantum satis*		
	▼M44				
	Group III	Colours with combined maximum limit	200	(87)	
	▼M6				
	E 104	Quinoline Yellow	50	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	
	E 124	Ponceau 4R, Cochineal Red A	50	(61)	
	▼M2				
	E 160d	Lycopene	10		
	▼M76				
	E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	
	▼M36				
	E 220-228	Sulphur dioxide — sulphites	200	(3)	

▼M2

E 242	Dimethyl dicarbonate	250	(24)	

▼M115

E 334–337 and E 354	Tartaric acid – tartrates	8 000	(1) (2)	

▼M2

E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

▼M36 ●

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

▼M2

(4): The maximum level is expressed as P_2O_5

(24): Ingoing amount, residues not detectable

▼M6

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

▼M44

(87): Maximum limit for aluminium coming from ►M81 E 120 carminic acid, carmine ◄ 1 aluminium lakes may be used. For the purposes o Regulation (EC) No 1333/2008 that limit shall apply

▼M112

14.2.8	**Other alcoholic beverages including mixtures of alcoholic b alcoholic beverages and other alcoholic beverages based on**

with alcoholic strength by volume less than 15 %				
▼M2				
Group I	Additives			E E9 E 9
Group II	Colours at *quantum satis*	*quantum satis*		
▼M112				
Group III	Colours with combined maximum limit	200	(87)	onl bev alc vol
E 104	Quinoline Yellow	180	(61)	onl bev alc vol
E 110	Sunset Yellow FCF/Orange Yellow S	100	(61)	onl bev alc vol
E 123	Amaranth	30		onl bev alc vol
E 124	Ponceau 4R, Cochineal Red A	170	(61)	onl bev alc vol
E 160b(ii)	Annatto norbixin	10		onl bev alc vol
▼M2				
E 160d	Lycopene	30		
▼M112				

E 200-202	Sorbic acid – potassium sorbate	200	(1) (2)	onl bev alc vol
E 210-213	Benzoic acid – benzoates	200	(1) (2)	onl bev alc vol
E 220-228	Sulphur dioxide – sulphites	200	(3)	onl *ow* *mi* *ar* *wi* *ar* *wi*
E 220-228	Sulphur dioxide – sulphites	20	(3)	onl mu
E 242	Dimethyl dicarbonate	250	(24)	
▼M115 ▼				
E 334–337 and E 354	Tartaric acid – tartrates	8 000	(1) (2)	
▼M2 ▼				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
▼M112 ▼ ———————				
▼M112 ▼				
E 405	Propane-1, 2-diol alginate	100		onl mu
E 432-436	Polysorbates	10	(1)	onl bev
E 444	Sucrose acetate isobutyrate	300		onl alc wit by

				%
E 445	Glycerol esters of wood rosins	100		onl alc wit by %
▼M2 ↓				
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
▼M112 ↓				
E 481-482	Stearoyl-2-lactylates	8 000	(1)	onl bev alc vol
▼M28 ↓				
E 499	Stigmasterol-rich plant sterols	80	(80)	On rea alc
E 499	Stigmasterol-rich plant sterols	800	(80)	On rea alc
▼M2 ↓				
E 950	Acesulfame K	350		
E 951	Aspartame	600		
▼M112 ↓				
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	onl alc wit bev
▼M2 ↓				
E 954	Saccharin and its Na, K and Ca salts	80	(52)	
E 955	Sucralose	250		
E 959	Neohesperidine DC	30		

▼M105

E 960a – 960d	Steviol glycosides	150	(1)(60)	

▼M2

E 961	Neotame	20		
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	

▼M39

E 969	Advantame	6		

▼M112 ●

E 1105	Lysozyme	*quantum satis*		onl *ow mi arc wi arc wi*

▼M2

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

▼M17 ●

(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present

▼M2

(4): The maximum level is expressed as P_2O_5

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to

		the salt of aspartame-acesulfame, either alone or in 950 or E 951			
		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		(24): Ingoing amount, residues not detectable			
		▼M5			
		(60): Expressed as steviol equivalents			
		▼M6			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M28 ●			
		(80): The labelling requirements set out by Commis No 608/2004 (OJ L 97, 1.4.2004, p. 44) shall not appl			
		▼M44 ●			
		(87): Maximum limit for aluminium coming from ►M81 ● E 120 carminic acid, carmine ◄ 1 aluminium lakes may be used. For the purposes o Regulation (EC) No 1333/2008 that limit shall apply			
		▼M2			
	15	**Ready-to-eat savouries and snacks**			
15.1		**Potato-, cereal-, flour- or starch-based snacks**			
	Group I	Additives			
		▼M7			
	Group II	Colours at *quantum satis*	*quantum satis*		Per unt
	Group II	Colours at *quantum satis*	*quantum satis*	(71)	Per fro
	Group III	Colours with combined maximum limit	100		exc exp pro Per unt

Group III	Colours with combined maximum limit	100	(71)	exc exp pro Per fro
Group III	Colours with combined maximum limit	200		onl exp pro Per unt
Group III	Colours with combined maximum limit	200	(71)	onl exp pro Per fro
▼M93 ↓				
E 160b(i)	Annatto bixin	20	(94)	
E 160b(ii)	Annatto norbixin	20	(94)	
▼M2 ↓				
E 160d	Lycopene	30		
▼M76 ↓				
E 200-202; 214-219	Sorbic acid – potassium sorbate; p-hydroxybenzoates	1 000	(1) (2) (5)	
▼M2 ↓				
E 220-228	Sulphur dioxide — sulphites	50	(3)	onl bas
▼M82 ↓				
E 310-320	Propyl gallate, TBHQ and BHA	200	(1)	onl foo
▼M115 ↓				
E 334–337 and	Tartaric acid – tartrates	60 000	(1) (2)	

E 354				
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 392	Extracts of rosemary	50	(41) (46)	
E 405	Propane-1, 2-diol alginate	3 000		onl bas
E 416	Karaya gum	5 000		onl bas
E 481-482	Stearoyl-2-lactylates	2 000	(1)	onl sna
E 481-482	Stearoyl-2-lactylates	5 000	(1)	onl bas
E 901	Beeswax, white and yellow	*quantum satis*		as
E 902	Candelilla wax	*quantum satis*		as
E 903	Carnauba wax	200		as
E 904	Shellac	*quantum satis*		as
E 950	Acesulfame K	350		
E 951	Aspartame	500		
E 954	Saccharin and its Na, K and Ca salts	100	(52)	
E 955	Sucralose	200		
▼M78 ●				
E 957	Thaumatin	5		onl
▼M2 ↓				
E 959	Neohesperidine DC	50		
▼M105 ↓				
E 960a –	Steviol glycosides	20	(1) (60)	

960d				
▼M2 ↓				
E 961	Neotame	18		
E 961	Neotame	2		as
E 962	Salt of aspartame-acesulfame	500	(11)b (49) (50)	
▼M39 ↓				
E 969	Advantame	5		

▼M2 ↓
(1): The additives may be added individually or in co
(2): The maximum level is applicable to the sur expressed as the free acid
(3): Maximum levels are expressed as SO_2 relate available from all sources, an SO_2 content of not mor mg/l is not considered to be present
(4): The maximum level is expressed as P_2O_5
(5): E 214-219: p-hydroxybenzoates (PHB), maximu
(11): Limits are expressed as (a) acesulfame K equiv equivalent
(41): Expressed on fat basis
(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)
(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951
(52): Maximum usable levels are expressed in free in
(46): As the sum of carnosol and carnosic acid
▼M5 ↓
(60): Expressed as stevioles equivalents
▼M7 ↓

		(71): Maximum limit for aluminium coming from a mg/kg. For the purposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201			
		▼M93 ↓			
		(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not			
		▼M2 ↓			
15.2	**Processed nuts**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	100		onl nut
	▼M93 ↓				
	E 160b(i)	Annatto bixin	10	(94)	
	E 160b(ii)	Annatto norbixin	10	(94)	
	▼M2 ↓				
	E 160d	Lycopene	30		
	▼M76 ↓				
	E 200-202; 214-219	Sorbic acid – potassium sorbate; p-hydroxybenzoates	1 000	(1) (2) (5)	onl
	▼M2 ↓				
	E 220-228	Sulphur dioxide — sulphites	50	(3)	onl
	▼M82 ↓				
	E 310-320	Propyl gallate, TBHQ and BHA	200	(1) (13)	
	▼M2 ↓				
	E 338-452	Phosphoric acid — phosphates — di-, tri-	5 000	(1) (4)	

	and polyphosphates			
E 392	Extracts of rosemary	200	(41) (46)	
E 416	Karaya gum	10 000		onl
E 901	Beeswax, white and yellow	*quantum satis*		as
E 902	Candelilla wax	*quantum satis*		as
E 903	Carnauba wax	200		as
E 904	Shellac	*quantum satis*		as
E 950	Acesulfame K	350		
E 951	Aspartame	500		
E 954	Saccharin and its Na, K and Ca salts	100	(52)	
E 955	Sucralose	200		
E 959	Neohesperidine DC	50		
▼M105 ↓				
E 960a – 960d	Steviol glycosides	20	(1) (60)	
▼M2 ↓				
E 961	Neotame	18		
E 961	Neotame	2		as
E 962	Salt of aspartame-acesulfame	500	(11)b (49) (50)	
▼M39 ↓				
E 969	Advantame	5		
	▼M2 ↓			
	(1): The additives may be added individually or in co			
	(2): The maximum level is applicable to the sur expressed as the free acid			
	(3): Maximum levels are expressed as SO_2 relate			

			available from all sources, an SO_2 content of not mor mg/l is not considered to be present		
			(4): The maximum level is expressed as P_2O_5		
			~~(5): E 214-219: p-hydroxybenzoates (PHB), maximu~~		
			(11): Limits are expressed as (a) acesulfame K equiv equivalent		
			(13): Maximum limit expressed on fat		
			(41): Expressed on fat basis		
			(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)		
			(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951		
			(52): Maximum usable levels are expressed in free in		
			(46): As the sum of carnosol and carnosic acid		
			▼M5		
			(60): Expressed as steviol equivalents		
			▼M93		
			(94): When E 160b(i) (Annatto bixin) and E 160b(are added in combination, the higher individual max the sum, but the individual maximum levels shall not		
			▼M2		
	16	**Desserts excluding products covered in categories 1, 3 and 4**			
		Group I	Additives			
		▼M7				
		Group II	Colours at *quantum satis*	*quantum satis*		Per unt
		Group II	Colours at *quantum satis*	*quantum satis*	(74)	Per fro
		Group III	Colours with combined maximum limit	150		Per unt

Group III	Colours with combined maximum limit	150	(74)	Per fro
▼M2 ↓				
Group IV	Polyols	*quantum satis*		onl wit
▼M6 ↓				
E 104	Quinoline Yellow	10	(61)	
E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)	
E 124	Ponceau 4R, Cochineal Red A	10	(61)	
▼M93 ↓				
E 160b(i)	Annatto bixin	15	(94)	
E 160b(ii)	Annatto norbixin	7,5	(94)	
▼M2 ↓				
E 160d	Lycopene	30		
▼M123 ●				
E 200-202	Sorbic acid – potassium sorbate	500	(1) (2)	onl pla
▼M116 ●				
E 200-202	Sorbic acid – potassium sorbate	1 000	(1) (2)	onl *Gr* fla gel
▼M76 ↓				
E 200-202	Sorbic acid – potassium sorbate	2 000	(1) (2)	onl
E 200-213	Sorbic acid – potassium sorbate; Benzoic acid – benzoates	300	(1) (2)	onl dai
▼M2 ↓				

E 210-213	Benzoic acid — benzoates	500	(1) (2)	onl Gr
E 234	Nisin	3		onl tap sin
E 280-283	Propionic acid — propionates	1 000	(1) (6)	onl
E 297	Fumaric acid	4 000		onl fru dry mi
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	3 000	(1) (2)	
▼M2 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	7 000	(1) (4)	onl des
E 355-357	Adipic acid — adipates	1 000	(1)	onl des
E 355-357	Adipic acid — adipates	6 000	(1)	onl
E 355-357	Adipic acid — adipates	1 000	(1)	onl des
E 363	Succinic acid	6 000		
E 416	Karaya gum	6 000		
E 427	Cassia gum	2 500		onl des pro
E 432-436	Polysorbates	3 000	(1)	

E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
E 475	Polyglycerol esters of fatty acids	2 000		
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
▼M109 ● —————				
▼M2 ↓				
E 491-495	Sorbitan esters	5 000	(1)	
E 950	Acesulfame K	350		onl wit
E 951	Aspartame	1 000		onl wit
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	onl wit
E 954	Saccharin and its Na, K and Ca salts	100	(52)	onl wit
E 955	Sucralose	400		onl wit
E 957	Thaumatin	5		as
E 959	Neohesperidine DC	50		onl wit
▼M105 ↓				
E 960a – 960d	Steviol glycosides	100	(1) (60)	onl wit
▼M2 ↓				
E 961	Neotame	32		onl wit
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	onl wit

▼M14 ●

E 964	Polyglycitol syrup	300 000		onl wit Per
				Fro 20

▼M39 ●

E 969	Advantame	10		onl wit

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(4): The maximum level is expressed as P_2O_5

(6): Propionic acid and its salts may be present products resulting from the fermentation proc manufacturing practice

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

(51): Maximum usable levels are expressed in free ac

(52): Maximum usable levels are expressed in free in

▼M5 ↓

(60): Expressed as steviol equivalents

▼M6 ↓

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

▼M7 ↓

		(74): Maximum limit for aluminium coming from a mg/kg. For the purposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201
		▼M93 ↓
		~~(94): When E 160b(i) (Annatto bixin) and E 160b(~~ are added in combination, the higher individual max the sum, but the individual maximum levels shall not

▼M89 ↓

17	**Food supplements as defined in Directive 2002/46/EC**	
	INTRODUCTION PART, APPLIES TO ALL SUBCATEGORI	
	►M115 ↓ The maximum levels of use indicated for colours, polyols, swe 334-337 and E 354, E 338-452, E 405, E 416, E 432-436, E 4 E 491-495, E 551-553, E 901-904, E 961, E 1201-1204, E 150 the food supplements ready for consumption prepared followi use provided by the manufacturer. The dilution factor for those food supplements that have to b has to be communicated together with the instructions for use.	

▼M83 ↓

17.1	**Food supplements supplied in a solid form, excluding food s infants and young children**			
	Group I	Additives		E 4 41 be del sup reh
	Group II	Colours at *quantum satis*	*quantum satis*	Per unt
	Group II	Colours at *quantum satis*	*quantum satis*	(69) Per fro
	Group III	Colours with combined maximum limit	300	Per unt
	Group III	Colours with combined maximum limit	300	(69) Per fro

	Group IV	Polyols	*quantum satis*		
	E 104	Quinoline Yellow	35	(61)	Per fro 31
	E 104	Quinoline Yellow	35	(61)(69)	Per fro exc sup che
	E 104	Quinoline Yellow	10	(61)	Per fro 31
	E 104	Quinoline Yellow	10	(61)(69)	Per fro onl in
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	Per fro 31
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)(69)	Per fro
	E 124	Ponceau 4R, Cochineal Red A	35	(61)	Per fro 31
	E 124	Ponceau 4R, Cochineal Red A	35	(61)(69)	Per fro exc sup che
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	Per fro 31
	E 124	Ponceau 4R, Cochineal Red A	10	(61)(69)	Per fro onl

				in
E 160d	Lycopene	30		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	onl in cor of cor vit exc
E 310-321	Propyl gallate, TBHQ, BHA and BHT	400	(1)	
▼M115 ▼				
E 334–337 and E 354	Tartaric acid – tartrates	100 000	(1) (2)	exc sup che
E 334–337 and E 354	Tartaric acid – tartrates	130 000	(1) (2)	onl in
▼M83 ▼				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	*quantum satis*		
E 392	Extracts of rosemary	400	(46)	
E 405	Propane-1, 2-diol alginate	1 000		
E 416	Karaya gum	*quantum satis*		
▼M89 ▼ ———————				
▼M83 ▼				
E 432-436	Polysorbates	*quantum satis*		
▼M111 ▼				
E 345(i)	Trimagnesium dicitrate	100 000	(97)	
▼M83 ▼				

	E 459	Beta-cyclodextrin	*quantum satis*		onl in tab
	E 468	Cross-linked sodium carboxy methyl cellulose	30 000		exc sup che
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	*quantum satis*	(1)	
	E 475	Polyglycerol esters of fatty acids	*quantum satis*		
	E 491-495	Sorbitan esters	*quantum satis*	(1)	
	E 551-559	Silicon dioxide — silicates	*quantum satis*		Per unt
	E 551-553	Silicon dioxide — silicates	*quantum satis*		Per fro
	E 900	Dimethyl polysiloxane	10	(91)	onl in for
	E 901	Beeswax, white and yellow	*quantum satis*		
	E 902	Candelilla wax	*quantum satis*		
	E 903	Carnauba wax	200		
	E 904	Shellac	*quantum satis*		
	E 950	Acesulfame K	500		
	E 950	Acesulfame K	2 000		onl in
	E 951	Aspartame	2 000		
	E 951	Aspartame	5 500		onl in
	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	

E 952	Cyclamic acid and its Na and Ca salts	1 250	(51)	onl in
E 954	Saccharin and its Na, K and Ca salts	500	(52)	
E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	onl in
E 955	Sucralose	800		
E 955	Sucralose	2 400		onl in
E 957	Thaumatin	400		onl in
E 959	Neohesperidine DC	100		
E 959	Neohesperidine DC	400		onl in
▼M105 ↓				
E 960a – 960d	Steviol glycosides	670	(1) (60)	
E 960a – 960d	Steviol glycosides	1800	(1) (60)	onl in
▼M83 ↓				
E 961	Neotame	60		
E 961	Neotame	185		onl in
E 961	Neotame	2		onl enl sup che
E 961	Neotame	2		onl mi sup che fla
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	

E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	onl in
E 969	Advantame	20		
E 969	Advantame	55		onl in
▼M124 ↓				
E 999	Quillaia extract	3350	(45)	
▼M83 ↓				
E 1201	Polyvinylpyrrolidone	*quantum satis*		onl in tab
E 1202	Polyvinylpolypyrrolidone	*quantum satis*		onl in tab
E 1203	Polyvinyl alcohol (PVA)	18 000		onl in for
E 1204	Pullulan	*quantum satis*		onl in for
E 1205	Basic methacrylate copolymer	100 000		exc sup che
E 1206	Neutral methacrylate copolymer	200 000		exc sup che
E 1207	Anionic methacrylate copolymer	100 000		exc sup che
E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer	100 000		exc sup che
E 1209	Polyvinyl alcohol-polyethylene glycol-graft-co-polymer	100 000		exc sup che

▼M104 ↓				
E 1210	Carbomer	200 000		
▼M83 ↓				
E 1505	Triethyl citrate	3 500		onl in for
E 1521	Polyethylene glycol	10 000		onl in for

▼M2 ↓
(1): The additives may be added individually or in co
(2): The maximum level is applicable to the sur expressed as the free acid
(11): Limits are expressed as (a) acesulfame K equiv equivalent
(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)
(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951
(51): Maximum usable levels are expressed in free ac
(52): Maximum usable levels are expressed in free in
(46): As the sum of carnosol and carnosic acid
▼M5 ↓
(60): Expressed as steviol equivalents
▼M6 ↓
(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III
▼M7 ●
(69): Maximum limit for aluminium coming from all mg/kg. For the purposes of Article 22 (1) (g) of 1333/2008 that limit shall apply from 1 February 201

		▼M53
		(91): Maximum level applies to the dissolved food consumption when diluted with 200 ml of water
		▼M111 ●
		(97): In conformity with Directive 2002/46/EC
		▼M124
		(45): Expressed as saponins

▼M83

17.2 Food supplements supplied in a liquid form, excluding food su and young children

Group I	Additives			
Group II	Colours at *quantum satis*	*quantum satis*		
Group II	Colours at *quantum satis*	*quantum satis*		Per unt
Group II	Colours at *quantum satis*	*quantum satis*	(69)	Per fro onl in
Group III	Colours with combined maximum limit	100		
Group IV	Polyols	*quantum satis*		
E 104	Quinoline Yellow	10	(61)	Per fro 31
E 104	Quinoline Yellow	10	(61)(69)	Per fro
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	Per fro 31
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)(69)	Per fro
E 124	Ponceau 4R, Cochineal	10	(61)	Per

	Red A			fro 31
E 124	Ponceau 4R, Cochineal Red A	10	(61)(69)	Per fro
E 160d	Lycopene	30		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	exc sup for
E 310-321	Propyl gallate, TBHQ, BHA and BHT	400	(1)	
▼M115 ↓				
E 334–337 and E 354	Tartaric acid – tartrates	6 000	(1) (2)	
▼M83 ↓				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	*quantum satis*		
E 392	Extracts of rosemary	400	(46)	
E 405	Propane-1, 2-diol alginate	1 000		
E 416	Karaya gum	*quantum satis*		
▼M89 ● —————				
▼M83 ↓				
E 432-436	Polysorbates	*quantum satis*		
E 473-474	Sucrose esters of fatty acids — sucroglycerides	*quantum satis*	(1)	
E 475	Polyglycerol esters of fatty acids	*quantum satis*		
E 491-495	Sorbitan esters	*quantum satis*	(1)	
E 551-	Silicon dioxide —	*quantum*		Per

559	silicates	*satis*		unt
E 551-553	Silicon dioxide — silicates	*quantum satis*		Per fro
E 950	Acesulfame K	350		
E 950	Acesulfame K	2 000		onl in
E 951	Aspartame	600		
E 951	Aspartame	5 500		onl in
E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
E 952	Cyclamic acid and its Na and Ca salts	1 250	(51)	onl in
E 954	Saccharin and its Na, K and Ca salts	80	(52)	
E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	onl in
E 955	Sucralose	240		
E 955	Sucralose	2 400		onl in
E 957	Thaumatin	400		onl in
E 959	Neohesperidine DC	50		
E 959	Neohesperidine DC	400		onl in
▼M105 ●				
E 960a – 960d	Steviol glycosides	200	(1) (60)	
E 960a – 960d	Steviol glycosides	1800	(1) (60)	onl in
▼M83 ↓				
E 961	Neotame	20		
E 961	Neotame	185		onl

				in s
E 961	Neotame	2		onl enl sup for
E 961	Neotame	2		onl mi sup for enl
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	onl in s
E 969	Advantame	6		
E 969	Advantame	55		onl in s
▼M124 ↓				
E 999	Quillaia extract	3350	(45)	
▼M104 ●				
E 1210	Carbomer	30 000		

▼M2 ↓

(1): The additives may be added individually or in co

(2): The maximum level is applicable to the sur expressed as the free acid

(11): Limits are expressed as (a) acesulfame K equiv equivalent

(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951) 950)

(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or in 950 or E 951

(51): Maximum usable levels are expressed in free ac

		(52): Maximum usable levels are expressed in free in			
		(46): As the sum of carnosol and carnosic acid			
		▼M5 ●			
		(60): Expressed as steviol equivalents			
		▼M6 ●			
		(61): The total quantity of E 104, E 110, E 124 and III shall not exceed the maximum listed for Group III			
		▼M124 ↓			
		(45): Expressed as saponins			
▼M83 ● —————					
▼M122 ↓					
18	**Processed foods not covered by categories 1 to 17**				
▼M122 ↓					
18.1	**Processed foods not covered by categories 18.2 and 18.3, exc infants and young children**				
	Group I	Additives			
18.2	**Meal replacement for weight control as referred to in Regul No 432/2012**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	50		
	Group IV	Polyols	*quantum satis*		
	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	
	E 160d	Lycopene	30		
	E 200-	Sorbic acid – potassium	1 500	(1) (2)	

	213	sorbate; Benzoic acid – benzoates			
	E 338-452	Phosphoric acid – phosphates – di-, tri- and polyphosphates	5 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	1 200		
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids – sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	1 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame K	450		
	E 951	Aspartame	800		
	E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
	E 954	Saccharin and its Na, K and Ca salts	240	(52)	
	E 955	Sucralose	320		
	E 959	Neohesperidine DC	100		
	E 960a – 960d	Steviol glycosides	270	(1) (60)	
	E 961	Neotame	26		
	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
	E 969	Advantame	8		

		(1): The additives may be added individually or in co			
		(2): The maximum level is applicable to the sur expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(11): Limits are expressed as (a) acesulfame K equiv equivalent			
		(49): The maximum usable levels are derived from levels for its constituent parts, aspartame (E 951 (E 950)			
		(50): The levels for both E 951 and E 950 are not to the salt of aspartame-acesulfame, either alone or E 950 or E 951			
		(51): Maximum usable levels are expressed in free ac			
		(52): Maximum usable levels are expressed in free in			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 12 Group III shall not exceed the maximum listed for Gr			
18.3	**Foods specially produced to reduce the gluten content ingredients or substitute the gluten-containing ingredients**’				
	Products in this category can also use additives that are allowed food counterparts categories				
	Group I	Additives			Inc
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group IV	Polyols	*quantum satis*		
	E 338-452	Phosphoric acid – phosphates – di-, tri- and polyphosphates	5 000	(1) (4)	
	In addition, all additives in the gluten containing counterparts a				
		(1): The additives may be added individually or in co			
		(4): The maximum level is expressed as P_2O_5			

▼M91 ●

([1])
OJ L 347, 20.12.2013, p. 67.

▼M2 ●

([2])
OJ L 149, 7.6.2019, p. 1.

([3])
Category of products established for the sole purpose of regulating the u
concerned food.

([4])
OJ L 25, 2.2.2016, p. 1, ELI: http://data.europa.eu/eli/reg_del/2

([5])
OJ L 25, 2.2.2016, p. 30, ELI: http://data.europa.eu/eli/reg_del/

([6])
OJ L 339, 6.12.2006, p. 16, ELI: http://data.europa.eu/eli/dir/2

▼M4

ANNEX III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use

Definitions

▼M122

1. ‘nutrients’ for the purposes of this Annex means vitamins, minerals and other substances added for nutritional purposes, as well as substances added for physiological purposes as covered by Regulation (EC) No 1925/2006 of the European Parliament and of the Council ([9]), Directive 2002/46/EC and Regulation (EU) No 609/2013.

▼M4

2. ‘preparation’ for the purposes of this Annex means a formulation consisting of one or more food additives, food enzymes and/or nutrients in which substances such as food additives and/or other

food ingredients are incorporated to facilitate their storage, sale, standardisation, dilution or dissolution.

PART 1

Carriers in food additives

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

E 413	Tragacanth		
E 414	Gum arabic (acacia gum)		
E 415	Xanthan gum		
E 440	Pectins		
E 432 – E 436	Polysorbates (Table 4 of Part 6)	*quantum satis*	Antifoaming agents
E 442	Ammoniumphosphatides	*quantum satis*	Antioxidants
E 460	Cellulose	*quantum satis*	All food additives
E 461	Methyl cellulose		
E 462	Ethyl cellulose		
E 463	Hydroxypropyl cellulose		
E 464	Hydroxypropyl methyl cellulose		
E 465	Ethyl methyl cellulose		
▼M35 ▼			
E 466	Sodium carboxy methyl cellulose, Cellulose gum		
▼M4 ▼			
E 322	Lecithins	*quantum satis*	Colours and fat-soluble antioxidants
E 432 – E 436	Polysorbates (Table 4 of Part 6)		
E 470b	Magnesium salts of fatty acids		
E 471	Mono- and diglycerides of fatty acids		
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids		
E 472c	Citric acid esters of mono- and diglycerides of fatty acids		
E 472e	Mono and diacetyl		

	tartaric acid esters of mono- and diglycerides of fatty acids		
E 473	Sucrose esters of fatty acids		
E 475	Polyglycerol esters of fatty acids		
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	*quantum satis*	Colours and antifoaming agents
E 1404	Oxidised starch	*quantum satis*	All food additives
E 1410	Monostarch phosphate		
E 1412	Distarch phosphate		
E 1413	Phosphated distarch phosphate		
E 1414	Acetylated distarch phosphate		
E 1420	Acetylated starch		
E 1422	Acetylated distarch adipate		
E 1440	Hydroxy propyl starch		
E 1442	Hydroxy propyl distarch phosphate		
E 1450	Starch sodium octenyl succinate		
E 1451	Acetylated oxidised starch		
E 170	Calcium carbonate		
E 263	Calcium acetate		
E 331	Sodium citrates		
E 332	Potassium citrates		
E 341	Calcium phosphates		

E 501	Potassium carbonates		
E 504	Magnesium carbonates		
E 508	Potassium chloride		
E 509	Calcium chloride		
E 511	Magnesium chloride		
E 514	Sodium sulphates		
E 515	Potassium sulphates		
E 516	Calcium sulphate		
E 517	Ammonium sulphate		
E 577	Potassium gluconate		
E 640	Glycine and its sodium salt		
E 1505 ([1])	Triethyl citrate		
E 1518 ([1])	Glyceryl triacetate (triacetin)		
E 551	Silicon dioxide	*quantum satis*	Emulsifiers and colours
E 552	Calcium silicate		
E 553b	Talc	50 mg/kg in the colour preparation	Colours
E 901	Beeswax, white and yellow	*quantum satis*	Colours
E 1200	Polydextrose	*quantum satis*	All food additives
E 1201	Polyvinylpyrrolidone	*quantum satis*	Sweeteners
E 1202	Polyvinylpolypyrrolidone		
▼M121 ●			
E 1202	Polyvinylpolypyrrolidone	*quantum satis*	Colour tablets for the decorative

			colouring of poultry eggshells
▼M118 ●			
E 322	Lecithins	*quantum satis*	Glazing agents for ~~cassavas~~
E 570	Fatty acids		
▼M4 ↓			
E 322	Lecithins	*quantum satis*	Glazing agents for fruit
E 432 – E 436	Polysorbates		
E 470a	Sodium, potassium and calcium salts of fatty acids		
E 471	Mono- and diglycerides of fatty acids		
E 491 – E 495	Sorbitan esters		
E 570	Fatty acids		
E 900	Dimethyl polysiloxane		
E 1521	Polyethylene glycol	*quantum satis*	Sweeteners
E 425	Konjac	*quantum satis*	All food additives
E 459	Beta-cyclodextrin	1 000 mg/kg in final food	All food additives
E 468	Crosslinked sodium carboxy methyl cellulose Cross-linked cellulose gum	*quantum satis*	Sweeteners
E 469	Enzymatically hydrolysed carboxymethylcellulose Enzymatically	*quantum satis*	All food additives

	hydrolysed cellulose gum		
▼M98 ●			
E 555	Potassium aluminium silicate	90 % relative to the pigment	In E 172 iron oxides and hydroxides
▼M4 ↓			
([1]) Maximum level from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.			

PART 2

Food additives other than carriers in food additives ([1])

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations t which the food additive may b added
Table 1		*quantum satis*	All food additive preparations
▼M76 ↓			
E 200-202	Sorbic acid – potassium sorbate (Table 2 of Part 6)	1 500 mg/kg singly or in combination in the preparation 15 mg/kg in the final product expressed as the free acid	Colour preparations
E 210	Benzoic acid		
E 211	Sodium benzoate		
E 212	Potassium benzoate		

▼M88 ●			
E 200	Sorbic acid	2 500 mg/kg in the preparation	Liquid colour preparations fo sale to the final consumer for th decorative colouring of eg shells
▼M4 ↓			
E 220-E 228	Sulphur dioxide — sulphites (Table 3 of Part 6)	100 mg/kg in the preparation and 2 mg/kg expressed as SO_2 in the final product as calculated	Colour preparations (excep E163 anthocyanins, E 150 caustic sulphite caramel and 150 d sulphite ammoni caramel) (2)
E 320	Butylated hydroxyanisole (BHA)	20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination)	Emulsifiers containing fatt acids
E 321	Butylated hydroxytoluene (BHT)		
▼M115 ↓			
E 334–337 and E 354	Tartaric acid – tartrates (Table 8 of Part 6)	220 000 mg/kg singly or in combination in the preparation and 11 000 mg/kg in the final product expressed as the free acid	E 440 Pectins used in foo category 05.2 (Othe confectionery including breat freshening microsweets) an food category 05.4 (Decoration coatings and fillings, excep fruit-based fillings covered b category 4.2.4)
▼M4 ↓			
E 338	Phosphoric acid	40 000 mg/kg singly or in combination in the preparation (expressed as	Preparations of the colour E 16 anthocyanins
E 339	Sodium phosphates		

E 340	Potassium phosphates	P_2O_5)	
E 343	Magnesium phosphates		
E 450	Diphosphates		
E 451	Triphosphates		
E 341	Calcium phosphates	40 000 mg/kg in the preparation (expressed as P_2O_5)	Colour and emulsifie preparations
		10 000 mg/kg in the preparation (expressed as P_2O_5)	Polyol preparations
		10 000 mg/kg in the preparation (expressed as P_2O_5)	E 412 guar gum preparations
E 392	Extracts of rosemary	1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosol	Colour preparations
E 416	Karaya gum	50 000 mg/kg in the preparation, 1 mg/kg in final product	Colour preparations
▼M25 ●			
E 432 – E 436	Polysorbates	*quantum satis*	Preparations of colours, contras enhancers, fat solubl antioxidants and glazing agent for fruit
▼M4 ↓			

E 473	Sucrose esters of fatty acids	*quantum satis*	Preparations of colours and fa soluble antioxidants
E 475	Polyglycerol esters of fatty acids	*quantum satis*	Preparations of colours and fa soluble antioxidants
E 476	Polyglycerol polyricinoleate	50 000 mg/kg in the preparation, 500 mg/kg in final food	As emulsifier in preparations c colours used in: Surimi and Japanese typ Fish Product (Kamaboko) (E 12 cochineal, carminic acic carmines) Meat products, fish paste and fruit preparations use in flavoured milk product and desserts (E16 anthocyanins, E10 curcumin and E12 cochineal, carminic acic carmines)
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	*quantum satis*	Preparations of colours, ant foaming agents and glazin agents for fruit
E 551	Silicon dioxide	50 000 mg/kg in the preparation	Dry powdered colou preparations
		10 000 mg/kg in the preparation	E 508 potassium chloride and 412 guar gum preparations
E 551	Silicon dioxide	50 000 mg/kg in the preparation	Dry powdered preparations c emulsifiers
E 552	Calcium silicate		
E 551	Silicon dioxide	10 000 mg/kg in the preparation	Dry powdered preparations c polyols
E 552	Calcium silicate		
E 553a	Magnesium silicate		
E 553b	Talc		

▼M52 ●			
E 551	Silicon dioxide	5 000 mg/kg in the preparation	E 1209 polyvinyl alcoho polyethylene glycol-*graft*-co polymer
▼M55 ●			
E 551	Silicon dioxide	30 000 mg/kg in the preparation	Dry powdered extracts c rosemary (E 392)
▼M72 ●			
E 551	Silicon dioxide	10 000 mg/kg in the preparation	E 252 Potassium nitrate
▼M93 ●			
E 900	Dimethyl polysiloxane	200 mg/kg in the preparation, 0,2 mg/l in final food	Colour preparations of E 160 carotenes, E 160b(i) annatt bixin, E 160b(ii) annatt norbixin, E 160c paprika extrac capsanthin, capsorubin, E 160 lycopene and E 160e beta-apo 8′-carotenal
▼M4 🡻			
E 903	Carnauba wax	130 000 mg/kg in the preparation, 1 200 mg/kg in final product from all sources	As stabiliser in preparations c sweeteners and/or acids intende to be used in chewing gum
▼M70 ●			
E 943a	Butane	1 mg/kg in final food	Colour preparations of group I and group III as defined in Pa C of Annex II (for professiona use only)
E 943b	Isobutane	1 mg/kg in final food	Colour preparations of group I and group III as defined in Pa C of Annex II (for professiona use only)
E 944	Propane	1 mg/kg in final food	Colour preparations of group I and group III as defined in Pa

			C of Annex II (for professiona use only)

▼M4 ◆

(1) Except enzymes authorised as food additives.

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

General rules for conditions of use of Food additives in Part 2

(1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general '*quantum satis*' principle included in Annex II Part C(1) Group I, have been included as food additives (other than for the purpose of carriers) in food additives under the general '*quantum satis*' principle, unless stated otherwise.

(2) For phosphates and silicates maximum limits have been set only in the food additive preparation and not in the final food.

(3) For all other food additives with a numerical ADI value maximum limits have been set for the food additive preparation and the final food.

(4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 3

Food additives including carriers in food enzymes (1)

E number of the added food additive	**Name of the added food additive**	**Maximum level in enzyme preparation**	**Maximum level in final food except beverages**	**Maximum level in beverages**	**Can b used as carrier?**
E 170	Calcium	*quantum*	*quantum*	*quantum*	Yes

	carbonate	*satis*	*satis*	*satis*	
E 200	Sorbic acid	20 000 mg/kg (singly or in combination expressed as the free acid)	20 mg/kg	10 mg/l	
E 202	Potassium sorbate				
E 210	Benzoic acid	5 000 mg/kg (singly or in combination expressed as the free acid) 12 000 mg/kg in rennet	1,7 mg/kg 5 mg/kg in cheese where rennet has been used	0,85 mg/l 2,5 mg/l in whey based beverages where rennet has been used	
E 211	Sodium benzoate				
E 214	Ethyl-p-hydroxybenzoate	2 000 mg/kg (singly or in combination expressed as the free acid)	2 mg/kg	1 mg/l	
E 215	Sodium ethyl p-hydroxybenzoate				
E 218	Methyl p-hydroxybenzoate				
E 219	Sodium methyl p-hydroxybenzoate				
E 220	Sulphur dioxide	2 000 mg/kg (singly or in combination expressed as SO_2) 5 000 mg/kg only in food enzymes for brewing 6 000 mg/kg only for barley beta-	2 mg/kg	2 mg/l	
E 221	Sodium sulphite				
E 222	Sodium hydrogen sulphite				
E 223	Sodium metabisulphite				
E 224	Potassium metabisulphite				

		amylase 10 000 mg/kg only for papain in solid form			
E 250	Sodium nitrite	500 mg/kg	0,01 mg/kg	No use	
E 260	Acetic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
▼M20 ↓					
E 261	Potassium acetates	*quantum satis*	*quantum satis*	*quantum satis*	
▼M4 ↓					
E 262	Sodium acetates	*quantum satis*	*quantum satis*	*quantum satis*	
E 263	Calcium acetate	*quantum satis*	*quantum satis*	*quantum satis*	
E 270	Lactic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 281	Sodium propionate	*quantum satis*	*quantum satis*	50 mg/l	
E 290	Carbon dioxide	*quantum satis*	*quantum satis*	*quantum satis*	
E 296	Malic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 300	Ascorbic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 301	Sodium ascorbate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 302	Calcium ascorbate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 304	Fatty acid esters of ascorbic acid	*quantum satis*	*quantum satis*	*quantum satis*	
E 306	Tocopherol-rich extract	*quantum satis*	*quantum satis*	*quantum satis*	

E 307	Alpha-tocopherol	*quantum satis*	*quantum satis*	*quantum satis*	
E 308	Gamma-tocopherol	*quantum satis*	*quantum satis*	*quantum satis*	
E 309	Delta-tocopherol	*quantum satis*	*quantum satis*	*quantum satis*	
E 322	Lecithins	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 325	Sodium lactate	*quantum satis*	*quantum satis*	*quantum satis*	
E 326	Potassium lactate	*quantum satis*	*quantum satis*	*quantum satis*	
E 327	Calcium lactate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 330	Citric acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 331	Sodium citrates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 332	Potassium citrates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 333	Calcium citrates	*quantum satis*	*quantum satis*	*quantum satis*	
▼M115 ▼ ——————					
▼M4 ▼					
E 350	Sodium malates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 338	Phosphoric acid	10 000 mg/kg (expressed as P_2O_5)	*quantum satis*	*quantum satis*	
E 339	Sodium phosphates	50 000 mg/kg (singly or in combination, expressed as	*quantum satis*	*quantum satis*	Yes
E 340	Potassium phosphates				

E 341	Calcium phosphates	P_2O_5)			
E 343	Magnesium phosphates				
E 351	Potassium malate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 352	Calcium malates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
▼M115 ▼ ——————					
▼M4 ▼					
E 380	Triammonium citrate	*quantum satis*	*quantum satis*	*quantum satis*	
E 400	Alginic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 401	Sodium alginate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 402	Potassium alginate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 403	Ammonium alginate	*quantum satis*	*quantum satis*	*quantum satis*	
E 404	Calcium alginate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 406	Agar	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 407	Carrageenan	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 407a	Processed euchema seaweed	*quantum satis*	*quantum satis*	*quantum satis*	
E 410	Locust bean gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 412	Guar gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 413	Tragacanth	*quantum*	*quantum*	*quantum*	Yes

		satis	*satis*	*satis*	
E 414	Acacia gum (gum arabic)	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 415	Xanthan gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 417	Tara gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 418	Gellan gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 420	Sorbitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 421	Mannitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 422	Glycerol	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 440	Pectins	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 450	Diphosphates	50 000 mg/kg (singly or in combination expressed as P_2O_5)	*quantum satis*	*quantum satis*	
E 451	Triphosphates				
E 452	Polyphosphates				
E 460	Cellulose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 461	Methyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 462	Ethyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	
E 463	Hydroxypropyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 464	Hydroxypropyl methyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 465	Ethyl methyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	

▼M35 ▼					
E 466	Sodium carboxy methyl cellulose, Cellulose gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
▼M4 ▼					
E 469	Enzymatically hydrolysed carboxy methyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	
E 470a	Sodium, potassium and calcium salts of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	
E 470b	Magnesium salts of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	
E 471	Mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472e	Mono- and diacetyl tartaric	*quantum satis*	*quantum satis*	*quantum satis*	Yes

	acid esters of mono- and diglycerides of fatty acids				
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 473	Sucrose esters of fatty acids	50 000 mg/kg	50 mg/kg	25 mg/L	Yes, onl as carrier
E 500	Sodium carbonates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 501	Potassium carbonates	*quantum satis*	*quantum satis*	*quantum satis*	Yes, 501 (potassiu carbonat only
E 503	Ammonium carbonates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 504	Magnesium carbonates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 507	Hydrochloric acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 508	Potassium chloride	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 509	Calcium chloride	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 511	Magnesium chloride	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 513	Sulphuric acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 514	Sodium sulphates	*quantum satis*	*quantum satis*	*quantum satis*	Yes, 514 (sodium

					sulphate only
E 515	Potassium sulphates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 516	Calcium sulphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 517	Ammonium sulphate	100 000 mg/kg	100 mg/kg	50 mg/l	Yes
E 524	Sodium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	
E 525	Potassium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 526	Calcium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 527	Ammonium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 528	Magnesium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 529	Calcium oxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 530	Magnesium oxide	*quantum satis*	*quantum satis*	*quantum satis*	
E 551	Silicon dioxide	50 000 mg/kg in the dry powdered preparation	*quantum satis*	*quantum satis*	Yes
E 570	Fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	
E 574	Gluconic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 575	Glucono-delta-lactone	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 576	Sodium	*quantum*	*quantum*	*quantum*	

	gluconate	*satis*	*satis*	*satis*	
E 577	Potassium gluconate	*quantum satis*	*quantum satis*	*quantum satis*	
E 578	Calcium gluconate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 640	Glycine and its sodium salt	*quantum satis*	*quantum satis*	*quantum satis*	
E 920	L-cysteine	10 000 mg/kg	10 mg/kg	5 mg/l	
E 938	Argon	*quantum satis*	*quantum satis*	*quantum satis*	
E 939	Helium	*quantum satis*	*quantum satis*	*quantum satis*	
E 941	Nitrogen	*quantum satis*	*quantum satis*	*quantum satis*	
E 942	Nitrous oxide	*quantum satis*	*quantum satis*	*quantum satis*	
E 948	Oxygen	*quantum satis*	*quantum satis*	*quantum satis*	
E 949	Hydrogen	*quantum satis*	*quantum satis*	*quantum satis*	
E 965	Maltitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 966	Lactitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes (onl as carrier)
E 967	Xylitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes (onl as carrier)
E 1200	Polydextrose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1404	Oxidised starch	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1410	Monostarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes

E 1412	Distarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1413	Phosphated distarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1414	Acetylated distarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1420	Acetylated starch	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1422	Acetylated distarch adipate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1440	Hydroxy propyl starch	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1442	Hydroxy propyl distarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1450	Starch sodium octenyl succinate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1451	Acetylated oxidised starch	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1520	Propane-1, 2-diol (propylene glycol)	500 g/kg	(see footnote) (2)	(see footnote) (2)	Yes, onl as carrier

(1)
Including enzymes authorised as food additives.

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

General rules for conditions of use of Food additives in Part 3

(1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general

'*quantum satis*' principle, included in Annex II Part C(1) Group I, have been included as food additives in food enzymes under the general '*quantum satis*' principle, unless stated otherwise.

(2) For phosphates and silicates, when used as additives, maximum limits have been set only in the food enzyme preparation and not in the final food.

(3) For all other food additives with a numerical ADI value maximum limits have been set for the food enzyme preparation and the final food.

(4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 4

Food additives including carriers in food flavourings

E number of the additive	**Name of the additive**	**Flavouring categories to which the additive may be added**	**Maximum level**
Table 1		All flavourings	*quantum satis*
E 420 E 421 E 953 E 965 E 966 E 967 E 968	Sorbitol Mannitol Isomalt Maltitol Lactitol Xylitol Erythritol	All flavourings	*quantum satis* for purposes oth flavour enhancers
▼M76 ◆			
E 200-202	Sorbic acid and potassium sorbate (Table 2 of Part 6)	All flavourings	1 500 mg/kg (singly or in com free acid) in flavourings
E 210	Benzoic acid		

E 211	Sodium benzoate		
E 212	Potassium benzoate		
E 213	Calcium benzoate		
▼M82 ▼			
E 310	Propyl gallate	Essential oils	1 000 mg/kg (propyl gall individually or in combination)
E 319	Tertiary-butyl hydroquinone (TBHQ)		
E 320	Butylated hydroxyanisole (BHA)	Flavourings other than essential oils	100 mg/kg ([1]) (propyl gallate) 200 mg/kg ([1]) (TBHQ and combination) in flavourings
▼M115 ▼			
E 334–337 and E 354	Tartaric acid – tartrates (Table 8 of Part 6)	All flavourings	20 000 mg/kg singly or in com and 400 mg/kg in the final pro acid
▼M4 ▼			
E 338 – E 452	Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	All flavourings	40 000 mg/kg (singly or in P_2O_5) in flavourings
E 392	Extracts of rosemary	All flavourings	1 000 mg/kg (expressed as carnosic acid) in flavourings
E 416	Karaya gum	All flavourings	50 000 mg/kg in flavourings
▼M53 ▼			
E 423	Octenyl succinic acid modified gum arabic	Flavouring-oil emulsions used in categories 03: edible ices; 07.2: Fine bakery	500 mg/kg in the final food

			wares; 08.3: Meat products, only processed poultry; 09.2: Processed fish and fishery products including molluscs and crustaceans and in category 16: Desserts excluding products covered in categories 1, 3 and 4.	
			Flavouring-oil emulsions used in category 14.1.4: Flavoured drinks, only flavoured drinks not containing fruit juices and in carbonated flavoured drinks containing fruit juices and in category 14.2: Alcoholic beverages, including alcohol-free and low-alcohol counterparts.	220 mg/kg in the final food
			Flavouring-oil emulsions used in categories 05.1 Cocoa and	300 mg/kg in the final food

			Chocolate products as covered by Directive 2000/36/EC, 05.2: Other confectionery including breath freshening microsweets, 05.4: Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 and in category 06.3: Breakfast cereals.	
			Flavouring-oil emulsions used in category 01.7.5: Processed cheese.	120 mg/kg in the final food
			Flavouring-oil emulsions used in category 05.3: Chewing gum.	60 mg/kg in the final food
			Flavouring-oil emulsions used in categories 01.8: Dairy analogues, including beverage whiteners; 04.2.5: Jam, jellies and	240 mg/kg in the final food

			marmalades and similar products; 04.2.5.4: Nut butters and nut spreads; 08.3: Meat products; 12.5: Soups and broths, 14.1.5.2: Other, only instant coffee and tea and in cereal based ready-to-eat-dishes.	
			Flavouring-oil emulsions used in category 10.2: Processed eggs and egg products.	140 mg/kg in the final food
			Flavouring-oil emulsions used in categories 14.1.4: Flavoured drinks, only non carbonated flavoured drinks containing fruit juices; 14.1.2: Fruit juices as defined by Directive 2001/112/EC and vegetable juices, only vegetable juices and in category 12.6: Sauces, only gravies and	400 mg/kg in the final food

		sweet sauces.	
		Flavouring-oil emulsions used in category 15: Ready-to-eat savouries and snacks.	440 mg/kg in the final food
		▼M4 ↓	
E 425	Konjac	All flavourings	*quantum satis*
E 432 – E 436	Polysorbates (Table 4 of Part 6)	All flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins (2)	10 000 mg/kg in flavourings
		Foodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins	1 000 mg/kg in final food
E 459	Beta-cyclodextrin	Encapsulated flavourings in:	
		— flavoured teas and flavoured powdered instant drinks	500 mg/l in final food
		— flavoured snacks	1 000 mg/kg in foodstuff reconstituted according to manufacturer
		▼M31 ●	
E 473	Sucrose esters of fatty acids	Flavourings for water based clear flavoured drinks that belong to	15 000 mg/kg in flavourings, 3(

		category 14.1.4	
▼M4 ↓			
E 551	Silicon dioxide	All flavourings	50 000 mg/kg in flavourings
E 900	Dimethyl polysiloxane	All flavourings	10 mg/kg in flavourings
E 901	Beeswax	Flavourings in non-alcoholic flavoured drinks	200 mg/l in flavoured drinks
▼M124 ●			
E 999	Quillaia extract	All flavourings used in the following categories:	
		05.2: Other confectionery including breath refreshening microsweets	4 mg/kg in the final food (expr
		05.3: Chewing gum	2 mg/kg in the final food (expr
		12.5: Soups and broths	2 mg/l in the final food (expres
		14.1.5: Coffee, tea, herbal and fruit infusions, chicory; tea, herbal and fruit infusions and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products	1,2 mg/l in the final food (expr

		15.1: Potato-, cereal-, flour- or starch-based snacks	0,2 mg/kg in the final food (exp
		▼M4	
E 1505	Triethyl citrate	All flavourings	3 000 mg/kg from all sources i or as reconstituted according manufacturer; individually or i of beverages, with the excepti maximum level of E 1520 sha sources
E 1517	Glyceryl diacetate (diacetin)		
E 1518	Glyceryl triacetate (triacetin)		
E 1520	Propane-1, 2-diol (propylene glycol)		
E 1519	Benzyl alcohol	Flavourings for:	
		— liqueurs, aromatised wines, aromatised wine-based drinks and aromatised wine-products cocktails	100 mg/l in final food
		— confectionery including chocolate and fine bakery wares	250 mg/kg from all sources in as reconstituted according manufacturer

(1)

►M82 ● Proportionality rule: when combinations of propyl gallate, T the individual levels must be reduced proportionally

(2)

Spice oleoresins are defined as extracts of spices from which the extra evaporated leaving a mixture of the volatile oil and resinous mate

PART 5

Food additives in nutrients

Section A

▼M122 ▼

— Food additives added in nutrients except in nutrients intended to be used in foodstuffs listed in Part E, point 01.10, of Annex II and foodstuffs for infants and young children listed in Part E, point 13.1, of Annex II:

▼M4 ▼

E number of the food additive	**Name of the food additive**	**Maximum level**	**Nutrient to which the food additive may be added**	**Can b used a a carrier**
E 170	Calcium carbonate	*quantum satis*	All nutrients	Yes
E 260	Acetic acid	*quantum satis*	All nutrients	
▼M20 ▼				
E 261	Potassium acetates	*quantum satis*	All nutrients	
▼M4 ▼				
E 262	Sodium acetates	*quantum satis*	All nutrients	
E 263	Calcium acetate	*quantum satis*	All nutrients	
E 270	Lactic acid	*quantum satis*	All nutrients	
E 290	Carbon dioxide	*quantum satis*	All nutrients	
E 296	Malic acid	*quantum satis*	All nutrients	
E 300	Ascorbic acid	*quantum*	All nutrients	

		satis		
E 301	Sodium ascorbate	*quantum satis*	All nutrients	
E 302	Calcium ascorbate	*quantum satis*	All nutrients	
E 304	Fatty acid esters of ascorbic acid	*quantum satis*	All nutrients	
E 306	Tocopherol-rich extract	*quantum satis*	All nutrients	
E 307	Alpha-tocopherol	*quantum satis*	All nutrients	
E 308	Gamma-tocopherol	*quantum satis*	All nutrients	
E 309	Delta-tocopherol	*quantum satis*	All nutrients	
E 322	Lecithins	*quantum satis*	All nutrients	Yes
E 325	Sodium lactate	*quantum satis*	All nutrients	
E 326	Potassium lactate	*quantum satis*	All nutrients	
E 327	Calcium lactate	*quantum satis*	All nutrients	
E 330	Citric acid	*quantum satis*	All nutrients	
E 331	Sodium citrates	*quantum satis*	All nutrients	
E 332	Potassium citrates	*quantum satis*	All nutrients	
E 333	Calcium citrates	*quantum satis*	All nutrients	
▼M115 ↓				
E 334–E 337	Tartaric acid – Potassium sodium tartrate	1 000 mg/kg	All nutrients	

337 and E 354	tartrates (Table 8 of Part 6)	singly or in combination in the nutrient preparation		
▼M115 ▼ ———				
▼M4 ▼				
E 338 – E 452	Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	40 000 mg/kg expressed as P_2O_5 in the nutrient preparation	All nutrients	
E 350	Sodium malates	*quantum satis*	All nutrients	
E 351	Potassium malate	*quantum satis*	All nutrients	
E 352	Calcium malates	*quantum satis*	All nutrients	
▼M115 ▼ ———				
▼M4 ▼				
E 380	Triammonium citrate	*quantum satis*	All nutrients	
E 392	Extracts of rosemary	1 000 mg/kg in the preparation of beta-carotene and lycopene, 5 mg/kg in final product expressed as the sum of carnosic acid and carnosol	In beta-carotene and lycopene preapartions	
E 400 –	Alginic acid —	*quantum*	All nutrients	Yes

E 404	alginates (Table 7 of Part 6)	*satis*		
E 406	Agar	*quantum satis*	All nutrients	Yes
E 407	Carrageenan	*quantum satis*	All nutrients	Yes
E 407a	Processed euchema seaweed	*quantum satis*	All nutrients	Yes
E 410	Locust bean gum	*quantum satis*	All nutrients	Yes
E 412	Guar gum	*quantum satis*	All nutrients	Yes
E 413	Tragacanth	*quantum satis*	All nutrients	Yes
E 414	Acacia gum (gum arabic)	*quantum satis*	All nutrients	Yes
E 415	Xanthan gum	*quantum satis*	All nutrients	Yes
E 417	Tara gum	*quantum satis*	All nutrients	Yes
E 418	Gellan gum	*quantum satis*	All nutrients	Yes
E 420	Sorbitol	*quantum satis*	All nutrients	Yes, only a a carrie
E 421	Mannitol	*quantum satis*	All nutrients	Yes, only a a carrie
E 422	Glycerol	*quantum satis*	All nutrients	Yes
E 432 – E 436	Polysorbates (Table 4 of Part 6)	*quantum satis* only in beta	In beta carotene, lutein, lycopene and vitamins A, D and E preparations	Yes

		carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg		
E 440	Pectins	*quantum satis*	All nutrients	Yes
E 459	Beta-cyclodextrin	100 000 mg/kg in the preparation and 1 000 mg/kg in final food	All nutrients	Yes
E 460	Cellulose	*quantum satis*	All nutrients	Yes
E 461	Methyl cellulose	*quantum satis*	All nutrients	Yes
E 462	Ethyl cellulose	*quantum satis*	All nutrients	Yes
E 463	Hydroxypropyl cellulose	*quantum satis*	All nutrients	Yes
E 464	Hydroxypropyl methyl cellulose	*quantum satis*	All nutrients	Yes
E 465	Ethyl methyl cellulose	*quantum satis*	All nutrients	Yes
▼M35 ↓				
E 466	Sodium carboxy methyl cellulose,	*quantum satis*	All nutrients	Yes

	Cellulose gum			
▼M4 ↓				
E 469	Enzymatically hydrolysed carboxy methyl cellulose	*quantum satis*	All nutrients	Yes
E 470a	Sodium, potassium and calcium salts of fatty acids	*quantum satis*	All nutrients	Yes
E 470b	Magnesium salts of fatty acids	*quantum satis*	All nutrients	Yes
E 471	Mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes

E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 473	Sucrose esters of fatty acids	*quantum satis*	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 475	Polyglycerol esters of fatty acids	*quantum satis*	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	*quantum satis*	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 500	Sodium carbonates	*quantum satis*	All nutrients	Yes
E 501	Potassium carbonates	*quantum satis*	All nutrients	Yes
E 503	Ammonium carbonates	*quantum satis*	All nutrients	Yes
E 504	Magnesium carbonates	*quantum satis*	All nutrients	Yes

E 507	Hydrochloric acid	*quantum satis*	All nutrients	Yes
E 508	Potassium chloride	*quantum satis*	All nutrients	
E 509	Calcium chloride	*quantum satis*	All nutrients	
E 511	Magnesium chloride	*quantum satis*	All nutrients	
E 513	Sulphuric acid	*quantum satis*	All nutrients	
E 514	Sodium sulphates	*quantum satis*	All nutrients	
E 515	Potassium sulphates	*quantum satis*	All nutrients	
E 516	Calcium sulphate	*quantum satis*	All nutrients	
E 524	Sodium hydroxide	*quantum satis*	All nutrients	
E 525	Potassium hydroxide	*quantum satis*	All nutrients	
E 526	Calcium hydroxide	*quantum satis*	All nutrients	
E 527	Ammonium hydroxide	*quantum satis*	All nutrients	
E 528	Magnesium hydroxide	*quantum satis*	All nutrients	
E 529	Calcium oxide	*quantum satis*	All nutrients	Yes
E 530	Magnesium oxide	*quantum satis*	All nutrients	Yes
E 551, E 552	Silicon dioxide Calcium silicate	50 000 mg/kg in the dry powdered preparation (singly or in	In dry powdered preparations of all nutrients	

		combination)		
		10 000 mg/kg in the preparation (E 551 only)	In potassium chloride preparations used in salt substitutes	
E 554	Sodium aluminium silicate	15 000 mg/kg in the preparation	In fat soluble vitamin preparations	
E 570	Fatty acids	*quantum satis*	All nutrients except nutrients containing unsaturated fatty acids	
E 574	Gluconic acid	*quantum satis*	All nutrients	
E 575	Glucono-delta-lactone	*quantum satis*	All nutrients	
E 576	Sodium gluconate	*quantum satis*	All nutrients	
E 577	Potassium gluconate	*quantum satis*	All nutrients	
E 578	Calcium gluconate	*quantum satis*	All nutrients	
E 640	Glycine and its sodium salt	*quantum satis*	All nutrients	
E 900	Dimethyl polysiloxane	200 mg/kg in the preparation, 0,2 mg/l in final food	In preparations of beta-carotene and lycopene	
E 901	Beeswax, white and yellow	*quantum satis*	All nutrients	Yes, only a a carrie
E 938	Argon	*quantum satis*	All nutrients	
E 939	Helium	*quantum satis*	All nutrients	

E 941	Nitrogen	*quantum satis*	All nutrients	
E 942	Nitrous oxide	*quantum satis*	All nutrients	
E 948	Oxygen	*quantum satis*	All nutrients	
E 949	Hydrogen	*quantum satis*	All nutrients	
E 953	Isomalt	*quantum satis*	All nutrients	Yes, only a a carrie
E 965	Maltitol	*quantum satis*	All nutrients	Yes, only a a carrie
E 966	Lactitol	*quantum satis*	All nutrients	Yes, only a a carrie
E 967	Xylitol	*quantum satis*	All nutrients	Yes, only a a carrie
E 968	Erythritol	*quantum satis*	All nutrients	Yes, only a a carrie
E 1103	Invertase	*quantum satis*	All nutrients	
E 1200	Polydextrose	*quantum satis*	All nutrients	Yes
E 1404	Oxidised starch	*quantum satis*	All nutrients	Yes
E 1410	Monostarch phosphate	*quantum satis*	All nutrients	Yes
E 1412	Distarch phosphate	*quantum satis*	All nutrients	Yes
E 1413	Phosphated distarch phosphate	*quantum satis*	All nutrients	Yes

E 1414	Acetylated distarch phosphate	*quantum satis*	All nutrients	Yes
E 1420	Acetylated starch	*quantum satis*	All nutrients	Yes
E 1422	Acetylated distarch adipate	*quantum satis*	All nutrients	Yes
E 1440	Hydroxy propyl starch	*quantum satis*	All nutrients	Yes
E 1442	Hydroxy propyl distarch phosphate	*quantum satis*	All nutrients	Yes
E 1450	Starch sodium octenyl succinate	*quantum satis*	All nutrients	Yes
E 1451	Acetylated oxidised starch	*quantum satis*	All nutrients	Yes
E 1452	Starch Aluminium Octenyl Succinate	35 000 mg/kg in final food	In food supplements as defined in Directive 2002/46/EC due to its use in vitamin preparations for encapsulation purposes only	Yes
E 1518	Glyceryl triacetate (triacetin)	([1])	All nutrients	Yes, only a a carrie
E 1520 ([1])	Propane-1, 2-diol (propylene glycol)	1 000 mg/kg in final food (as carry-over)	All nutrients	Yes, only a a carrie

([1])

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

Section B

▼M122 ●

— Food additives added in nutrients intended to be used in foodstuffs listed in Part E, point 01.10, of Annex II and foodstuffs for infants and young children listed in Part E, point 13.1, of Annex II:

E number of the food additive	**Name of the food additive**	**Maximum level**	**Nutrient to which the food additive may be added**	**Food category**
E 301	Sodium ascorbate	100 000 mg/kg in vitamin D preparation and 1 mg/l maximum carry-over in final food	Vitamin D preparations	Infant formulae a follow-on formulae defined Regulation (EU) No 609/201
		50 000 mg/kg in microencapsulated vitamin A preparation and 1 mg/l maximum carry-over in final food	Microencapsulated vitamin A preparations	Infant formula a follow-on formula defined Regulation (EU) No 609/201
		Total carry-over 75 mg/l	Coatings of nutrient preparations containing polyunsaturated fatty acids	Foods f infants a young children, a foods mentioned Part E, poi 01.10,

				Annex II
E 304(i)	Ascorbyl palmitate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in Part E, points 01.10 and 13.1, of Annex II is not exceeded	All nutrients	Foods f infants an young children, an foods mentioned Part E, poi 01.10, Annex II
E 306 E 307 E 308 E 309	Tocopherol-rich extract Alpha-tocopherol Gamma-tocopherol Delta-tocopherol	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in Part E, points 01.10 and 13.1, of Annex II is not exceeded	All nutrients	Foods f infants an young children, an foods mentioned Part E, poi 01.10, Annex II
E 322	Lecithins	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in Part E, points 01.10 and 13.1, of Annex II is not exceeded	All nutrients	Foods f infants an young children, an foods mentioned Part E, poi 01.10, Annex II
E 330	Citric acid	*quantum satis*	All nutrients	Foods f infants an young children, an foods mentioned Part E, poi 01.10, Annex II
E 331	Sodium citrates	For uses in nutrient preparations under	All nutrients	Foods f infants an

		the condition that the maximum level in foods mentioned in Part E, points 01.10 and 13.1, of Annex II is not exceeded and the conditions of use specified therein are respected		young children a foods mentioned Part E, poi 01.10, Annex II
E 332	Potassium citrates	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in Part E, points 01.10 and 13.1, of Annex II is not exceeded and the conditions of use specified therein are respected	All nutrients	Food f infants a young children a foods mentioned Part E, poi 01.10, Annex II
E 333	Calcium citrates	Total carry-over 0,1 mg/kg expressed as calcium and within the limit of calcium level and calcium/phosphorus ratio as set for the food category	All nutrients	Foods f infants a young children, a foods mentioned Part E, poi 01.10, Annex II
E 341(iii)	Tricalcium phosphate	Maximum carry-over of 150 mg/kg expressed as P_2O_5 and within the limit for calcium, phosphorus, and the calcium:phosphorus ratio as set in Delegated	All nutrients	Infant formulae a follow-on formulae defined Regulation (EU) No 609/201

		Regulation (EU) 2016/127		
		Maximum level of 1 000 mg/kg expressed as P_2O_5 from all uses in final food mentioned in Part E, point 13.1.3, of Annex II is respected	All nutrients	Processed cereal-based foods and baby food for infants and young children defined by Regulation (EU) No 609/201
E 401	Sodium alginate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal-based foods and baby food for infants and young children defined by Regulation (EU) No 609/201
E 402	Potassium alginate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in Part E, points 01.10 and 13.1.3, of Annex II is not exceeded	All nutrients	Processed cereal-based foods and baby food for infants and young children defined by Regulation (EU) No 609/201
E 404	Calcium alginate	For uses in nutrient preparations under the condition that the maximum level	All nutrients	Processed cereal-based foods and baby food

		in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded		for infan and youn children defined l Regulation (EU) No 609/201
E 414	Gum arabic (acacia gum)	150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final product	All nutrients	Foods f infants an young children, an foods mentioned Part E, poi 01.10, Annex II
E 415	Xanthan gum	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal-base foods an baby foo for infan and youn children defined l Regulation (EU) No 609/201
E 421	Mannitol	1 000 times more than vitamin B12, 3 mg/kg total carry-over	As carrier for vitamin B12	Foods f infants an young children, an foods mentioned Part E, poi 01.10, Annex II
E 440	Pectins	For uses in nutrient preparations under the condition that the maximum level	All nutrients	Follow-on formulae an processed cereal-base

		in foods mentioned in point 13.1 of Part E of Annex II is not exceeded		foods ar baby foo for infar and your children defined Regulation (EU) No 609/201
E 466	Sodium carboxy methyl cellulose, cellulose gum	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.5 of Part E of Annex II is not exceeded Only until 26 April 2027 ([1])	All nutrients	Food f special medical purposes, defined l Regulation (EU) No 609/201 intended f infants ar young children
E 471	Mono- and diglycerides of fatty acids	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in Part E, points 01.10 and 13.1, of Annex II is not exceeded and the conditions of use specified therein are respected	All nutrients	Foods f infants ar young children ar foods mentioned Part E, poi 01.10, Annex II
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in Part E, points	All nutrients	Infant formulae ar follow-on formulae f infants ar young

		01.10 and 13.1, of Annex II is not exceeded		children good health
E 551	Silicon dioxide	10 000 mg/kg in nutrient preparations	Dry powdered nutrient preparations	Foods f infants ar young children ar foods mentioned Part E, poi 01.10, Annex II
E 1420	Acetylated starch	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal-base foods ar baby foo for infar and you children defined l Regulation (EU) No 609/201
E 1450	Starch sodium octenyl succinate	Carry-over 100 mg/kg	Vitamin preparations	Foods f infants ar young children ar foods mentioned Part E, poi 01.10, Annex II
		Carry-over 1 000 mg/kg	Polyunsaturated fatty acid preparations	
E 1451	Acetylated oxidised starch	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal-base foods ar baby foo for infar and you children defined l

				Regulation (EU) No 609/201

([1])

OJ L, 2025/666, 7.4.2025, ELI: http://data.europa.eu/eli/reg/2025/666/oj

▼M4

General rules for conditions of use of Food additives in Part 5

(1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general '*quantum satis*' principle, included in Annex II Part C(1) Group I, have been included as food additives in nutrients under the general '*quantum satis*' principle, unless stated otherwise.

(2) For phosphates and silicates, when used as additives, maximum limits have been set only in the nutrient preparation and not in the final food.

(3) For all other food additives with a numerical ADI value maximum limits have been set for the nutrient preparation and the final food.

(4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 6

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

Table 1

E number	**Name**
E 170	Calcium carbonate
E 260	Acetic acid
▼M20 ●	
E 261	Potassium acetates
▼M4	
E 262	Sodium acetates

E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide
E 296	Malic acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
E 332	Potassium citrates
E 333	Calcium citrates
▼M115 ▼ ————	
▼M4 ▼	
E 350	Sodium malates
E 351	Potassium malate
E 352	Calcium malates
▼M115 ▼ ————	
▼M4 ▼	
E 380	Triammonium citrate

E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
E 407a	Processed euchema seaweed
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Acacia gum (gum arabic)
E 415	Xanthan gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
▼M35 ●	
E 466	Sodium carboxy methyl cellulose, Cellulose gum
▼M4 ↓	
E 469	Enzymatically hydrolysed carboxy methyl cellulose,

	Enzymatically hydrolysed cellulose gum
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono- and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 500	Sodium carbonates
E 501	Potassium carbonates
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride

E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 948	Oxygen
E 949	Hydrogen
E 1103	Invertase
E 1200	Polydextrose
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate

E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch

▼M76 ●

Table 2

Sorbic acid – potassium sorbate

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

▼M4 ●

Table 3

Sulphur dioxide — sulphites

E-number	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite

E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

Table 4

Polysorbates

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

Table 5

Sorbitan esters

E-number	**Name**
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate

E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate

Table 6

Phosphoric acid — phosphates — di-, tri- and polyphosphates

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

Table 7

Alginic acid — alginates

E-number	**Name**
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
▼M53 ●	
E 404	Calcium alginate

▼M115 ●

Table 8

Tartaric acid – tartrates

E-number	Name
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 354	Calcium tartrate

▼B ●

ANNEX IV

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

Member State	**Foods**	**Categories of additives which may continue to be banned**
Germany	Traditional German beer (Bier nach deutschem Reinheitsgebot gebraut)	All except propellant gases
France	Traditional French bread	All
France	Traditional	All

	French preserved truffles	
France	Traditional French preserved snails	All
France	Traditional French goose and duck preserves (confit)	All
Austria	Traditional Austrian ‘Bergkäse’	All except preservatives
Finland	Traditional Finnish ‘Mämmi’	All except preservatives
Sweden Finland	Traditional Swedish and Finnish fruit syrups	Colours
Denmark	Traditional Danish ‘Kødboller’	Preservatives and colours
Denmark	Traditional Danish ‘Leverpostej’	Preservatives (other than sorbic acid) and colours
Spain	Traditional Spanish ‘Lomo embuchado’	All except preservatives and antioxidants
Italy	Traditional Italian ‘Mortadella’	All except preservatives, antioxidants, pH-adjusting agents,

		flavour enhancers, stabilisers and packaging gas
Italy	Traditional Italian ‘Cotechino e zampone’	All except preservatives, antioxidants, pH-adjusting agents, flavour enhancers, stabilisers and packaging gas

ANNEX V

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

Foods containing one or more of the following food colours	**Information**
Sunset yellow (E 110) (*1)	‘name or E number of the colour(s)’: may have an adverse effect on

Quinoline yellow (E 104) (*1)	activity and attention in children.
Carmoisine (E 122) (*1)	
Allura red (E 129) (*1)	
Tartrazine (E 102) (*1)	
Ponceau 4R (E 124) (*1)	
(*1) ►M1 ● With the exception of: (a) foods where the colour(s) has been used for the purposes of health or other marking on meat products or for stamping or decorative colouring on eggshells; and (b) beverages containing more than 1,2 % by volume of alcohol. ◄	

(1) See page 34 of this Official Journal.

(2) OJ L 330, 5.12.1998, p. 32.

(3) OJ L 268, 24.9.1991, p. 69.

(4) OJ L 139, 30.4.2004, p. 55. Corrected by OJ L 226, 25.6.2004, p. 22.

(5) OJ L 186, 30.6.1989, p. 21.

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

22.3.2012, p. 1).

([7]) applicable until 31 January 2014.

([8]) applicable from 1 February 2014.

([9]) OJ L 404, 30.12.2006, p. 26, ELI: http://data.europa.eu/eli/reg/2006/1925/oj.