
Food Act (Food Additive) Regulations

S.I. 35 of 1992

(1st March, 1992)

1. These Regulations may be cited as the Food Act (Food Additive) Regulations.

Citation.

2. In these Regulations -

Interpretation.

"Board" means the Food Control Board established under section 12 of the Act;

"Bureau of Standard" means the Seychelles Bureau of Standards established under section 3 of the Seychelles Bureau of Standards Act;

Cap. 212

"food additive" means a substance or any source of radiation, the use of which results, or may reasonably be expected to result, in it or its products, becoming part of or affecting the characteristics of food, but does not include -

- (a) vitamins, mineral nutrients or amino acids;
- (b) spices, seasonings, natural flavouring preparations, essential oils, oleoresins or natural extractives;
- (c) pesticides residues;
- (d) food packaging material or any components thereof;
- (e) residues of drugs administered to animals which may be consumed as foods from these animals.

Schedule

3.(1) The Schedule shall apply for the purpose of identifying food or colour additives, and specifying the maximum level of such food or colour additives, that may be present in certain food sold in Seychelles.

(2) In the Schedule column 1 specifies the name of the food, column 2 specifies the food or colour additives which may be present in the food specified in the correspondent entry in column 1 and column 3 specifies the maximum level of the food or colour additives specified in the corresponding entry in column 2 which may be present in the food specified in the corresponding entry in column 1.

(3) In the Schedule, where the limit prescribed for any food or colour additive is stated to be "Good Manufacturing Practise," referred to in the Schedule as "G.M.P.", the amount of the food or colour additive added to a food when manufacturing or processing the food shall not exceed the amount required to accomplish the intended effect for that additive;

(4) Where a specification is set out in the Schedule for food or colour additives, the food or colour additives shall be in accordance with the specification.

(5) Where the Schedule does not provide any specification for a food or colour additive but a specification has been established by the Standard Bureau, the specification as established by the Standard Bureau shall apply to the food or colour additive;

(6) Where the Schedule does not provide any specification, or the Standard Bureau has not established a specification, for a food or colour additive, but a specification has been established by the Joint Expert Committee on Food Additives of the Food and Agricultural Organisation and the World Health Organisation of the United Nations, the specification established by the Joint Expert Committee shall apply to the food or colour additive.

(7) Where the Schedule does not provide any specification, or the Standard Bureau or the Joint Expert Committee referred to

in subregulation (6) has not established any specification, for a food or colour additive, the Minister may use any specification established by any other body to determine the specification for additive permissible in food sold in Seychelles.

4.(1) A person may apply in writing to the Minister requesting that a food or colour additive be added to or deleted from the Schedule and the Minister may accept or reject the application.

Application for amendment of Schedule.

(2) The Minister shall inform the applicant in writing of his decision.

(3) The decision of the Minister under subregulation (1) is final.

(4) A person making an application under subregulation (1) shall submit with his application sufficient information to enable the Minister to make an informed decision on the application and the Minister may require the applicant to submit such additional information as the Minister thinks fit before making his decision.

5. A person shall not sell a substance containing any food or colour additive unless the substance is labelled and the label carries -

Labelling.

- (a) a statement of the amount of the additive present, or
- (b) carries a list of the food or colour additives present in descending order of their proportions together with directions for their use which, if followed, would produce a food containing additives not in excess of the maximum levels permitted under these Regulations.

SCHEDULE**(reg. 3)****Part I - FRUIT PRODUCTS**

FOOD	ADDITIVE OR COLOUR	MAXIMUM LEVEL OF ADDITIVE OR COLOUR
1. Apple (Canned)	Antioxidants : Isoascorbic Acid	150 mg/kg, single or in combination with Ascorbic Acid.
	Colours: Indigotine Sunset Yellow FCF	200 mg/kg, singly or in combination with other colours.
	Flavour: Natural Flavour	Limited by GMP
2. Fruit Cocktail (Canned)	Antioxidants: Ascorbic Acid	500 mg/kg
	Colour: Erythrosine	Limited by GMP (cherries only)
	Flavour: Bitter Almond Oil	40 mg/kg total product to flavour artificially coloured cherries only
	Cherry Laurel Oil	10 mg/kg total product to flavour artificially coloured cherries only
	Natural Flavour Natural Fruit Essence	Limited by GMP
3. Mandarin Oranges (Canned)	Acidity Regulators : Citric Acid	Limited by GMP
	Thickener Gelling Agents: Methyl Cellulose	10 mg/kg
4. Pineapple (Canned)	Acidity Regulators : Citric Acid	Limited by GMP

	Anti Foaming Agents :	
	Dimethyl Polysiloxane	10 mg/k
	Flavours :	
	Mint Flavour	Limited by GMP
	Natural Fruit Essence	
5. Peaches (Canned)	Antioxidant :	
	Ascorbic Acid	550 mg/kg
	Flavours :	
	Natural Flavour	
	Natural Fruit Essence	Limited by GMP
6. Pears (Canned)	Acidity Regulators :	
	Citric Acid	Limited by GMP
	Lactic Acid	
	Malic Acid	
	Tartaric Acid (L (+)-)	
	Colours :	
	Amaranth	200 mg/kg, singly or
	Erythrosine	in combination with
	Fast Green FCF	other colours in
	Ponceau 4R	speciality packs only
	Tartrazine	
	Flavour :	
	Natural Flavours	Limited by GMP
7. Strawberries (Canned)	Acidity Regulators :	
	Citric Acid	Limited by GMP
	Lactic Acid	
	Malic Acid	
	Tartaric Acid (L (+)-)	
	Colours :	
	Erythrosine	300 mg/kg, singly or
	Ponceau 4R	in combination
	Stabilizers :	
	Calcium Gluconate	350 mg/kg, singly or
	Calcium Lactate	in combination with
		other firming agents,

		calculated as Calcium
8. Tropical Fruit Salad (Canned)	Acidity Regulator : Citric Acid	Limited by GMP
	Antioxidant : Ascorbic Acid	100 mg/kg
	Colour :	
	Erythrosine (Cherries only)	Limited by GMP
	Flavours :	
	Bitter Almond Oil	40 mg/kg total product, to flavour artificially coloured cherries only
	Cherry Laurel Oil	10 mg/kg total product, to flavour artificially coloured cherries only
	Natural Flavour	Limited by GMP
	Stabilizers :	
	Calcium Chlorine Calcium Gluconate Calcium Lactate	350 mg/kg, singly or in combination with other firming agents, calculated as Calcium
9. Pineapple Juice (Concentrated)	Preservatives : Benzoic Acid Calcium Benzoate Potassium Benzoate	1,000 mg/kg, singly or in combination with Sorbic Acid, their salts Sodium Benzoate and sulphites, but sulphites not to exceed 500 mg/kg (for manufacturing only)

	Calcium Sorbate Potassium Sorbate Sodium Sorbate Sorbic Acid	1,000 mg/kg, singly or in combination with the acid, Benzoic Acid, their salts and sulphites, but sulphites not exceeding 500 mg/kg (for manufacturing only)
	Potassium Bisulphite Potassium Sulphite Sodium Hydrogen Sulphite Sodium Sulphite Sulphur Dioxide	500 mg/kg singly or in combination with sulphites, Benzoic Acid Sorbic Acid and their salts calculated as SO ₂) (for manufacturing only)
	Acidity Regulators : Citric Acid Malic Acid	Limited by GMP (for manufacturing only)
	Anti-Foaming Agent : Dimethyl Polysiloxane	10 mg/kg (in the reconstituted juice and for manufacturing only)
	Antioxidant : Ascorbic Acid	Limited by the GMP (for manufacturing only)
10. Jams (Fruit Preserves and Jellies)	Preservatives : Calcium Hydrogen Sulphite	200 mg/kg, singly or in combination with other firming agents, expressed as Calcium
	Ethyl P-Hydroxy Benzoate Methyl P-Hydroxy Benzoate Propyl P-Hydroxy Benzoate Sodium Benzoate Sorbic Acid	1,000 mg/kg, singly or in combination of benzoate, Sorbic Acid and Potassium Sorbate

Sulphur Dioxide	100 mg/kg, resulting from carrying over
Acidity Regulators :	
Calcium Citrate	To maintain the pH at a level between 2.8 and 3.5
Calcium Malate	
Citric Acid	
Lactic Acid	
Malic Acid	
Potassium Carbonate	
Potassium Dihydrogen Citrate	
Potassium Hydrogen Malate	
Potassium Hydrogen Carbonate	
Potassium Lactate	
Potassium Malate (DL-)	
Sodium Carbonate	
Sodium Dihydrogen Citrate	
Sodium Hydrogen Carbonate	
Sodium Hydrogen Malate (DL-)	
Sodium Lactate	
Tri Potassium Citrate	
Tri Sodium Citrate	
Calcium Lactate	To maintain the pH between 2.8 and 3.5; 200 mg/kg, singly or in combination with other firming agents, expressed as Calcium
Calcium Fumarate	3 g/kg, singly or in combination with the acid, tartaric acid and their salts, expressed as acid, to maintain the pH between 2.8 and 3.5
Fumaric Acid	
Potassium Fumarate	
Sodium Fumarate	
Calcium Tartarate	3 g/kg, singly or in combination with the Acid Fumaric Acid and their salts, expressed as Acid, to main-
Potassium L(+) Tartarate	
Potassium Sodium Tartarate	
Sodium L (+) Tartarate	
Tartaric Acid	

	tain the pH between 2.8 and 3.5
Anti-Foaming Agent :	
Dimethylpolysiloxane	10 mg/kg
Antioxidant :	
Ascorbic Acid	500 mg/kg
Colours :	
Amaranth	
Beta-Apo-8-Cardtenic Acid and Methyl and Ethyl Esters	200 mg/kg, singly or in combination
Brilliant Blue FCF	with other colours
Canthaxanthin	
Caramel colour	
Chlorophyll	
Erythrosine	
Fast Green FCF	
Indigotine	
Ponceau 4R	
Sunset Yellow FCF	
Tartrazine	
Emulsifier :	Not more than neces- sary to prevent foam- ing (anti-foaming agent)
Mono and Diglycerides	
Flavours :	
Cinnamon Flavour	Limited by GMP
Mint Flavour	
Natural Fruit Essence	
Vanilla Extract	
Vanillin	
Stabilisers :	
Calcium Chloride	200mg/kg, singly
Calcium Carbonate	or in combination
Calcium Gluconate	with other firming agents, calculated as Calcium

	Thickeners - Gelling Agents:	
	Pectin (Amidated)	5 g/kg
	Pectin (Non-Amidated)	Limited by GMP
11. Citrus Marmalade	Preservatives :	
	Potassium Sorbate	500 mg/kg, singly or in combination
	Sorbic Acid	
	Sulphur Dioxide	100 mg/kg, resulting from carrying over
	Acidity Regulators :	
	Calcium Citrate	
	Calcium Malate	
	Citric Acid	
	Lactic Acid	
	Malic Acid	
	Potassium Carbonate	To maintain the pH
	Potassium Dihydrogen Citrate	at a level between 2.8 and 3.5
	Potassium Hydrogen Malate	
	Potassium Hydrogen Carbonate	
	Potassium Lactate	
	Potassium Malate (DL-)	
	Sodium Carbonate	
	Sodium Dihydrogen Citrate	
	Sodium Hydrogen Carbonate	
	Sodium Hydrogen Malate (DL-)	
	Sodium Lactate	
	Sodium Malate	
	Tri Potassium Citrate	
	Tri Sodium Citrate	
	Calcium Fumarate	3 g/kg, singly or in combination with the acid, tartaric acid and their salts, expressed as acid, to maintain the pH between 2.8 and 3.5
	Fumaric Acid	
	Potassium Fumarate	
	Sodium Fumarate	
	Potassium L(+)	3 g/kg, singly or in combination with the Acid, Fumaric Acid
	Tartrate	
	Potassium Sodium	

Tartarate Sodium L (+) Tartarate Tartaric Acid	and their salts, expressed as Acid, to maintain the pH between 2.8 and 3.5
Calcium Lactate	To maintain the pH at a level between 2.8 and 3.5; 200 mg/kg, singly or in combination with other firming agents expressed as calcium
Anti-Foaming Agent : Dimethylpolysiloxane	10 mg/kg
Antioxidants : Ascorbic Acid	500 mg/kg
Colours : Caramel Colours (Ammoniated Sulphite Process) Caramel Colour (Plain)	1.5 g/kg Limited by GMP
Fast Green FCF Tartrazine	100 mg/kg, singly or in combination in lime marmalade only
Sunset Yellow FCF	200 mg/kg
Emulsifier : Mono and Dilycrides	Not more than necessary to prevent foaming (anti foam- ing agent)
Flavour : Natural Citrus Fruit Essence	Limited by GMP
Thickeners - Gelling Agents : Pectin (Amidated)	5 g/kg
Pectin (Non-Amidated)	Limited by GMP

12. Apricot (Dried)	Preservatives :	
	Potassium Sorbate Sodium Sorbate Sorbic Acid	500 mg/kg, singly or in combination with Sorbic Acid and Potassium Sorbate, expressed as Sorbic Acid
	Sulphur Dioxide	2,000 mg/kg
13. Raisins	Preservatives :	
	Mineral Oil Sulphur Dioxide	5 g/kg 1,500 mg/kg for bleached raisins only
14. Olives (Table)	Preservatives :	
	Benzoic Acid Potassium Benzoate Sodium Benzoate	1,000 mg/kg, singly or in combination with its salts, expressed as Ben- zoic Acid
	Potassium Sorbate Sodium Sorbate Sorbic Acid	500 mg/kg, singly or in combination with the acid, expressed as Sorbic Acid
	Acidity Regulators :	
	Citric Acid Lactic Acid Sodium Hydroxide	15 g/kg Limited by GMP, for use in Alkaline Lye
	Antioxidant :	
	Ascorbic Acid	200 mg/kg
Colour Stabiliser :		
Ferrous Gluconate	150 mg/kg, as total Fe in the fruit, solely to stabilise colour of treated olives darke- ned by oxidation.	

Part II - VEGETABLE PRODUCTS

1. Beans (Green and Waxed Canned)	Colour :	
	Tartrazine	100 mg/kg
	Flavour Enhancer :	
	<i>Mono Sodium L- Glutamate</i>	<i>Limited by GMP</i>
	Modified Starches :	
	Acetylated Distarch	
	Adipate	10 g/kg singly, or in
	Acid Treated Starch	combination with
	Alkaline Treated Starch	thickeners, when the
	Bleached Starch	commodity contains
	Distarch Phosphate	butter or other fats
	Hydroxy Propyl	or oils
	Distarch Glycerol	
	Hydroxy Propyl Starch	
	Mono Starch Phosphate	
	Oxidized Starch	
	Phosphated Distarch	
	Phosphate	
	Starch Acetate	
	Thickeners - Gelling	
Agents :		
Ammonium Alginate	10 g/kg, singly or in	
Calcium Alginate	combination with	
Carrageenan	other thickeners,	
Furcellaren	when the commodity	
Guar Gum	contains butter or	
Gum Arabic	other fats or oils	
Potassium Alginate		
Propylene Glycol Alginate		
Sodium Alginate		
2. Peas (Green Canned)	Colours :	
	Beta-Carotene	100 mg/kg, singly or
	Brilliant Blue FCF	in combination with
	Tartrazine	other colours
	Flavour Enhancer :	
<i>Mono Sodium L-Glutamate</i>	<i>Limited by GMP,</i>	

	when the commodity contains butter or other fats or oils
Flavour :	
Mint Flavour	Limited by GMP
Modified Starches :	
Acetylated Distarch Adipate	10 g/kg, singly or in combination with
Acetylated Distarch Glycerol	other thickeners,
Acetylated Distarch Phosphate	when the product contains butter
Acid Treated Starch	or other fats or oils
Alkaline Treated Starch	
Bleached Starch	
Distarch Glycerol	
Distarch Phosphate	
Hydroxy Propyl Distarch Glycerol	
Hydroxy Propyl Starch	
Mono Starch Phosphate	
Oxidized Starch	
Phosphated Distarch Phosphate	
Starch Acetate	
Stabilisers :	
Calcium Chloride	350 mg/kg singly or
Calcium Gluconate	in combination with
Calcium Lactate	other firming agents,
	calculated as
	Calcium
Thickener - Gelling Agents :	
Ammonium Alginate	10 g/kg singly or in
Calcium Alginate	combination with
Carrageenan	other thickeners
Furcellaren	when the com-
Guar Gum	modity contains
Gum Arabic	butter or other fats
Pectin (Amidated)	or oils
Pectin (Non-Amidated)	

	Potassium Alginate Propylene Glycol Alginate Sodium Alginate	
3. Peas (Mature Processed Canned)	Colours :	
	Brilliant Blue CFC	200 mg/kg singly or
	Fast Green FCF	in combination with
	Tartrazine	other colours
	Flavour :	
	Natural Flavour	Limited by GMP
	Stabilisers :	
	Calcium Chloride	350 mg/kg singly or
	Calcium Gluconate	in combination with
	Calcium Lactate	other firming agents,
		calculated as Cal-
		cium (firming agents
		and softening agents
		may not to be used
		in the same product)
	Sodium Hydrogen Carbonate	150 mg/kg singly or
	Trisodium Citrate	in combination,
		expressed as sodium
		(firming agents and
		softening agents
		may not to be used
		in the same product)
4. Tomatoes (Canned)	Acidity Regulators :	
	Acetic Acid	Limited by GMP
	Citric Acid	
	Lactic Acid	
	Malic Acid	
	Tartaric Acid (L (+)-)	
	Stabilisers :	
	Calcium Chloride	800 mg/kg singly or
	Calcium Citrate	in combination with
	Calcium Gluconate	other firming agents,
	Calcium Lactate	calculated as Cal-

	Calcium Sulphate Mono Calcium Phosphate, Mono Basic	cium, styles in the "diced", "sliced" and "wedges", 450mg/ kg singly or in combination with other firming agents, calculated as Cal- cium, in the styles "whole", "whole and pieces" and "pieces"
5. Tomato (Processed Concentrated)	Acidity Regulators : Citric Acid Lactic Acid Malic Acid Sodium Hydrogen Carbonate Tartaric Acid (L (+)-)	To maintain the pH at a level not above 4.3
6. Mushrooms (Canned)	Acidity Regulator : Citric Acid Antioxidant : Ascorbic Acid Colour : Caramel Colour Flavour Enhancer : Mono Sodium 2-Glutamate Modified Starches : Acetylated Distarch Adipate Acetylated Distarch Glycerol Acetylated Distarch Phosphate Acid Treated Starch Alkaline Treated Starch Bleached Starch Distarch Glyccrol	Limited by GMP Limited by GMP Limited by GMP, for use in sauces only Limited by GMP 10 g/kg singly or in combination with other thickeners when the commodity contains butter or other fats or oils

	Distarch Phosphate	
	Hydroxy Propyl Distarch Glycerol	
	Hydroxy Propyl Starch	
	Mono Starch Phosphate	
	Oxidized Starch	
	Phosphated Distarch Phosphate	
	Starch Acetate	
	Stabilisers :	
	Ammonium Alginate	10 g/kg singly or in
	Calcium Alginate	combination with
	Carrageenan	other thickeners when
	Furcellaren	the commodity con-
	Guar Gum	tains butter or other
	Gum Arabic	fats or oils
	Pectin (Amidated)	
	Pectin (Non-Amidated)	
	Potassium Alginate	
	Propylene Glycol Alginate	
	Sodium Alginate	
	Sequestrants :	
	Calcium Disodium	200 mg/kg
	Ethylene	
	Diamine Tetra Acetate	
7. Carrots (Quick Frozen)	Acidity Regulators :	
	Citric Acid	Limited by GMP
	Sodium Hydroxide	
8. Cauliflower (Quick Frozen)	Acidity Regulators :	
	Citric Acid	Limited by GMP,
	Malic Acid	as processing aid
		in the balancing
		or cooling water
9. Potatoes (Quick Frozen French Fried)	Preservatives :	
	Potassium Bisulphite	50 mg/kg, singly or
	Potassium Sulphite	in combination with
	Sodium Hydrogen	sulphites,
	Sulphite	expressed as

Sodium Meta Bisulphite Sodium Sulphite	SO ₂
Potassium Meta Bisulphite	50 mg/kg, singly or in combination with other sulphites, expressed as P2 05
Acidity Regulators : Citric Acid Malic Acid Potassium Hydroxide Sodium Hydroxide	Limited by GMP
Anti-Foaming Agent : Dimethylpolysiloxane	10 mg/kg, on fat basis
Anti-Oxidant : Ascorbic Acid	100 mg/kg, singly or in combination with other sequestrants (phosphates expressed P2 05)
Phosphate : Disodium Pyrophosphate	100 mg/kg, singly or in combination with other sequestrants, phosphates expressed as anhydrous substances
Stabilisers: Disodium Pyrophosphate Terasodium Pyrophosphate	100 mg/kg, singly or in combination with other sequestrants, phosphates expressed as anhydrous substances
Sequestrants: Calcium Disodium Ethylene Diamine Tetra acetate	100 mg/kg, singly or in combination with other sequestrants,

		phosphates expressed as P2 O5
10. Cucumbers (Pickled)	Preservatives :	
	Benzoic Acid	
	Potassium Benzoate	
	Potassium Sorbate	1,000 mg/kg,
	Sodium Benzoate	singly or in combination
	Sulphur Dioxide	50 mg/kg, as a carry over from raw product
	Acidity Regulators :	
	Acetic Acid	Limited by GMP
	Citric Acid	
	Lactic Acid	
	Malic Acid	
	Colours :	
	Annatto Extracts	300 mg/kg, singly or in combination with, other colours
Beta-Carotene		
Brilliant Blue FCF		
Caramel Colour		
Chlorophyll Copper Complex		
Fast Green FCF		
Ribo Flavin		
Sunset Yellow FCF		
Tartrazine		
Tumeric		
Emulsifier :		
Polyoxyethylene (ZO)	500 mg/kg, singly or in combination with other solubi- lizing and dispers- ing agents	
Sorbitan		
Monooleate		
Flavours :		
Natural Flavour	Limited by GMP	
Paprika Oleoresins	300 mg/kg, singly or in combination	

	with other colours
Stabilisers :	
Calcium Chloride	250 mg/kg, singly or
Calcium Gluconate	in combination with
Calcium Lactate	other firming agents
Thickeners - Gelling Agents :	
Aluminium Alginate	500 mg/kg, singly
Calcium Alginate	or in combination
Carrageenan	with other solubi-
Furcellaren	lising and disper-
Gum Arabic	sing agents
Potassium Alginate	
Propylene Glycol Alginate	
Sodium Alginate	
Xanthan Gum	
Carob Bean Gum	Limited by GMP
Guar Gum	(in mustard type only)

PART III - DAIRY PRODUCTS

1. Cream Powder

Anti-Caking Agents :	
Calcium Phosphate Tribasic	5 g/kg singly or in combination with other stabilizers, expressed as anhydrous substances
Calcium Silicate	1,000 mg/kg
Magnesium Carbonate	singly or combination with other
Magnesium Oxide	anti-caking agents, for
Magnesium Phosphate Tribasic	vending machines only
Magnesium Silicate	
Silicone Dioxide Amorphous	
Sodium Alumino Silicate	

Emulsifiers :

Lecithin	5 g/kg, in instant powders only
Mono and Diglycerides	2.5 g/kg in instant powders only

Stabilisers :

Calcium Chloride	5 g/kg singly or in combination with other stabilisers expressed as anhydrous substances
Calcium Citrate	
Calcium Carbonate	
Calcium Hydrogen Carbonate	
Calcium Hydrogen Phosphate	
Calcium Polyphosphate	
Dipotassium Hydrogen Phosphate	
Disodium Hydrogen Phosphate	
Mono Calcium Phosphate, Mono Basic	
Mono Potassium Mono Phosphate	
Mono Sodium Mono Phosphate	
Penta Tripotassium Triphosphate	
Penta Sodium Triphosphate	
Potassium Carbonate	
Potassium Chloride	
Potassium Dihydrogen Citrate	
Potassium Hydrogen Carbonate	
Potassium phosphate	
Potassium Polyphosphate	
Sodium carbonate	
Sodium Dihydrogen Citrate	
Sodium Hydrogen Carbonate	
Sodium Phosphate	
Sodium Polyphosphate	
Tripotassium Citrate	
Trisodium Citrate	

2. Milk Powder :	Anti Caking Agents :	
	Calcium Phosphate Tribasic	5 g/kg singly or in combination with other stabilisers, expressed as anhydrous substances
	Calcium Silicate	10 g/kg singly or in combination with other anti- caking agents, for vending machines only
	Magnesium Carbonate	
	Magnesium Oxide	
	Magnesium Phosphate Tribasic	
	Magnesium Silicate	
	Silicone Dioxide Amorphous	
	Sodium Alumino Silicate	
	Emulsifiers :	
	Lecthins	5 g/kg, in instant milk powders only
	Mono and Diglycerides	2.5 g/kg in instant milk powders only
	Stabilisers :	
	Calcium Chloride	5 g/kg singly or in combination with other stabilisers expressed as anhydrous substances
	Calcium Citrate	
	Calcium Carbonate	
	Calcium Hydrogen Carbonate	
	Calcium Hydrogen Phosphate	
	Calcium Polyphosphate	
	Dipotassium Hydrogen Phosphate	
	Disodium Hydrogen Phosphate	
	Mono Calcium Phosphate, Mono Basic	
	Mono Potassium Mono Phosphate	
	Mono Sodium Mono Phosphate	
	Penta Tripotassium Triphosphate	
	Penta Sodium Triphosphate	

	Potassium Carbonate	
	Potassium Chloride	
	Potassium Dihydrogen Citrate	
	Potassium Hydrogen Carbonate	
	Potassium Phosphate	
	Potassium Polyphosphate	
	Sodium Carbonate	
	Sodium Dihydrogen Citrate	
	Sodium Hydrogen Carbonate	
	Sodium Phosphate	
	Sodium Polyphosphate	
	Tripotassium Citrate	
	Trisodium Citrate	
3. Butter and Whey Butter	Acidity Regulators :	
	Calcium Hydroxide	2 g/kg, singly or
	Sodium Carbonate	in combination
	Sodium Hydrogen	with other
	Carbonate	neutralizing
	Sodium Hydroxide	agents, for pH
	Sodium Phosphate	adjustment only
		expressed as
		anhydrous
		substances
	Colours :	
	Annatto Extracts	Limited by GMP
	Beta Carotene	
	Curcumin	
4. Cream	Preservative :	
	Carbon Dioxide	Limited by GMP
	Emulsifiers :	
	Lechithin	5 g/kg singly or in
	Mono and Diglycerides	combination with
		other thickening
		and modifying
		agents, only for
		whipped pasteu-
		rized cream or
		UHT cream and

	cream for whipping
Flavours :	
Ethyl Vanillin	Limited by GMP
Vanillin Extract	
Vanillin	
Stabilisers :	
Calcium Citrate	2 g/kg singly or in
Calcium Carbonate	combination with
Calcium Hydrogen Carbonate	other stabilizers
Calcium Hydrogen Phosphate	expressed as anhydrous substances
Calcium Phosphate Tri-Basic	
Calcium Polyphosphate	
Dipotassium Hydrogen Phosphate	
Disodium Hydrogen Phosphate	
Mono Calcium Phosphate, Mono Basic	
Mono Potassium Mono Phosphate	
Mono Sodium Phosphate	
Nitrous Oxide	
Penta Potassium Triphosphate	
Penta Sodium Triphosphate	
Potassium Carbonate	
Potassium Chloride	
Potassium Dihydrogen Citrate	
Potassium Dihydrogen Carbonate	
Potassium Phosphate	
Potassium Polyphosphate	
Sodium Carbonate	
Sodium Dihydrogen Citrate	
Sodium Hydrogen Carbonate	
Sodium Phosphate	
Sodium Polyphosphate	

Tripotassium Citrate

Trisodium Citrate

Thickeners - Gelling Agents :

Agar	5 g/kg singly or in combination with other thickening and modifying agents, only for whipped
Calcium Alginate	<i>pasteurized cream</i>
Carob Bean Gum	or UHT
Carrageenan	cream and cream for whipping
Cellulose Micro Crystalline	
<i>Edible Gelatin</i>	
Guar Gum	
Gum Arabic	
Pectin (Amidated)	
Pectin (Non-Amidated)	
Potassium Alginate	
Sodium Carboxy Methyl Cellulose	
Sodium Alginate	
Xanthan Gum	

5. Milks (Evaporated and Sweetened Condensed) Stabilisers :

Calcium Chloride	2 g/kg singly, 3 g/kg in combination with other stabilizers expressed as anhydrous substances
Calcium Citrate	
Calcium Carbonate	
Calcium Hydrogen Carbonate	
Calcium Hydrogen Phosphate	
Calcium Phosphate Tri-Basic	
Calcium Polyphosphate	
Dipotassium Hydrogen Phosphate	
Disodium Hydrogen Phosphate	
Mono Calcium Phosphate, Mono Basic	
Mono Potassium Mono Phosphate	

	Mono Sodium Mono Phosphate	
	Penta Tripotassium Triphosphate	
	Penta Sodium Triphosphate	
	Potassium Carbonate	
	Potassium Chloride	
	Potassium Dihydrogen Citrate	
	Potassium Hydrogen Carbonate	
	Potassium Phosphate	
	Potassium Polyphosphate	
	Sodium Carbonate	
	Sodium Dihydrogen Citrate	
	Sodium Hydrogen Carbonate	
	Sodium Phosphate	
	Sodium Polyphosphate	
	Tripotassium Citrate	
	Trisodium Citrate	
	Thickeners - Gelling Agent : Carrageenan	150 mg/kg
6. Yoghurt (Flavoured and Products Heat-Treated after Fermentation)	Colour :	
	Azorubine	57 mg/kg (from flavouring substances as a result of carry-over)
	Brilliant Black PN unset yellow FCF	12 mg/kg (from flavouring substances as a result of carry-over)
	Caramel Colour	150 mg/kg (from flavouring substances as a result of carry-over)

Cochineal and Carminic Acid	20 mg/kg (from flavoured sub- stances as a result of carry-over)
Erythrosine	27 mg/kg (from flavoured sub- stances as a result of carry-over)
Indigotine	6 mg/kg (from flavoured sub- stances as a result of carry-over)
Ponceau 4R	48 mg/kg (from flavoured substances as a result of carry- over)
Red 2G	30 mg/kg (from flavouring sub- stances as a result of carry-over)
Tartrazine	18 mg/kg (from flavouring sub- stances as a result of carry-over)
Flavours :	
Artificial Flavouring Substances	Limited by GMP
Natural Flavours	
Modified Starch :	
Acetylated Distarch Adipate	10 mg/kg singly or in combination
Acetylated Distarch Phosphate	with other
Acid Treated Starch	starches
Alkaline Treated Starch	
Bleached Starch	

	Dextrins, Roasted	
	Starch, White and Yellow	
	Distarch Phosphate	
	Hydroxy Propyl	
	Distarch Phosphate	
	Hydroxy Propyl Starch	
	Mono Starch Phosphate	
	Oxidized Starch	
	Phosphated Distarch	
	Phosphate	
	Starch Acetate	
	Thickening - Gelling Agents :	
	Agar	5,000 mg/kg
	Ammonium Alginate	singly or in
	Calcium Alginate	combination with
	Garob Bean Gum	other stablizers
	Carrageenan	
	Furcellaran	
	Guar Gum	
	Gum Arabic	
	Karaya Gum	
	Potassium Alginate	
	Propylene Glycol Alginate	
	Sodium Alginate	
	Sodium Carboxy Methyl	
	Cellulose	
	Xanthan Gum	
	Edible Gelagin	10 g/kg
	Pectin (Amidated)	10 g/kg singly or
	Pectin (Non-Amidated)	in combination
7. Cheddar Cheese	Presrvatives :	
	Potassium Sorbate	1,000 mg/kg
	Sodium Sorbate	singly or in
	Sorbic Acid	combination with
		the acid
	Colour :	
	Beta Carotene	600 mg/kg singly, or

		in combination with Annatto
	Enzyme :	
	Rennett	Limited by GMP
	Stabilizer :	
	Calcium Chloride	200 mg/kg of the milk used
8. Processed Cheeses (Processed Cheeses Preparations)	Preservatives :	
	Calcium Propionate	3,000 mg/kg or in combination with
	Potassium Propionate	Sorbic Acid
	Propionic Acid	and their salts
	Sodium Propionate	
	Potassium Sorbate	3,000 mg/kg or in combination with
	Sodium Sorbate	acid, Propionic Acid
	Sorbic Acid	and their salts
	Nison	12.5 mg/kg
	Acid Regulators :	
	Acetic Acid	40 mg/kg singly or in combination
	Citric Acid	with other
	Lactic Acid	acidifiers and emulsifiers, cal- culated as anhy- drous substances
	Phosphoric Acid	9 g/kg total Phosphorous compounds added, calculated as Phos- phorus
	Colours :	
	Annatto Extracts	Limited by GMP
	Beta Carotene	
	Chlorophyll	
	Chlorophyll Copper	

Complex	
Curcumin	
Riboflavin	
Emulsifying Salts :	
Calcium Hydrogen Carbonate	9 g/kg total phosphates calculated as phosphorus
Calcium Hydrogen Phosphate	
Calcium Phosphate TriBasic	
Calcium Polyphosphate	
Dipotassium Diphosphate	
Dipotassium Hydrogen Phosphate	
Disodium Hydrogen Phosphate	
Disodium Pyrophosphate	
Mono Calcium Phosphate, Mono Basic	
Mono Potassium Mono Phosphate	
Mono Sodium Mono Phosphate	
Penta Potassium Triphosphate	
Penta Sodium Triphosphate	
Potassium Phosphate	
Potassium Polyphosphate	
Sodium Aluminium Phosphate (Basic)	
Sodium Phosphate	
Sodium Polyphosphate	
Tetra Potassium Pyrophosphate	
Tetra Sodium Pyrophosphate	
Flavour :	
Paprika Oleoresing	Limited by GMP
Flavour Enhancer :	
Mono Sodium L -Glutamate	Limited by GMP
Stabilizers :	
Calcium Citrate	40 g/kg, singly or in combination
Calcium Carbonate	

Disodium Hydrogen Phosphate Potassium Dihydrogen Citrate Sodium Dihydrogen Citrate	with other emulsifiers and acidi- ficers calculated as anhydrous substances
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Thickening - Gelling Agents :

Agar Ammonium Alginate Calcium Alginate Garob Bean Gum Carrageenan Gelatin, Edible Guar Gum Gum Arabic Karaya Gum Pentin (Amidated) Pectin (Non-Amidated) Potassium Alginate Propylene Glycol Alginate Sodium Carboxy Methyl Cellulose Sodium Alginate	8 g/kg singly or in combination with other thickeners in processed cheese preparations
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PART IV - INFANT FOOD

1. Baby Food (Canned)	Preservative : Potassium Ascorbate	500 mg/kg, expressed as Ascorbic Acid
	Acidity Regulators : Acetic Acid Calcium Carbonate Sodium Hydroxide Citric Acid Lactic Acid	Limited by GMP 15 g/kg 2 g/kg
	Antioxidants : Alpha-Tocopherol Mixed Tocopherol Concentrate	300 mg/kg fat, singly or in combination

Ascorbyl Palmitate	200 mg/kg fat
Ascorbic Acid	500 mg/kg,
Sodium Ascorbate	expressed as Ascorbic Acid
Emulsifiers :	
Lecithin	5 g/kg
Mono and Diglycerides	1.5 g/kg
Flavours :	
Ethyl Vanillin	70 mg/kg of the
Vanillin	ready-to-eat product
Vanillin Extract	Limited by GMP
Modified Starches :	
Acetylated Distarch	
Adipate	60 g/kg singly or in
Acetylated Distarch	combination with
Glycerol	other starches
Acetylated Distarch	
Phosphate	
Distarch Glycerol	
Distarch Phosphate	
Hydroxy Propyl Starch	
Phosphated Distarch	
Phosphate	
Stabilizers :	
Potassium Hydroge	Limited by GMP
Carbonate	
Sodium Carbonate	
Sodium Hydrogen Carbonate	
Trisodium Citrate	
Thickner - Gelling	
Agents:	2 g/kg of the
Carob Bean Gum	ready-to-eat product
Pectin (Non-Amidated)	10g/kg in canned food-based products only in the ready-to- eat product

1994 ED]	FOOD ACT	[CAP 83
2. Infant Formula	Acidity Regulators Calcium Hydroxide Citric Acid Lactic Acid Potassium Citrate	Limited by GMP
	Antioxidants : Ascorbyl	10 mg/1,000 ml of the ready-to-drink product all types of infant formulae
	Mixed Tocopherol Concentrates	10 mg/1,000 ml of the ready-to-drink product
	Emulsifiers : Lecithin Mono and Diglycerides	5 g/kg 4g/kg
	Modified Starches: Acetylated Distarch Phosphate Distarch Phosphate Hydroxy Propyl Starch Phosphated Distarch Phosphate	5 g/kg, singly or in combination with other starches in soy based types; 25 g/kg singly or in com- bination with other starches, in products based on aminoacids and for hydrolysed proteins
	Stabilizers : Potassium Carbonate Potassium Hydrogen Carbonate Sodium Carbonate Sodium Hydrogen Carbonate Tripotassium Citrate Trisodium Citrate	Limited by GMP

	Thickeners - Gelling Agents :	
	Agar	1 g/kg
	Guar Gum	1 g/kg
	Carrageenan	300 mg/kg in regular, milk and soy-based types only, 1 g/kg in hydrolysed protein and amino-based products
3. Processed Cereal-Based Foods for Infants and Children		
	Preservatives :	
	Potassium Ascorbate	500 mg/kg expressed as the acid
	Acidity Regulators:	
	Calcium Carbonate	Limited by GMP
	Citric Acid	25 g/kg, on a dry weight basis
	Lactic Acid	15 g/kg, on a dry weight basis
	Antioxidants :	
	Alpha Tocopherol	300 mg/kg fat,
	Mixed Tocopherol Concentrates	singly or in combination
	Ascorbic Acid	500 mg/kg, expressed as the Acid
	Sodium Ascorbate	
	Ascorbyl Palmitate	200 mg/kg fat
	Emulsifiers:	
	Lecithin	15 g/kg on a dry weight basis
	Mono and Diglycerides	
	Ezymes:	
	Malt Carbohydrases	Limited by GMP
	Flavours:	
	Ethyl Vanillin	70 mg/kg of the

Vanillin	ready-to-eat product
Vanillin	Limited by GMP
Stabilizers: Potassium Hydrogen Carbonate Sodium Hydrogen Carbonate	Limited by GMP

PART V - FATS AND OILS

1. Edible Fats and Oils	Acidity Regulator: Phosphoric Acid	100 mg/kg, singly or in combination with Isoprophyl Citrate mixture and Monoglyceride Citrate
	Anti-Foaming Agent: Dimethylpolysiloxane	10 mg/kg, single or in combination with Silicon Dioxide
	Antioxidants: Alpha Tocopherol Mixed Tocopherol Concentrate	Limited by GMP
	Dilauryl + Hiodipionate	200 mg/kg
	Silicon Dioxide Amorphous	10 mg/kg, singly or in combination with dimethylpolysiloxane
	Isopropyl Citrate Mixture Monglyceride Citrate	100 mg/kg, singly or in combination with Isoprophyl Citrate mixture and Phosphoric Acid

	Ascorbyl Palmitate Ascorbyl Stearate	200 mg/kg, singly or in combination
	Butylated Hydroxy Anisole Butylated Hydroxy Toluene Tertiary Butylhydro Quinone	200 mg/kg, singly or in combination with gallates, but not to exceed 100 mg/kg
	Dodecyl Gallate Octyl Gallate Propyl Gallate	100 mg/kg, singly or in combination with other gallates
	Colours:	
	Annato Extracts Beta-Apo-8' - Carotenoic Acid and Methyl and Ethyl Esters Beta Carotene Canthaxanthin Curcumin	Limited by GMP, to restore colour lost in processing
	Flavours :	
	Natural Flavours	Limited by GMP, to restore flavour lost in processing
	Antioxidant Synergisis:	
	Citric Acid Trisodium Citrate	Limited by GMP
	Crystallization Inhibitors Oxystearin	1,250 mg/kg
2. Margarine	Preservatives:	
	Benzoic Acid Potassium Benzoate Sodium Benzoate	1,000 mg/kg singly or in combination with the acid, Sorbic Acid and their salts, expres- sed as the acid

Calcium Sorbate Potassium Sorbate Sodium Sorbate Sorbic Acid	1,000 mg/kg, singly or in combination with the acid, Benzoic Acid and their salts expressed as acid
Acid Regulators :	
<i>Citric Acid</i>	<i>Limited by GMP</i>
Lactic Acid	
Potassium L(+) Tartarate	
Potassium Lactate	
Potassium Sodium L(+) Tartarate	
Sodium Hydroxide	
Sodium L(+) Tartarate	
Sodium Lactate	
Tartaric Acid	
Antioxidants :	
Alpha-Tocopherol	Limited by GMP
Mixed Tocopherol Concentrate	
Ascorbyl Palmitate	200 mg/kg, singly or in combination
Ascorbyl Stearate	
Isopropyl Citrate Mixture	100 mg/kg
Antioxidants :	100 mg/kg, singly or in combination
<i>Butylated Hydroxy Anisole</i>	
Butylated Hydroxy Toluene	
Dodecyl Gallate	
Octyle Gallate	
Propyl Gallate	
Colours :	
Annatto Extracts	Limited by GMP
Beta-Apo-8' Carotenic Acid and Methyl and Ethyl Esters	
Beta-Apo-Carotenol	
Beta Carotene	

Canthaxanthin	
Curcumin	
Emulsifiers :	
Citric and Fatty Acid Esters of Glycerol	10 g/kg, singly or in combination with other emulsifier
Diacetyl Tartaric and Fatty Acid Esters of Glycerol	
Lactic and Fatty Acid Esters of Glycerol	
Mixed Tartaric Acetic and Fatty Acid Esters of Glycerol	10 g/kg, singly or in combination with other thickeners
Lecthin	Limited by GMP
Mono and Diglycerides	Limited by GMP, singly or in combination with other emulsifiers
Polyclycerol Esters of Fatty Acids	5 g/kg
Polyoxyethylene (20) Sorbitan Monopalmitate	10 g/kg
Polyoxyethylene (20) Sorbitan Tristearate	10 g/kg
Emulsifiers:	
Propylene Glycol Esters of Fatty Acids	20 g/kg
Sucrose Esters of Fatty Acids	10 g/kg
Sucroglycerides	10 g/kg
Flavour :	
Natural Flavours	Limited by GMP,

to restore colour
lost in processing

Stabilisers:

Potassium Dihydrogen
Citrate

Limited by GMP

Sodium Carbonate

Sodium Dihydrogen Citrate

Sodium Hydrogen Carbonate

Tripotassium Citrate

Antioxidant Synergist:

Trisodium Citrate

Limited by GMP

PART VI - COCOA AND CHOCOLATE

3. Cocoa Powders
and Dry Cocoa-
Sugar Mixtures

Acidity Regulators :

Ammonium Hydroxide

Potassium Hydroxide

Sodium Hydroxide

50 g/kg, singly or
in combination
with carbonates
hydrogen carbo-
nates and hydro-
xides, expressed as
anhydrous K₂ CO₃
on a fat-free cocoa
fraction

Citric Acid

50 g/kg, singly or in
combination with
L-Tartaric Acid on the
Cocoa fraction (in
alternative with Phos-
phoric Acid)

Tartaric Acid (L(+)-)

5 g/kg, singly or in
combination with
Citric Acid, on the
Cocoa fraction (in
alternative with
Phosphoric Acid)

Phosphoric Acid

2.5 g/kg on the Cocoa
fraction, expressed as

	P2 05 (in alternative with Citric and L-Tartaric Acid)
Anticaking Agents:	
Magnesium Carbonate	50 g/kg, singly or in combination with hydroxides carbonates and hydrogen carbonates, expressed as anhydrous K ₂ CO ₃ on the fat-free cocoa fraction
Calcium Phosphate Tribasic	10 g/kg, singly or in combination with other anti-caking agents, in cocoa-sugar mixtures for vending machines only
Silicone Dioxide Amorphous	
Sodium Alumino Silicate	
Emulsifiers	
Lecithins	10 g/kg, of the acetone insoluble component of lecithin (15 g/kg total emulsifiers)
Mono and Diglycerides	15 g/kg, singly or in combination with other emulsifiers, on the finished product
Sucrose Esters of Fatty Acids	10 g/kg, singly or in combination with other emulsifiers, on the finished product (15 g/kg total)
Flavours :	
Ethyl Vanillin	In small amounts to balance the flavour
Vanillin	

	Natural Flavour	Limited by GMP, other than those which would imitate natural chocolate or milk flavours	
	Stabilisers :		
	Ammonium Carbonate	50 g/kg singly or in combination with hydroxides, hydrogen carbonates and carbonates, expressed as anhydrous K ₂ CO ₃ on the fat-free cocoa fraction	
	Ammonium Hydrogen Carbonate		
	Calcium Carbonate		
	Magnesium Hydroxide		
	Potassium Carbonate		
	Potassium Hydrogen Carbonate		
	Sodium Carbonate		
	Sodium Hydrogen Carbonate		
	Ammonium Salts of Phosphatidic Acid		7 g/kg on the finished product (total emulsifiers 15 g/kg) product
2. Chocolate	Acidity Regulator :		
	Phosphoric Acid	As a Carry-Over from the raw materials (2.5 g/kg expressed as P ₂ O ₅ on the Cocoa fraction	
	Anti-Caking Agent:		
	Magnesium Carbonate	Proportion of 50 g/ kg carried over by the use of cocoa beans, rib, mass, press cake and dust	
	Emulsifiers :		
	Lecithin	5-10 g/kg of the acetone insoluble	

	component of lecithin depending on the type of chocolate (15 g/kg total emulsifiers)
Mono and Diglycerides	15 g/kg, singly or in combination with other emulsifiers
Polyglycerol Esters of Inter-Sterified Ricinoleic Acid	5 g/kg, singly or in combination with other emulsifiers (15 g/kg total emulsifiers)
Poloxyethylene (20) Sorbitan Mono Stearate Poloxethylene (20) Sorbitan Tristearate	10 g/kg, singly or in combination with other emulsifiers (15 g/kg total emulsifiers)
Flavours:	
Ethyl and Vanillin Vanillin	In small amounts to balance the flavours
Natural Flavours	In small quantities to balance the flavour, except those which would imitate natural chocolate or milk flavours
Stabilisers:	
<i>Ammonium Carbonate</i> Calcium Carbonate Potassium Carbonate Sodium Carbonate	<i>Proportion of 50g/</i> kg carried over by the use of cocoa beans, rib, mass, press cake and dust
Ammonium Salts of Phosphatic Acid	7 g/kg (total emulsifiers 15 g/kg)

PART VII - MEAT PRODUCTS

1. Chopped Meat (Cooked Cured)	Acidity Regulators:	
	Glucono Delta-Lactone	3 g/kg
	Antioxidants:	
	Ascorbic Acid	500 mg/kg singly
	Isoascorbic Acid	or in combination
	Sodium Ascorbate	with Iso-Ascorbic
	Sodium Erythorbate	Acid and their
		Sodium salts ex-
		pressed as Ascor-
		bic Acid
	Flavour :	
	Natural Flavours	Limited by GMP
	Flavour Enhancers:	
	Disodium 5' Guanylate	500 mg/kg, expres-
	Disodium 5' Inosinate	sed as the acid
Mono Sodium Gluta-	5 g/kg expressed	
mate	as glutamic acid	
Phosphates:		
Dipotassium Diphos-	3 g/kg, singly or	
phate	in combination	
Dipotassium Hydrogen	with other phos-	
Phosphate	phates expressed	
Disodium Hydrogen	as P2 O5	
Phosphate		
Disodium Pyrophosphate		
Mono Potassium		
Mono Phosphate		
Mono Sodium Mono		
Phosphate		
Penta Potassium Tri-		
phosphate		
Penta Sodium Triphosphate		
Potassium Phosphate		
Potassium Polyphosphate		
Sodium Phosphate		
Sodium Polyphosphate		
Tetra Potassium Pyro-		

	phosphate Tetra Sodium Pyrophosphate	
	Stabilisers :	
	Potassium Nitrite	25 mg/kg singly or in combination with Sodium Nitrite, expressed as Sodium Nitrite
	Trisodium Citrate	Limited by GMP
2. Corned Beef (Canned)	Preservatives :	
	Sodium Nitrite	25 mg/kg expressed as Sodium Nitrite, singly or in combination with Potassium Nitrite
	Antioxidants	
	Ascorbic Acid Sodium Ascorbate	500 mg/kg expressed as the acid
	Stabiliser:	
	Potassium Nitrite	500 mg/kg expressed as Sodium Nitrite, singly or in combination with Potassium Nitrite
3. Ham (Cooked Cured)	Preservatives :	
	Sodium Nitrate	500 mg/kg, expressed as Sodium Nitrate, singly or in combination with Potassium Nitrate
	Sodium Nitrite	125 mg/kg total Nitrite, expressed as Sodium Nitrite, singly or in combination with Potassium Nitrite

Antioxidants:	500 mg/kg singly or in combination
Ascorbic Acid	
Isoascrobic Acid	
Sodium Ascorbate	
Sodium Erythorbate	
Flavours :	
Natural Flavours	Limited by GMP
Smoke Flavour	
Flavour Enhancers :	
Disodium 5' Guanylate	500 mg/kg, expres- sed as the acid
Disodium 5' Inosinatet	
Mono Sodium Glu- tamate	2 g/kg, expressed as glutamic acid
Phosphates :	
Dipotassium Diphos- phate	3 g/kg, singly or in combination
Dipotassium Hydrogen Phosphate	with other phos- phates expressed
Disodium Hydrogen Phosphate	as P2 05
Disodium Pyrophos- phate	
Mono Potassium Mono Phosphate	
Mono Sodium Mono Phosphate	
Penta Potassium Tri- Phosphate	
Penta Sodium Tripho- sphate	
Potassium Phosphate	
Potassium Polyphosphate	
Sodium Phosphate	
Sodium Polyphosphate	
Tetra Potassium Pyro- phosphate	
Tetra Sodium Pyrophosphate	
Stabilisers:	

	Potassium Nitrate	500 mg/kg, expressed as Sodium Nitrate, singly or in combination with Sodium Nitrate
	Potassium Nitrite 1	25 mg/kg total nitrite, expressed as Sodium Nitrite, singly or in combination with Sodium Nitrite
	Thickeners - Getting Agents :	
	Agar	Limited by GMP
	Carrageenan	
	Gelatin, Edible	
	Potassium Alginate	
	Sodium Alginate	
4. Luncheon Meat	Preservative :	
	Sodium Nitrate	50 mg/kg, expressed as Sodium Nitrite, singly or in combination with Potassium Nitrite
	Acidity Regulator :	
	Glucono Delta-Lactone	5 g/kg
	Antioxidants:	
	Ascorbic Acid	500 mg/kg singly
	Isoascorbic Acid	or in combination
	Sodium Ascorbate	with Ascorbic Acid
	Sodium Erythorbate	and its salts, expressed as Ascorbic Acid
	Colour :	
	Erythrosine	15 mg/kg (to replace loss of colour for the product with binder only)

Flavour:	
Natural Flavour	Limited by GMP
Flavour Enhancers :	
Disodium 5' Guanylate	500 mg/kg, expressed as acid
Disodium 5' Inosinate	
Mono Sodium Glutamate	5 g/kg expressed as the acid
Phosphate :	
Dipotassium Diphosphate	3 g/kg, singly or in combination with other phosphates expressed as P ₂ O ₅
Dipotassium Hydrogen Phosphate	
Disodium Hydrogen Phosphate	
Disodium Pyrophosphate	
Mono Potassium Mono Phosphate	
Mono Sodium Mono Phosphate	
Penta Potassium Tri-Phosphate	
Penta Sodium Triphosphate	
Potassium Phosphate	
Potassium Polyphosphate	
Sodium Phosphate	
Sodium Polyphosphate	
Tetra Potassium Pyrophosphate	
Tetra Sodium Pyrophosphate	
Stabilisers:	
Potassium Nitrate	125 mg/kg, expressed as Sodium Nitrate, singly or in combination with Sodium Nitrate
Trisodium Citrate	Limited by GMP

PART VIII - MISCELLANEOUS
**1. Bouillon and
Consommés**
Preservations :

Calcium Ascorbate	1,000 mg/kg, singly or in combination with Ascorbic Acid and other ascorbates (calculated as Ascor- bic Acid) on a ready- to-eat basis
Potassium Ascorbate	

Acidity Regulators:

Acetic Acid	Limited by GMP
Citric Acid	
Lactic Acid	
Potassium Lactate	
Sodium Acetate	
Sodium Lactate	

Potassium L(+) Tartarate

Potassium Sodium L(+) Tartarate	250 mg/kg, on a ready-to-eat basis
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**Sodium L(+) Tartarate
Tartaric Acid L(+)-**
Anticaking Agents:

Calcium Phosphate Tribasic	15 g/kg on dry matter, singly or in combina- tion (dehydrates products only)
Silicon Dioxide Amorphus	
Salts of Myristic, Palmitic and Steric Acids	

Anti Foaming Agent:

Dimethylpolsiloxane	Limited by GMP
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Antioxidants :

Ascorbic Acid	1,000 mg/kg, singly or in combination Ascorbic Acid and other ascorbates (calculated as Ascor- bic Acid) on a ready- to-eat basis)
Sodium Ascorbate	

Alpha Tocopherol Mixed Tocopherol Concentrate	50 mg/kg, singly or in combination, on a ready-to-eat basis
Colour:	
Annatto Extracts	150 mg/kg, on a ready-to-eat basis
Beta-Apo-8 Carotenic Acid and Methyl and Ethyl Esters Beta-Apo-Carotene Beta Carotene	200 mg/kg, singly in combination, on a ready-to-eat basis
Canthaxanthin	30 mg/kg on a ready-to-eat basis
Caramel Colour (Ammoniated Sulphite Process)	3,000 mg/kg, on a ready-to-eat basis
Caramel Colour (Plain)	Limited by GMP
Chlorophyll Copper Complex	400 mg/kg, on a ready-to-eat basis
Curcumin	50 mg/kg, on a ready-to-eat basis
Riboflavin	200 mg/kg, on a ready-to-eat basis
Emulsifiers :	
Lecithin Mono and Diglycerides	Limited by GMP
Flavours:	
Artificial Flavouring Substance Natural Flavour	Limited by GMP
Flavour Enhancers :	
Calcium Glutamate Glutamate Acid L(+) Mono Sodium Glutamate	10 g/kg, singly or in combination with a glutamic acid and its salts, on a ready- to-eat basis

Disodium 5' Guanylate	Limited by GMP
Disodium 5' Inosinate	
Guanylic Acid	
Inosinic Acid	
Potassium Guanylate	
Potassium Inosinate	
Modified Starches :	Limited by GMP
Acetylated Distarch Adipate	
Acetylated Distarch Phosphate	
Acid Treated Starch	
Bleached Starch	
Dextrins, Roasted Starch White and Yellow	
Distarch Phosphate	
Hydroxy Propyl Starch	
Mono Starch Phosphate	
Oxidized Starch	
Phosphate Distarch Phosphate	
Starch Acetate	
Starches, Enzyme Treated	
Phosphates:	
Dipotassium Diphosphate	1,000 mg/kg (sum: of
Dipotassium Hydrogen Diphosphate	phosphates, expressed
Disodium Hydrogen Phosphate	as P ₂ O ₅ on a ready-
Disodium Pyrophosphate	to-eat).
Mono Potassium Mono Phosphate	
Mono Sodium Mono Phosphate	
Penta Potassium Tri- phosphate	
Penta Sodium Triphosphate	
Potassium Phosphate	
Potassium Polyphosphate	
Sodium Phosphate	

	Sodium Polyphosphate	
	Tetra Potassium Pyro- phosphate	
	Tetra Sodium Pyrosphos- phate	Limited by GMP
	Potassium Acetate	
	Potassium Dihydrogen Citrate	
	Sodium Dihydrogen Citrate	
	Tripotassium Citrate	
	Trisodium Citrate	
	Thickener - Gelling Agents:	
	Agar	Limited by GMP
	Carob Bean Gum	
	Guar Gum	
	Pectin (Non-Amidated)	
	Carrageenan	5,000 mg/kg, singly or in combination
	Furcellaren	
	Potassium Alginate	3,000 mg/kg, singly or in combination on a ready-to-eat basis
	Sodium Alginate	
	Sodium Carboxyl Methyl Cellulose	4,000 mg/kg, on a ready to-eat basis
	Xanthan Gum	3000 mg/kg, on a ready-to-eat basis
2. Sugar (Powdered)	Preservative :	
	Sulphure Dioxide	20 mg/kg, resulting from carrying over
	Anticaking Agents:	
	Calcium Aluminum Silicate	15 g/kg, singly or in combination with other anticaking agents, provided that starch is not present
	Calcium Phosphate Tribasic	
	Calcium Silicate	
	Magnesium Carbonate	
	Magnesium Silicate	
	Silicone Dioxide Amorphus	
	Salts of Mystric, Palmitic, and Stearic Acids.	