

**EUROPEAN COMMUNITIES DETAILED PROVISIONS ON THE CONTROL OF  
ADDITIVES,  
OTHER THAN COLOURS AND SWEETENERS FOR USE IN FOODSTUFFS)  
REGULATIONS  
1997**

The Minister for Health in exercise of the powers conferred on him by Section 3 of the European Communities Act, 1972 (No. 27 of 1972) hereby makes the following Regulations for the purpose of giving effect to European Parliament and Council Directive 95/2/EC1 on food additives, other than colours and sweeteners, for use in foodstuffs:

10.J No. L61, 18.3.1995, pp. 140

REG 1

1. These Regulations may be cited as the European Communities (Detailed Provisions on the Control of Additives, other than Colours and Sweeteners, for use in Foodstuffs) Regulations, 1997.

REG 2

2. These Regulations shall come into force on the 25th day of March, 1997.

REG 3

3. (1) In these Regulations any reference to an article or Schedule shall, except where otherwise indicated, be construed as a reference to an article contained in these Regulations or, as may be, to the Schedule thereto; any reference in an article to a sub-article shall be construed as a reference to a sub-article of that article.

(2) In these Regulations words and phrases shall have the same meaning as in the European Communities (General Provisions on the Control of Additives and in Particular, Colours and Sweeteners, for use in Foodstuffs) Regulations, 1995 (S.I. 344 of 1995).

REG 4

4. (1) These Regulations make detailed provisions for the use in foodstuffs of the categories of food additives defined in sub-article (2). The general provisions for the use of these food additives are laid down in the European Communities (General Provisions on the Control of Additives and in Particular, Colours and Sweeteners, for use in Foodstuffs) Regulations, 1995 (S.I. 344 of 1995).

(2) For the purpose of these Regulations

( a ) 'preservatives' are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by micro-organisms;

( b ) 'antioxidants' are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes,

( c ) 'carriers', including carrier solvents, are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological function (and without

exerting any technological effect themselves) in order to facilitate its handling, application or use;

( d ) 'acids' are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;

( e ) 'acidity regulators' are substances which alter or control the acidity or alkalinity of a foodstuff,

( f ) 'anti-caking agents' are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;

( g ) 'anti-foaming agents' are substances which pre-vent or reduce foaming;

( h ) 'hulking agents' are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;

( i ) '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;

( j ) '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;

( k ) 'firming agents' are substances which make tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;

( l ) 'flavour enhancers' are substances which enhance the existing taste and/or odour of a foodstuff;

( m ) 'foaming agents' are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

( n ) gelling agents' are substances which give a foodstuff texture through formation of a gel,

( o ) '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;

( p ) 'humectants' are substances which pre-vent foodstuffs from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;

( q ) '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:

( r ) 'packaging gases' are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;

( s ) 'propellants' are gases other than air which expel a foodstuff from a container;

( t ) 'raising agents' are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;

( u ) 'sequestrants' are substances which form chemical complexes with metallic ions;

( v ) 'stabilisers' are substances which make it possible to maintain the physio-chemical state of a foodstuff; stabilisers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff and include also substances which stabilise, retain or intensify an existing colour of

a foodstuff; and

( w ) 'thickeners' are substances which increase the viscosity of a foodstuff.

(3) These Regulations do not apply to flour treatment agents, colours or sweeteners for use in foodstuffs for human consumption where

— flour treatment agents, other than emulsifiers, are substances which are added to flour or dough to improve its baking quality, and

— colours and sweeteners are as defined in and regulated by the European Communities (General Provisions on the Control of Additives, and in particular Colours and Sweeteners for use in Foodstuffs) Regulations, 1995 (S.I. No. 344 of 1995).

(4) For the purposes of these Regulations the following are not considered as food additives:

( a ) substances used for treatment of drinking water as provided for in Directive 80/778/EEC 2

20.J No. L 229. 30.8.1980. p. 11

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

( c ) chewing gum bases;

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

( e ) ammonium chloride;

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

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

( h ) caseinates and casein; and

( i ) inulin.

## REG 5

5. (1) Only substances listed in Parts A, C, D and E of the Schedule may be used in foodstuffs for the purposes mentioned in Article 4(2).

(2) Subject to sub-articles (3) and (4), food additives listed in Part A of the Schedule are permitted in foodstuffs, for the purposes mentioned in Article 4(2), following the 'quantum satis' principle.

(3) Sub-article (2) does not apply in the case of foodstuffs listed in Part B of the Schedule.

(4) Except where specifically provided for, sub-article (2) does not apply to:

( a ) - unprocessed foodstuffs,

- honey as defined in Directive 74/409/EEC 3,

30.J No. L 221. 12.8.1974. p. 11

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

- butter,

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

- unflavoured, live fermented milk products,
- natural mineral water as defined in Directive 80/777/EEC 4 and spring water,  
40.J No. L 229. 30.8. 1980. p. 1
- coffee (excluding flavoured instant coffee ) and coffee extracts,
- unflavoured leaf tea,
- sugars as defined in Directive 73/43 7/EEC 5  
50.J No. L 356. 27.12.1973. p. 1
- dry pasta
- natural unflavoured buttermilk (excluding sterilised buttermilk);
- ( b ) food for infants and young children as referred to in the Health (Foods for Particular Nutritional Uses) Regulations, 1991 (S.I. No. 331 of 1991) including foods for infants and young children not in good health; these foodstuffs are subject to the provisions of Part F of the Schedule; and
- ( c ) the foodstuffs listed in Part B of the Schedule which may contain only those food additives referred to in that Part and those food additives referred to in Parts C and D under the conditions specified therein.
- (5) Food additives listed in Parts C and D of the Schedule may only used in the foodstuffs referred to in those Parts and under the conditions specified therein.
- (6) Only those food additives listed in Part E of the Schedule may be used as carriers or carrier solvents for food additives and must be used under the conditions specified therein.
- (7) The provisions of these Regulations shall also apply to the corresponding foodstuffs intended for particular nutritional uses in accordance with the Health (Foods for Particular Nutritional Uses) Regulations, 1991 (S.I. No. 331 of 1991).
- (8) Maximum levels indicated in the Parts to the Schedule refer to foodstuffs as marketed, unless otherwise stated.

#### REG 6

6. (1) These Regulations shall be enforced and executed by each health board, established in accordance with the Health Act 1970 (No. 1 of 1970) in respect of its functional area through its authorised officers and/or the officers of the Minister for Health who are authorised officers for the purposes of these Regulations.
- (2) For the purposes of these Regulations, "authorised officer" means:
- ( a ) an officer of the Minister for Health who is authorised in writing by the Minister for Health to be an authorised officer for the purposes of these Regulations; or
  - ( b ) an officer of a health board who is authorised in writing by the Chief Executive Officer of the health board to be an authorised officer for the purposes of these Regulations

#### REG 7

7. For the purposes of ensuring compliance with the Regulations, the control system established under the provisions of the Health (Official Control of Food) Regulations, 1996 (S.I. No. 241 of 1996) shall apply.

## REG 8

8. (1) Where an authorised officer reasonably suspects or believes that a foodstuff or food additive does not comply with these Regulations, the authorised officer may seize and/or remove and/or detain such foodstuffs or food additive as being a foodstuff or food additive which is unfit for human consumption.

(2) With the consent in writing of the owner or person responsible for such foodstuff or food additive, an authorised officer may destroy or otherwise dispose of it so as to prevent its use for human consumption.

(3) An authorised officer who has seized any foodstuff or food additive in pursuance of the provisions of this article may, on giving notice in writing to the owner or person responsible for such foodstuff or food additive apply to a Judge of the District Court for an Order directing that such food or food additive be destroyed or otherwise disposed of as being a foodstuff or food additive which is unfit for human consumption.

(4) A Judge of the District Court to whom the application is made for an order under sub-article (3) of this article shall, if satisfied that such foodstuff or food additive does not comply with these Regulations, order that it be destroyed or otherwise disposed of after such period, not exceeding fourteen days, as may be specified in such order, as being a foodstuff or food additive which is unfit for human consumption and an officer shall destroy or dispose of it accordingly.

## REG 9

9. A person shall give to any authorised officer all reasonable assistance that the officer may require in the performance of his duties under these Regulations and such assistance shall include the giving of information relating to the composition and use of any foodstuff or food additive and the identity of the person from whom or the place from which any such foodstuff or food additive has been obtained and the person to whom and the place to which it has been consigned or the manner in which it has been consigned or the manner in which it has otherwise been disposed of.

## REG 10

10. In any proceedings for an offence under these Regulations it shall be a defence for the person charged to show that the food in respect of which the offence is alleged to have been committed was intended for export and complied with the domestic food legislation of the importing country relevant to the alleged offence.

## REG 11

11. (1) Any person who contravenes any article or sub-article of these Regulations shall be guilty of an offence.

(2) A person guilty of an offence under these Regulations shall be liable on summary conviction to a Fine not exceeding £1,000 or at the discretion of the Court, to imprisonment for a term not exceeding 6 months or to both.

(3) Where an offence under these Regulations is committed by a body corporate and is proved to have been so committed with the consent or connivance of or to be attributable to any neglect on the part of a director, manager, secretary or other officer of the body corporate, the director, manager, secretary or other officer or any person purporting to act in such capacity shall, as well as the body corporate, be guilty of an offence and shall be liable to be proceeded against and punished accordingly.

(4) Notwithstanding section 10(4) of the Petty Sessions (Ireland) Act, 1851, proceedings for an offence under these Regulations may be instituted within 12 months from the date of the offence.

## REG 12

12. An offence under these Regulations shall be prosecuted by the Minister for Health or by a health board in whose functional area the offence was committed.

## REG 13

13. (1) The following Regulations are hereby revoked:

Health (Antioxidant in Food) Regulations, 1973 (S.I. No. 148 of 1973),

Health (Antioxidant in Food) (Amendment) Regulations, 1983 (S.I. No. 61 of 1983);

Health (Antioxidant in Food) (Amendment) Regulations, 1992 (S.I. No. 69 of 1992),

Health (Emulsifiers, Stabilisers, Thickening and Gelling Agents in Food) Regulations, 1994 (S.I. No. 78 of 1994);

Health (Preservatives in Food) Regulations, 1981 (S.I. No. 337 of 1981),

Health (Preservatives in Food) (Amendment) Regulations, 1989 (S.I. No. 263 of 1989);

Health (Preservatives in Food) (Amendment) Regulations, 1992 (S.I. No. 66 of 1992);

Health (Solvents in Food) Regulation, 1972 (S.I. No. 340 of 1972);  
and

Health (Solvents in Food) (Amendment) Regulations, 1992 (S.I. No. 70 of 1992).

(2) References in another instrument to any of the Regulations revoked under sub-article (1) shall be construed as references to these Regulations, as appropriate.

## **SCHEDULE**

### PART A

#### FOOD ADDITIVES GENERALLY PERMITTED FOR USE IN FOODSTUFFS NOT REFERRED TO IN ARTICLE 12 (3)

##### Notes

1. Substances on this list may be added to all foodstuffs with the

exception of those referred to in Article 12(3) following the quantum satis principle.

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

3. Explanation of symbols used:

\* The substances E 290, E 93 8, E 939, E 94I, E 942 and E 948 may also be used in the foodstuffs referred to in Article 12 (3).

# The substances E410, E 412, E 415 and E 417 may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

E NoNameE 170Calcium Carbonates

(i) Calcium carbonate

(ii) Calcium hydrogen carbonateE 260Acetic acidE 261Potassium acetateE 262Sodium acetates

(i) Sodium acetate

(ii) Sodium hydrogen acetate (sodium diacetate)E 263Calcium acetateE 270Lactic acidE 290Carbon dioxide\*E 296Malic acidE 300Ascorbic acidE 301Sodium ascorbateE 302Calcium ascorbateE 304Fatty acid esters of ascorbic acid

(i) Ascorbyl palmitate

(ii) Ascorbyl stearateE 306Tocopherol-rich extractE 307Alpha-tocopherolE 308Gamma-tocopherolE 309Delta-tocopherolE 322LecithinsE 325Sodium lactateE 326Potassium lactateE 327Calcium lactateE 330Citric acidE 331Sodium citrates

(i) Monosodium citrate

(ii) Disodium citrate

(iii) Trisodium citrateE 332Potassium citrates

(i) Monopotassium citrate

(ii) Tripotassium citrateE 333Calcium citrates

(i) Monocalcium citrate

(ii) Dicalcium citrate

(iii) Tricalcium citrateE 334Tartaric acid (L(+))E 335Sodium tartrates

(i) Monosodium tartrate

(ii) Disodium tartrateE 336Potassium tartrates

(i) Monopotassium tartrate

(ii) Dipotassium tartrateE 337Sodium potassium tartrateE 350Sodium malates

(i) Sodium malate

(ii) Sodium hydrogen malateE 351Potassium malateE 352Calcium malates

(i) Calcium malate

(ii) Calcium hydrogen malateE 354Calcium tartrateE 380Triammonium citrateE 400Alginic acidE 401Sodium alginateE 402Potassium alginateE 403Ammonium alginateE 404Calcium alginateE 406AgarE 407CarrageenanE 410Locust bean gum#E 412Guar gum#E 413TragacanthE 414Acacia gum (gum arable)E 415Xanthan gum#E 417Tara gum#E 418Gellan gumE 422GlycerolE 440Pectins

(i) pectin

(ii) amidated pectinE 460Cellulose

(i) Microcrystalline cellulose

(ii) Powdered celluloseE 461Methyl celluloseE 463Hydroxypropyl celluloseE 464Hydroxypropyl methyl celluloseE 465Ethyl methyl celluloseE 466Carboxy methyl cellulose

Sodium carboxy methyl celluloseE 470aSodium, potassium and calcium salts of fatty acidsE 470bMagnesium salts of fatty acidsE 471Mono-

and di-glycerides of fatty acidsE 472aAcetic acid esters of mono- and di-glycerides of fatty acidsE 472bLactic acid esters of mono- and di-glycerides of fatty acidsE 472cCitric acid esters of mono- and di-glycerides of fatty acidsE 472dTartaric acid esters of mono- and di-glycerides of fatty acidsE 472eMono- and diacetyl tartaric acid esters of mono- and di-glycerides of fatty acidsE 472fMixed acetic and tartaric acid esters of mono- and di-glycerides of fatty acidsE 500Sodium carbonates

- (i) Sodium carbonate
- (ii) Sodium hydrogen carbonate
- (iii) Sodium sesquicarbonateE 501Potassium carbonates
- (i) Potassium carbonate
- (ii) Potassium hydrogen carbonateE 503Ammonium carbonates
- (i) Ammonium carbonate
- (ii) Ammonium hydrogen carbonateE 504Magnesium carbonates
- (i) Magnesium carbonate
- (ii) Magnesium hydroxide carbonate (syn.: Magnesium hydrogen carbonate)E 507Hydrochloric acidE 508Potassium chlorideE 509Calcium chlorideE 511Magnesium chlorideE 513Sulphuric acidE 514Sodium sulphates
- (i) Sodium sulphate
- (ii) Sodium hydrogen sulphateE 515Potassium sulphates
- (i) Potassium sulphate
- (ii) Potassium hydrogen sulphateE 516Calcium sulphateE 524Sodium hydroxideE 525Potassium hydroxideE 526Calcium hydroxideE 527Ammonium hydroxideE 528Magnesium hydroxideE 529Calcium oxideE 530Magnesium oxideE 570Fatty acidsE 574Gluconic acidE 575Glucono-delta-lactoneE 576Sodium gluconateE 577Potassium gluconateE 578Calcium gluconateE 640Glycine and its sodium saltE 938Argon\*E 939Helium\*E 941Nitrogen\*E 942Nitrous oxide\*E 948Oxygen\*E 1200PolydextroseE 1404Oxidised starchE 1410Monostarch phosphateE 1412Distarch phosphateE 1413Phosphated distarch phosphateE 1414Acetylated distarch phosphateE 1420Acetylated starchE 1422Acetylated distarch adipateE 1440Hydroxy propyl starchE 1442Hydroxy propyl distarch phosphateE 1450Starch sodium octenyl succinate

## PART B

### FOODSTUFFS IN WHICH A LIMITED NUMBER OF ADDITIVES OF PART A MAY BE USED

Foodstuff	Additive	Maximum Level	Cocoa and chocolate products as defined in Directive 73/241/EEC <sup>1</sup>
E 330	Citric Acid		
E 322	Lecithins		
E 334	Tartaric acid	0.5%	
		quantum satis	
0.5%	E422 Glycerol	quantum satis	
	E 471 Mono- and di-glycerides of fatty acids	quantum satis	
	E 170 Calcium carbonates)		
	E 500 Sodium carbonates)		
	501 Potassium carbonates)		
	503 Ammonium carbonates)		
	504 Magnesium carbonates)	7% on dry matter without	
	524 Sodium hydroxide)	fat expressed as	
	525 Potassium hydroxide)	potassium carbonates	
	E 526 Calcium hydroxide)		
	E 527 Ammonium hydroxide)		
	E 528 Magnesium hydroxide)		
	E 530 Magnesium oxide)		
	E414 Acacia gum)	as glazing agents only	
	E440 Pectins)	quantum satis	
	Fruit juices and nectars as defined in Directive 93/77/EEC <sup>2</sup>		
	E300 Ascorbic acid	quantum satis	
	Pineapple juice as defined in Directive 93/77/EEC		
	E296 Malic acid	3 g/l	
	Nectars as defined in Directive 93/77/EEC		
	Grape juice as defined in Directive 93/77/EEC		

Fruit juices as defined in Directive 93/77/EEC 330 Citric acid  
 E270 lactic acid 5 g/l  
 5g/l E 170 Calcium carbonates  
 E 336 Potassium tartrates quantum satis  
 quantum satis E 330 Citric acid 3g/l Extra jam and extra jelly, as  
 defined in Directive 79/693/EEC 440 Pectins quantum satis E 270 Lactic  
 acid quantum satis E 296 Malic acid E 300 Ascorbic acid E 327 Calcium  
 lactate E 330 Citric acid E 331 Sodium citrates E 333 Calcium citrates E  
 334 Tartaric acid E 335 Sodium tartrates E 350 Sodium malates E 471  
 Mono- and di-glycerides of fatty acids quantum satis  
 10.J No. 228. 16.8.1973. p.23  
 Coca and chocolate products energy-reduced or with no added sugars  
 are not covered by Schedule II  
 20.J. No L 244. 30.9.1993, p.23  
 30.J. No. L205. 13. 8. 1979. p. 5

Foodstuff Additive Maximum Level Jams, jellies and marmalades as defined  
 in Directive 79/693/EEC and other similar fruit spreads including  
 low-calorie products E 440 Pectins quantum satis E 270 Lactic acid quantum  
 satis E 296 Malic acid E 300 Ascorbic acid E 327 Calcium lactate E 330  
 Citric acid E 331 Sodium citrates E 333 Calcium citrates E 334 Tartaric  
 acid E 335 Sodium tartrates E 350 Sodium malates E 400 Alginic  
 acid 10g/kg E 401 Sodium alginate  
 E 402 Potassium alginate (individually or in combination) E 403 Ammonium  
 alginate E 404 Calcium alginate E 406 Agar E 407 Carrageenan E 410 Locust  
 bean gum E 412 Guar gum E 415 Xanthan gum E 418 Gellan Gum E 509  
 Calcium chloride quantum satis E 524 Sodium hydroxide Partially dehydrated  
 and dehydrated milk as defined in Directive 76/118/EEC E 300 Ascorbic  
 acid  
 E 301 Sodium ascorbate  
 E 304 Fatty acid esters of ascorbic acid quantum satis E 322  
 Lecithins E 331 Sodium citrates E 332 Potassium citrates E 407  
 Carrageenan E 500 (ii) Sodium bicarbonate E 501 (ii) Potassium  
 bicarbonate E 509 Calcium chloride Sterilised, pasteurised and UHT cream,  
 low-calorie cream and pasteurised low-fat cream E 270 Lactic acid  
 E 322 Lecithins  
 E 325 Sodium lactate quantum satis E 326 Potassium lactate E 327 Calcium  
 lactate E 330 Citric acid E 331 Sodium citrates E 332 Potassium  
 citrates quantum satis E 333 Calcium citrates E 400 Alginic acid E 401  
 Sodium alginate E 402 Potassium alginate E 403 Ammonium alginate  
 1 O.J. No L 24. 30.1.1976, p. 49

Foodstuff Additive Maximum Level E 404 Calcium alginate E 406 Agar E 407  
 Carrageenan E 410 Locust bean gum E 415 Xanthan gum E 440 Pectins E 460  
 Celluloses E 461 Methyl cellulose E 463 Hydroxypropyl cellulose E 464  
 Hydroxypropyl methyl cellulose E 465 Ethyl methyl cellulose E 466  
 Carboxy methyl cellulose  
 Sodium carboxy methyl cellulose E 471 Mono- and di-glycerides of fatty  
 acids E 508 Potassium chloride E 509 Calcium chloride 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 Frozen and deep-frozen unprocessed fruit and  
 vegetables E 300 Ascorbic acid

E 301 Sodium ascorbate

E 302 Calcium ascorbate quantum satis E 330 Citric acid Fruit compote

E 331 Sodium citrates quantum satis Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen E 332

Potassium citrates

E 333 Calcium citrates Quick-cook rice E 471 Mono- and di-glycerides of fatty acids quantum satis E 472a Acetic acid esters of mono- and di-glycerides of fatty acids Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils) E 304 Fatty acid esters of ascorbic acid

E 306 Tocopherol-rich extract

E 307 Alpha-tocopherol

E 308 Gamma-tocopherol

E 309 Delta-tocopherol quantum satis E 322 Lecithins 30g/IE 471 Mono and diglycerides of fatty acids 10 a/IE 330 Citric acid quantum satis E 331

Sodium citrates E 332 Potassium citrates E 333 Calcium citrates Refined olive oil, including olive pomace oil E 307 Alpha-tocopherol 200

mg/IRipened cheese E 170 Calcium carbonates quantum satis E 504 Magnesium carbonates E 509 Calcium chloride E 575 Glucono-delta-lactone Mozzarella

and whey cheese E 270 Lactic acid quantum satis E 330 Citric acid E 575 Glucono-delta-lactone Canned and bottled Fruit and vegetables E 260

Acetic acid quantum satis E 261 Potassium acetate E 262 Sodium acetates E 263 Calcium acetate E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium

ascorbate E 302 Calcium ascorbate E 325 Sodium lactate E 326 Potassium lactate E 327 Calcium lactate E 330 Citric acid E 331 Sodium citrates E

332 Potassium citrates E 333 Calcium citrates E 334 Tartaric acid E 335 Sodium tartrates E 336 Potassium tartrates E 337 Sodium potassium

tartrate E 509 Calcium chloride E 575 Glucono-delta-lactone Gehakt E 330 Citric acid quantum satis E 331 Sodium citrates E 332 Potassium citrates E

333 Calcium citrates Pre-packed preparations of fresh minced meat E 300 Ascorbic acid

E 301 Sodium ascorbate quantum satis E 302 Calcium ascorbate E 330

Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates Bread prepared solely with the following ingredients:

wheat flour. Water, yeast or leaven, salt E 260 Acetic acid

E 261 Potassium acetate

E 262 Sodium acetates quantum satis E 263 Calcium acetate E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E

304 Fatty acid esters of ascorbic acid E 322 Lecithins E 325 Sodium lactate E 326 Potassium lactate E 327 Calcium lactate E 471 Mono- and

di-glycerides of fatty acids E 472a Acetic acid esters of mono- and di-glycerides of fatty acids E 472d Tartaric acid esters of mono- and

di-glycerides of fatty acids E 472e Mono- and di-acetyl tartaric acid esters of mono and di-glycerides of fatty acids E 472f Mixed acetic

and tartaric acid esters of mono- and di-glycerides of fatty

acids Pain courant français E 260 Acetic acid quantum satis E 261

Potassium acetate E 262 Sodium acetates E 263 Calcium acetate E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium

ascorbate E 304 Fatty acid esters of ascorbic acid E 322 Lecithins E 325 Sodium lactate E 326 Potassium lactate E 327 Calcium lactate E 471

Mono- and di-glycerides of fatty acids Fresh pasta E 270 Lactic

acid quantum satis E 300 Ascorbic acid E 301 Sodium ascorbate E 322

Lecithins E 330 Citric acid E 334 Tartaric acid E 471 Mono- and

di-glycerides of fatty acids E 575 Glucono-delta-lactone Wines and

sparkling wines and partially fermented grape must Additives authorised in accordance with Regulations (EEC) No 822/87<sup>1</sup>, (EEC) No 4252/88<sup>2</sup>, (EEC) No 2332/92<sup>3</sup> and (EEC) No 1873/84 and their implementing regulations, in accordance with Regulation (EEC) No 1873/84 authorising the import or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79 *pro memoria* Beer E 270

Lactic acid

E 300 Ascorbic acid

E 301 Sodium ascorbate

E 330 Citric acid

E 414 Acacia gum Foie gras, foie gras enter, blocs de foie gras E

300 Ascorbic acid

E 301 Sodium ascorbate quantum satis

1 O.J. No L 84. 27.3.1987. p. 1

2 O.J. No L 373. 31.12.1988. p. 59

3 O.J. No L 231. 13.8.1992. p. 1

4 O.J. No L 176. 3.7.1984. p. 6

## PART C

### CONDITIONALLY PERMITTED PRESERVATIVES AND ANTIOXIDANTS

#### SECTION I

Sorbates, benzoates and p-hydroxybenzoates

E No Name Abbreviation E 200 Sorbic acid] Sa E 202 Potassium sorbate] E

203 Calcium sorbate] E 210 Benzoic acid] E 211 Sodium benzoate] Ba <sup>(1)</sup>E

212 Potassium benzoate] E 213 Calcium benzoate] E 214 Ethyl

p-hydroxybenzoate] E 215 Sodium ethyl p-hydroxybenzoate] E 216 Propyl

p-hydroxybenzoate] PHBE 217 Sodium propyl p-hydroxybenzoate] E 218 Methyl

p-hydroxybenzoate] E 219 Sodium methyl p-hydroxybenzoate] <sup>(1)</sup> Benzoic acid

may be pre-sent in certain fermented products resulting from the fermentation process following good manufacturing practice.

Note

1. The levels of all substances mentioned above are expressed as the free acid.

2. The abbreviations used in the table mean the following:

-Sa+Ba: Sa and Ba used singly or in combination -Sa+PHB: Sa and PHB used singly or in combination -Sa+Ba+PHB: Sa, Ba and PHB used singly or in combination.

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

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

PHB Sa+Ba+ PHB Wine-based flavoured drinks including products covered by Regulation (EEC) No 1601/91 200 Non-alcoholic flavoured drinks <sup>(1)</sup> 300 150 250

Sa + 150 Ba Liquid tea concentrates and liquid fruit and herbal

infusion concentrates 600 Grape juice, unfermented, for sacramental

use 2000 Wines as referred to in Regulation (EEC) No 822/87 <sup>(2)</sup>,

alcohol-free wine: fruit wine (including alcohol-free): Made wine:

cider and perry (including alcohol-free) 200 S d Saft or S det

Saft 500 200 Alcohol-free beer in keg 200 Mead 200 Spirits with less than 15%

alcohol by volume 200 200 400 Fillings of ravioli and similar

products 1000 Low-sugar jams, jellies, marmalades and similar low calorie

or sugar-free products and other fruit-based spreads

Mermeladas 500  
1000 Candied, crystallised and glace fruit and vegetables  
1000 Dried truit  
1000 Frugt  
gred and Rote Grütze  
1000 500 Fruit and vegetable preparations including fruit-based sauces, excluding puree, mousse, compote, salads and similar products, canned or bottled  
1000 Vegetables in vinegar, brine or oil excluding olives)  
2000 Potato dough and pre-fried potato slices  
2000 Gnocchi  
1000 Polenta  
200 Olives and olive-based preparations  
1000

(<sup>1</sup>) This entry does not include dairy-based drinks.

(<sup>2</sup>) O.J. No L 84. 27. 3.1987, p. 1.

FOODSTUFF Maximum level (mg/kg or mg/l as appropriate) SaBa PHBSa + BaSa + PHBSa + Ba + PHB  
Surface treatment of dried meat products quantum satis  
Jelly coatings of meat products (cooked, cured or dried), patè  
1000 Semi-preserved fish products including fish roe products  
2000 Salted, dried tish  
200 Shrimps, cooked  
2000 Crangon crangon and Crangon vulgaris, cooked  
6000 Cheese, pre-packed, sliced  
1000 Unripened cheese  
1000 Processed cheese  
2000 Layered cheese and cheese with added foodstuffs  
1000 Non-heat-treated dairy-based desserts  
300 Curdled milk  
1000 Liquid egg (white, yolk or whole egg)  
5000 Dehydrated, concentrated, frozen and deep-frozen egg products  
1000 Pre-packed sliced bread and rye-bread  
2000 Partially baked, pre-packed bakery wares intended for retail sale  
2000 Fine bakery wares with a water activity of more than 0.65  
2000 Cereal- or potato-based snacks and coated nuts  
1000 (max. 300 PHB) Batters  
2000 Confectionery (excluding chocolate)  
1500 (max. 300 PHB) Chewing gum  
1500 Toppings (syrops for pancakes, flavoured syrops for milkshakes and ice cream; similar products)  
1000 Fat emulsions (excluding butter) with a fat content of 60% or more  
1000 Fat emulsions with a fat content less than 60%  
2000 Emulsified sauces with a fat content of 60% or more  
1000 Emulsified sauces with a fat content less than 60%  
2000 Non-emulsified sauces  
1000 Prepared salads  
1500 Mustard  
1000 Seasonings and condiments  
1000 Liquid soups and broths (excluding canned)  
500 Aspic  
1000 500 Liquid dietary food supplements  
2000 Dietetic foods intended for special medical purposes excluding foods for infants and young children as referred to in Directive 89/398/EEC(<sup>1</sup>) - dietetic formulae for weight control intended to replace total daily food intake or an individual meal  
1500

(<sup>1</sup>) O.J. No. L 186, 30.6. 1989, p. 27

## SECTION 2

### Sulphur dioxide and sulphites

E NONAMEE 220 Sulphur dioxide  
E 221 Sodium sulphite  
E 222 Sodium hydrogen sulphite  
E 223 Sodium metabisulphite  
E 224 Potassium metabisulphite  
E 226 Calcium sulphite  
E 227 Calcium hydrogen sulphite  
E 228 Potassium hydrogen sulphite

#### Note

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

FOODSTUFF Maximum level (mg/kg or mg/l as appropriate)  
Expressed as SO<sub>2</sub>  
Burger meat with a minimum vegetable and/or cereal content of 4%  
450 Breakfast sausages  
450 Longaniza fresca and Butifarra

fresca450Dried salted Fish of the 'Gadidae' species200Crustaceans and cephalopods

- fresh, frozen and deep-frozen

crustaceans, penaeidae solenoceridae, aristeidae family:

- up to 80 units

- between 80 and 120 units

- over 120 units

- cooked

150<sup>(1)</sup>

150<sup>(1)</sup>

200<sup>(1)</sup>

300<sup>(1)</sup>

50<sup>(1)</sup>Dry biscuit50Starches (excluding starches for weaning foods,

follow-on formulae and infant formulae)50Sago30Pearl barley30Dehydrated

granulated potatoes400Cereal- and potato-based snacks50Peeled

potatoes50Processed potatoes (including frozen and deep-frozen

potatoes)100Potato dough100White vegetables, dried400White vegetables,

processed (including frozen and deep-frozen white vegetables)50Dried

ginger150Dried tomatoes200Horseradish pulp800Onion, garlic and shallot

pulp300Vegetables and fruits in vinegar, oil or brine (except olives

and golden peppers in brine) 100Golden peppers in brine500Processed

mushrooms (including frozen mushrooms)50Dried mushrooms100Dried fruits

- apricots, peaches, grapes, prunes and figs

- bananas

- apples and pears

- other (including nuts in shell)

2000

1000

600

500Dried coconut50Candied, crystallised or glace fruit, vegetables,

angelica and citrus peel100Jam, jelly and marmalade as defined in

Directive 79/693/EEC (except extra jam and extra jelly) and other

similar fruit spreads including low-calorie products50Jams, jellies and

marmelades made with sulphited fruit100Fruit-based pie

fillings100Citrus-juice-based seasonings200Concentrated grape juice for

home wine-making2000Mostarda di frutta100Jellying fruit extract, liquid

pectin for sale to the final consumer800Bottled whiteheart cherries,

rehydrated dried fruit and lychees100Bottled, sliced lemon250Sugars as

defined in Directive 73/437/EEC except glucose syrup, whether or not

dehydrated15Glucose syrup, whether or not dehydrated20Treacle and

molasses70Other sugars40Toppings (syrups for pancakes, flavoured syrups

for milkshakes and ice cream; similar products)40Orange, grapefruit,

apple and pineapple juice for bulk dispensing in catering

establishments50Lime and lemon juice350Concentrates based on fruit

juice and containing not less than 2.5% barley (barley water)350Other

concentrates based on fruit juice or comminuted fruit: capile

groselha250Non-alcoholic flavoured drinks containing fruit juice 20

(Carry-over from concentrates only)Non-alcoholic flavoured drinks

containing at least 235 g/l glucose syrup50Grape juice, unfermented,

for sacramental use70Glucose-syrup-based confectionery 50carry-over from

the glucose syrup only)Beer including low-alcohol and alcohol-free

beer20Beer with a second fermentation in the cask50WinesIn accordance

with Regulations (EEC) No 822/87. (EEC) No 4252/88. (EEC) No.

2332/92 and (EEC) No 1873/84 and their implementing regulations:(pro

memoria) in accordance with Regulation (EEC) No 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79. Alcohol-free wine 200 Made wine 260 Cider, perry, fruit wine. sparkling fruit wine (including alcohol-free products) 200 Mead 200 Fermentation vinegar 170 Mustard, excluding Dijon mustard 250 Dijon mustard 500 Gelatin 50 Vegetable- and cereal-protein-based meat, fish and crustacean analogues 200  
(<sup>1</sup>) In edible parts.

### SECTION 3

#### OTHER PRESERVATIVES

E NONAMEFOODSTUFFMAXIMUM LEVELE 230 Biphenyl, diphenyl Surface treatment of citrus fruits 70 mg/kg E 231 Orthophenyl phenol Surface treatment of citrus fruits 12 mg/kg individually or in combination expressed as orthophenyl phenol E 232 Sodium orthophenyl phenol E 233 Thiabendazole Surface treatment of:

- citrus fruit

- bananas

6 mg/kg

3 mg/kg E 234 Nisin (<sup>1</sup>) Semolina and tapioca puddings and similar products

Ripened cheese and processed cheese

Clotted cream 3 mg/kg

12.5 mg/kg

10 mg/kg E 235 Natamycin Surface treatment of:

- hard, semi-hard and semi-soft cheese

- dried, cured sausages

]

]

]

1 mg/dm<sup>2</sup> surface (not present at a depth of 5 mm) E 239 Hexamethylene tetramine Provolone cheese 25 mg/kg residual amount, expressed as formaldehyde E 242 Dimethyl dicarbonate Non-alcoholic flavoured drinks Alcohol-free wine

Liquid-tea concentrate 250 mg/l ingoing amount, residues not detectable E

284 Boric acid Sturgeons' eggs (Caviar) 4 g/kg expressed as boric acid E

285 Sodium tetraborate (borax) (<sup>1</sup>) This substance may be present naturally in certain cheeses as a result of fermentation processes.

E NONAMEFOODSTUFFINDICATIVE INGOING AMOUNTREDIDUAL AMOUNTmg/kgE

249 Potassium nitrite (1) Non-heat-treated, cured, dried meat products 150

(2) 50 (3) E 250 Sodium nitrite (1) Other cured meat products

Canned meat products

foie gras, foie gras entier, blocs de foie gras 150 (2) 100 (3) Cured

bacon 175 (3) E 251 Sodium nitrate Cured meat products

Canned meat products 300 250 (4) E 252 Potassium nitrate Hard, semi-hard and semi-soft cheese

Dairy-based cheese analogue 50 (4) Pickled herring and sprat 200 (5) (1) When labelled 'for food use', nitrite may only be sold in a mixture with salt or a salt substitute.

(2) Expressed as NaNO<sub>2</sub>

(3) Residual amount at point of sale to the final consumer, expressed as NaNO<sub>2</sub>

(4) Expressed as NaNO<sub>3</sub>

(5)Residual amount, nitrite formed from nitrate included, expressed as NaNo<sub>2</sub>

E NONAMEFOODSTUFFMAXIMUM LEVELE 280Propionic acid]  
]Pre-packed sliced bread and rye bread3000 mg/kg expressed as propionic acidE 281Sodium propionate]E 282Calcium propionate]Energy reduced bread  
Partially baked, pre-packed bread  
Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0.65  
Pre-packed Rolls, buns and pitta]  
]  
]  
]  
]  
]2000 mg/kg expressed as propionic acidE 283Potassium propionate

(<sup>1</sup>)]  
]Christmas pudding1000 mg/kg expressed as propionic acidPre-packed breadE 1105LysozymeRipened cheesequantum satis(<sup>1</sup>) Propionic acid and its salts may be pre-sent in certain fermented products resulting from the fermentation process following good manufacturing practice.

#### SECTION 4

#### OTHER ANTIOXIDANTS

##### Note

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

E NONAMEFOODSTUFFMAXIMUM LEVEL (mg/kg)E 310Propyl gallate]  
]Fats and oils for the professional manufacture of heat-treated foodstuffs200\* (galates and BHA individually or in combination)E 311Octyl gallate]  
]E312Dodecyl gallate]  
]E 320Butylated hydroxyanisole (BHA)]  
]Frying oil and frying fat, excluding olive pomace oil100\* (BHT)E 321Butylated hydroxytoluene (BHT)]  
]Lard; fish oil; beef, poultry and sheep fatboth expressed on fatCake mixes  
Cereal-based snack foods  
Milk powder for vending machines  
Dehydrated soups and broths  
Sauces  
Dehydrated meat  
Processed nuts  
Seasonings and condiments  
Pre-cooked cereals200 (gallates and BHA, individually or incombination)

expressed on fatDehydrated granulated potatoes25 (gallates and BHA. individually or in combination)Chewing gum  
Dietary supplements400 (gallates, BHT & BHA, individually or in combination)E 315Erythorbic acidSemi-preserved and preserved meat products500 expressed as erythorbic acidE 316Sodium erythorbatePreserved and semi-preserved fish products  
Frozen and deep-frozen fish with red skin1500 expressed as erythorbic

acid

PART D

OTHER PERMITTED ADDITIVES

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

E NONAMEFOODSTUFFMAXIMUM LEVELE 297Fumaric acid(pro memoria)

Wine in accordance with Regulation (EEC) No 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79Fillings and toppings for fine bakery wares2.5 g/kgSugar confectionery1 g/kgGel-like desserts

Fruit-flavoured desserts

Dry powdered dessert mixes4 g/kg Instant powders for fruit -based

drinks 1 g/lInstant tea powder 1 g/lChewing gum2 g/kgIn the

following applications, the indicated maximum quantities of phosphoric

acid and the phosphates E 338, E 339, E 340, E 341, E 450, E

451 and E 452 may be added individually or in combination

(expressed as P<sub>2</sub>O<sub>5</sub>)E 338Phosphoric acidNon-alcoholic flavoured drinks

700mg/l<sup>(1)</sup>E 339Sodium phosphates

(i) Monosodium phosphate

(ii) Disodium phosphate

(iii) Trisodium phosphate]

]

]

]Sterilised and UHT milk

Partly dehydrated milk with less than 28% solids

Partly dehydrated milk with more than 28% solids

Dried milk and dried skimmed milk 1 g/l

1 g/kg

1.5 g/kg

2.5 g/kgE 340Potassium phosphates

(i) Monopotassium phosphate

(ii) Dipotassium phosphate

(iii) Tripotassium phosphate ]

]

]

]Pasteurised, sterilised and UHT creams

Whipped cream and vegetable fat analogues

Unripened cheese (except Mozzarella)

Processed cheese and processed cheese analogues

Meat products

Sport drinks and prepared table waters

5 g/kg

5 g/kg

2 g/kg

20 g/kg

5 g/kg

0.5 g/l

<sup>(1)</sup> E only.

E NO NAMEFOODSTUFFMAXIMUM LEVELE 341 Calcium phosphates]Dietary supplements quantum satis (i) Monocalcium phosphate] (ii) Dicalcium phosphate] Salt and its substitutes 10 g/kg (iii) Tricalcium phosphate] Vegetable protein drinks 20 g/l Beverage whiteners 30 g/kg Beverage whiteners for vending machines 50 g/kg E 450 Diphosphates] Edible ices 1 g/kg (i) Disodium diphosphate] Desserts 3 g/kg (ii) Trisodium diphosphate] Dry powdered dessert mixes 7 g/kg (iii) Tetrasodium diphosphate] Fine bakery wares 20 g/kg (iv) Dipotassium diphosphate] Flour 2.5 g/kg (v) Tetrapotassium diphosphate] Flour, self raising 20 g/kg (vi) Dicalcium diphosphate] Soda bread 20 g/kg (vii) Calcium dihydrogen] Liquid egg (white, yolk or whole egg) 10 g/kg Diphosphate] Sauces 5 g/kg E 451 Triphosphates] Soups and broths 3 g/kg (i) Pentasodium triphosphate] Tea and herbal infusions 2 g/l (ii) Pemapotassium triphosphate]

]Cider and perry 2 g/l E 452 Polyphosphates] Chewing gum quantum satis<sup>(1)</sup> (i) Sodium polyphosphate] Dried powdered foodstuffs 10 g/kg<sup>(2)</sup> (ii) Potassium polyphosphate] Chocolate and malt dairy-based drinks 2 g/l (iii) Sodium calcium polyphosphate] Alcoholic drinks (excluding wine and beer) 1 g/l (iv) Calcium polyphosphates] Breakfast cereals 5 g/kg Snacks 5 g/kg Surimi 1 g/kg Fish and crustacean paste 5 g/kg Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream: similar products) 3 g/kg Special formulae for particular nutritional uses 5 g/kg Glazings for meat and vegetable products 4 g/kg Sugar confectionery 5 g/kg Icing sugar 10 g/kg Noodles 2 g/kg Batters 5 g/kg Fillets of unprocessed fish, frozen and deep-frozen 5 g/kg Frozen and deep-frozen crustacean products 3 g/kg Processed potato products (including frozen deep-frozen, chilled and dried processed products) 5 mg/kg E 431 Polyoxyethylene (40) stearate (pro memoria)

Wine in accordance with Regulation (EEC) No 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79

<sup>(1)</sup> E 341 (ii) only.

<sup>(2)</sup> E 341 (iii) only.

E NONAMEFOODSTUFFMAXIMUM LEVELE 353 Metatartaric acid Wine in accordance with Regulations (EEC) No 822/87, (EEC) No 4252/88, (EEC) No 2332/92 and (EEC) No 1873/84 and their implementing regulations Made wine 100 mg/l E 355 Adipic acid ]

] Fillings and toppings for fine bakery wares 2 g/kg E 356 Sodium adipate]

] Dry powdered dessert mixes 1 g/kg E 357 Potassium adipate]

] Gel-like desserts

Fruit-flavoured desserts

Powders for home preparation of drinks 6 g/kg

1 g/kg

10 g/l expressed as adipic acid E 363 Succinic acid Desserts 6 g/kg Soups

and broths 5 g/kg Powders for home preparation of drinks 3 g/l E 385

Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA) Emulsified sauces

Canned and bottled pulses, legumes mushrooms and artichokes

Canned and bottled crustaceans and molluscs

Canned and bottled fish

Minarine

Frozen and deep-frozen crustaceans 75 mg/kg

250 mg/kg

75 mg/kg

75 mg/kg

100 mg/kg

75 mg/kgE 405 Propane-1, 2—diol alginate Fat emulsions

Fine bakery wares

Fillings, toppings and coatings for fine bakery wares and desserts

Sugar confectionery

Water-based edible ices

Cereal and potato-based snacks

Sauces

Beer

Chewing gum

Fruit and vegetable preparations

Non-alcoholic flavoured drinks

Emulsified liqueur

Dietetic foods intended for special medical purposes -

Dietetic formulae for weight control intended to replace total Daily  
food intake or an individual meal

Dietary food supplements<sup>3</sup> g/kg

2 g/kg

5 g/kg

1.5 g/kg

3 g/kg

3 g/kg

8 g/kg

100 mg/l

5 g/kg

5 g/kg

300 mg/l

10 g/l

1.2 g/kg

1.g/kgE 416Karaya gumCereal- and potato-based snacks

Nut coatings

Fillings, toppings and coatings for fine bakery wares

Desserts

Emulsified sauces

Egg-based liqueurs

Dietary food supplements

Chewing gum<sup>5</sup> g/kg

10 g/kg

5 g/kg

6 g/kg

10 g/kg

10 g/l

quantum satis

5 g/kgE 420Sorbitol

(i) Sorbitol

(ii) Sorbitol syrup]

]

]Foodstuffs in general (except drinks and those foodstuffs referred to in Article 2(3))quantum satisE 421 Mannitol]E 953 Isomalt]

]

]Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods (for purposes other than sweetening)E 965 Maltitol

(i) Maltitol

(ii) Maltitol syrup]

]

]E 966 Lactitol]E 967 Xylitol]LiqueursE 432 Polyoxyethylene sorbitan monolaurate (polysorbate 20)]

]

]Fine bakery wares

Fat emulsions for baking purposes

Milk and cream analogues3 g/kg

10g/kg

5 g/kgE 433 Polyoxyethylene sorbitan monooleate (polysorbate 80)]

]

]

]

]Edible ices

Desserts

Sugar confectionery

Emulsified sauces

Soups1 g/kg

3 g/kg

1 g/kg

5 g/kg

1g/kgE 434

E 435

E 436 Polyoxyethylene sorbitan monopalmitate (polysorbate 40)

Polyoxyethylene sorbitan monostearate (polysorbate 60)

Polyoxyethylene sorbitan-tristearate (polysorbate 65)]

]

]

]

]

]

]

]Chewing gum

Dietary food supplements

Dietetic foods intended for special medical purposes -

Dietetic formulae for weight control intended to replace total Daily food intake or an individual meal5 g/kg

quantum satis

1g/kg

individually or in combinationE 442 Ammonium phosphatidesCocoa and chocolate products as defined in Directive 73/241/EEC10 g/kgCocoa-based

confectionery 10 g/kg E 444 Sucrose acetate isobutyrate Non-alcoholic  
flavoured cloudy drinks 300 mg/l E 445 Glycerol esters of wood  
rosins Non-alcoholic flavoured cloudy drinks 100 mg/l E 473 Sucrose esters  
of fatty acids]  
]Canned liquid coffee  
Heat-treated meat products 1 g/l  
5 g/kg (on fat) E 474 Sucroglycerides] Fat emulsions for baking purposes  
Fine bakery wares  
Beverage whiteners  
Edible ices  
Sugar confectionery  
Desserts  
Sauces  
Soups and broths  
Fresh fruits, surface treatment  
Non-alcoholic aniseed-based drinks  
Non-alcoholic coconut and almond drinks  
Spirituous beverages (excluding wine and beer)  
Powders for the preparation of hot beverages  
Dairy-based drink  
Dietary food supplements 10 g/kg

10 g/kg

20 g/kg

5 g/kg

5 g/kg

5 g/kg

10 g/kg

2 g/kg

quantum satis

5g/l

5g/l

5g/l

10g/l

5g/l

quantum satis Dietetic foods intended for special medical purposes:  
dietetic formulae for weight control intended to replace total Daily  
food intake or an individual meal

Chewing gum 5 g/kg

10 g/kg

Individually or in combination E 475 Polyglycerol esters of fatty  
acids Fine bakery wares 10 g/kg Emulsified liqueurs 5g/l Egg  
products 1g/kg Beverage whiteners 0.5 g/kg Chewing gum 5 g/kg Fat emulsions 5  
g/kg Milk and cream analogues 5 g/kg Sugar confectionery 2 g/kg Desserts 2  
g/kg Dietary food supplement quantum satis Dietetic foods intended for  
special medical purposes 5 g/kg Dietetic formulae for weight control  
intended to replace total daily food intake or an individual meal  
Granola-type breakfast cereals 10 g/kg E 476 Polyglycerol polyricinoleate Low  
and very low fat spreads and dressings  
Cocoa-based confectionery, including chocolate  
4 g/kg

5 g/kgE 477Propane-1,2—diol esters of fatty acidsFine bakery wares5 g/kgFat emulsions for baking purposes 10 g/kgMilk and cream analogues 5 g/kgBeverage whiteners1g/kgEdible ices3 g/kgSugar confectionery5 g/kgDesserts5 g/kgWhipped dessert toppings other than cream30 g/kgDietetic foods intended for special medical purposes1 g/kgDietetic formulae for weight control intended to replace total daily food intake or an individual mealE 479bThermally oxidised soya bean oil interacted with mono- and di-glycerides of fatty acidsFat emulsions for frying purposes5 g/kgE 481Sodium stearoyl-2—lactylate ]Fine bakery wares5 g/kg]Quick-cook rice4 g/kgE 482Calcium stearoyl-2—lactylate]]Breakfast cereals5 g/kgEmulsified liqueur8g/lSpirits with less than 15% alcohol by volume8g/lCereal-based snacks2 g/kgChewing gum2 g/kgFat emulsions10 g/kgDesserts5 g/kgSugar confectionery5 g/kgBeverage whiteners3 g/kgCereal-and potato-based snacks5 g/kgMinced and diced canned meat products 4 g/kgPowders for the preparation of hot beverages2g/lDietetic foods intended for special medical purposes -2 g/kgDietetic formulae for weight control intended to replace total daily food intake or an individual meal.Bread (except that referred to in Part B) Mostarda di frutta3g/kg 2g/kg Individually or in combinationE 483Stearyl tartrateBakery wares (except breads referred to in Part B) Desserts 4g/kg 5g/kgE 491 Sorbitan monostearate]Fine bakery wares10g/kg] ]Toppings and coatings for fine bakery wares5g/kgE 492Sorbitan tristearate]Jelly marmalade25 mg/kg(1)]Fat emulsions10g/kgE 493 Sorbitan monolaurate]Milk and cream analogues5g/kg]Beverage whiteners5g/kgE 494Sorbitan monooleate] ]Liquid tea concentrates and liquid fruit and herbal infusions concentrates0.5 g/lE 495Sorbitan monopalmitate]Edible ices0.5 g/kgDesserts5g/kgSugar confectionery5g/kgCocoa-based confectionery, including chocolate10 g/kg(2)Emulsified sauces5g/kgDietary food supplementsquantum satisYeast for bakingquantum satisChewing gum5g/kgDietetic foods intended for special medical purposes:5g/kgdietetic formulae for weight control intended to replace total Daily food intake or an individual meal(pro memoria) For E 491 only, wine in accordance with Regulation (EEC) No 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79Individually or in combinationE 512Stannous chlorideCanned and bottled white asparagus25 mg/kg as SnE 520Aluminium sulphate]Egg white30 mg/kg] ]Candied, crystallized and glacé fruit and vegetables.200 mg/kgE 521Aluminium sodium sulphate]Individually or in combination, expressed as aluminium]E 522Aluminium potassium sulphate]]E 523Aluminium ammonium sulphate]E 541Sodium aluminium phosphate, acidicFine bakery wares (scones and sponge wares only)1g/kg expressed as aluminium (1) E 493 only (2) E 492 only

E NONAMEFOODSTUFFMAXIMUM LEVELE 535Sodium ferrocyanide]

]Individually or in combination, 20 mg/kg expressed as anhydrous potassium ferrocyanide E 536 Potassium ferrocyanide]  
]Salt and its substitutes E 538 Calcium ferrocyanide] E 551 Silicon dioxide]

]Dried powdered foodstuffs (including sugars)  
Salt and its substitutes 10g/kg

10g/kg E 552 Calcium silicate]

]Dietary food supplements Foodstuffs in tablet and coated tablet form quantum satis

quantum satis E 553a (i) Magnesium silicate]

]Sliced hard cheese and sliced processed cheese 10g/kg (ii) Magnesium trisilicate<sup>(1)</sup>] E 553b Talc<sup>(1)</sup>] E 554 Sodium aluminium silicate] E 555 Potassium aluminium silicate] E 556 Calcium aluminium silicate]

]Individually or in combination quantum satis<sup>(2)</sup> E 559 Aluminium silicate (Kaolin)] Chewing gum Rice Sausages (surface treatment only) Moulded jelly sweets (surface treatment only) E 579 Ferrous gluconate] Olives darkened by oxidation 150 mg/kg as Fe E 585 Ferrous lactate] E 620 Glutamic acid Foodstuffs in general (except those referred to in Article 2 (3)) 10g/kg

Individually or in combination E 621 Mono-sodium glutamate E 622 Monopotassium glutamate E 623 Calcium diglutamate Condiments and seasonings quantum satis E 624 Mono-ammonium glutamate E 625 Magnesium diglutamate E 626 Guanylic acid] 500 mg/kg E 627 Disodium guanylate] individually or in combination expressed as guanylic acid E 628 Dipotassium guanylate]

]foodstuffs in general (except those referred to in Article 2(3)) E 629 Calcium guanylate] E 630 Inosinic acid] E 631 Disodium inosinate]

<sup>(1)</sup> Asbestos free.

<sup>(2)</sup> E 553b only.

E NONAMEFOODSTUFF MAXIMUM LEVEL E 632 Dipotassium inosinate] E 633 Calcium inosinate] E 634 Calcium 5'-ribonucleotides] E 635 Disodium 5'-ribonucleotides] Seasonings and condiments quantum satis E 900 Dimethyl polysiloxane Jam, jellies and marmalades as defined in Directive 79/693/EEC and similar fruit spreads, including low calorie products 10 mg/kg Soups and broths 10 mg/kg Oils and fats for frying 10 mg/kg Confectionery (excluding chocolate) 10 mg/kg Non-alcoholic flavoured drinks 10 mg/l Pineapple juice 10 mg/l Canned and bottled fruit and vegetables 10 mg/kg Chewing gum 100 mg/kg (pro memoria) Wine in accordance with Regulation (EEC) No 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79 Sod..saft 10 mg/l Batters 10 mg/kg E 901 Beeswax, white and yellow] As glazing agents only for: quantum satis E 902 Candelilla wax] ]- Confectionery (including chocolate)] ]- Small products of fine bakery wares coated with chocolate E 903 Carnauba wax] ]- Snacks] ]- Nuts] ]- Coffee beans] E 904 Shellac] Dietary food supplements quantum satis Fresh citrus fruits, melons, apples and pears (surface treatment only) quantum satis E 912 Montan acid esters Fresh citrus fruits (surface treatment only) quantum satis E 914 Oxidised polyethylene wax E 927b Carbamide Chewing gum without added sugars 30g/kg E

950 Acesulfame-K Chewing gum with added sugars 800 mg/kg E 951 Aspartame 2500 mg/kg E 957 Thaumatin 10 mg/kg (as flavour enhancer only) (1) (1) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

ENONAMEFOODSTUFFMAXIMUM LEVELE 959 Neohesperidine DCC Chewing gum with added sugars 150 mg/kg (1) Margarine 5 mg/kg Minarine (as flavour enhancer only) Meat products Fruit jellies Vegetable proteins E 999 Quillaia extract Water-based flavoured non-alcoholic drinks 200 mg/l calculated as anhydrous extract E 1201 Polyvinylpyrrolidone Dietary food supplements in tablet and coated Quantum satis E 1202 Polyvinylpolypyrrolidone tablet form E 1505 Triethyl citrate Dried egg white quantum satis

## PART E

### PERMITTED CARRIERS AND CARRIER SOLVENTS

#### Notes

Not included in this list are:

1. Substances generally considered as foodstuffs;
2. Substances referred to in Article 11(4);
3. Substances having primarily an acid or acidity regulator function, such as citric acid and ammonium hydroxide.

E NONAMERESTRICTED USE Propan-1,2—diol (propylene glycol) Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in the foodstuff) E 422 Glycerol E 420 Sorbitol E 421 Mannitol E 953 Isomalt E 965 Mannitol E 966 Lactitol E 967 Xylitol E 400—404 Alginic acid and its sodium, potassium, calcium and ammonium salts E 405 Propan-1,2—diol alginate E 406 Agar E 407 Carrageenan E 410 Locust bean gum E 412 Guar gum E 413 Tragacanth E 414 Acacia gum (gum arabic) E 415 Xanthan gum E 440 Pectins E 432 Polyoxyethylene sorbitan monolaurate (polysorbate 20)] [E 433 Polyoxyethylene sorbitan monooleate (polysorbate 80)] [E 434 Polyoxyethylene sorbitan monopalmitate (polysorbate 40)] [Antifoaming agents E 435 Polyoxyethylene sorbitan monostearate (polysorbate 60)] [E 436 Polyoxyethylene sorbitan tristearate (polysorbate 65)] Antifoaming agents E 442 Ammonium phosphatides Antioxidants E 460 Cellulose (microcrystalline or powdered) E 461 Methyl cellulose E 463 Hydroxypropyl cellulose E 464 Hydroxypropyl methyl cellulose E 465 Ethyl methyl cellulose E 466 Carboxy methyl cellulose Sodium carboxy methyl cellulose E 322 Lecithins [E 432—436 Polysorbates 20, 40, 60, 65 and 80] E 470b Magnesium salts of fatty acids [E 471 Mono- and di-glycerides of fatty acids] E 472a Acetic acid esters of mono- and di-glycerides of fatty acids [E 472c Citric acid esters of mono- and di-glycerides of fatty acids] [Colours and fat-soluble antioxidants E 472c Mono- and di-acetyl tartaric acid esters of mono- and di-glycerides of fatty acids] [E 473 Sucrose esters of fatty acids] E 475 Polyglycerol esters of fatty acids [E 491 Sorbitan monostearate] E 492 Sorbitan tristearate [E 493 Sorbitan monolaurate] Colours and anti-foaming agents E 494 Sorbitan monooleate [E 495 Sorbitan monopalmitate] E 1404 Oxidised starch E 1410 Monostarch phosphate E 1412 Distarch phosphate E 1413 Phosphated distarch phosphate E 1414 Acetylated distarch phosphate E 1420 Acetylated starch E 1422 Acetylated distarch adipate E 1440 Hydroxy propyl starch E 1442 Hydroxy propyl distarch phosphate E 1450 Starch sodium octenyl succinate E 170 Calcium carbonates E 263 Calcium acetate E 331 Sodium citrates E 332 Potassium citrates E 341 Calcium phosphates E 501 Potassium carbonates E 504 Magnesium

carbonates E 508 Potassium chloride E 509 Calcium chloride E 511 Magnesium chloride E 514 Sodium sulphate E 515 Potassium sulphate E 516 Calcium sulphate E 517 Ammonium sulphate E 577 Potassium gluconate E 640 Glycine and its sodium salt E 1505 Triethyl citrate E 1518 Glyceryl triacetate (triacetin) E 551 Silicon dioxide] Emulsifiers and colours, max. 5% E 552 Calcium silicate] E 553b Talc] E 558 Bentonite] Colours, max. 5% E 559 Aluminium silicate (Kaolin)] E 901 Beeswax Colours E 1200 Polydextrose E 1201 Polyvinylpyrrolidone] E 1202 Polyvinylpolypyrrolidone] Sweeteners

#### PART F

#### FOOD ADDITIVES PERMITTED IN FOODS FOR INFANTS AND YOUNG CHILDREN

##### Note

Formulae and weaning foods for infants and young children may contain E 414 acacia gum (gum arabic) and E 551 silicon dioxide resulting from the addition of nutrient preparations containing not more than 10 g/kg of each of these substances, as well as E 421 mannitol when used as a carrier for vitamin B 12 (not less than 1 part vitamin B 12 to 1000 parts mannitol).

The maximum levels of use indicated refer to foodstuffs ready for consumption pre-*par*ed following manufacturers' instructions.

#### SECTION 1

#### FOOD ADDITIVES PERMITTED IN INFANT FORMULAE FOR INFANTS IN GOOD HEALTH

##### Notes

1. For the manufacture of acidified milks, non-pathogenic L(+)lactic acid producing cultures may be used.
2. If more than one of the substances E 322 and E 471 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is pre-sent of the other substance in that foodstuff.

E NONAME MAXIMUM LEVELE 270 Lactic acid (L(+))—form only) quantum satis E 330 Citric acid quantum satis E 338 Phosphoric acid In conformity with the limits set in Annex I to Directive 91/321/EECE 306 Tocopherol-rich extract] E 307 Alpha-tocopherol ] 10 mg/l individually or in combination E 308 Gamma-tocopherol] E 309 Delta-tocopherol] E 322 Lecithins 1 g/l E 471 Mono and di-glycerides 4 g/l

#### SECTION 2

#### FOOD ADDITIVES PERMITTED IN FOLLOW-ON FORMULAE FOR INFANTS IN GOOD HEALTH

##### Note

1. For the manufacture of acidified milks, non-pathogenic L(+)lactic acid producing cultures may be used.
2. If more than one of the substances E 322 and E 471 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is pre-sent of the other substance in that foodstuff.
3. If more than one of the substances E 407, E 410 and E 412 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is pre-sent of the other substances together in that foodstuff.

E NONAME MAXIMUM LEVELE 270 Lactic acid (L(+))—form only) quantum satis E 330 Citric acid quantum satis E 306 Tocopherol-rich extract] E 307 Alpha-tocopherol] 10 mg/l individually or in combination E

308Gamma-tocopherol]E 309Delta-tocopherol]E 338Phosphoric acidIn conformity with the limits set in Annex II to Directive 91/321/EECE 440Pectins5 g/l in acidified follow-on formulae onlyE 322Lecithins1g/IE 471Mono-and di-glycerides4g/IE 407Carrageenan0.3 g/IE 410Locust bean gum1g/IE 412Guar gum1g/l

### SECTION 3

## FOOD ADDITIVES PERMITTED IN WEANING FOODS FOR INFANTS AND YOUNG CHILDREN IN GOOD HEALTH

ENONAMEFOODSTUFF MAXIMUM LEVELE 170Calcium carbonates]E 260Acetic acid]E 261Potassium acetate]E 262Sodium acetate]E 263Calcium acetate]E 270Lactic acid \*]quantum satis E 296Malic acid \* ]Weaning foods(only for pH adjustment)E 325Sodium lactate \*]E 326Potassium lactate \*]E 327Calcium lactate \*]E 330Citric acid]E 331Sodium citrates]E 332Potassium citrates]E 333Calcium citrates]E 507Hydrochloric acid]E 524Sodium hydroxide]E 525Potassium hydroxide]E 526Calcium hydroxide]\* L(+)—form onlyE 500Sodium carbonates]quantum satisE 501Potassium carbonates]Weaning foods(only as raising agents)E 503Ammonium carbonates]Individually or in combination expressed as ascorbic acidE 300L-ascorbic acid]Fruit- and vegetable -based drinks, juices and baby foods 0.3 g/kgE 301Sodium L-ascorbate ]E 302Calcium L-ascorbate]] ]Fat-containing cereals, biscuits, rusks and baby foods 0.2 g/kgE 304L-ascorbyl palmitate]E 306Tocopherol-rich extract]0 1 g/kg individually or in combinationE 307Alpha-tocopherol]E 308Gamma-tocopherol]E 309Delta-tocopherol]E 338Phosphoric acidWeaning foods1 g/kg as P2O5 (only for pH adjustment)E 339Sodium phosphates ]1 g/kg individually or in combination expressed as P2O5E 340Potassium phosphates]CerealsE 341Calcium phosphates]E 322LecithinsBiscuits and rusks Cereal-based foods Baby foods] ] ]10 g/kgE 471Mono and di-glycerides of fatty acids] ]E 472aAcetic acid esters of mono and di-glycerides of fatty acids ] ] ]Biscuits and rusks Cereal-based foods Baby foods ] ] ]5 g/kg individually or in combinationE 472bLactic acid esters of mono- and di-glycerides of fatty acids] ] ]E 472cCitric acid esters of mono- and di-glycerides of fatty acids] ] ]E 400Alginic acid]E 401Sodium alginate] ]Desserts Puddings ] ]0.5 g/kg individually or in combinationE 402Potassium alginate]E 404Calcium alginate]E 410Locust bean gum]Weaning foods10g/kg individually or in combinationE 412Guar gum ]E 414Acacia gum (gum

arabic)]E 415 Xanthan gum ]  
]  
]Gluten-free cereal-based foods20 g/kg  
individually or in combinationE 440Pectins]E 551Silicon dioxideDry  
cereals2 g/kgE 334Tartaric acid \*]E 335Sodium tartrate \*]E  
336Potassium tartrate \*]Biscuits and rusks 5 g/kg  
as a residueE 354Calcium tartrate \*]E 450aDisodium diphosphate]E  
575Glucono-delta-lactone]\* L(+)—form onlyE 1404Oxidised starch]E  
1410Monostarch phosphate]E 1412Distarch phosphate]E 1413Phosphated  
distarch phosphate]  
]E 1414Acetylated distarch phosphate]  
]Weaning foods50g/kgE 1420Acetylated starch]E 1422Acetylated distarch  
adipate]E 1450Starch sodium octenyl succinate]  
]

#### SECTION 4

#### FOOD ADDITIVES PERMITTED IN FOODS FOR INFANTS AND YOUNG CHILDREN FOR SPECIAL MEDICAL PURPOSES

The tables in Sections 13 of Part F are applicable.

GIVEN under the official seal of the Minister for Health this 21st day of March, 1997.

MICHAEL NOONAN. T.D.

Minister for Health

#### EXPLANATORY NOTE

These Regulations are cited as the European Communities (Detailed Provisions on the Control of Additives, other than Colours and Sweeteners, for use in Foodstuffs) Regulations, 1997 and come into force on the 25th day of March, 1997.

These Regulations implement European Parliament and Council Directive 95/2/EC1 on food additives, other than colours and sweeteners, for use in foodstuffs, which is commonly known as the "Miscellaneous Additives Directive"

These Regulations set out the detailed provisions which apply to the use in food for human consumption of the categories of food additive specified in Article 4(2). The general provisions which apply to these, and to all other food additives, are set out in the European Communities (General Provisions on the Control of Additives and in Particular, Colours and Sweeteners, for use in Foodstuffs) Regulations, 1995 (S.I. 344 of 1995).

10.J No. L 61. 18.3.1995. pp. 140