

I.FOOD CATEGORY SYSTEM

The food category system is a tool for assigning food additive uses in these Regulations. The food category system applies to all foodstuffs. The food category descriptors are not to be legal product designations nor are they intended for labelling purposes. The food category system is based on the following principles:

- (a) The food category system is hierarchical, meaning that when an additive is recognised for use in a general category, it is recognised for use in all its sub-categories, unless otherwise stated. Similarly, when an additive is recognised for use in a sub-category, its use is recognised in any further subcategories or individual foodstuffs mentioned in a sub-category. The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.
- (b) The food category system takes into consideration the carry-over principle. By doing so, the food category system does not need to specifically mention compound foodstuffs (e.g. prepared meals, such as pizza, because they may contain, pro rata, all the additives endorsed for use in their components), unless the compound foodstuff needs an additive that is not endorsed for use in any of its components.

1.0 Dairy products and analogues, excluding products of food category 2.0

1.1 Milk and dairy-based drinks

1.1.1 Milk and buttermilk (plain)

1.1.1.1 Milk (plain)

1.1.1.2 Buttermilk (plain)

1.1.2 Dairy-based drinks, flavoured and/or fermented

- 1.2 Fermented and renneted milk products (plain), excluding food category (dairy-based drinks)
 - 1.2.1 Fermented milks (plain)
 - 1.2.1.1 Fermented milks (plain), not heat-treated after fermentation
 - 1.2.1.2 Fermented milks (plain), heat-treated after fermentation
 - 1.2.2 Renneted milk (plain)
- 1.3 Condensed milk and analogues (plain)
 - 1.3.1 Condensed milk (plain)
 - 1.3.2 Beverage whiteners
 - ⁵²[1.3.2.1 Non - dairy based beverage whitener]
- 1.4 Cream (plain) and the like
 - 1.4.1 Pasteurized cream (plain)
 - 1.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams(plain)
 - 1.4.3 Clotted cream (plain)
 - 1.4.4 Cream analogues
- 1.5 Milk powder and cream powder and powder analogues (plain)
 - 1.5.1 Milk powder and cream powder (plain)
 - ⁵²[1.5.1.1 Dairy based dairy whitener]
 - 1.5.2 Milk and cream powder analogues

1.6 Cheese and analogues

1.6.1 Unripened cheese

1.6.2 Ripened cheese

1.6.2.1 Ripened cheese, includes rind

1.6.2.2 Rind of ripened cheese

1.6.2.3 Cheese powder

1.6.3 Whey cheese

1.6.4 Processed cheese

1.6.4.1 Plain processed cheese

1.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat etc.

1.6.5 Cheese analogues

1.6.6 Whey protein cheese

1.7 Dairy-based desserts

1.8 Whey and whey products, excluding whey cheeses

1.8.1 Liquid whey and whey products, excluding whey cheeses

1.8.2 Dried whey and whey products, excluding whey cheeses.

2.0 Fats and oils, and fat emulsions

2.1 Fats and oils essentially free from water

2.1.1 Butter oil, anhydrous milk fat, ghee

2.1.2 Vegetable oils and fats

2.1.3 Lard, tallow, fish oil, and other animal fats

2.2 Fat emulsions mainly of type water-in-oil

2.2.1 Butter

2.2.2 Fat spreads, dairy fat spreads and blended spreads

2.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

2.4 Fat-based desserts excluding dairy-based dessert products of food category 1.7

2.4.1 Coco based spreads, including fillings

3.0 Edible ices, including sherbet and sorbet

4.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

4.1 Fruit

4.1.1 Fresh fruit

4.1.1.1 Untreated fresh fruit

4.1.1.2 Surface-treated fresh fruit

⁵²[4.1.1.3 Peeled or cut, minimally processed fruit]

4.1.2 Processed fruit

4.1.2.1 Frozen fruit

4.1.2.2 Dried fruit, nuts and seeds

4.1.2.3 Fruit in vinegar, oil, or brine

4.1.2.4 Canned or bottled (pasteurized) fruit

4.1.2.5 Jams, jellies, marmalades, fruit bar/toffee and fruit cheese

⁵²[4.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food-category 4.1.2.5]

4.1.2.7 Candied fruit

4.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

4.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

4.1.2.10 Fermented fruit products

4.1.2.11 Fruit fillings for pastries

4.1.2.12 Cooked fruit

4.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

4.2.1 Fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds

4.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes including soybeans, and aloe vera), seaweeds and nuts and seeds

4.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds

⁵²[4.2.1.3 Peeled, cut or shredded minimally processed vegetables [(including mushrooms and fungi, roots and tubers, fresh

pulses and legumes, and aloe vera) sea weeds, nuts and seeds]]

4.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

4.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds

4.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

4.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

4.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

4.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)

4.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 4.2.2.5

4.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 6.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

4.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

5.0 Confectionery

5.1 Cocoa products and chocolate products including imitations and chocolate substitutes

5.1.1 Cocoa mixes (powders) and cocoa mass/cake

5.1.2 Cocoa mixes (syrops)

5.1.3 Cocoa and chocolate products

5.1.4 Imitation chocolate, chocolate substitute products

5.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 5.1,5.3, and 5.4

5.2.1 Hard candy

5.2.2 Soft candy

5.2.3 Nougats and marzipans

5.3 Chewing gum

5.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces

6.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 7.0

6.1 Whole, broken, or flaked grain, including rice

6.2 Flours and starches (including soybean powder)

6.2.1 Flours

6.2.2 Starches

6.3 Breakfast cereals, including rolled oats

6.4 Pastas and noodles and like products

6.4.1 Fresh pastas and noodles and like products

6.4.2 Dried pastas and noodles and like products

6.4.3 Pre-cooked pastas and noodles and like products

6.5 Cereal and starch based desserts

6.6 Batters

6.7 Pre-cooked or processed cereal/grain/legume products

6.8 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)

6.8.1 Soybean-based beverages

6.8.2 Soybean-based beverage film

6.8.3 Soybean curd (tofu)

6.8.4 Semi-dehydrated soybean curd

6.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd

6.8.4.2 Deep fried semi-dehydrated soybean curd

6.8.4.3 Semi-dehydrated soybean curd, other than food categories
6.8.4.1 and 6.8.4.2

6.8.5 Dehydrated soybean curd

6.8.6 Fermented soybeans

6.8.7 Fermented soybean curd

6.8.8 Other soybean protein products

7.0 Bakery wares

7.1 Bread and ordinary bakery wares and mixes

7.1.1 Breads and rolls

7.1.1.1 Yeast-leavened breads and specialty breads

7.1.1.2 Soda breads

7.1.2 Crackers

7.1.3 Other ordinary bakery products

7.1.4 Bread-type products, including bread stuffing and bread crumbs

7.1.5 Steamed breads and buns

7.1.6 Mixes for bread and ordinary bakery wares

7.2 Fine bakery wares (sweet, salty, savoury) and mixes

7.2.1 Cakes, cookies and pies

7.2.2 Other fine bakery products

7.2.3 Mixes for fine bakery wares

8.0 Meat and meat products including poultry

8.1 Fresh meat and poultry,

8.1.1 Fresh meat and poultry whole pieces or cuts

8.1.2 Fresh meat and poultry comminuted

8.2 Processed meat and poultry products in whole pieces or cuts

8.2.1 Non-heat treated processed meat and poultry products in whole pieces or cuts

8.2.1.1 Cured (including salted) non-heat treated processed meat and poultry products in whole pieces or cuts

8.2.1.2 Cured (including salted) and dried non-heat treated processed meat and poultry products in whole pieces or cuts

8.2.1.3 Fermented non-heat treated processed meat and poultry products in whole pieces or cuts

8.2.2 Heat-treated processed meat and poultry products in whole pieces or cuts

1.2.3 ⁷⁷[Frozen raw, flavoured/marinated, processed meat and poultry products in whole pieces or cuts]

8.3 Processed comminuted meat and poultry products

8.3.1 Non-heat treated processed comminuted meat and poultry products

8.3.1.1 Cured (including salted) non-heat treated processed comminuted meat and poultry products

8.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat and poultry products

8.3.1.3 Fermented non-heat treated processed comminuted meat and poultry products

8.3.2 Heat-treated processed comminuted meat and poultry products

8.3.3 Frozen processed comminuted meat and poultry products

8.4 Edible casings

9.0 Fish and fish products, including molluscs, crustaceans, and echinoderms

9.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms

9.1.1 Fresh fish

9.1.2 Fresh molluscs, crustaceans, and echinoderms

9.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms

9.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms

9.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms

9.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms

9.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms

9.2.4.1 Cooked fish and fish products

9.2.4.2 Cooked molluscs, crustaceans, and echinoderms

9.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and Echinoderms

9.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms

9.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms

9.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly

9.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine

9.3.3 Salmon substitutes, caviar and other fish roe products

9.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. fish paste), excluding products of food categories 9.3.1 - 9.3.3

9.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms

10.0 Eggs and egg products

10.1 Fresh eggs

10.2 Egg products

10.2.1 Liquid egg products

10.2.2 Frozen egg products

10.2.3 Dried and/or heat coagulated egg products

10.3 Preserved eggs, including alkaline, salted, and canned eggs

10.4 Egg-based desserts

11.0 Sweeteners, including honey

11.1 Refined and raw sugars

11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose

11.1.2 Powdered sugar, powdered dextrose

11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar

11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery

11.1.3.2 Glucose syrup used to manufacture sugar confectionery

11.1.4 Lactose

11.1.5 Plantation or mill white sugar

⁵²[11.1.6 Gur or Jaggery

11.1.6.1 Cane Jaggery or Gur

11.1.6.2 Palm Jaggery or Gur

11.1.6.3 Date Jaggery or Gur]

11.2 Brown sugar excluding products of food category 11.1.3

11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3

11.4 Other sugars and syrups 11.5 Honey

11.6 Table-top sweeteners, including those containing high-intensity sweeteners

12.0 Salts, spices, soups, sauces, salads and protein products

12.1 Salt and salt substitutes

12.1.1 Salt

12.1.2 Salt substitutes

12.2 Herbs, spices, seasonings, and condiments

⁵²[12.2.1 Herbs, spices, masalas, spice mixtures including oleoresins or extracts/derivatives thereof]

12.2.2 Seasonings and condiments

12.3 Vinegars

12.4 Mustards

12.5 Soups and broths

12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

12.5.2 Mixes for soups and broths

12.6 Sauces and like products

12.6.1 Emulsified sauces and dips

12.6.2 Non-emulsified sauces

12.6.3 Mixes for sauces and gravies

12.6.4 Clear sauces

12.7 Salads and sandwich spreads excluding cocoa-and nut based spreads of food categories 4.2.2.5 and 5.1.3

12.8 Yeast and like products

12.9 Soybean-based seasonings and condiments

12.9.1 Fermented soybean paste

12.9.2 Soybean sauce

12.9.2.1 Fermented soybean sauce

12.9.2.2 Non-fermented soybean sauce

12.9.2.3 Other soybean sauces

12.10 Protein products other than from soybeans

13.0 Foodstuffs intended for particular nutritional uses

13.1 Infant formulae, follow-on formulae, and formulae for special medical purposes for infants

13.1.1 Infant formulae

13.1.2 Follow-up formulae

13.1.3 Formulae for special medical purposes for infants

13.2 Complementary foods for infants and young children

13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

13.4 Dietetic formulae for slimming purposes and weight reduction

13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6

13.6 Food supplements

14.0 Beverages, excluding dairy products

14.1 Non-alcoholic ("soft") beverages

14.1.1 Waters

14.1.1.1 Natural mineral waters and source waters

14.1.1.2 Table waters and soda waters

14.1.2 Fruit and vegetable juices

14.1.2.1 Fruit juices

14.1.2.2 Vegetable juices

14.1.2.3 Concentrates of fruit juices

14.1.2.4 Concentrates of vegetable juices

14.1.3 Fruit and vegetable nectars

14.1.3.1 Fruit nectar

14.1.3.2 Vegetable nectar

14.1.3.3 Concentrates of fruit nectar

14.1.3.4 Concentrates of vegetable nectar

14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and articulated drinks

14.1.4.1 Carbonated water-based flavoured drinks

14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades

14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks

14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts

14.2.1 Beer and malt beverages

14.2.2 Cider and Perry

14.2.3 Grape wines

14.2.3.1 Still grape wine

14.2.3.2 Sparkling and semi-sparkling grape wines

14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

14.2.4 Wines (other than grape)

14.2.5 Mead

14.2.6 Distilled spirituous beverages containing more than 15% alcohol

14.2.7 Aromatized alcoholic beverages

15.0 Ready-to-eat savouries

15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

15.2 Processed nuts, including coated nuts and nut mixtures 15.3 Snacks - fish based

II. FOOD CATEGORY DESCRIPTIONS

The examples wherever given below are only indicative and not exhaustive.

1.0 Dairy products and analogues, excluding products of food category 2.0

Includes all types of dairy products that are derived from the milk of healthy milch animal(s) (e.g. cow, sheep, goat, and buffalo). In this category, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards. Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.

1.1 Milk and dairy-based drinks

Includes all plain and flavoured fluid milk products based on skim, part-skim, low-fat and whole milk.

1.1.1 Milk and buttermilk (plain)

Includes plain fluid products only. Includes reconstituted plain milk that contains only dairy ingredients.

1.1.1.1 Milk (plain)

Fluid milk obtained from milking animals (e.g. cows, sheep, goats, and buffalo). Milk is usually heat-treated by pasteurization, ultra-high temperature (UHT) treatment or sterilization. Includes skim, part-skim, low-fat and whole milk.

1.1.1.2 Buttermilk (plain)

Buttermilk is the nearly milk fat-free fluid remaining from the butter-making process (i.e. the churning fermented or non-fermented milk and cream) and buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria, or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk). Buttermilk may be pasteurized or sterilized.

⁵²**1.1.2 Dairy-based drinks, flavoured or fermented**

Includes all ready-to-drink flavoured and aromatised milk-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 5.1.1) such as hot chocolate, chocolate malt drinks, strawberry-flavoured yoghurt drink, whey

based drinks, lactic acid bacteria drinks, and lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or synthetic sweetener)]

1.2 Fermented and renneted milk products (plain), excluding food category 1.1.2 dairy-based drinks)

Includes all plain products based on skim, part-skim, low-fat and whole milk. Flavoured products are included in 1.1.2 (beverages) and 1.7 (desserts).

1.2.1 Fermented milks (plain)

Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt, which does not contain flavours or colours, may be found in one of the sub-categories of 1.2.1 depending on whether it is heat-treated after fermentation or not.

1.2.1.1 Fermented milks (plain), not heat-treated after fermentation

Includes fluid and non-fluid plain products such as yoghurt.

1.2.1.2 Fermented milks (plain), heat-treated after fermentation

Products similar to that in 1.2.1.1 except those heat-treated (e.g. sterilized or pasteurized) after fermentation.

1.2.2 Renneted milk (plain)

Plain, coagulated milk produced by the action of milk coagulating enzymes which includes curdled milk. Flavoured - renneted milk products are found in category 1.7.

1.3 Condensed milk and analogues (plain)

Includes plain and sweetened types of condensed milk, evaporated milk, and their analogues (including beverage whiteners) and products based on skim, part-skim, low-fat and whole milk, blends of evaporated skimmed milk and vegetable fat, and blends of sweetened condensed skimmed milk and vegetable fat.

1.3.1 Condensed milk (plain)

Condensed milk is obtained by partial removal of water from milk to which sugar may have been added. For evaporated milk, the water removal may be accomplished by heating. Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and khoya (cow or buffalo milk concentrated by boiling).

1.3.2 Beverage whiteners

1.3.2.1 ⁵²[Omitted]

1.3.2.2 Non-Dairy based beverage whitener

Milk or cream substitute consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins for use in beverages such as coffee and tea and includes the same type of products in powdered form. Includes condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat.

1.4 Cream (plain) and the like

Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 1.1.2 (beverages) and 1.7 (desserts).

1.4.1 Pasteurized cream (plain)

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk. Includes milk cream and “half-and-half.”

1.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization, pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultra-pasteurized cream is subjected to the appropriate heat treatment (UHT or ultra-pasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream). Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings. Creams or toppings with partial or total replacement of milk fat by other fats are included in sub-category 1.4.4 (cream analogues).

1.4.3 Clotted cream (plain)

Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (1.1.1.2)).

1.4.4 Cream analogues

Cream substitute consisting of a vegetable fat-water emulsion in liquid or powdered form for use other than as a beverage whitener (1.3.2). Includes instant whipped cream toppings and sour cream substitutes.

1.5 Milk powder and cream powder and powder analogues (plain)

Includes plain milk powders, cream powders, or combination of the two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk.

1.5.1 Milk powder and cream powder (plain)

Milk products obtained by partial removal of water from milk or cream and produced in a powdered form. Includes casein and caseinates.

⁵²**[1.5.1.1 Dairy based dairy whitener**

Milk or cream constituting of milk protein and lactose]

1.5.2 Milk and cream powder analogues

Products based on a fat-water emulsion and dried for use other than as a beverage whitener (1.3.2). Examples include imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form.

1.6 Cheese and analogues

Cheese and cheese analogues are products that have water and fat included within a coagulated milk protein structure. Products such as cheese sauce (12.6.2), cheese-flavoured snacks (15.1), and composite prepared foods containing cheese as an ingredient (e.g. macaroni and cheese; 16.0) are categorized elsewhere.

1.6.1 Unripened cheese

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture. Such as cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture), cream cheese (rahmfrischkase, an uncured, soft spreadable cheese) mozzarella and scamorza cheeses and paneer (milk protein coagulated by the addition of citric acid

from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of, e.g. hamburgers). Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a “skin” such as mozzarella). Most products are plain, however, some such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat. Excludes ripened cream cheese, where cream is a qualifier for a high fat content.

1.6.2 Ripened cheese

Ripened cheese is not ready for consumption soon after manufacture, but is held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterize the specific cheese. For mould-ripened cheese, the ripening is accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese. Ripened cheese may be soft (e.g. camembert), firm (e.g. edam, gouda), hard (e.g. cheddar), or extra-hard and includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and Without actual rind that has been preserved in brine until presented to the consumer.

1.6.2.1 Ripened cheese, includes rind

Refers to ripened (including mould-ripened) cheese, including rind, or any part thereof, such as cut, shredded, grated or sliced cheeses such as blue cheese, brie, gouda, havarti, hard grating cheese, and Swiss cheese.

1.6.2.2 Rind of ripened cheese

Refers to the rind only of the cheese and the rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and ripening.

1.6.2.3 Cheese powder

Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (1.6.2.1 for variety cheese; 1.6.4 for processed cheese). Product is intended either to be reconstituted with milk or water to prepare a sauce, or used as-is as an ingredient (e.g. with cooked macaroni, milk and butter to prepare a macaroni and cheese casserole). Includes spray-dried cheese.

1.6.3 Whey cheese

A solid or semi-solid product obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin and moulding of the concentrated product which includes the whole cheese and the rind of the cheese and it is different from whey protein cheese (1.6.6).

1.6.4 Processed cheese

Product with a very long shelf life obtained by melting and emulsifying cheese which includes products manufactured by heating and emulsifying mixtures of cheese, milk fat, milk protein, milk powder, and water indifferent amounts. Products may contain other added ingredients, such as aromas, seasonings and fruit, vegetables and/or meat. Product may be spreadable or cut into slices and pieces. The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheeses treated by these mechanical processes are included under food category 1.6.2 (Ripened cheese).

1.6.4.1 Plain processed cheese

Processed cheese product that does not contain added flavours, seasonings, fruit, vegetables and/or meat. Examples include American cheese, Requeson etc.

1.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.

Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat such as Neufchatel cheese spread with vegetables, pepper jack cheese, cheddar cheese spread with wine, and cheese balls (formed processed cheese coated in nuts, herbs or spices).

1.6.5 Cheese analogues

Products that look like cheese, but in which milk fat has been partly or completely replaced by other fats which includes imitation cheese, imitation cheese mixes, and imitation cheese powders.

1.6.6 Whey protein cheese

Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins. Example: ricotta cheese. It is different from whey cheese (1.6.3).

1.7 Dairy-based desserts

Includes ready-to-eat flavoured dairy dessert products and dessert mixes, frozen dairy confections and novelties, and dairy-based fillings. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g. fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation. Other examples include ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made with non-fat milk), jellied milk, frozen flavoured yoghurt, junket (sweet custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate), butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from khoya (cow or buffalo milk concentrated by boiling), or chhena (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g. *maida* (refined wheat flour), flavours and colours (e.g. peda, burfee, milk cake, gulab jamun, rasgulla, rasmalai, basundi). These products are different from those in food category 3.0 (edible ices, including sherbet and sorbet) in that the foods in category 1.7 are dairy-based, while those in 3.0 are water-based and contain no dairy ingredients.

1.8 Whey and whey products, excluding whey cheeses

Includes a variety of whey-based products in liquid and powdered forms.

1.8.1 Liquid whey and whey products, excluding whey cheeses

Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with milk coagulating enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese.

1.8.2 Dried whey and whey products, excluding whey cheeses

Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milk fat has been removed.

2.0 Fats and oils, and fat emulsions

Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures.

2.1 Fats and oils essentially free from water

Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources.

2.1.1 Butter oil, anhydrous milk fat, ghee

The milk fat products anhydrous milk fat, anhydrous butter oil and butter oil are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and non-fat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and non-fat solids; it has a specially developed flavour and physical structure.

2.1.2 Vegetable oils and fats

Edible fats and oils obtained from edible plant sources. Products may be from a single plant source or marketed and used as blended oils that are generally designated as edible, cooking, frying, table or salad oils. Virgin oils are obtained by mechanical means (e.g. pressing or expelling), with application of heat only so as not to alter the natural composition of the oil. Virgin oils are suitable for consumption in the natural state. Cold pressed oils are obtained by mechanical means without application of heat. Examples include virgin olive oil, cottonseed oil, peanut oil, and vanaspati.

2.1.3 Lard, tallow, fish oil, and other animal fats

All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption.

2.2 Fat emulsions mainly of type water-in-oil

Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts.

2.2.1 Butter

Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk or products obtained from milk or both.

2.2.2 Fat spreads, dairy fat spreads and blended spreads

Includes fat spreads (emulsions principally of the type water and edible fats and oils), dairy fat spreads (emulsions principally of the type water-in-milk fat), and blended

spreads (fat spreads blended with higher amounts of milk fat) such as margarine (a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils); products derived from butter (e.g. “butterine,” a spreadable butter blend with vegetable oils), blends of butter and margarine; and minarine (a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk). Also includes reduced fat-based products derived from milk fat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures.

2.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Includes fat-based counterparts of dairy-based foods excluding dessert products. The fat portion of these products are derived from sources other than milk fat (e.g. vegetable fats and oils) such as imitation milk (a fat-substituted milk produced from non-fat milk solids by addition of vegetable fats (coconut, safflower or corn oil)); non-dairy whipped cream; non-dairy toppings; and vegetable cream. Mayonnaise is included in food category 12.6.1.

2.4 Fat-based desserts excluding dairy-based dessert products of food category 1.7

Includes fat-based counterparts of dairy-based desserts, which are found in category 1.7. Includes ready-to-eat products and their mixes, cocoa based spreads including fillings. Also includes non-dairy fillings for desserts. Examples include ice cream-like products made with vegetable fats

3.0 Edible ices, including sherbet and sorbet

This category includes water-based frozen desserts, confections and novelties, such as fruit sorbet, and flavoured ice. Frozen desserts containing primarily dairy ingredients are included in food category 1.7.

4.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

This major category is divided into two categories: 4.1 (Fruit) and 4.2 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds). Each of these categories is further divided into sub-categories for fresh and processed products.

4.1 Fruits

Includes all fresh (4.1.1) and processed (4.1.2) products.

4.1.1 Fresh fruits

Fresh fruit is generally free of additives.

4.1.1.1 Untreated fresh fruits

Raw fruit presented fresh from harvest.

4.1.1.2 Surface-treated fresh fruits

The surfaces of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the fruit such as apples, oranges, dates, and longans.

⁵²[4.1.1.3 Peeled or cut, minimally processed fruit]

Fresh fruit that is cut or peeled and presented to the consumer, e.g. in a fruit salad and includes fresh shredded or flaked coconut.

4.1.2 Processed fruits

Includes all forms of processing other than peeling, cutting and surface treating fresh fruits.

4.1.2.1 Frozen fruits

Fruits that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup. Such as frozen fruit salad and frozen strawberries.

4.1.2.2 Dried fruits, nuts and seeds

Fruit from which water is removed to prevent microbial growth which includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Such as cashew nut, almond, raisins, dried apple slices, figs, copra (dried coconut whole or cut), dried shredded or flaked coconut, prunes, dehydrated fruits etc.

4.1.2.3 Fruits in vinegar, oil, or brine

Includes pickled products such as mango pickles, lime pickles, pickled gooseberries, plums and pickled watermelon rind. Oriental pickled (“cured” or “preserved”) fruit products are sometimes referred to as “candied” fruits. These are not the candied fruit products of category 4.1.2.7 (i.e. dried, sugar coated fruits).

4.1.2.4 Canned or bottled (pasteurized) fruits

Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized. Includes products processed in retort pouches such as canned fruit salad, and applesauce in jars.

4.1.2.5 Jams, jellies, marmalades

Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. Jelly is a clear spreadable product prepared similarly to jam, except that it is has a smoother consistency and does not contain fruit pieces. Marmalade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added. Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include orange marmalade, grape jelly, and strawberry jam.

4.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 4.1.2.5

Includes fruit based spreads, condiment-type fruit products such as mango chutney, raisinchutney, fruit and vegetables chutneys and their mixes (dry or paste form).

4.1.2.7 Candied fruits

Includes glazed fruits (fruits treated with a sugar solution and dried), candied fruits (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried).

4.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Fruit pulp is not usually intended for direct consumption. It is slurry of lightly steamed and strained fresh fruit, with or without added preservatives. Fruit puree (e.g. mango puree, prune puree) is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. Fruit sauce (e.g. pineapple sauce or strawberry sauce) is made from boiled fruit pulp

with or without added sweeteners and may contain fruit pieces. Fruit sauce may be used as toppings for fine bakery wares and ice cream sundaes. Fruit syrup (e.g. blueberry syrup) is a more liquid form of fruit sauce that may be used as a topping e.g. for pancakes. Non-fruit toppings are included in category 5.4 (sugar- and chocolate-based toppings) and sugar syrups (e.g. maple syrup) are included in category 11.4. Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated, macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or “light”) forms. Examples of traditional foods in this sub-category are tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavours and preservatives, dried into a sheet).

4.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Includes ready-to-eat products and mixes. Includes rote gruze, frutgrod, fruit compote, nata de coco, and *mitsumame* (desserts of agar jelly, fruit pieces and syrup) etc. This category does not include fine bakery wares containing fruit (categories 7.2.1 and 7.2.2), fruit-flavoured edible ices (category 3.0), or fruit-containing frozen dairy desserts (category 1.7).

4.1.2.10 Fermented fruit products

Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include fermented plums, amla/mango pickles etc.

4.1.2.11 Fruit fillings for pastries

Includes ready-to-eat products and mixes and all type of fillings excluding purees (category 4.1.2.8). These fillings usually include whole fruit or fruit pieces such as cherry pie filling and raisin filling for oatmeal cookies.

4.1.2.12 Cooked fruits

Fruit that is steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer such as baked apples, fried apple rings, and peach dumplings (baked peaches with a sweet dough covering).

4.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Includes all fresh (4.2.1) and processed (4.2.2) products.

4.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Fresh vegetables are generally free of additives.

4.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds

Raw vegetables presented fresh from harvest.

4.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

The surfaces of certain fresh vegetables are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the vegetable such as avocados, cucumbers, green peppers and pistachio nuts.

⁵²[4.2.1.3 Peeled, cut or shredded minimally processed vegetables [(including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds]

Fresh vegetables, e.g. peeled raw potatoes that are presented to the consumer to be cooked at home (e.g. in the preparation of hash brown potatoes).

4.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Includes all forms of processing other than peeling, cutting and surface treating of fresh vegetables.

4.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Fresh vegetables are usually blanched and frozen. Examples include quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

4.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Products in which the natural water content has been reduced below that critical for growth of microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder etc such as dried potato flakes, dehydrated carrots or peas or cabbage or mushroom or spinach leaf or lentil etc.

4.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soybean sauce

Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in 4.2.2.7. Fermented soybean products are classified in 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 such as pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achars etc. Other examples include pickled ginger, pickled garlic, and chilli pickles etc.

4.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

⁷⁷[Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g. brine, water, oil or sauce), and heat-sterilized or pasteurized such as canned peas, canned baby corn, asparagus packed in glass jars, canned and/or cooked/baked beans, canned tomato paste/ puree and canned tomatoes (pieces, wedges or whole), canned mushrooms, canned chestnuts etc.]

4.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)

Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g. steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 4.2.2.6). Examples include tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil) and other nut butters (e.g. cashew butter) etc.

4.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 4.2.2.5

Vegetable pastes and pulps are prepared as described for vegetable purees (category 4.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g. sauces) such as potato pulp, horseradish pulp, aloe extract, salsa (e.g. chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (*an*), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert, sweets (vegetable based):- carrot halwa (gajar halwa/ gajrela), lauki halwa, coconut based sweets like coconut burfee, kaju based sweets etc.

4.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt. Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added such as achar, pickled cabbage or carrot or cauliflower, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, piccalilli, lemon pickles, soybean sauce-pickled vegetables, vinegar-pickled vegetables, brine-pickled vegetables, pickled ginger, pickled garlic, and chilli pickles, red pepper paste, fermented vegetable products, kimchi and sauerkraut (fermented cabbage) etc. Excludes fermented soybean products that are found in food categories 6.8.6 (fermented soybeans (e.g. *natto* and *tempe*), 6.8.7 (fermented soybean curd), 12.9.1 (fermented soybean paste e.g. *miso*), 12.9.2.1 (fermented soybean sauce), and 12.9.2.3 (other soybean sauce) etc.

4.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds

Vegetables those are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer such as simmered beans, pre-fried potatoes, fried okra, and ready-to-eat curries like paneer_makhani, kadhaipaneer, palakpaneer, baigan-ka-bharta, alooamatar, mixed vegetable, dal makhani, frozen curried vegetables /ready-to-eat vegetables; vegetable gravies, vegetables boiled down in soy sauce etc.

5.0 Confectionery

Includes all cocoa and chocolate products (5.1), other confectionery products that may or may not contain cocoa (5.2), chewing gum (5.3), and decorations and icings (5.4), or foods produced solely with any combination of foods conforming to these sub-categories.

5.1 Cocoa products and chocolate products including imitations and chocolate substitutes

This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolatebasedproducts.

5.1.1 Cocoa mixes (powders) and cocoa mass/cake

Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavour. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced byreducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is ahomogeneous flowing paste produced from cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar etc. Examples include drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes

for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 1.1.2, and most finished chocolate products are included in category 5.1.4.

5.1.2 Cocoa mixes (syrups)

Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate. Chocolate syrup differs from fudge sauce (e.g. for ice cream sundaes), which is found in category 5.4.

5.1.3 Cocoa and chocolate products

Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g. nuts). This category is for chocolate as defined in these regulations, and for confectionery that uses chocolate that meets the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g. raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 5.2. Examples include cocoabutter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips, milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based “shell” or with coloured decorations, filled chocolate (chocolate with a texturally distinct centre and external coating, excluding flour confectionery and pastry products of categories 7.2.1 and 7.2.2) and chocolate with added edible ingredients. This category does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2).

⁵²[5.1.4 Imitation chocolate, chocolate substitute products]

Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as carob chips, and cocoa-based products that contain greater than 5% vegetable fat (other than cocoa butter) that are excluded from the scope of the *Standard for Chocolate*. These chocolate-like products may contain additional optional ingredients and may include filled confectionery. This category includes only the chocolate-like portion of any confectionery within the scope of food category 5.2.

5.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 5.1, 5.3, and 5.4

Includes all types of products that primarily contain sugar and their dietetic counterparts, and may or may not contain cocoa. Includes hard candy (5.2.1), soft candy (5.2.2), and nougats and marzipans (5.2.3).

⁵²[5.2.1 Hard candy

Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy). These types of products may be used as fillings for chocolate products within the scope of food categories 5.1.3 and 5.1.4.

5.2.2 Soft candy

Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g. toffees and chocolate-flavoured caramels); jelly-based candies (e.g. jelly beans, jellied fruit paste covered in sugar, made from pectin, colour and flavour); and licorice. Also included are halwa, and oriental specialties, such as sweet bean jelly etc. These types of products may be used as fillings for chocolate products within the scope of food categories 5.1.3 and 5.1.4.

5.2.3 Nougats and Marzipans

Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 5.1.3 and 5.1.4. Marzipan consists of almond paste and sugar and their dietetic counterparts that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 5.1.3 and 5.1.4.]

5.3 Chewing gum

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives. Includes bubble gum and breath-freshener gum products.

5.4 Decorations, toppings (non-fruit) and sweet sauces

Includes ready-to-eat icings and frostings for cakes, cookies, pies and bread and flour confectionery, as well as mixes for these products. Also includes sugar- and chocolate-based coatings for baked goods. Sweet sauces and toppings include butterscotch sauce for use, e.g. on ice cream. These sweet sauces are different than the syrups (e.g. maple, caramel, and flavoured syrups for fine bakery wares and ices) included in category 11.4. Fruit-based toppings are included in 4.1.2.8. Chocolate sauce is included in 5.1.2.

6.0 Cereals and cereal products derived from cereal grains, roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 7.0

Includes unprocessed (6.1) and various processed forms of cereal and cereal-based products.

6.1 Whole, broken, or flaked grain, including rice

Includes whole, husked, unprocessed cereals and grains. Examples include rice (including enriched, instant and parboiled), wheat, corn (maize), sorghum, barley, oats, millets, dried peas or legumes etc.

6.2 Flours and starches (including soybean powder)

The basic milled products of cereal grains, roots, tubers, pulses, pith or softy core of palm tree or legumes sold as such or used as ingredients (e.g. in baked goods).

6.2.1 Flour

Flour is produced from the milling of grain, cereals and tubers (e.g. cassava) and seeds, pith or soft core of palm tree. Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, categories 7.1.6 (mixes for ordinary bakery wares) and 7.2.3 (mixes for fine bakery wares) such as Atta, besan, suji, durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, kuttu-ka-atta, singhade-ka-atta, roasted soybean flour, konjac flour, and maida (refined wheat flour) and sago flour.

6.2.2 Starches

Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g. cereals, pulses, corn, wheat, rice, beans, peas) and tubers (e.g.

tapioca, potato). The polymer consists of linked α -D-glucose units. Native starch is separated by processes that are specific for each raw material.

6.3 Breakfast cereals, including rolled oats

Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include granola-type breakfast cereals, instant oatmeal, corn flakes, puffed wheat or rice or other cereals (puffed, pounded, popped) like poha, kheer, popcorn, multi-grain (e.g. rice, wheat and corn) breakfast cereals, breakfast cereals made from soy or bran, and extruded-type breakfast cereals made from grain flour or powder etc.

6.4 Pastas and noodles and like products

Includes all pasta, noodles and similar products e.g. rice paper, rice vermicelli, soybean pastas and noodles.

6.4.1 Fresh pastas and noodles and like products

Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation. Examples include unboiled noodles, and “skins” or crusts for spring rolls, wontons, and *shuo mai*.

6.4.2 Dried pastas and noodles and like products

Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are dehydrated. Examples include dried forms of: spaghetti, bean vermicelli, rice vermicelli, macaroni, and rice noodles.

6.4.3 Pre-cooked pastas and noodles and like products

Products that are treated (i.e. heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g. pre-cooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals (e.g. heat-and-serve frozen dinner entrees containing spaghetti, macaroni or noodles; canned spaghetti and meatballs entrée). Also includes instant noodles, e.g. pre-cooked ramen, udon, rice noodles, that are pre-gelatinized, heated and dried prior to sale to the consumer.

6.5 Cereal and starch based desserts

Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts such as rice pudding, semolina pudding, tapioca pudding, gujiya, balusahi, soan-papdi, patisa, malpua, and starchy pudding based desserts, cereal based desserts, suji or moong dal halwa, jalebi, boondiladdoo, motichoorladdoo, mysorepak, emarti, modak, rice flour dumplings, steamed yeast-fermented wheat flour dough desserts, starchy pudding based dessert etc.

6.6 Batters

Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g. water, milk, egg, fats, milk solids, spices, seasonings etc.) may be used as a coating for fish or poultry and includes products sold as dry mix of cereal or grain component. Examples include idli or vada or dosa batters, upma, idli or vada or dosa mixes, pongal mix, sattu, etc., batters for breading or batters for fish or poultry etc. Doughs (e.g. for bread) are found in 7.1.4, and other mixes (e.g. for bread or cakes) are found in 7.1.6 and 7.2.3, respectively.

6.7 Pre-cooked or processed cereal/grain/legume products

Fermented or non-fermented products prepared from cereals and/or pulse. Including processed cereals, cereal or malt-based food or beverage and/or pulse and enriched cereals and/or pulse products, such as poha, upma, idli, vada, dhokla, khandvi, papad etc. Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms. Crisp snacks made from rice grains, also called “rice cakes” are categorized in 15.1, and dessert-type rice cakes are in 6.5. Category 6.7 would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. This is to distinguish from category 6.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

6.8 Soybean products (excluding soybean-based seasonings, and condiments of food category 12.9)

Includes dried, cooked, fried or fermented soybean products, and soybean curd products.

6.8.1 Soybean-based beverages

Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. Also includes soybean products, such as soybean-based beverage powder.

6.8.2 Soybean-based beverage film

Film formed on the surface of boiling soybean-based beverage that is dried. It may be deep-fried or softened in water prior to use in soups or poached food.

6.8.3 Soybean curd (tofu)

Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverages, which is then made into a curd with a coagulant, and placed in a mould. Soybean curds may be of a variety of textures (e.g. soft, semi-firm, firm).

6.8.4 Semi-dehydrated soybean curd

Soybean curd that has been pressed while being moulded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 6.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture.

6.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd

Partially dehydrated soybean curd that is cooked (stewed) with a thick sauce (e.g. miso sauce). The partially dehydrated soybean curd typically absorbs the sauce, and so regains its original texture.

6.8.4.2 Deep fried semi-dehydrated soybean curd

Partially dehydrated soybean curd that is deep-fried. It may be consumed as such, or cooked (e.g. stewed in sauce) after frying.

6.8.4.3 Semi-dehydrated soybean curd, other than food categories 6.8.4.1 and 6.8.4.2

Partially dehydrated soybean curd prepared other than by stewing in thick (e.g. miso) sauce or by deepfrying. Includes grilled products and mashed products that may be combined with other ingredients (e.g. to make a patty or a loaf).

6.8.5 Dehydrated soybean curd

Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.

6.8.6 Fermented soybeans

The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as Kinema (Darjeeling hills and Sikkim), Turangbai (Meghalaya), Bekang (Mizoram), Peruyyan (Arunachal Pradesh), Hawaijar (Manipur), and Aakhuni (Nagaland) and other like Natto, and Tempe etc.

6.8.7 Fermented soybean curd

The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green.

6.8.8 Other soybean protein products

Other products from soybeans composed mainly of soybean protein such as extruded, textured, concentrated, and isolated soybean protein.

7.0 Bakery wares

Includes categories for bread and ordinary bakery wares (7.1) and for sweet, salty and savoury fine bakery wares (7.2).

7.1 Bread and ordinary bakery wares and mixes

Includes all types of non-sweet bakery products and bread-derived products.

7.1.1 Breads and rolls

Includes yeast-leavened and specialty breads like white or brown or multigrain bread and Indian breads (like kulcha, chapatti, roti, parantha, nan, pav etc.), wheat rolls, milk rolls, challa bread, pizza-base or pizza-bread, soda bread etc.

7.1.1.1 Yeast-leavened breads and specialty breads

Includes all types of non-sweet bakery products and bread-derived products such as include white bread, rye bread, pumpernickel bread, raisin bread, whole wheat bread, pain courant francais, malt bread, hamburger rolls, whole wheat rolls, and milk rolls.

7.1.1.2 Soda breads

Includes all soda breads.

7.1.2 Crackers, excluding sweet crackers

The term “cracker” refers to a thin, crisp wafer, usually dough. Flavoured crackers (e.g. cheese flavoured) that are consumed as snacks are in 15.1 such as soda crackers, rye crispsetc.

7.1.3 Other ordinary bakery products

Includes all other ordinary bakery wares, such as cornbread and biscuits, bagels, pita and muffins. The term “biscuit” in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. It does not refer to the British “biscuit,” which is a “cookie” or “sweet cracker” included in category 7.2.1.

7.1.4 Bread-type products, including bread stuffing and bread crumbs

Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g. for biscuits, toasted bread (rusks), prepared doughs for bread/bread-type products including their frozen counterparts etc.). Bread mixes are included in category 7.1.6.

7.1.5 Steamed breads and buns

Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without fillings such as twisted rolls of various shapes, filled dumplings and steamed bun with meat, jam or other filling.

7.1.6 Mixes for bread and ordinary bakery wares

Includes all the mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, and eggs) are added to prepare dough for baked goods from food categories 7.1.1 to 7.1.5 such as French bread mix, tin bread mix, panettone mix, ciabatta mix, among others. Mixes for fine bakerywares (e.g. cakes, cookies, pancakes) are found in category 7.2.3.

7.2 Fine bakery wares (sweet, salty, savoury) and mixes

Includes sub-categories for ready-to-eat products (7.2.1 and 7.2.2) as well as mixes (7.2.3) for preparing fine baked goods.

7.2.1 Cakes, cookies and pies

The term “sweet cracker” or “sweet biscuit” used in this category refers to a cookie-like product that may be eaten as a dessert such as butter cake, cheesecake, fruit-filled cereal bars, pound cake, moist cake (type of starchy dessert), western cakes, moon cakes, sponge cake, fruit filled pies (e.g. apple pie), custard types, oatmeal cookies, sugar cookies and British “biscuits” (cookies or sweet crackers).

7.2.2 Other fine bakery products

Includes products that may be eaten as a dessert or as breakfast such as doughnuts, sweet rolls, muffins, pancakes, waffles, filled sweet buns, Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.

7.2.3 Mixes for fine bakery wares

Mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare dough for fine baked goods such as cake mix, flour confectionery mix, pancake mix, pie-mix, and waffle mix. Prepared dough is found in category 7.1.4. Mixes for ordinary bakery wares (e.g. bread) is found in category 7.1.6.

8.0 Meat and meat products, including poultry

This category includes all types of meat and poultry products, in pieces and cuts or comminutes fresh (8.1) and processed (8.2 and 8.3).

8.1 Fresh meat and poultry

Fresh products are usually free of additives.

8.1.1 Fresh meat and poultry whole pieces or cuts

Untreated raw meat, and poultry carcasses and cuts.

8.1.2 Fresh meat and poultry comminuted

Untreated raw comminuted or mechanically deboned meat and poultry.

8.2 Processed meat, and poultry products in whole pieces or cuts

Includes various treatments for non-heat treated meat cuts (8.2.1), and heat-treated meat cuts (8.3.2).

8.2.1 Non-heat treated processed meat and poultry products in whole pieces or cuts

This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of meats.

8.2.1.1 Cured (including salted) non-heat treated processed meat and poultry products in whole pieces or cuts

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here.

8.2.1.2 Cured (including salted) and dried non-heat treated processed meat and poultry products in whole pieces or cuts

The meat cuts may be cured or salted as described for category 8.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.

8.2.1.3 Fermented non-heat treated processed meat and poultry products in whole pieces or cuts

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt.

8.2.2 Heat-treated processed meat and poultry products in whole pieces or cuts

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts.

⁷⁷[8.2.3 Frozen raw, flavored/marinated, processed meat and poultry products in whole pieces or cuts –

Includes raw, flavoured/marinated raw and cooked meat cuts that have been frozen.]

8.3 Processed comminuted meat and poultry products

Includes various treatments for non-heat treated products (8.3.1) and heat-treated products (8.3.2).

8.3.1 Non-heat treated processed comminuted meat and poultry products

This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of comminuted and mechanically deboned meat products.

8.3.1.1 Cured (including salted) non-heat treated processed comminuted meat and poultry products

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Also includes smoked products.

8.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat and poultry products

The comminuted or mechanically deboned products may be cured or salted as described for category 8.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.

8.3.1.3 Fermented non-heat treated processed comminuted meat and poultry products

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Certain types of sausages may be fermented.

8.3.2 Heat-treated processed comminuted meat and poultry products

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products.

8.3.3 Frozen processed comminuted meat and poultry products

Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen.

8.4 Edible casings (e.g. sausage casings)

Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources that contain the sausage mix.

9.0 Fish and fish products, including molluscs, crustaceans, and echinoderms

This broad category is divided into categories for fresh fish (9.1) and various processed fish products (9.2– 9.4). This category includes aquatic vertebrates (e.g. fish) and aquatic invertebrates (e.g. jellyfish), as well as molluscs (e.g. clams, snails), crustaceans (e.g. shrimp, crab, lobster), and echinoderms (e.g. sea urchins, sea cucumbers). Fish products may be treated with coatings, such as glazes and spice rubs, prior to marketing to the consumer (e.g. glazed frozen fish fillets).

9.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms

The term “fresh” refers to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.

9.1.1. Fresh fish

Includes fresh rohu, catla, hilsa, singhada, trout, pomphret, cod, salmon, fishroe etc

9.1.2 Fresh molluscs, crustaceans and echinoderms

Includes fresh shrimp, clams, crabs, lobster, snails etc.

9.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms

This category refers to fish products that are frozen and may require further cooking, as well as ready-to-eat cooked, smoked, dried, fermented, and salted products.

9.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms

Fresh, including partially cooked, fish subjected to freezing or quick-freezing at sea and on land for further processing such as frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi etc.

9.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms

Uncooked product prepared from fish or fish portions, with dressing in eggs and bread crumbs or batter. Examples include frozen raw breaded or batter-coated shrimp; and frozen or quick-frozen breaded or batter coated fish fillets, fish portions and fish sticks (fish fingers) etc.

9.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms

Uncooked product prepared from minced fish pieces in cream-type sauce.

9.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms

Includes all ready-to-eat cooked products as described in the sub-categories.

9.2.4.1 Cooked fish and fish products

Cooked products include steamed, boiled or any other cooking method except frying (see 9.2.4.3). The fish may be whole, in portions or comminuted such as fish sausage; cooked fish products boiled down in soy sauce; cooked surimi products, cooked fish roe; cooked fish and lobster paste (surimi-like products. Other fish paste (Oriental type) is found in 9.3.4.

9.2.4.2 Cooked molluscs, crustaceans, and echinoderms

Cooked products include steamed, boiled or any other cooking method except frying (see 9.2.4.3) such as cooked *Crangon crangon* and *Crangon vulgaris* (brown shrimp; cooked shrimp), clams and crabs.

9.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms

Ready-to-eat products prepared from fish or fish portions, with or without further dressing in eggs and breadcrumbs or batter, that are fried, baked, roasted or barbecued, and then packaged or canned with or without sauce or oil. Examples include ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs.

9.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms

Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 9.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish

such as salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried and salted species of the *Gadidae* species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried shellfish, dried bonito, and boiled, dried fish.

9.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms

Includes products treated by methods such as marinating, pickling and partial cooking that have a limited shelf life.

9.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly

Marinated products are manufactured by soaking the fish in vinegar or wine with or without added salt and spices. They are packaged in jars or cans and have a limited shelf life. Products in jelly may be manufactured by tenderizing fish products by cooking or steaming, adding vinegar or wine, salt and preservatives, and solidifying in a jelly such as “roll mops” (a type of marinated herring), sea eel(dogfish) in jelly and fish aspic.

9.3.2 Fish and fish products, including molluscs, crustaceans, and echinoderms, pickled and/or in brine

Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of the fish with a salt and vinegar or alcohol (e.g. wine) solution. Examples include different types of Oriental pickled products e.g. pickled fish, pickled herring and sprat.

9.3.3 Salmon substitutes, caviar, and other fish roe products

The term “caviar” refers only to the roe of the sturgeon species. Caviar substitutes are made of roe of various sea and freshwater fish (e.g. cod and herring) that are salted, spiced, dyed and may be treated with a preservative such as salted salmon roe, processed, salted salmon roe, cod roe, salted cod roe and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it is included in food category 9.4, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 9.2.1, 9.2.4.1, and 9.2.5, respectively; fresh fish roe is found in category 9.1.1, 9.3.4. Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 9.3.1 – 9.3.3 such as fish or crustacean pates and traditional Oriental fish paste. The

latter is produced from fresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, rice or soybeans. The product may be further fermented. Cooked fish or crustacean pastes (surimi-like products) are found in 9.2.4.1 and 9.2.4.2, respectively.

9.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms

Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuum sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. This category excludes fully cooked products (see category 9.2.4) such as canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized).

10.0 Eggs and egg products

Includes fresh in-shell eggs (10.1), products that may substitute for fresh eggs (10.2) and other egg products (10.3 and 10.4).

10.1 Fresh eggs

Fresh in-shell eggs are free of additives.

10.2 Egg products

Products that may be used as replacement for fresh eggs in recipes or as a food (e.g. omelette). They are produced from fresh eggs by either (i) mixing and purifying the whole egg; or (ii) separating the egg white and yolk, and then mixing and purifying each separately. The purified whole egg, white or yolk is then further processed to produce liquid, frozen or dried eggs.

10.2.1 Liquid egg products

The purified whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g. by addition of salt).

10.2.2 Frozen egg products

Includes purified, pasteurized and frozen whole egg, egg yolk or egg white.

10.2.3 Dried and/or heat coagulated egg products

De-sugared purified, pasteurized and dried whole egg, egg yolk or egg white.

10.3 Preserved eggs, including alkaline, salted, and canned eggs

Includes traditional Oriental preserved products, such as salt-cured and alkaline treated eggs.

10.4 Egg-based desserts

Includes ready-to-eat products and products to be prepared from a dry mix such as flan and egg custard. Also includes custard fillings for fine bakery wares (e.g. pies).

11.0 Sweeteners, including honey

Includes all standardized sugars (11.1), non-standardized products (e.g. 11.2, 11.3, 11.4 and 11.6), and natural sweeteners (11.5 – honey).

11.1 Refined and raw sugars

Nutritive sweeteners, such as fully or partially purified sucrose (derived from sugar beet and sugar cane), glucose (derived from starch), or fructose, that are included in sub-categories 11.1.1 to 11.1.5.

11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose

White sugar is purified and crystallized sucrose. Dextrose anhydrous is purified and crystallized D-glucose without water of crystallization. Dextrose monohydrate is purified and crystallized D-glucose with one molecule of water of crystallization. Fructose is purified and crystallized D-fructose. Examples include refined sugar, cube sugar, mishri etc.

11.1.2 Powdered sugar, powdered dextrose

Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anti-caking agents. Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anti-caking agents.

11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar

Soft white sugar is fine grain purified, moist sugar, that is white in colour. Soft brown sugar is fine grain moist sugar that is light to dark brown in colour. Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch or inulin or both. Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallized

from partially purified cane juice without further purification. Examples include Khandsari sugar.

11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery

Dried glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 5.2 (e.g. hard or soft candies).

11.1.3.2 Glucose syrup used to manufacture sugar confectionery

Glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 5.2 (e.g. hard or soft candies).

11.1.4 Lactose

A natural constituent of milk normally obtained from whey. It may be anhydrous, or contain one molecule of water of crystallization, or be a mixture of both forms.

11.1.5 Plantation or mill white sugar

Purified and crystallized sucrose.

⁵²[**11.1.6 Gur or Jaggery** means the product obtained by boiling or processing juice pressed out of sugarcane or extracted from palmyra palm, date palm or coconut palm.

11.1.6.1 Cane Jaggery or Gur means the product obtained by boiling or processing juice pressed out of or extracted from sugarcane.

11.1.6.2 Palm Jaggery or Gur means the product obtained by boiling or processing juice pressed out of or extracted from palmyra palm or coconut palm.

11.1.6.3 Date Jaggery or Gur means the product obtained by boiling or processing juice pressed out of or extracted from date palm.]

11.2 Brown sugar excluding products of food category 11.1.3

Includes large-grain, brown or yellow lump sugars, such as demerara sugar, gur and jaggery.

11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3

Includes co-products of the sugar refining process (e.g. treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of sucrose), and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.

11.4 Other sugars and syrups

Includes all types of table syrups (e.g. xylose, maple syrup), syrups for fine bakery wares and ices (e.g. caramel syrup, flavoured syrups), and decorative sugar toppings (e.g. coloured sugar crystals for cookies).

11.5 Honey:

Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. Examples of honey include wild flora honey, multi-flora honey, rapeseed or mustard honey, clover honey etc.

11.6 Table-top sweeteners, including those containing high-intensity sweeteners

Includes products that are preparations of high-intensity sweeteners (e.g. acesulfame potassium, steviols) and/or polyols (e.g. sorbitol). These products, which are sold to the final consumer, may be in powder, solid (e.g. tablets or cubes), or liquid form.

12.0 Salts, spices, soups, sauces, salads, protein products

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt and salt substitutes; 12.2 – herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles); 12.3 – vinegars; and 12.4 - mustards), certain prepared foods (12.5 – soups and broths; 12.6 – sauces and like products; and 12.7 – salads (e.g. macaroni salad, potato salad) and sandwich spreads, excluding cocoa and nut-based spreads of food categories 4.2.2.5 and 5.1.3)), and products composed primarily of protein that are derived from soybeans or from other sources (e.g. milk, cereal, or vegetables) (12.9 – soybean based seasonings and condiments; and 12.10 – protein products other than from soybeans).

12.1 Salt and salt substitutes

Includes salt (12.1.1) and salt substitutes (12.1.2) used as seasoning for food.

12.1.1 Salt

Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt. This category also includes similar traditional

products like black salt, rock salt (sendhanamak, kala namak, Gumma namak) sea salt etc.

12.1.2 Salt substitutes

Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt.

⁵²[12.2 Herbs, spices, seasonings, and condiments

This category describes items intended to enhance the aroma and taste of food. Spices means any form of spice including curry powders, spice oils, oleoresins and other mixtures where spice content is predominant.]

⁵²[12.2.1 Herbs, spices, masalas, spice mixtures including oleoresins or extracts/derivatives thereof]

Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples include chilli, turmeric, pepper, asafoetida, anise, aniseed (saunf), basil, bay leaf, caraway (shiajeera), cardamom (elaichi), large cardamom, cinnamon, clove, cumin, and carom seeds (ajowain) etc. Spices may also be found as blends in powder or paste form. Examples of spice blends include chilli seasoning, chilli paste, curry paste, curry roux, and dry cures or rub that are applied to external surfaces of meat or fish. Blends of spices with other ingredients (Masalas) include curry powder, sambhar masala, rasam masala, chhole masala, pavbhaji masala etc.

12.2.2 Seasonings and condiments

Seasonings and condiments are spice mixes with other ingredients which go as toppings to sprinkle on rice and other foods, and include seasonings for noodles, Puliogare mix, onion salt, garlic salt etc. The term “condiments” as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.

12.3 Vinegars

Liquid produced from fermentation of ethanol from a suitable source (e.g. wine, cider). Examples include cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar, fruit (wine) vinegar and synthetic vinegar.

12.4 Mustards

Condiment sauce prepared from ground often defatted mustard seed that is mixed into slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and “hot” mustard (prepared from seeds with hulls).

12.5 Soups and broths

Includes ready-to-eat soups and mixes. The finished products may be water- (e.g. consommé) or milk-based (e.g. chowder).

12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g. vegetables, meat, noodles) such as rasam, bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques.

12.5.2 Mixes for soups and broths

Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g. vegetables, meat, noodles) such as rasam powder, bouillon powders and cubes; powdered and condensed soups; and stock cubes and powders etc.

12.6 Sauces and like products

Includes ready-to-eat sauces, gravies and dressings, and mixes to be reconstituted before consumption. The ready-to-eat products are divided into sub-categories for emulsified (12.6.1) and non-emulsified (12.6.2) products, whereas the sub-category for the mixes (12.6.3) encompasses both emulsified and non-emulsified sauce mixes.

12.6.1 Emulsified sauces and dips

Sauces, gravies, dressings based and dips, at least in part, on a fat- or oil-in water emulsion such as salad dressing (e.g. French, Italian, Greek, ranch style), fat-based sandwich spreads (e.g. mayonnaise with mustard), salad cream, and fatty sauces and snack dips (e.g. bacon and cheddar dip, onion dip).

12.6.2 Non-emulsified sauces

Include water-, coconut milk-, and milk-based sauces, gravies and dressings. Examples include barbecue sauce, tomato ketchup, cheese sauce, Worcestershire sauce, Oriental thick Worcestershire sauce, chilli sauce, sweet and sour dipping sauce, and white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g. butter) and flour, with or without seasoning or spices).

12.6.3 Mixes for sauces and gravies

Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy such as mixes for cheese sauce, and salad dressings etc.

12.6.4 Clear sauces

Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy such as oyster sauce and fish sauce.

12.7 Salads and sandwich spreads excluding cocoa- and nut-based spreads of food categories 4.2.2.5 and 5.1.3

Includes prepared salads (e.g. macaroni salad, potato salad), milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressings etc.

12.8 Yeast and like products:

Includes baker's yeast and leaven used in the manufacture of baked goods. Includes the products used in the production of alcoholic beverages.

12.9 Soybean-based seasonings and condiments

Includes products that are derived from soybeans and other ingredients intended for use as seasonings and condiments, such as fermented soybean paste and soybean sauces.

12.9.1 Fermented soybean paste

The product is made of soybeans, salt, water and other ingredients, using the process of fermentation (e.g. miso).

12.9.2 Soybean sauce

A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g. hydrolysis) of soybeans, or by hydrolysis of vegetable protein.

12.9.2.1 Fermented soybean sauce

A clear, non-emulsified sauce made of soybeans, cereal, salt and water by the fermentation process.

12.9.2.2 Non-fermented soybean sauces

Non-fermented soybean sauce, which is also known as non-brewed soybean sauce, may be produced from vegetable proteins, such as defatted soybeans that are acid-hydrolyzed (e.g. with hydrochloric acid), neutralized (e.g. with sodium carbonate), and filtered.

12.9.2.3 Other soybean sauce

Non-emulsified sauce made from fermented soybean sauce and/or non-fermented soybean sauce, with or without sugar, with or without caramelization process.

12.10 Protein products other than from soybeans

Includes cereal or legume or vegetable protein products such as wheat gluten, vegetable protein analogues, and proteinaceous meat or milk and fish substitutes. Includes their isolates, concentrates and hydrolystes, single cell protein including Spirulina.

13.0 Foodstuffs intended for particular nutritional uses

13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants

13.1.1 Infant formulae

13.1.2 Follow-up formulae

13.2 Complementary foods for infants and young children

13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

13.4 Dietetic formulae for slimming purposes and weight reduction

13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 -13.4 and 13.6

13.6 Food supplements

14.0 Beverages, excluding dairy products

14.1 Non-alcoholic ("soft") beverages

This broad category includes waters and carbonated waters (14.1.1), fruit and vegetable juices (14.1.2), fruit and vegetable nectars (14.1.3), water-based flavoured carbonated and non-carbonated drinks (14.1.4), and water-based brewed or steeped beverages such as coffee and tea (14.1.5).

14.1.1 Waters

Includes natural waters (14.1.1.1) and other bottled waters (14.1.1.2), each of which may be non-carbonated or carbonated.

14.1.1.1 Natural mineral waters and source waters

Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral water may be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxide of another origin), decarbonised (with less carbon dioxide than present in the water at the source so it does not spontaneously give off carbon dioxide under conditions of standard temperature and pressure), or fortified (with carbon dioxide from the source), and non-carbonated (contains no free carbon dioxide).

14.1.1.2 Table waters and soda waters

Includes waters other than natural source waters that may be carbonated by addition of carbon dioxide and may be processed by filtration, disinfection, or other suitable means. These waters may contain added mineral salts. Carbonated and non-carbonated waters containing flavours are found in category 14.1.4 such as table water, bottled water with or without added minerals, purified water, seltzer water, club soda, and sparkling water.

14.1.2 Fruit and vegetable juices

This category applies only to fruit and vegetable juices. Beverages based on fruit and vegetable juices are found in food category 14.1.4.2. Fruit-vegetable juice blends have separate classifications for each component (i.e. fruit juice (14.1.2.1) and vegetable juice (14.1.2.3)).

14.1.2.1 Fruit juices

Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purees, from different kinds of fruit. Fruit juice may be obtained, e.g. by directly expressing the juice by mechanical extraction processes, by reconstituting concentrated fruit juice (food category 14.1.2.3) with water, or in limited situations by water extraction of the whole fruit. Examples include orange juice, apple juice, black currant juice, lemon juice, orange-mango juice and coconut water.

14.1.2.2 Vegetable juices

Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving of one or more sound fresh vegetables or vegetables preserved exclusively by physical means. The juice may be clear, turbid, or pulpy. It may have been concentrated and reconstituted with water. Products may be based on a single vegetable (e.g. carrot) or blends of vegetables (e.g. carrots, celery).

14.1.2.3 Concentrates of fruit juices

Concentrated fruit juice is the product that complies with the definition given in food category 14.1.2.1. It is prepared by the physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 50% greater than that established for reconstituted juice from the same fruit. In the production of juice that is to be concentrated, suitable processes are used, and may be combined; with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water-extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by

suitable physical means from the same kind of fruit may be added. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Examples include frozen orange juice concentrate, and lemon juice concentrate.

14.1.2.4 Concentrates of vegetable juices

Prepared by the physical removal of water from vegetable juice. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes carrot juice concentrate.

14.1.3 Fruit and vegetable nectars

Fruit and vegetable nectars are beverages produced from purees, juices, or concentrates of either, blended with water and sugar, honey, syrups, and/or sweeteners. Fruit-vegetable nectar blends are reported under their components (i.e. fruit nectar (14.1.3.1) and vegetable nectar (14.1.3.2)).

14.1.3.1 Fruit nectar

Fruit nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit purees, or a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit blends such as pear nectar and peach nectar.

14.1.3.2 Vegetable nectar

Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice or concentrated vegetable juice, or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables.

14.1.3.3 Concentrates of fruit nectar

Prepared by the physical removal of water from fruit nectar or its starting materials. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.

14.1.3.4 Concentrates of vegetable nectar

Prepared by the physical removal of water from vegetable nectar. Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water.

14.1.4 Water-based flavoured drinks, including “sport,” “energy,” or “electrolyte” drinks and particulated drinks

Includes all carbonated and non-carbonated varieties and concentrates, products based on fruit and vegetable juices, coffee-, tea- and herbal-based drinks etc.

14.1.4.1 Carbonated water-based flavoured drinks

Includes water-based flavoured drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes *gaseosa* (water-based drinks with added carbon dioxide, sweetener, and flavour), and sodas such as colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types. These beverages may be clear, cloudy, or may contain particulate matter (e.g. fruit pieces). Includes so-called “energy” drinks that are carbonated and contain high levels of nutrients and other ingredients.

14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and Ades

Include water-based flavoured drinks without added carbon dioxide, fruit and vegetable juice-based drinks (e.g. almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g. lemonade, orangeade), fruit based soft drinks, capile groselha, lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk solids, and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks) and “sports” drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g. fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener. Includes so-called “energy” drinks that are non-carbonated and contain high levels of nutrients and other ingredients.

14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks

Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated or non-carbonated water-based non-alcoholic beverages by addition of water or carbonated water. Examples include squashes, fountain syrups (e.g. cola

syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes.

14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Includes the ready-to-drink products (e.g. canned), and their mixes and concentrates such as chicory-based hot beverages (postum), rice tea, mate tea, and mixes for hot coffee and tea beverages (e.g. instant coffee, powder for hot cappuccino beverages). Treated coffee beans for the manufacture of coffee products are also included. Ready-to-drink cocoa is included in category 1.1.2, and cocoa mixes in 5.1.1.

14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts

The alcohol-free and low-alcoholic counterparts are included in the same category as the alcoholic beverage.

14.2.1 Beer and malt beverages

Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water such as ale, lager, pilsner, brown beer, weiss beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barley wine.

14.2.2 Cider and Perry

Fruit wines made from apples (cider) and pears (Perry). Also includes cider bouche.

14.2.3 Grape wines

Alcoholic beverage obtained exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must (juice).

14.2.3.1 Still grape wine

Grape wine (white, red, rosé, or blush, dry or sweet) that may contain up to a maximum 0.4g/100 ml (4000mg/kg) carbon dioxide at 20°C.

14.2.3.2 Sparkling and semi-sparkling grape wines

Grape wines in which carbonation is produced during the fermentation process, either by bottle fermentation or closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally of exogenous origin such as spumante, and “cold duck” wine.

14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

Grape wines produced either by: (i) the fermentation of grape must (juice) of high sugar concentration; or (ii) by the blending of concentrated grape juice with wine; or (iii) the mixture of fermented must with alcohol such as grape dessert wine.

14.2.4 Wines (other than grape)

Includes wines made from fruit other than grapes, apples and pears, and from other agricultural products, including grain (e.g. rice). These wines may be still or sparkling. Examples include rice wine (*sake*), and sparkling and still fruit wines.

14.2.5 Mead

Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine.

14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Includes all distilled spirituous beverages derived from grain (e.g. corn, barley, rye, wheat), tubers (e.g. potato), fruit (e.g. grapes, berries) or sugar cane that contain greater than 15% alcohol such as aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), tequila, whiskey, and vodka.

14.2.7 Aromatized alcoholic beverages

Includes all non-standardized alcoholic beverage products. Although most of these products contain less than 15% alcohol, some traditional non-standardized aromatized products may contain up to 24% alcohol such as aromatized wine, cider and perry; aperitif wines; and prepared cocktails (mixtures of liquors, liqueurs, wines, essences, fruit and plant extracts, etc. marketed as ready-to-drink products or mixes). Cooler-type beverages are composed of beer, malt beverage, wine or spirituous beverage, low-alcoholic refreshers, fruit juice(s), and soda water (if carbonated) etc.

15.0 Ready-to-Eat savouries

Includes all types of savoury snack foods.

15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Includes all savoury snacks, with or without added flavourings, ⁵²[but excludes unsweetened crackers (category 7.1.2). Example includes potato chips], popcorn, pretzels, rice crackers, flavoured crackers (e.g. cheese-flavoured crackers), bhujia (namkeen; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and papads (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes), khari, kara, murukku, namakpara, chiwda, palakayalu, ribbon or thattupakoda, dalmoth or mixtures, soya nuts, nimki, fali (e.g. cholafali), other fried or baked snacks or savouries, uppuseedai, appam, bhel-mix, sev, gathiya, shankarpali, farsan, kurmura, murmura, papadi, crisps, chakli, etc. Also includes sweet snacks e.g. chikki, gajak, murrunda, gudchana, sugar coated dals and other sweet dal snacks (dals coated with jaggery, sugar, honey and other ingredients).

15.2 Processed nuts, including coated nuts and nut mixtures

Includes all types of whole nuts processed by, e.g. dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks are classified here. ⁵²[Chocolate-covered nuts are classified in 5.1.3, and nuts covered in imitation chocolate are included in 5.1.4.]

15.3 Snacks - fish based

This describes savoury crackers with fish, fish products or fish flavouring. Dried fish per se that may be consumed as a snack is assigned to food category 9.2.5, and dried meat snacks are assigned to food category 8.3.1.2.

16.0 Prepared foods

These foods are not included in the other food categories (1-15) and shall be considered on a case-by-case basis. Prepared foods are mixtures of multiple components (e.g. meat, sauce, grain, cheese, vegetables); the components are included in other food categories. Prepared foods require minimal preparation by the consumer (e.g. heating, thawing, rehydrating). e.g. pav- bhaji, ready-to-eat dishes, biryani, curried rice, sandwiches (filling with egg /chicken/vegetarian sandwiches etc.), burgers, fish burgers, pizza etc. Provisions for additives will be listed in this food category in these regulations only if the additive is needed: (i) solely to have a technological function in the prepared food as sold to the consumer; or (ii) at a use

level that has an intentional technological function in the prepared food that exceeds the use level that can be accounted for by carry-over from the individual components

III FUNCTIONAL CLASSES, DEFINITIONS AND TECHNOLOGICAL PURPOSES

| Reno . | Functional Classes | Definition | Technological purpose |
|---------------|---------------------------|--|--|
| 1 | Acidity regulator | A food additive, which controls the acidity or alkalinity of a food. | Adjusting pH, acidity, alkalinity, and buffering activity. |
| 2 | Anti caking agent | A food additive, which reduces the tendency of components of food to adhere to one another. | Anticaking, anti-sticking, drying and dusting. |
| 3 | Antifoaming agent | A food additive, which prevents or reduces foaming. | Antifoaming and de-foaming. |
| 4 | Antioxidant | A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation. | Antioxidant, antioxidant synergist, and antibrowning. |
| 5 | Bleaching | A food additive | Decolorising, and bleaching. |

| Reno . | Functional Classes | Definition | Technological purpose |
|---------------|---------------------------|--|-------------------------------------|
| | agent | (non-flour use) used to decolorize food. Bleaching agents do not include pigments. | |
| 6 | Bulking agent | A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value. | Bulking and filling. |
| 7 | Carbonating agent | A food additive used to provide carbonation in a food. | Providing carbon dioxide gas. |
| 8 | Carrier | A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without | Carrier, diluent and encapsulation. |

| Reno . | Functional Classes | Definition | Technological purpose |
|---------------|---------------------------|---|--|
| | | exerting any technological effect itself) in order to facilitate its handling, application or use of the food additive or nutrient. | |
| 9 | Colour | A food additive, which adds or restores colour in a food. | Colour, decorative pigment, surface colourant for eye appeal |
| 10 | Colour retention agent | A food additive, which stabilizes, retains or intensifies the colour of a food | Colour fixation/retention/ stabilization |
| 11 | Emulsifier | A food additive, which forms or maintains a uniform emulsion of two or more phases in a food. | Emulsification, plasticization, dispersion, surface action, inhibition of crystallization, density adjustment (flavouring oils in beverages), suspension and clouding. |
| 12 | Emulsifying salt | A food additive, which, in the manufacture of processed food, rearranges | Prevention of fat separation, improving dispersion and blending/melding. |

| Reno . | Functional Classes | Definition | Technological purpose |
|---------------|---------------------------|---|--|
| | | proteins in order to prevent fat separation. | |
| 13 | Firming agent | A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel. | Texture retention and strengthening. |
| 14 | Flavour enhancer | A food additive, which enhances the existing taste and/or odour of a food. | Enhancement or potentiation of flavours. |
| 15 | Flour treatment agent | A food additive, which is added to flour or dough to improve its baking quality or colour. | Flour bleaching, improving, dough conditioning, and strengthening. |
| 16 | Foaming agent | A food additive, which makes it possible to form or maintain a uniform dispersion of a | Increased foaming, and aeration, |

| Reno . | Functional Classes | Definition | Technological purpose |
|---------------|---------------------------|---|--|
| | | gaseous phase in a liquid or solid food. | |
| 17 | Gelling agent | A food additive, which gives a food texture through formation of a gel. | Gel formation |
| 18 | Glazing agent | A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating. | Glazing, sealing, coating, surface-finishing, polishing, and film-forming. |
| 19 | Humectant | A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere. | Moisture retention and wetting. |
| 20 | Packaging gas | A food additive gas, which is introduced into a container before, during or after filling | Providing inert gaseous atmosphere in packages. |

| Reno . | Functional Classes | Definition | Technological purpose |
|---------------|---------------------------|--|--|
| | | with food with the intention to protect the food, for example, from oxidation or spoilage. | |
| 21 | Preservative | A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms . | Shelf life extension through antimicrobial action. |
| 22 | Propellant | A food additive gas, which expels a food from a container | Expulsion of food from a container |
| 23 | Raising agent | A food additive or a combination of food additives, which liberate(s) gas and thereby increase(s) the volume of a dough or batter. | Providing volume and body/texture. |

| Reno . | Functional Classes | Definition | Technological purpose |
|---------------|---------------------------|--|--|
| 24 | Sequestrant | A food additive, which controls the availability of a cation. | Chelation of ions. |
| 25 | Stabilizer | A food additive, which makes it possible to maintain a uniform dispersion of two or more components. | Stabilizing of foams/ colloids/ emulsions. |
| 26 | Sweetener | A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food. | Reduction of energy as a substitute to mono or disaccharide sugars |
| 27 | Thickener | A food additive, which increases the viscosity of a food. | Providing body and texture and binding |

IV. USE OF FOOD ADDITIVES IN FOOD PRODUCTS

Food products may contain additives as specified in these regulations and in the following Tables. (All capital and bold additives in the Tables 1 to 15 refer to the Group of Additives listed with their INS Numbers in Annex-1)

Table 1

| |
|---|
| Dairy products and analogues, excluding products of category 2.0 |
|---|

| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
|---------------------------------|--|---------------------------|--------------------|--------------------------------------|-----------------|
| 1.0 | Dairy products and analogues, excluding products of food category 2.0 | | | | |
| 1.1 | Milk and dairy-based drinks | | | | |
| 1.1.1 | Milk and buttermilk (plain) | No additives permitted | | | |
| 1.1.1.1 | Milk (plain) | PHOSPHATES | | 1,500 mg/kg | 33, 227 |
| 1.1.1.2 | Buttermilk (plain) | PHOSPHATES | | 1,500 mg/kg | 33 |
| 1.1.2 | Dairy-based drinks - flavoured milk and/or fermented | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | ⁷⁵ [Omitted] | | | |
| | | Allura red AC | 129 | 100 mg/kg | 52 |
| | | Aspartame | 951 | 600 mg/kg | 191 |
| | | Aspartame-Acesulfame salt | 962 | 350 mg/kg | 113 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | 52 |
| | | CAROTENOID S | | 150 mg/kg | 52 |
| | | Curcumin | 100 | 100 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | 52, 170 |
| Caramel color (plain) | 150a | GMP | | | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Caramel III - ammonia caramel | 150c | 2,000 mg/kg | 52 |
| | | Caramel IV - sulfite ammonia caramel | 150d | 2,000 mg/kg | 52 |
| | | Annatto | 160b(i), (ii) | 100 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | 52 |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 50 mg/kg | 190, 52 |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | 52 |
| | | Grape skin extract | 163(ii) | 150 mg/kg | 181, 52 |
| | | IRON OXIDES | | 20 mg/kg | 52 |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | 52 |
| | | Neotame | 961 | 20 mg/kg | |
| | | PHOSPHATES | | 1,320 mg/kg | 33 |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | 52 |
| | | Carmoisine | 122 | 100 mg/kg | |
| | | Erythrosine | 127 | 50 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|---|--|--------------------|--------------------------------------|-------------------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Tartrazine | 102 | 100 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | 5,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | 52 |
| | | SACCHARINS | | 80 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 220, 42 |
| | | Steviol glycosides | 960 | 200 mg/kg | 26, 201 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 300 mg/kg | |
| | | Sucroglycerides | 474 | 5,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 52 |
| | | Sodium aluminosilicate | 554 | 60 mg/kg | 6, 253 |
| | | Hydroxy propyl methyl cellulose | 464 | 7.5 g/kg | For flavoured milk only |
| 1.2 | Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks), fermented | PHOSPHATES | | 1,000 mg/kg | 33 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|---|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | milk products,yoghurt, flavoured yoghurt, dahi, flavoured dahi,mishti dahi | | | | |
| 1.2.1 | Fermented milks (plain)* | Caramel IV - sulfite ammonia caramel | 150d | 150 mg/kg | 12 |
| | | *No additives permitted in Dahi | | | |
| | | 81[Omitted] | | | |
| 1.2.1.1 | Fermented milks (plain) not heat treated after fermentation | No additives permitted | | | |
| 1.2.1.2 | Fermented milks (plain) heat treated after fermentation | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | Acetic and fatty acid esters of glycerol | 472a | GMP | 234 |
| | | Acid treated starch | 1401 | GMP | 234 |
| | | Alkaline treated starch | 1402 | GMP | 234 |
| | | Bleached starch | 1403 | GMP | 234 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Gellan gum | 418 | GMP | 234 |
| | | Glucono delta-lactone | 575 | GMP | |
| | | Guar gum | 412 | GMP | 234 |
| | | Gum arabic (Acacia gum) | 414 | GMP | 234 |
| | | Hydroxypropyl cellulose | 463 | GMP | 234 |
| | | Hydroxypropyl methyl cellulose | 464 | GMP | 234 |
| | | Hydroxypropyl starch | 1440 | GMP | 234 |
| | | Karaya gum | 416 | GMP | 234 |
| | | Konjac flour | 425 | GMP | 234 |
| | | Lactic and fatty acid esters of glycerol | 472b | GMP | 234 |
| | | Magnesium carbonate | 504(i) | GMP | |
| | | Magnesium chloride | 511 | GMP | 234 |
| | | Magnesium hydroxide | 528 | GMP | |
| | | Magnesium hydroxide carbonate | 504(ii) | GMP | |
| | | Malic acid, DL- | 296 | GMP | |
| | | Methyl cellulose | 461 | GMP | 234 |
| | | Methyl ethyl | 465 | GMP | 234 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | cellulose | | | |
| | | Microcrystalline cellulose (Cellulose gel) | 460(i) | GMP | 234 |
| | | Mono and di glycerides of fatty acids | 471 | GMP | 234 |
| | | Nitrogen | 941 | GMP | 59 |
| | | Nitrous oxide | 942 | GMP | 59 |
| | | Pectins | 440 | GMP | 234 |
| | | Alginic acid | 400 | GMP | 234 |
| | | Ammonium alginate | 403 | GMP | 234 |
| | | Ammonium hydroxide | 527 | GMP | |
| | | Calcium alginate | 404 | GMP | 234 |
| | | Calcium carbonate | 170(i) | GMP | |
| | | Calcium hydroxide | 526 | GMP | |
| | | Calcium lactate | 327 | GMP | |
| | | Calcium oxide | 529 | GMP | |
| | | Carbon dioxide | 290 | GMP | 59 |
| | | Carob bean gum | 410 | GMP | 234 |
| | | Citric acid | 330 | GMP | |
| | | Citric and fatty acid esters of glycerol | 472c | GMP | 234 |
| | | Potassium | 402 | GMP | 234 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|---|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | alginate | | | |
| | | Potassium carbonate | 501(i) | GMP | 234 |
| | | Potassium dihydrogen citrate | 332(i) | GMP | 234 |
| | | Potassium lactate | 326 | GMP | |
| | | Powdered cellulose | 460(ii) | GMP | |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | 234 |
| | | Salts of oleic acid with calcium, potassium and sodium | 470(ii) | GMP | 234 |
| | | Sodium alginate | 401 | GMP | 234 |
| | | Sodium carbonate | 500(i) | GMP | |
| | | Carboxymethyl cellulose | 466 | GMP | 234 |
| | | Sodium dihydrogen citrate | 331(i) | GMP | 234 |
| | | Sodium hydrogen carbonate | 500(ii) | GMP | |
| | | Sodium hydroxide | 524 | GMP | |
| | | Sodium lactate | 325 | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|----------------------------------|--------------------|--------------------------------------|--|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Tara gum | 417 | GMP | 234 |
| | | Tragacanth gum | 413 | GMP | 234 |
| | | Tripotassium citrate | 332(ii) | GMP | 234 |
| | | Xanthan gum | 415 | GMP | 234 |
| | | Curcumin | 100 | 100 mg/kg | |
| | | RIBOFLAVINS | | GMP | |
| | | Caramel colour (Plain) Caramel I | 150a | 150 mg/kg | |
| | | Annatto | 160b(i), (ii) | 100 mg/kg | |
| | | CAROTENOID S | | 100 mg/kg | INS 160f only in flavoured and fruit yoghurt |
| | | Canthaxanthin | 161g | 100 mg/kg | |
| | | Tartrazine | 102 | 100 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | Carmoisine | 122 | 100 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Erythrosine | 127 | 50 mg/kg | |
| | | Indigotine (Indigocarmine) | 132 | 100 mg/kg | 3 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| 1.2.2 | Renneted milk (plain) | Caramel IV - sulfite ammonia caramel | 150d | GMP | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Calcium carbonate | 170(i) | GMP | |
| | | Carbon dioxide | 290 | GMP | 59 |
| | | Lecithins | 322(i),(ii) | GMP | |
| | | Carob bean gum | 410 | GMP | |
| | | Guar gum | 412 | GMP | |
| | | Gum arabic (Acacia gum) | 414 | GMP | |
| | | Mannitol | 421 | GMP | |
| | | Glycerol | 422 | GMP | |
| | | Microcrystalline cellulose (Cellulose gel) | 460(i) | GMP | |
| | | Methyl cellulose | 461 | GMP | |
| | | Hydroxypropyl cellulose | 463 | GMP | |
| | | Hydroxypropyl methyl cellulose | 464 | GMP | |
| | | Methyl ethyl cellulose | 465 | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Acetic and fatty acid esters of glycerol | 472a | GMP | |
| | | Lactic and fatty acid esters of glycerol | 472b | GMP | |
| | | Citric and fatty acid esters of glycerol | 472c | GMP | |
| | | Magnesium chloride | 511 | GMP | |
| | | Nitrogen | 941 | GMP | |
| | | Dextrins, roasted starch | 1400 | GMP | |
| | | Acid-treated starch | 1401 | GMP | |
| | | Alkaline treated starch | 1402 | GMP | |
| | | Bleached starch | 1403 | GMP | |
| | | Oxidized starch | 1404 | GMP | |
| | | Monostarch phosphate | 1410 | GMP | |
| | | Distarch phosphate | 1412 | GMP | |
| | | Acetylated distarch phosphate | 1414 | GMP | |
| | | Acetylated distarch adipate | 1422 | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|---|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Hydroxypropyl starch | 1440 | GMP | |
| | | Hydroxypropyl distarch phosphate | 1442 | GMP | |
| | | Pectins | 440 | GMP | |
| | | Phosphated distarch phosphate | 1413 | GMP | |
| | | Potassium dihydrogen citrate | 332(i) | GMP | |
| | | Powdered cellulose | 460(ii) | GMP | |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | |
| | | Salts of oleic acid with calcium, potassium and sodium | 470(ii) | GMP | |
| | | Carboxymethyl cellulose | 466 | GMP | |
| | | Sodium dihydrogen citrate | 331(i) | GMP | |
| | | Starch acetate | 1420 | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|--|---------------------------------|--------------------|--|--|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Starch sodium octenyl succinate | 1450 | GMP | |
| | | Starches, enzyme treated | 1405 | GMP | |
| | | Tara gum | 417 | GMP | |
| | | Tragacanth gum | 413 | GMP | |
| | | Tripotassium citrate | 332(ii) | GMP | |
| | | Trisodium citrate | 331(iii) | GMP | |
| 1.3 | Condensed /evaporated milk and analogues (plain) | | | | |
| 1.3.1 | Condensed milk (plain), evaporated milk(s), sweetened condensed milk(s) | Calcium carbonate | 170(i) | 2,000 mg/kg singly or 3,000 mg/kg in combination | Total salt content shall not exceed 3,000 mg/kg calculated as phosphorus/carbonates/citrate/chloride |
| | | Sodium citrates | 331 | | |
| | | Potassium citrates | 332 | | |
| | | Calcium citrates | 333 | | |
| | | PHOSPHATES | | | |
| | | Sodium carbonate | 500(i) | | |
| | | Potassium carbonate | 501(i) | | |
| | | Potassium chloride | 508 | | |
| | | Calcium chloride | 509 | | |
| | | Glucono delta | 575 | GMP | Permitted |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|--|--|--------------------|--------------------------------------|-------------------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | lactone | | | allowed in khoya only |
| | | Propionic acid; sodium and calcium propionate expressed as propionic acid (singly or in combination) | 280, 281, 282 | 2,000 mg/kg | Permitted in khoya only |
| | | SORBATES | | 2,000 mg/kg | Permitted in khoya only |
| | | Nisin | 234 | 12.5 mg/kg | Permitted in khoya only |
| | | Carrageenan | 407 | 150 mg/kg | |
| 1.3.2 | Beverage whitener | | | | |
| 1.3.2.1 | Non dairy based beverage whitener | ASCORBYL ESTERS | | 80 mg/kg | 10 |
| | | Acesulfame potassium | 950 | 2,000 mg/kg | 188 |
| | | Aspartame | 951 | 6,000 mg/kg | 191 |
| | | CAROTENOIDS | | 100 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|---|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Caramel III - ammonia caramel | 150c | 1,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 1,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyl tartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | Neotame | 961 | 65 mg/kg | |
| | | PHOSPHATES | | 13,000 mg/kg | 33 |
| | | POLYSORBATES | | 4,000 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | 1,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 200 mg/kg | 42 |
| | | Sodium alumino silicate | 554 | 570 mg/kg | 260, 6 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 580 mg/kg | |
| | | Sucroglycerides | 474 | 20,000 mg/kg | |
| | | Tertiary butylhydroquinon | 319 | 100 mg/kg | 15, 195 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|---|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | e (TBHQ) | | | |
| 1.4 | Cream (plain) and the like cream and malai | | | | |
| 1.4.1 | Pasteurized cream (plain), cream and malai | No additives permitted | | | |
| 1.4.2 | Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain) | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | POLYSORBATES | | 1,000 mg/kg | |
| | | Acetic and fatty acid esters of glycerol | 472a | GMP | |
| | | Acetylated distarch adipate | 1422 | GMP | |
| | | Acetylated distarch phosphate | 1414 | GMP | |
| | | Acid-treated starch | 1401 | GMP | 236 |
| | | Agar | 406 | GMP | |
| | | Alginic acid | 400 | GMP | |
| | | Ammonium alginate | 403 | GMP | |
| | | Bleached starch | 1403 | GMP | 236 |
| Calcium alginate | 404 | GMP | | | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|---|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Calcium carbonate | 170(i) | GMP | |
| | | Calcium chloride | 509 | GMP | |
| | | Calcium lactate | 327 | GMP | |
| | | Calcium sulfate | 516 | GMP | |
| | | Carbon dioxide | 290 | GMP | 278, 59 |
| | | Carob bean gum | 410 | GMP | |
| | | Carrageenan | 407 | GMP | |
| | | Citric acid | 330 | GMP | |
| | | Citric and fatty acid esters of glycerol | 472c | GMP | |
| | | Dextrins, roasted starch | 1400 | GMP | 236 |
| | | Diacetyltartric and fatty acid esters of glycerol | 472e | 6,000 mg/kg | |
| | | Distarch phosphate | 1412 | GMP | |
| | | Gellan gum | 418 | GMP | |
| | | Guar gum | 412 | GMP | |
| | | Gum arabic (Acacia gum) | 414 | GMP | |
| | | Hydroxypropyl cellulose | 463 | GMP | |
| | | Hydroxypropyl distarch phosphate | 1442 | GMP | |
| | | Hydroxypropyl | 464 | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | methyl cellulose | | | |
| | | Hydroxypropyl starch | 1440 | GMP | |
| | | Konjac flour | 425 | GMP | 236 |
| | | Lactic acid, L-, D- and DL- | 270 | GMP | |
| | | Lactic and fatty acid esters of glycerol | 472b | GMP | |
| | | Lecithins | 322(i), (ii) | GMP | |
| | | Methyl cellulose | 461 | GMP | |
| | | Methyl ethyl cellulose | 465 | GMP | |
| | | Microcrystalline cellulose (Cellulose gel) | 460(i) | GMP | |
| | | Mono- and di-glycerides of fatty acids | 471 | GMP | |
| | | Monostarch phosphate | 1410 | GMP | |
| | | Nitrogen | 941 | GMP | 278, 59 |
| | | Nitrous oxide | 942 | GMP | 278, 59 |
| | | Oxidized starch | 1404 | GMP | 236 |
| | | Pectins | 440 | GMP | |
| | | Phosphated distarch phosphate | 1413 | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|------------------------------|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Polydextroses | 1200 | GMP | 236 |
| | | Potassium alginate | 402 | GMP | |
| | | Potassium carbonate | 501(i) | GMP | |
| | | Potassium chloride | 508 | GMP | |
| | | Potassium dihydrogen citrate | 332(i) | GMP | |
| | | Potassium hydrogen carbonate | 501(ii) | GMP | |
| | | Potassium lactate | 326 | GMP | |
| | | Powdered cellulose | 460(ii) | GMP | |
| | | Processed eucheuma seaweed | 407a | GMP | |
| | | Sodium alginate | 401 | GMP | |
| | | Sodium carbonate | 500(i) | GMP | |
| | | Carboxymethyl cellulose | 466 | GMP | |
| | | Sodium dihydrogen citrate | 331(i) | GMP | |
| | | Sodium hydrogen carbonate | 500(ii) | GMP | |
| | | Sodium lactate | 325 | GMP | |
| | | Sodium sesquicarbonate | 500(iii) | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Starch acetate | 1420 | GMP | |
| | | Starch sodium octenyl succinate | 1450 | GMP | |
| | | Tara gum | 417 | GMP | 236 |
| | | Tragacanth gum | 413 | GMP | 236 |
| | | Tricalcium citrate | 333(iii) | GMP | |
| | | Tripotassium citrate | 332(ii) | GMP | |
| | | Trisodium citrate | 331(iii) | GMP | |
| | | Xanthan gum | 415 | GMP | |
| 1.4.3 | Clotted cream (plain) | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | Nisin | 234 | 10 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | POLYSORBATES | | 1,000 mg/kg | |
| 1.4.4 | Cream analogues | Acesulfame potassium | 950 | 1,000 mg/kg | 188 |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | CAROTENOID S | | 20 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 5,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 5,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 20 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|--|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 6,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 150 mg/kg | 181, 201 |
| | | Neotame | 961 | 33 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | POLYSORBATES | | 5,000 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | 5,000 mg/kg | 86 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 580 mg/kg | |
| 1.5 | Milk powder and cream powder and powder analogues (plain) | | | | |
| 1.5.1 | Milk powder and cream powder (plain) | ASCORBYL ESTERS | | 500mg/kg | 10 |
| | | Butylated hydroxyanisole (BHA) | 320 | 100mg/kg | 15, 196 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 15, 196 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-----------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Calcium aluminium silicate | 556 | 265 mg/kg | 6, 259 |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/Kg | |
| | | PHOSPHATES | | 3,000 mg/kg | 33 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | Propyl gallate | 310 | 200 mg/kg | |
| | | Sodium aluminosilicate | 554 | 265 mg/kg | |
| | | Sucroglycerides | 474 | 10,000 mg/kg | |
| 1.5.1.1 | Dairy based dairy whitener | | | | |
| 1.5.2 | Powder analogues | ASCORBYL ESTERS | | 80 mg/kg | 10 |
| | | Acesulfame potassium | 950 | 1,000 mg/kg | 188 |
| | | Aspartame | 951 | 2,000 mg/kg | 191 |
| | | CAROTENOID S | | 100 mg/kg | 209 |
| | | Calcium aluminium silicate | 556 | 570 mg/kg | 6, 259 |
| | | Caramel III - ammonia caramel | 150c | 5,000 mg/kg | |
| | | Caramel IV - sulfite ammonia | 150d | 5,000 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|------------------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | caramel | | | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 150 mg/kg | 201, 209, 181 |
| | | Neotame | 961 | 65 mg/kg | |
| | | PHOSPHATES | | 4,400 mg/kg | ⁵² [88, 33] |
| | | POLYSORBATES | | 4,000 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | GMP | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | Sodium aluminosilicate | 554 | 570 mg/kg | 6, 259 |
| | | Steviol glycosides | 960 | 330 mg/kg | 26, 201 |
| 1.6 | Cheese and analogues | | | | |
| 1.6.1 | Unripened cheese | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | CAROTENOID S | | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER | | 50 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--------------------------------------|--------------------|--------------------------------------|---------------------------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | COMPLEXES | | | |
| | | Canthaxanthin | 161g | 15 mg/kg | 201 |
| | | Caramel III - ammonia caramel | 150c | 15,000 mg/kg | 201 |
| | | Caramel IV - sulfite ammonia caramel | 150d | 50,000 mg/kg | 201 |
| | | Indigotine (Indigo carmine) | 132 | 200 mg/kg | 3 |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Natamycin (Pimaricin) | 235 | 40 mg/kg | 80, 3 |
| | | PHOSPHATES | | 4,400 mg/kg | 33 |
| | | POLYSORBATES | | 80 mg/kg | 38 |
| | | Ponceau 4R | 124 | 100 mg/kg | 3 |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 2,000 mg/kg | 42, 223 ⁸² [Omitted] |
| | | Nisin | 234 | 12.5 mg/kg | ⁸² [233] |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|--|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Propionic acid, sodium propionate, calcium propionate, | 280, 281, 282, 283 | 3,000 mg/kg | ⁸² [Omitted] (singly or in combination, expressed as propionic acid) |
| | | Glucono delta lactone | 575 | GMP | (for channa and paneer only) |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 3 |
| | | Calcium chloride | 509 | 200 mg/kg | Except cream cheese |
| | | beta-Carotenes, vegetable | 160a(ii) | 600 mg/kg | Except coulommiers |
| | | Carrageenan | 407 | 5,000 mg/kg | For cream cheese only |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|---|--|-------------------------------------|--------------------------------------|---|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Alginate of sodium/potassium /calcium | 401,402 , 404 | 5,000 mg/kg | For cream cheese only |
| | | Propylene glycol alginate | 405 | 5000 mg/kg | |
| | | Paprika extract | 160c | GMP | |
| | | Curcumin | 100 | GMP | |
| | | Annatto | ⁵² [160b (i) and (ii)] | GMP | |
| 1.6.2 | Ripened cheese, (Cheddar, Danbo, Edam, Gouda, Havarti, Tilisiter, Camembert, Brie, St Paulin, Samsøe, Emmentaler, Provolone, extra hard grating /sliced/cut/shredded cheese) | Canthaxanthin | 161g | 15 mg/kg | 201 |
| | | Lysozyme | 1105 | GMP | |
| | | Natamycin (Pimaricin) | 235 | 40 mg/kg | 3, 80 |
| | | Nisin | 234 | 12 mg/kg | |
| | | SORBATES | | 3,000 mg/kg | 42 |
| | | Calcium chloride | 509 | 200 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | Sodium salts of mono/di/poly phosphoric acid | 339, 450(i, ii, iii) 451(i), 452(i) | 9,000 mg/kg | Total salt content should not exceed 9000 mg/kg calculated as |
| Potassium salts of mono/di/poly phosphoric acid | 340, 450 (iv), (v), 451(ii), | | | | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------------|--|--------------------|--------------------------------------|---|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | | 452(ii) | | phosphorus/carbonates/citrate/chloride |
| | | Curcumin | 100 | 100 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 100 mg/kg | |
| | | Annatto extracts, norbixin-based | 160b(ii) | 100 mg/kg | |
| | | Annatto extracts, bixin-based | 160b(i) | 50 mg/kg | Normal to orange colour |
| | | Propionic acid, sodium propionate, calcium propionate, | 280, 281, 282, 283 | 3,000 mg/kg | Singly or in combination, expressed as propionic acid |
| | | ⁶⁹ [****] | | | |
| | | Paprika extract | 160c | GMP | |
| 1.6.2.1 | Ripened cheese includes rind | ASCORBYL ESTERS | | 500 mg/kg | |
| | | CAROTENOID S | | 100 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|---|--------------------|--------------------------------------|-------------------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES | | 15 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 50,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 600 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | Hexamethylene tetramine | 239 | 25 mg/kg | ⁵² [66, 298] |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Lysozyme | 1105 | GMP | |
| | | Natamycin (Pimaricin) | 235 | 40 mg/kg | |
| | | Nisin | 234 | 12 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 3,000 mg/kg | |
| 1.6.2.2 | Rind of ripened cheese | Allura red AC | 129 | 100 mg/kg | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | CAROTENOID S | | 500 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|---|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES | | 75 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 50,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,000 mg/kg | |
| | | IRON OXIDES | | 100 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Lysozyme | 1105 | GMP | |
| | | Microcrystalline wax | 905c(i) | 30,000 mg/kg | |
| | | Natamycin (Pimaricin) | 235 | 40 mg/kg | |
| | | Nisin | 234 | 12 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 3,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| 1.6.2.3 | Cheese | CAROTENOID | | 100 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|---|---|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | powder | CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES | | 50 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | 201 |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Lysozyme | 1105 | GMP | |
| | | Natamycin (Pimaricin) | 235 | 40 mg/kg | 3, 80 |
| | | Nisin | 234 | 12 mg/kg | |
| | | SORBATES | | 3,000 mg/kg | 42 |
| 1.6.3 | Whey cheese | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| 1.6.4 | Processed cheese | | | | |
| 1.6.4.1 | Plain processed cheese/ processed cheese, processed cheese spreads | Allura red AC | 129 | 100 mg/kg | |
| | | CAROTENOID S | | 100 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | 27 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|--|---|--------------------|--------------------------------------|--------------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | IRON OXIDES | | 50 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | 80,3 |
| | | Natamycin (Pimaricin) | 235 | 40 mg/kg | |
| | | PHOSPHATES | | 9,000 mg/kg | ⁶⁹ [33] |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SODIUM ALUMINIUM PHOSPHATES | | 1,600 mg/kg | 251, 6 |
| | | SORBATES | | 3,000 mg/kg | 42 |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 3 |
| | | Curcumin | 100 | 100 mg/kg | |
| | | Chlorophyll | 140 | 100 mg/kg | |
| | | Annatto | 160(b) (i), (ii) | 50 mg/kg | |
| | | Nisin | 234 | 12.5 mg/kg | |
| 1.6.4.2 | Flavoured processed cheese, including containing fruit, vegetables, meat etc. | Allura red AC | 129 | 100 mg/kg | |
| | | CAROTENOID S | | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES | | 50 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - | 150c | 50,000 | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | ammonia caramel | | mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 50,000 mg/kg | 72 |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,000 mg/kg | |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | 27 |
| | | IRON OXIDES | | 50 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Natamycin (Pimaricin) | 235 | 40 mg/kg | 3, 80 |
| | | PHOSPHATES | | 9,000 mg/kg | 33 |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SODIUM ALUMINIUM PHOSPHATES | | 1600 mg/kg | 251, 6 |
| | | SORBATES | | 3,000 mg/kg | 42 |
| | | Sunset yellow | 110 | 100 mg/kg | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|---|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | FCF | | | |
| 1.6.5 | Cheese analogues | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Allura red AC | 129 | 100 mg/kg | 3 |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | 3 |
| | | CAROTENOID S | | 200 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES | | 50 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 50,000 mg/kg | 201 |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | 3 |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,000 mg/kg | |
| | | HYDROXYBENZOATES, PARA- | | 500 mg/kg | 27, |
| Indigotine (Indigo | 132 | 100 mg/kg | | | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|-------------------------------------|--------------------|--------------------------------------|--------------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | carmines) | | | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Natamycin (Pimaricin) | 235 | 40 mg/kg | 3, 80 |
| | | Neotame | 961 | 33 mg/kg | |
| | | Nisin | 234 | 12 mg/kg | |
| | | PHOSPHATES | | 9,000 mg/kg | ⁸² [33] |
| | | Ponceau 4R | 124 | 100 mg/kg | 3 |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 100 mg/kg | |
| | | SORBATES | | 3,000 mg/kg | 42 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 500 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 3 |
| 1.6.6 | Whey protein cheese | Acetic acid, glacial | 260 | GMP | |
| | | Calcium propionate | 282 | 3,000 mg/kg | 70 |
| | | Citric acid | 330 | GMP | |
| | | Glucono delta-lactone | 575 | GMP | |
| | | Lactic acid, L-, D- and DL- | 270 | GMP | |
| | | Malic acid, DL- | 296 | GMP | |
| | | Natamycin | 235 | 40 mg/kg | 80,3 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | | |
|---|-------------------------------|-------------------------------------|--------------------|--------------------------------------|-----------------------------|--|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) | |
| | | (Pimaricin) | | | | |
| | | Nisin | 234 | 12 mg/kg | | |
| | | Propionic acid | 280 | 3,000 mg/kg | | |
| | | SORBATES | | 3,000 mg/kg | 70, 42 | |
| | | Sodium propionate | 281 | 3,000 mg/kg | 70 | |
| 1.7 | Dairy based desserts | ASCORBYL ESTERS | | 500 mg/kg | 10, 2 | |
| | | Acesulfame potassium | 950 | 350 mg/kg | 188 | |
| | | ⁷⁵ [Omitted] | | | | |
| | | Allura red AC | 129 | 100 mg/kg | | |
| | | Ammonium salts of phosphatidic acid | 442 | 5,000 mg/kg | 231 | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 | |
| | | Aspartame-acesulfame salt | 962 | 350 mg/kg | 113 | |
| | | BENZOATES | | 300 mg/kg | 13 | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | Only for rasgulla dry mixes | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | | |
| | | CAROTENOID S | | 100 mg/kg | | |
| | | CHLOROPHYLLS AND CHLOROPHYL | | 500 mg/kg | | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | LIN, COPPER COMPLEXES | | | |
| | | Caramel III - ammonia caramel | 150c | 2,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 3,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | 2 |
| | | Grape skin extract | 163(ii) | 200 mg/kg | 181 |
| | | HYDROXYBENZOATES, PARA- | | 120 mg/kg | 27 |
| | | IRON OXIDES | | 100 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | 170 |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 1,500 mg/kg | |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Propyl gallate | 310 | 90 mg/kg | 15, 2 |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Propylene glycol esters of fatty acids | 477 | 5,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 100 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Steviol glycosides | 960 | 330 mg/kg | 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Sucroglycerides | 474 | 5,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | Propylene glycol alginate | 405 | GMP | |
| | | Polyoxyethylene sorbitan tristearate | 436 | GMP | |
| | | Poly glycerol esters of fatty acid | 475 | GMP | |
| | | Polyoxyethylene sorbyton mono Laureate | 432 | GMP | |
| | | Polyoxyethylene sorbyton monosterate | 435 | GMP | |
| | | Distarch glycerol | 1411 | GMP | |
| | | Distarch glycerol acetylated | 1432 | GMP | |
| | | Distarch glycerol | 1443 | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|---|-----------------------------|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | hydroxypropyl | | | |
| | | Microcrystalline cellulose | 460 (i) | 10, 000 mg/kg | |
| | | TARTRATES | | 1,000 mg/kg | |
| | | Curcumin | 100 | 100 mg/kg | |
| | | Annatto | 160 b(i), (ii) | 100 mg/kg | |
| | | Carmoisine | 122 | 100 mg/kg | |
| | | Erythrosine | 127 | 50 mg/kg | |
| | | Tartrazine | 102 | 100 mg/kg | |
| | | ⁷³ [TOCOPHEROLS] | | 500 mg/kg | XS243] |
| 1.8 | Whey and whey products excluding whey cheeses | | | | |
| 1.8.1 | Liquid whey and whey products excluding whey cheeses | Benzoyl peroxide | 928 | 100 mg/kg | 74 |
| | | PHOSPHATES | | 880 mg/kg | 33, 228 |
| 1.8.2 | ⁵² [Dried whey and whey products, excluding whey cheeses] | Benzoyl peroxide | 928 | 100 mg/kg | 147 |
| | | Calcium carbonate | 170(i) | 10,000 mg/kg | |
| | | Calcium chloride | 509 | GMP | |
| | | Calcium hydroxide | 526 | GMP | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|--|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | Calcium silicate | 552 | 10,000 mg/kg | |
| | | Hydroxypropyl distarch phosphate | 1442 | 10,000 mg/kg | |
| | | Magnesium carbonate | 504(i) | 10,000 mg/kg | |
| | | Magnesium oxide | 530 | 10,000 mg/kg | |
| | | Magnesium silicate, synthetic | 553(i) | 10,000 mg/kg | |
| | | Microcrystalline cellulose (Cellulose gel) | 460(i) | 10,000 mg/kg | |
| | | PHOSPHATES | | 4,400 mg/kg | 33 |
| | | Potassium carbonate | 501(i) | GMP | |
| | | Potassium chloride | 508 | GMP | |
| | | Potassium dihydrogen citrate | 332(i) | GMP | |
| | | Potassium hydrogen carbonate | 501(ii) | GMP | |
| | | Potassium hydroxide | 525 | GMP | |
| | | Powdered cellulose | 460(ii) | 10,000 mg/kg | |
| | | Silicon dioxide, | 551 | 10,000 | |

Table 1

| Dairy products and analogues, excluding products of category 2.0 | | | | | |
|---|-------------------------------|---------------------------|--------------------|--------------------------------------|-----------------|
| Food Category System (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum Level (5) | Note (6) |
| | | amorphous | | mg/kg | |
| | | Sodium aluminosilicate | 554 | 1,140 mg/kg | 6 |
| | | Sodium carbonate | 500(i) | GMP | |
| | | Sodium dihydrogen citrate | 331(i) | GMP | |
| | | Sodium hydrogen carbonate | 500(ii) | GMP | |
| | | Sodium hydroxide | 524 | GMP | |
| | | Sodium sesquicarbonate | 500(iii) | GMP | |
| | | Talc | 553(iii) | 10,000 mg/kg | |
| | | Tripotassium citrate | 332(ii) | GMP | |
| | | Trisodium citrate | 331(iii) | GMP | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---|----------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 2.0 | Fats and oils, and fat emulsions | | | | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---|------------------------------------|-----------------------------------|----------------------------------|--------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 2.1 | Fats and oils essentially free from water | | | | |
| 2.1.1 | Butter oil, anhydrous milk fat and ghee (no additives in case of ghee) | ASCORBYL ESTERS | | 500 mg/kg | 10,171 |
| | | Butylated hydroxyanisole (BHA) | 320 | 175mg/kg | 15, 171, 133 |
| | | Butylated hydroxytoluene (BHT) | 321 | 75mg/kg | 15, 171, 133 |
| | | Propyl gallate | 310 | 100 mg/kg | 15, 133, 171 |
| | | Gallate(octyl/ ethyl/dodecyl) | 311, 313, 312 | 100 mg/kg | |
| | | Citric acid | 330 | GMP | 171 |
| 2.1.2 | ⁶⁹[Vegetable oils, fats and bakery shortenings] | Lecithins | ⁶⁹ [322 (i), 322 (ii)] | GMP | |
| | | Ascorbic acid | 300 | GMP | |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | ⁵² [TOCOPHEROLS | | GMP | |
| | | ASCORBYL ESTERS | | 500mg/kg] | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---------------------------|--|------------------------|----------------------------------|--------------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 130, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 130, 15 |
| | | Citric acid | 330, | GMP | 15, 277 |
| | | Tartric acid | 334 | GMP | 15, 277 |
| | | Guaiac resin | 314 | 1,000 mg/kg | |
| | | TBHQ | 319 | 200 mg/kg | 15, 130 |
| | | Sodium citrate | ⁶⁹ [331(i)] | GMP | |
| | | Isopropyl citrate mixture | 384 | 200 mg/kg | |
| | | ⁶⁹ [Citric and fatty acid esters of glycerol] | 472c | 100 mg/kg | Singly or in combination |
| | | Phosphoric acid | 338 | 100 mg/kg | Singly or in combination |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | CAROTENOI | | 25 mg/kg | 232 |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|--|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | DS | | | |
| | | Diacetyltartaric acid and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | POLYSORBATES | | 5,000 mg/kg | 102 |
| | | Propylene glycol esters of fatty acids | 477 | 10,000 mg/kg | |
| | | Stearyl citrate | 484 | GMP | |
| | | THIODIPROPIONATES | | 200 mg/kg | 46 |
| | | ⁶⁹ [Lactic and fatty acid esters of glycerol | 472b | 10,000 mg/kg | 408 |
| | | Mono and diglycerides of fatty acids | 471 | GMP | 408 |
| | | Polyglycerol esters of fatty acid | 475 | 5,000 mg/kg | 408] |
| 2.1.3 | Lard, tallow, fish oil, and other animal fats (edible fats) | Lecithins | 322(i), (ii) | GMP | |
| | | Ascorbic acid | 300 | GMP | |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | TOCOPHEROLS | | ⁸¹ [300 mg/kg | 358] |
| | | ASCORBYL | | 500 mg/kg | 10 |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---------------------------|---------------------------------------|---------------|----------------------------------|---|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | ESTERS | | | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 130, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200 mg/kg | 130, 15 |
| | | Citric acid | 330 | GMP | |
| | | Tartric acid | 334 | GMP | |
| | | Guaiac resin | 314 | 1,000 mg/kg | |
| | | TBHQ | 319 | 200 mg/kg | 15,130 |
| | | Sodium citrate | 331(iii) | GMP | |
| | | Phosphoric acid | 338 | 100 mg/kg | |
| | | Dimethyl polysiloxane | 900a | 10 mg/kg | Singly or in combination with silicon dioxide |
| | | Silicon dioxide | 551 | | |
| | | beta-Carotenes, vegetable | 161a(ii) | 1,000 mg/kg | |
| | | CAROTENOIDS | | 25 mg/kg | |
| | | Diacetyl tartaric acid and fatty acid | 472e | 10,000 mg/kg | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|--|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | esters of glycerol | | | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Indigotine | 132 | 100 mg/kg | |
| | | Isopropyl citrate mixture | 384 | 200 mg/kg | |
| | | POLYSORBATES | | 5,000 mg/kg | 102 |
| | | Propylene glycol esters of fatty acids | 477 | 10,000 mg/kg | |
| | | Stearyl citrate | 484 | GMP | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | THIODIPROPIONATES | | 200 mg/kg | 46 |
| 2.2 | Fat emulsions mainly of type water-in-oil | | | | |
| 2.2.1 | Butter (Butter and Milk Fat) | Curcumin | 100 | 100 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 600 mg/kg | |
| | | Annatto | 160b(i), (ii) | 20 mg/kg | 8 |
| | | CAROTENIODS | | 35 mg/kg | 146, 291 |
| | | Sodium hydroxide | 524 | GMP | |
| | | Calcium | 526 | | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|--|--------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | hydroxide | | | |
| | | PHOPHATES | | 880 mg/kg | 33, 34 |
| | | Sodium carbonate | 500(i) | GMP | |
| | | Sodium hydrogen carbonate | 500(ii) | GMP | |
| 2.2.2 | ⁶⁹[Fat spreads, dairy spreads and blended spreads (margarine and fat spreads)] | Lecithins | 322(i), (ii) | GMP | |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | Tocopherols | 307a,b,c | GMP | |
| | | ASCORBYL ESTERS | | 500 mg/kg | 10 |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 130, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 130, 15 |
| | | Tartric acid | 334 | GMP | |
| | | Guaiac resin | 314 | 1,000 mg/kg | |
| | | TBHQ | 319 | 200 mg/kg | 15, 130 |
| | | Isopropyl citrate mixture | 384 | 100 mg/kg | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10 g/kg | |
| | | 1,2 -propylene glycol esters of fatty acids | 477 | 20g/kg | |
| | | ⁵² [SORBITAN ESTERS OF FATTY ACIDS | | 10,000 mg/kg | 359] |
| | | Sucroglycerides | 474 | 10,000mg/kg | 102 |
| | | SORBATES | | ⁶⁹ [1,000 mg/kg] | 42 |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000mg/kg | |
| | | Annatto | 160b | 20 mg/kg | |
| | | Curcumin | 100 | 5 mg/kg | |
| | | CAROTENOIDS | | 35 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | ⁶⁹ [50 mg/kg] | 21 |
| | | BENZOATES | | 1,000mg/kg | 13 |
| | | Canthaxanthin | 161g | 15 mg/kg | 214, 215 |
| | | Caramel III - Ammonia | 150c | 500 mg/kg | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---------------------------|--|----------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | caramel | | | |
| | | Caramel IV-Sulfite ammonia caramel | 150d | 500 mg/kg | 214 |
| | | HYDROXY BENZOATES, PARA | | 300 mg/kg | 27 |
| | | Lauric alginate ethyl ester | 243 | 200 mg/kg | 214, 215 |
| | | PHOSPHATE S | | 2,200 mg/kg | 33 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | 152 |
| | | POLYSORBATES | | 5,000 mg/kg | 102 |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | Stearyl citrate | 484 | 100 mg/kg | 15 |
| | | STEAROYL LACTYLATES | 481(i), 482(i) | 10,000 mg/kg | |
| | | Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids | 479 | 5,000 mg/kg | |
| | | THIODIPROPIONATES | | 200 mg/kg | 46 |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|--|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | ⁵² [Sucrose oligoesters, Type I and Type II | 473a | 10,000 mg/kg | 348, 360 |
| | | Sucrose esters of fatty acids | 473 | 10,000 mg/kg | 348, 360 |
| | | Poly glycerol esters of fatty acid | 475 | 5,000 mg/kg | 359] |
| 2.3 | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions | Acesulfame potassium | 950 | 1,000 mg/kg | 188 |
| | | ASCORBYL ESTERS | | 500 mg/kg | 10 |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 130, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 130, 15 |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 20,000 mg/kg | |
| beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | | | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | CAROTENOIDS | | 200 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | HYDROXYBENZOATES, PARA - | | 300 mg/kg | 27 |
| | | Indigotine (indigo caramine) | 132 | 100 mg/kg | |
| | | Neotame | 961 | 10 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | POLYSORBATES | | 5,000 mg/kg | 102 |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | Propylene glycol esters of fatty acids | 477 | 30,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | ⁵² [Poly glycerol esters of fatty acid | 475 | 20,000 mg/kg | 363 |
| | | Propylene glycol alginate | 405 | 3,000 mg/kg | |
| | | STEAROYL | | 3,000 mg/kg | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|--|---------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | LACTYLATES | | | |
| | | SORBITAN ESTERS OF FATTY ACIDS | | 5,000 mg/kg | 363 |
| | | Sucrose esters of fatty acids | 473 | 5,000 mg/kg | 363, 102] |
| | | Sucroglycerides | 474 | 10,000 mg/kg | 102 |
| | | Tertiary butylhydroquinone | 319 | 200 mg/kg | 15, 130 |
| 2.4 | Fat-based desserts excluding dairy-based dessert products of food category 1.7 (frozen desserts/frozen confections) | Propylene glycol alginate | 405 | 10 g/kg | |
| | | Polyglycerol esters of fatty acids | 475 | 10 g/kg | |
| | | Polyoxethylene sorbitan monolaureate | 432 | 10 g/kg | |
| | | Polyoxethylene sorbitan tristearate | 436 | 10 g/kg | |
| | | Polyoxethylene sorbitan monolstearate | 435 | 10 g/kg | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Sucralose | 955 | 400 mg/kg | |
| | | Curcumin | 100 | 100 mg/kg | |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | Annatto | 160b | 100 mg/kg | |
| | | Beta apo -8-carotenal | 160e | 100 mg/kg | |
| | | Methyl ester of beta apo- 8-carotenal | 160f | | |
| | | Caramel color - ammonium sulphite process | 150d | 3 g/kg | |
| | | TARTRATES | | 1 g/kg | |
| | | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | ASCORBYL ESTERS | 304, 305 | 80 mg/kg | 10 |
| | | Aspartame-acesulfame salt | 962 | 350 mg/kg | 113 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 130, 15 |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Butylated hydroxytoluene (BHT) | 321 | 200 mg/kg | 130, 15 |
| | | Canthaxanthin | 161g | 100 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 20,000 mg/kg | |
| | | CAROTENOIDS | | 150 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEX | | 500 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 200 mg/kg | 181 |
| | | Indigotine (indigo caramine) | 132 | 100 mg/kg | |
| | | IRON OXIDES | | 350 mg/kg | |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 1,500 mg/kg | 33 |
| | | POLYSORBATES | | 3,000 mg/kg | 102 |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | TES | | | |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | Propylene glycol esters of fatty acids | 477 | 40,000 mg/kg | |
| | | SACCHARINS | | 100 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Sucroglycerides | 474 | 5,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 50 mg/kg | |
| | | Tertiary butylhydroquinone | 319 | 200 mg/kg | 15, 130 |
| 2.4.1 | Cocoa based spreads including fillings | Acesulfame potassium | 950 | 1,000 mg/kg | 188 |
| | | ⁷⁵ [Omitted] | | | |
| | | Aspartame | 951 | 3,000 mg/kg | 191 |
| | | BENZOATES | | 1,500 mg/kg | 13 |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | ACSCORBYL ESTERS | | 500 mg/kg | 10, 15,114 |
| | | Mineral oil, high viscosity | 905d | 2,000 mg/kg | 3 |
| | | Mineral oil, medium and | 905e | 2,000 mg/kg | 3 |

Table 2

| Fats and oils, and fat emulsions | | | | | |
|---|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | low viscosity, class I | | | |
| | | ETHYLENE DIAMINE TETRA ACETATES | | 50 mg/kg | 21 |
| | | HYDROXYB ENZOATES, PARA- | | 300 mg/kg | 27 |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | PHOSPHATE S | | 880 mg/kg | 33 |
| | | POLYSORBA TES | | 1,000 mg/kg | |
| | | SACCHARIN S | | 200 mg/kg | |
| | | Sucralose (Trichlorogalac to sucrose) | 955 | 400 mg/kg | 169 |

Table 3

| Edible ice, including sorbet | | | | | |
|-------------------------------------|---|------------------------|---------------|----------------------------------|--------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum level | Notes |
| 3.0 | Edible ices, including sorbet (ice | ASCORBYL ESTERS | | 200 mg/kg | 10,15 |
| | | Acesulfame | 950 | 800 mg/kg | 188 |

Table 3

| Edible ice, including sorbet | | | | | |
|-------------------------------------|---------------------------|--|---------------|----------------------------------|--------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum level | Notes |
| | candy) | potassium | | | |
| | | ⁷⁵ [Omitted] | | | |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 195, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 100mg/kg | 195, 15 |
| | | CAROTENOIDS | | 200mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 500 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | GMP | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 3,000 mg/kg | |
| | beta-Carotenes, | 160a(ii) | 1,000 mg/kg | | |

Table 3

| Edible ice, including sorbet | | | | | |
|-------------------------------------|---------------------------|--|---------------|----------------------------------|--------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum level | Notes |
| | | vegetable | | | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 1,000 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 100 mg/kg | 181 |
| | | IRON OXIDES | | 300 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 7,500 mg/kg | 33 |
| | | POLYSORBATES | | 1,000 mg/kg | |
| | | Ponceau 4R | 124 | 100mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | ⁵² [5,000 mg/Kg] | |
| | | RIBOFLAVINS | | 500 mg/kg | |
| | | SACCHARINS | | 100 mg/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 320 mg/kg | |
| | | Sucroglyceride | 474 | 5,000 mg/kg | 15 , 195 |

Table 3

| Edible ice, including sorbet | | | | | |
|-------------------------------------|---------------------------|---------------------------------------|---------------|----------------------------------|--------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum level | Notes |
| | | s | | | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | |
| | | Propylene glycol alginate | 405 | 10,000 mg/kg | |
| | | Polyglycerol esters of fatty acids | 475 | 10,000 mg/kg | |
| | | Polyoxyethylene sorbitan monolaureate | 432 | 10,000 mg/kg | |
| | | Polyoxyethylene sorbitan tristearate | 436 | 10,000 mg/kg | |
| | | Polyoxyethylene sorbitan monostearate | 435 | 10,000 mg/kg | |
| | | Curcumin | 100 | 100 mg/kg | |
| | | Annatto | 160b | 100 mg/kg | |
| | | Canthaxanthin | 161g | 100mg/kg | |
| | | Carmoisine | 122 | 100mg/kg | |
| | | Erythrosine | 127 | 50mg/kg | |
| | | Tartrazine | 102 | 100mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100mg/kg | |

Table 3

| Edible ice, including sorbet | | | | | |
|-------------------------------------|---------------------------|----------------------|---------------|----------------------------------|--------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum level | Notes |
| | | TARTRATES | | 1 g/kg | |
| | | Steviol glycosides | 960 | 170 mg/kg | 26 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---|------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 4.0 | Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), sea weeds, nuts and seeds | | | | |
| 4.1 | Fruits | | | | |
| 4.1.1 | Fresh fruits | No additives permitted | | | |
| 4.1.1.1 | Untreated fresh fruits | No additives permitted | | | |
| 4.1.1.2 | Surface-treated fresh fruits | Beeswax | 901 | GMP | |
| | | Candelilla wax | 902 | GMP | |
| | | Carnauba wax | 903 | GMP | |
| | | Glycerol ester of wood rosin | 445(iii) | 110 mg/kg | |
| | | IRON OXIDE | | 1,000 mg/kg | 4 |
| | | Microcrystalline wax | 905c(i) | 50 mg/kg | |
| | | ortho-Phenylphenol | 231 | 12 mg/kg | 49 |
| | | Sodium ortho-phenylphenol | 232 | | |
| | | Polyethylene glycol | 1521 | GMP | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|----------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Polyvinylpyrrolidone | 1201 | GMP | |
| | | SULFITES | | 30 mg/kg | |
| | | Shellac, bleached | 904 | GMP | |
| | | Sucroglycerides | 474 | GMP | |
| 4.1.1.3 | ⁵²[Peeled or cut minimally processed fruits] | Calcium ascorbate | 302 | GMP | |
| | | Carbon dioxide | 290 | GMP | 59 |
| | | Nitrogen | 941 | GMP | 59 |
| | | Nitrous oxide | 942 | GMP | |
| | | Potassium ascorbate | 303 | GMP | |
| | | Sodium ascorbate | 301 | GMP | |
| | | Calcium chloride, | 509 | 350 mg/kg | |
| | | Calcium lactate | 327 | | |
| | | Calcium gluconate | 578 | | |
| | | Calcium carbonate | 170(i) | | |
| | | ⁵² [Citric acid | 330 | GMP | |
| | | Ascorbic acid | 300 | GMP | |
| | | Potassium carbonate | 501 | GMP] | |
| 4.1.2 | Processed fruits | Carnauba wax | 903 | GMP | |
| | | SULFITES | | 500 mg/kg | |
| 4.1.2.1 | Frozen fruits | SULFITES | | 500 mg/kg | 44, 155 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|-------------------------------------|--|---------------|----------------------------------|--------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 4.1.2.2 | Dried fruits, nuts and seeds | ASCORBYL ESTERS | | 80 mg/kg | 10 |
| | | BENZOATES | | 800 mg/kg | 13 |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 265 mg/kg | 21 |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | HYDROXYBENZOATES, PARA | | 800 mg/kg | 27 |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Mineral oil, high viscosity | 905d | 5,000 mg/kg | |
| | | Mineral oil, medium viscosity, class I | 905e | 5,000 mg/kg | |
| | | Calcium phosphate | 341(i) | 20,000 mg/kg | |
| | | Magnesium phosphate | 343(ii) | 20,000 mg/kg | |
| | | SORBATES | | 500 mg/kg | 42 |
| | | SULFITES | | 1,000 mg/kg | 44, 135, 218 |
| | | Tartaric acid, L | 334 | GMP | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | (+) | | | |
| 4.1.2.3 | Fruit in vinegar, oil, or brine | Acesulfame potassium | 950 | 200 mg/kg | 188 |
| | | Aspartame | 951 | 300 mg/kg | 144, 191 |
| | | BENZOATES | | 250 mg/kg | 13 |
| | | CAROTENOID S | | 1,000 mg/kg | |
| | | CHLOROPHYLLS and CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 200 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 7,500 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 1,000 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES | | 250 mg/kg | 21 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|-------------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | (EDTA) | | | |
| | | Grape skin extract | 163(ii) | 1,500 mg/kg | |
| | | HYDROXYBENZOATES, PARAS | | 250 mg/kg | 27 |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | SACCHARINS | | 160 mg/kg | 144 |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | SULFITES | | 100 mg/kg | 44 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 180 mg/kg | 144 |
| 4.1.2.4 | Canned or bottled (pasteurized) fruit | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Annatto | 160b | 200 mg/kg | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Aspartame-acesulfame salt | 962 | 350 mg/kg | 113 |
| | | Canthaxanthin | 161g | 200 mg/kg | |
| | | Brilliant blue FCF | 133 | 200 mg/kg | |
| | | Carmoisine | 122 | 200 mg/kg | |
| | | CAROTENOIDS | | 200 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 200 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 7,500 mg/kg | |
| | | Curcumin | 100 | 200 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Dimethyl polysiloxane | 900a | 10 mg/kg | |
| | | Erythrosine | 127 | 100 mg/kg | |
| | | Fast green FCF | 143 | 200 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,500 mg/kg | |
| | | IRON OXIDES | | 300 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 200 mg/kg | |
| | | Neotame | 961 | 33 mg/kg | |
| | | Ponceau 4R | 124 | 200 mg/kg | |
| | | RIBOFLAVIN | | 300 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|----------------------------------|---------------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | NS | | | |
| | | SACCHARINS | | 200 mg/kg | |
| | | Stannous chloride | 512 | 20 mg/kg | 43 |
| | | Tartrazine | 102 | 200 mg/kg | |
| | | Sunset yellow FCF | 110 | 200 mg/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Steviol glycosides | 960 | 100 mg/kg | 26 |
| | | Saffron | | GMP | |
| 4.1.2.5 | Jams, jellies, marmalades | Acesulfame potassium | 950 | 1,000 mg/kg | 188 |
| | | ⁷⁵ [Omitted] | | | |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Annatto | 160b | GMP | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Aspartame-acesulfame salt | 962 | 1,000 mg/kg | 113 |
| | | Brilliant blue FCF | 133 | 200 mg/kg | |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | CAROTENOIDS | | 200 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN | | 200 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | YLLINS, COPPER COMPLEXES | | | |
| | | Canthaxanthin | 161g | 200 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 200 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 1,500 mg/kg | |
| | | Carmoisine | 122 | 200 mg/kg | |
| | | Carnauba wax | 903 | 400 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Curcumin | 100 | GMP | |
| | | Dimethylpolysiloxane | 900a | 10 mg/kg. | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 130 mg/kg | 21 |
| | | Erythrosine | 127 | 100 mg/kg | |
| | | Fast green FCF | 143 | 200 mg/kg | |
| | | Grape skin extract | 163(ii) | 500 mg/kg | |
| | | HYDROXYBENZOATES PARA- | | 250 mg/kg | 27 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---|-------------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | IRON OXIDES | | 200 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 200 mg/kg | |
| | | Neotame | 961 | 70 mg/kg | |
| | | Polydimethylsiloxane | 900a | 30 mg/kg | |
| | | Ponceau 4R | 124 | 200 mg/kg | |
| | | RIBOFLAVINS | | 200 mg/kg | |
| | | SACCHARINS | | 200 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | SULFITES | | 100 mg/kg | 44 |
| | | Steviol glycosides | 960 | 360 mg/kg | 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Tartaric acid, L (+) | 334 | GMP | |
| | | Tartrazine | 102 | 200 mg/kg | |
| | | Sunset yellow FCF | 110 | | |
| 4.1.2.6 | Fruit-based spreads (e.g. chutney) excluding products of | Annatto | 160b | GMP | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | BENZOATES | | 250 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|------------------------------|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | food category 4.1.2.5 | CAROTENOIDS | | 500 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES | | 150 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 500 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 500 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 500 mg/kg | |
| | | Curcumin | 100 | GMP | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 100 mg/kg | 21 |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Grape skin | 163(ii) | 500 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | extract | | | |
| | | HYDROXYBENZOATE PARA-IRON OXIDES | | 1,000 mg/kg | 27 |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Neotame | 961 | 70 mg/kg | |
| | | PHOSPHATES | | 1,100 mg/kg | 33 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Propylene glycol alginate | 405 | GMP | |
| | | RIBOFLAVINS | | 500 mg/kg | |
| | | SACCHARINS | | 200 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Tartaric acid, L (+) | 334 | GMP | |
| | | Ascorbyl Palmitate | 304 | 200 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | TBHQ | 319 | 200 mg/kg | |
| | | TOCOPHEROLS | | GMP | |
| | | Steviol glycosides | 960 | 330 mg/kg | 26 |
| | | Acesulfame potassium | 950 | 500 mg/kg | 188 |
| 4.1.2.7 | Candied / glazed / crystallised fruit including murrabba* | Allura red AC | 129 | 100 mg/kg | |
| | | Annatto | 160b | 200 mg/kg | |
| | | Aspartame | 951 | 2,000 mg/kg | 191 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 200 mg/kg | |
| | | Canthaxanthin | 161g | 200 mg/kg | |
| | | CAROTENOIDS | | 200 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 250 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 200 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 7,500 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|--|---------------|--------------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Curcumin | 100 | 200 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 1,000 mg/kg | |
| | | Erythrosine | 127 | 100 mg/kg | |
| | | Fast green FCF | 143 | 200 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,000 mg/kg | |
| | | HYDROXYB ENZOATES PARA | | 1,000 mg/kg | 27 |
| | | IRON OXIDES | | 250 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 200 mg/kg | |
| | | Neotame | 961 | 65 mg/kg | |
| | | PHOSPHATE S | | 10 mg/kg | 33 |
| | | Ponceau 4R | 124 | 200 mg/kg | |
| | | RIBOFLAVI NS | | 300 mg/kg | |
| | | SORBATES | | 500 mg/kg | 42 |
| | | SULFITES | | 100 mg/kg and 40 mg/kg (for murabba) | 44 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 800 mg/kg | |
| | | Sunset yellow FCF | 110 | 200 mg/kg | |
| | | Tartrazine | 102 | 200 mg/kg | |
| | | Acesulfame potassium | 950 | 500 mg/kg | 188 |
| | | Tartaric acid | 334 | GMP | |
| | | *No sweeteners and colours permitted in murrabba | | | |
| 4.1.2.8 | Fruit preparations, including fruit pulp, purees, fruit toppings and coconut milk | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame-acesulfame salt | 962 | 350 mg/kg | 113 |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Annatto | 160b(i), (ii) | GMP | |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | CAROTENOIDS | | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXE | | 100 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | S | | | |
| | | beta-Carotenes, vegetable | 160a(ii) | 100 mg/kg | 182 |
| | | Caramel III - ammonia caramel | 150c | 7,500 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 7,500 mg/kg | |
| | | Curcumin | 100 | GMP | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 2,500 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 500 mg/kg | |
| | | HYDROXYB ENZOATES PARA- | | 800 mg/kg | 27 |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATE S | | 350 mg/kg | 33 |
| | | Paprika oleoresin | 160c(i) | GMP | |
| | | SORBATES | | 1,000 mg/kg | 42 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---|---|---------------|----------------------------------|---------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | 40,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 200 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | POLYSORBATES | | 1,000 mg/kg | 154 |
| | | SULFITES | | 100 mg/kg | 206, 44 |
| | | Steviol glycosides | 960 | 330 mg/kg | 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | 52[SORBITAN ESTERS OF FATTY ACIDS | | 5,000 mg/kg | XS314R, XS240 |
| | | Sucrose esters of fatty acids | 473 | 1,500 mg/kg | 348, XS314R] |
| 4.1.2.9 | Fruit-based desserts including fruit-flavoured | Tartaric acid, L (+) | 334 | GMP | |
| | | ASCORBYL ESTERS | | 500 mg/kg | 2, 10 |
| | | Acesulfame | 950 | 350 mg/kg | 188 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|-----------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | water-based desserts | potassium | | | |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Aspartame-acesulfame salt | 962 | 350 mg/kg | 113 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | CAROTENOIDS | | 150 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 150 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 200 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 7,500 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 2,500 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Grape skin extract | 163(ii) | 500 mg/kg | |
| | | HYDROXYBENZOATES | | 800 mg/kg | 27 |
| | | IRON OXIDES | | 200 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 1,500 mg/kg | 33 |
| | | SORBATES | | 3,000 mg/kg | |
| | | Polydimethylsiloxane | 900a | 110 mg/kg | |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | Propyl gallate | 310 | 90 mg/kg | 2, 15 |
| | | Propylene glycol esters of fatty acids | 477 | 40,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 100 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | SULFITES | | 100 mg/kg | 44 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Sucroglycerides | 474 | 5,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 50 mg/kg | |
| | | Steviol glycoside | 960 | 350 mg/kg | 26 |
| 4.1.2.10 | Fermented fruit products | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | CAROTENOIDS | | 500 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINSCOPPER COMPLEXES | | 100 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 200 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 2,500 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 250 mg/kg | 21 |
| | | Grape skin | 163(ii) | 500 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|------------------------------------|-------------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | extract | | | |
| | | HYDROXYBENZOATES, PARA- | | 800 mg/kg | 27 |
| | | Neotame | 961 | 65 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | RIBOFLAVINS | | 500 mg/kg | |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | SACCHARINS | | 160 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | SULFITES | | 100 mg/kg | 44 |
| | | Steviol glycosides | 960 | 115 mg/kg | 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 150 mg/kg | |
| 4.1.2.11 | Fruit fillings for pastries | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | CAROTENOI | | 500 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | DS | | | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 7,500 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 7,500 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 100 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 650 mg/kg | 21 |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 500 mg/kg | |
| | | HYDROXYBENZOATES PARA- | | 800 mg/kg | 27 |
| | | Indigotine (Indigo) | 132 | 100 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | carmine) | | | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 1,500 mg/kg | 33 |
| | | SORBATES | | 3,000 mg/kg | |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | 40,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | SULFITES | | 100 mg/kg | 44 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | Steviol glycoside | 960 | 330 mg/kg | 26 |
| 4.1.2.12 | Cooked fruit | Acesulfame potassium | 950 | 500 mg/kg | 188 |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | CHLOROPHYLLS AND | | 100 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | CHLOROPHYLLINS, COPPER COMPLEXES | | | |
| | | Neotame | 961 | 65 mg/kg | |
| | | SORBATES | | 1,200 mg/kg | 42 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 150 mg/kg | |
| 4.2 | Vegetables, sea weeds, nuts and seeds | | | | |
| 4.2.1 | Fresh vegetables, sea weeds, nuts and seeds | No additives permitted | | | |
| 4.2.1.1 | Untreated fresh vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes (including soybean), and aloe vera) sea weeds, nuts | No additives permitted | | | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | and seeds)) | | | | |
| 4.2.1.2 | Surface treated fresh vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds | Candelilla wax | 902 | GMP | 79 |
| | | Beeswax | 901 | GMP | 79 |
| | | Carnauba wax | 903 | GMP | 79 |
| | | Glycerol ester of wood rosin | 445(iii) | 110 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Microcrystalline wax | 905c(i) | 50 mg/kg | |
| | | PHOSPHATES | | 1,760 mg/kg | 33 |
| | | Shellac, bleached | 904 | GMP | 79 |
| 4.2.1.3 | ⁵² [Peeled, cut or shredded minimally processed vegetables [(including | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | PHOSPHATES | | 5,600 mg/kg | 33,76 |
| | | Sodium ascorbate | 301 | GMP | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|---|---------------|----------------------------------|--------------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)]] | SULFITES | | 50 mg/kg | 44,76,136 |
| | | Calcium chloride | 509 | 350 mg/kg | |
| | | Calcium lactate | 327 | | |
| | | Calcium gluconate | 578 | | |
| | | Calcium carbonate | 170(i) | | |
| | | ⁵² [Citric acid | 330 | GMP | |
| | | Ascorbic acid | 300 | GMP | |
| | | Calcium ascorbate | 302 | GMP | |
| | | Potassium carbonate | 501 | GMP] | |
| 4.2.2 | Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds | Acetic acid, glacial | 260 | GMP | |
| | | Caramel IV - Sulfite | 150d | 50,000 mg/kg | 92 |
| | | Ammonia Caramel | | | |
| | | Ascorbic acid, L- | 300 | GMP | 110 |
| | | Citric acid | 330 | GMP | 242, 262, 264, 265 |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | | 100 mg/kg |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---|---|---------------|----------------------------------|--------------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Lactic acid, L-, D- and DL- | 270 | GMP | 262, 264 |
| | | Malic acid, dl- | 296 | GMP | 265 |
| | | PHOSPHATES | | 5,000 mg/kg | 33, 76 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | 15 |
| | | SULFITES | | 50 mg/kg | 44, 76, 136, 137 |
| 4.2.2.1 | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds | Ascorbic acid, L- | 300 | GMP | 110 |
| | | Citric acid | 330 | GMP | 242, 262, 264, 265 |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 100 mg/kg | 21, 110 |
| | | Lactic acid, L-, D- and DL- | 270 | GMP | 262, 264 |
| | | Malic acid, dl- | 296 | GMP | 265 |
| | | PHOSPHATES | | 5,000 mg/kg | 33, 76 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | 15 |
| | | SULFITES | | 50 mg/kg | 44, 76, 136, 137 |
| | | ⁵² [Calcium chloride | 509 | GMP | 323 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Calcium sulphate | 516 | GMP | 323] |
| 4.2.2.2 | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds | ASCORBYL ESTERS | | 80 mg/kg | 10 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 196, 15, 76 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200 mg/kg | 196, 15, 76 |
| | | Canthaxanthin | 161g | 10 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerols | 472e | 10,000 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 800 mg/kg | 21, 64, 297 |
| | | PHOSPHATE S | | 5,000 mg/kg | 33, 76 |
| | | Propyl gallate | 310 | 50 mg/kg | 15, 76,196 |
| | SULFITES | | 500 mg/kg | 44, 105 | |
| 4.2.2.3 | Vegetables | Allura red AC | 129 | 100 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds in vinegar, oil, brine or soybean sauce | Acesulfame potassium | 950 | 200 mg/kg | 144, 188 |
| | | Aluminium ammonium sulfate | 523 | 520 mg/kg | 6, 245,296 |
| | | Aspartame | 951 | 300 mg/kg | 144, 191 |
| | | Aspartame-acesulfame salt | 962 | 200 mg/kg | 113 |
| | | BENZOATES | | 2,000 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 500 mg/kg | |
| | | beta - Carotenes, vegetable | 160a(ii) | 1,320 mg/kg | |
| | | CAROTENOIDS | | 50 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerols | 472e | 2,500 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 250 mg/kg | 21 |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 100 mg/kg | 179, 181 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|-------------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | HYDROXYBENZOATES, PARA- | | 1,000 mg/kg | 27 |
| | | Indigotine (indigo carmine) | 132 | 100 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Neotame | 961 | 10 mg/kg | 144 |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | RIBOFLAVINS | | 500 mg/kg | |
| | | SACCHARINS | | 160 mg/kg | 144 |
| | | SORBATES | | 1000 mg/kg | 42 |
| | | Sucralose (trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | SULFITES | | 100 mg/kg | 44 |
| | | ⁵² [Ferrous gluconate | 579 | 150 mg/kg | 48,23 |
| | | Ferrous lactate | 585 | 150 mg/kg | 48,23] |
| 4.2.2.4 | Canned or bottled (pasteurised) or retort pouched | Acesulfame potassium | 950 | 200 mg/kg | 188 |
| | | Allura red AC | 129 | 200 mg/kg | |
| | | Acesulfame potassium | 950 | 350 mg/kg | 188 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Brilliant blue FCF | 133 | 200 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 200 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 200 mg/kg | |
| | | CAROTENOIDS | | 200 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 365 mg/kg | 21 |
| | | Fast green FCF | 143 | 200 mg/kg | |
| | | Neotame | 961 | 33 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | SACCHARINS | | 160 mg/kg | 144 |
| | | Ascorbic acid | | GMP | |
| | | Stannous chloride | 512 | 25 mg/kg | 43 |
| | | Steviol glycosides | 960 | 70 mg/kg | 26 |
| Sucralose (trichlorogalact | 955 | 580 mg/kg | | | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | osucrose) | | | |
| | | SULFITES | | 50 mg/kg | 44 |
| 4.2.2.5 | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds, purees and spreads (peanut butter) | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Acesulfame potassium | 950 | 1,000 mg/kg | 188 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | CAROTENOIDS | | 50 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLINS, COPPER COMPLEXES | | 100 mg/kg | 62 |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 250 mg/kg | 21 |
| | | Grape skin extract | 163(ii) | 100 mg/kg | 179, 181 |
| | | HYDROXYBENZOATES, | | 1,000 mg/kg | 27 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---|-------------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | PARA- | | | |
| | | Neotame | 961 | 33 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33, 76 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | SACCHARINS | | 160 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Steviol glycosides | 960 | 330 mg/kg | 26 |
| | | Sucralose (trichlorogalactosucrose) | 955 | 400 mg/kg | 169 |
| | | SULFITES | | 500 mg/kg | 44, 138 |
| 4.2.2.6 | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds-pulps and preparations (e.g vegetable desserts and | Allura red AC | 129 | 100 mg/kg | 92 |
| | | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Aspartame-acesulfame salt | 962 | 350 mg/kg | 113 |
| | | BENZOATES | | 3,000 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | 92 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | beta - Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | 92 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | sauces, candied vegetables) other than food category 4.2.2.5 | CAROTENOIDS | | 50 mg/kg | 92 |
| | | Chlorophylls And Chlorophyllins ,Copper Complexes | | 100 mg/kg | 62, 92 |
| | | Diacetyltartaric and fatty acid esters of glycerols | 472e | 2,500 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 80 mg/kg | 21 |
| | | Grape skin extract | 163(ii) | 100 mg/kg | 92, 181 |
| | | HYDROXYB ENZOATES PARA- | | 1,000 mg/kg | 27 |
| | | Indigotine (indigo carmine) | 132 | 100 mg/kg | 92 |
| | | Neotame | 961 | 33 mg/kg | |
| | | PHOSPHATE S | | 2,200 mg/kg | 33 |
| | | Polydimethylsiloxane | 900a | 50 mg/kg | |
| | | POLYSORBATES | | 3,000 mg/kg | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Propylene glycol esters of fatty acids | 477 | 5,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | 92 |
| | | SACCHARINS | | 200 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Steviol glycosides | 960 | 165 mg/kg | 26 |
| | | Sucralose (trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Sucroglycerides | 474 | 5,000 mg/kg | |
| | | SULFITES | | 300 mg/kg | 44, 205 |
| | | Sunset yellow FCF | 110 | 50 mg/kg | 92 |
| 4.2.2.7 | Fermented vegetables(including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding | Aspartame | 951 | 2,500 mg/kg | 191 |
| | | Acesulfame Potassium | 950 | 1,000 mg/kg | 188 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | 92 |
| | | CAROTENIODS | | 50 mg/kg | 92 |
| | | Calcium 5'-ribonucleotides | 634 | GMP | 279 |
| | | Calcium carbonate | 170(i) | GMP | 279 |

Table 4

| Fruits and vegetables | | | | | | |
|------------------------------|--|--|---------------|----------------------------------|-------------|----|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note | |
| | fermented soybean products of food categories 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 | Calcium chloride | 509 | GMP | 279 | |
| | | Calcium lactate | 327 | 10,000 mg/kg | | |
| | | Calcium carbonate | 170 | GMP | | |
| | | Calcium bisulphite | 227 | 500 mg/kg | | |
| | | Citric acid | 330 | GMP | | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | | 100 mg/kg | 62 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 2,500 mg/kg | | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | | 250 mg/kg | 21 |
| | | Erythrosine | 127 | 30 mg/kg | | |
| | | Fast green FCF | 143 | 100 mg/kg | | |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|---------------------------|-------------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Grape skin extract | 163(ii) | 100 mg/kg | 181 |
| | | HYDROXYBENZOATES | | 300 mg/kg | 27 |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Malic acid | 296 | GMP | |
| | | Neotame | 961 | 33 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | RIBOFLAVINS | | 500 mg/kg | |
| | | SACCHARINS | | 200 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | SULFITES | | 500 mg/kg | 44 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 580 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 92 |
| | | Steviol glycoside | 960 | 200 mg/kg | 26 |
| 4.2.2.8 | Cooked or fried | Aspartame | 951 | 1,000 mg/kg | |
| | | Benzoates | | 1,000 mg/kg | 13 |

Table 4

| Fruits and vegetables | | | | | |
|------------------------------|--|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds | L-Tartaric acid | 334 | GMP | |
| | | Chlorophylls and Chlorophyllins, copper complexes | | 100 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Curcumin | 100 | GMP | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 2,500 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 250 mg/kg | 21 |
| | | Neotame | 961 | 33 mg/Kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33, 76 |
| | | SACCHARINS | | 160 mg/kg | 144 |
| | | SORBATES | | 1,000 mg/kg | 42,221 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 150 mg/kg | 141 |
| | | Steviol glycoside | 960 | 40 mg/kg | 26 |

Table 5

| Confectionary | | | | | |
|-----------------------------|--|--|-------------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS Number | Recommended Maximum level | Note |
| 5.0 | Confectionery | ASCORBYL ESTERS | | 500 mg/kg | 10, 15,114 |
| | | Mineral oil, medium viscosity | 905e | 2,000 mg/kg | 3 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| 5.1 | ⁵² [Cocoa products and chocolate products including imitations and chocolate substitutes] | Mineral oil, high viscosity | 905d | 2,000 mg/kg | 3 |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| 5.1.1 | Cocoa mixes (powders) and cocoa mass/cake | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Ammonium salts of phosphatidic acid | 442 | GMP | 97 |
| | | Aspartame | 951 | 3,000 mg/kg | 191 |
| | | BENZOATES | | 15,00 mg/kg | |
| | | SORBATES | | 1,500 mg/kg | |
| | | PHOSPHATES | | 1,100 mg/kg | 33 |
| | | Propylene glycol esters of fatty acids | 477 | 5,000 mg/kg | 97 |

| | | | | | |
|--------------|-----------------------------|--|------|--------------|-----------------|
| | | SACCHARINS | | 100 mg/kg | 97 |
| | | Sucrose esters of fatty acids | 473 | 10 g/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 580 mg/kg | 97 |
| | | L-Tartaric acid | 334 | 5 g/kg | |
| | | ⁵² [Polyglycerol esters of fatty acid | 475 | 5,000 mg/kg | XS141, 97 |
| | | Polyglycerol esters of interesterified ricinoleic acid | 476 | 5,000 mg/kg | XS141, 97 |
| | | SORBITAN ESTERS OF FATTY ACIDS | | 2,000 mg/kg | XS141, 97, 123] |
| 5.1.2 | Cocoa mixes (syrups) | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 50,000 mg/kg | |
| | | Acesulfame potassium | 950 | 350 mg/kg | 97,188 |
| | | ⁷⁵ [Omitted] | | | |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Neotame | 961 | 33 mg/kg | 97 |
| | | POLYSORBATES | | 500 mg/kg | |
| | | SACCHARINS | | 80 mg/kg | 97 |

| | | | | | |
|--------------|-------------------------------------|--|--------------|-------------|----------------------------|
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | 97 |
| | | ⁵² [TARTRATES | | 2,000 mg/kg | 45 |
| | | TOCOPHEROLS | | 500 mg/kg | 15] |
| 5.1.3 | Cocoa and chocolate products | Acesulfame potassium | 950 | 1,000 mg/kg | 188 |
| | | Annatto | 160b(i),(ii) | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 200 mg/kg | |
| | | ⁵² [omitted | |] | |
| | | Allura red AC | 129 | 100 mg/kg | 183 |
| | | ⁷⁵ [Omitted] | | | |
| | | Ammonium salts of phosphatidic acid | 442 | GMP | |
| | | Aspartame | 951 | 3,000 mg/kg | 191 |
| | | Beeswax | 901 | GMP | 3 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | 183 |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 130, 141, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200 mg/kg | 130, 141, 15 |
| | | TBHQ | 319 | 200 mg/kg | ⁵² [15,130,141] |
| | | CAROTENO | | 100 mg/kg | 183 |

| | | | | |
|--|--|--|---------------|------------------------------|
| | | IDS | | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | ⁵² [700 mg/kg] 62 |
| | | Curcumin | 100 | 100 mg/kg |
| | | Candelilla wax | 902 | GMP |
| | | Canthaxanthin | 161g | 100 mg/kg |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg |
| | | Caramel IV - sulfite ammonia caramel | 150d | 50,000 mg/kg |
| | | Carmoisine | 122 | 100 mg/kg |
| | | Carnauba wax | 903 | GMP |
| | | beta-Carotenes, vegetable | 160a(i) i) | 100 mg/kg |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 50 mg/kg 21 |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg |
| | | SORBATES | | 1,000 mg/kg |
| | | Mono and di glycerides of | 471 | GMP |

| | | | | |
|--|--|--|-----|-----------------------------|
| | | edible fatty acids | | |
| | | Neotame | 961 | 100 mg/kg |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg |
| | | PHOSPHATES | | 2,500 mg/kg |
| | | Tartrazine | 102 | 100 mg/kg |
| | | POLYSORBATES | | ⁵² [5,000 mg/kg] |
| | | Ponceau 4R | 124 | 100 mg/kg |
| | | RIBOFLAVINS | | 300 mg/kg |
| | | SACCHARINS | | 500 mg/kg |
| | | Erythrosine | 127 | 50 mg/kg |
| | | Shellac, bleached | 904 | GMP |
| | | ⁵² [omit | |] |
| | | Carmoisine | 122 | 100 mg/kg |
| | | Fast green FCF | 143 | 100 mg/kg |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 800 mg/kg |
| | | Sunset yellow FCF | 110 | 100 mg/kg |
| | | ⁵² [omit | |] |
| | | BENZOATES | | 1,500 mg/kg |
| | | ⁵² [Polyglycerol esters of fatty acid | 475 | 2,000 mg/kg |
| | | | | By weight in chocolat |

| | | | | | |
|--------------|--|--|------|--------------|--------------|
| | | | | | es |
| | | Polyglycerol esters of interesterified ricinoleic acid | 476 | 5,000 mg/kg | 101] |
| | | ⁵² [SORBITAN ESTERS OF FATTY ACIDS | | 10,000 mg/kg | 101] |
| | | Saffron | | GMP | |
| | | L - Tartaric acid | 334 | 3 g/kg | |
| | | ⁵² [Castor Oil | 1503 | 350 mg/kg | |
| | | TOCOPHEROLS | | 750 mg/kg | 15,168] |
| 5.1.4 | ⁵² [Imitation Chocolate, Chocolate substitute products] | Acesulfame potassium | 950 | 500 mg/kg | 188 |
| | | ⁷⁵ [Omitted] | | | |
| | | Ammonium salts of phosphatidic acid | 442 | GMP | |
| | | Aspartame | 951 | 3,000 mg/kg | |
| | | Aspartame-acesulfame salt | 962 | 500 mg/kg | 191 |
| | | BENZOATES | | 1,500 mg/kg | 13 |
| | | ⁵² [omit | | |] |
| | | Butylated hydroxytoluene (BHT) | 321 | 200 mg/kg | 141, 15, 197 |
| | | Beeswax | 901 | GMP | 3 |
| | | Candelilla wax | 902 | GMP | 3 |
| | | Carnauba wax | 903 | GMP | 3 |

| | | | | | |
|--|--|--|---------------|-------------|------|
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | POLYSORBATES | | 5,000 mg/kg | |
| | | SACCHARINS | | 500 mg/kg | |
| | | SORBATES | | 1,500 mg/kg | |
| | | Shellac, bleached | 904 | GMP | |
| | | Sucralose | 955 | 800 mg/kg | |
| | | TOCOPHEROLS | | 750 mg/kg | |
| | | Tartaric acid | 334 | 5 g/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 700 mg/kg | |
| | | CAROTENIDS | | 100 mg/kg | |
| | | beta – Carotenes, vegetable | 160a(i) | 100 mg/kg | |
| | | Canthaxanthin | 161g | 100 mg/kg | |
| | | Sulfur dioxide | 220 | 150 mg/kg | |
| | | Sorbitan monostearate | 491 | 10 g/kg | |
| | | Annatto | 160b(i), (ii) | 100 mg/kg | |
| | | ⁵² [Polyglycerol | 476 | 5,000 mg/kg | 366] |

| | | | | | |
|------------|---|---|------|--------------|---------|
| | | esters of interesterified ricinoleic acid | | | |
| | | Caramel III | 150c | 50,000 mg/kg | |
| | | Caramel IV | 150d | 50,000 mg/kg | |
| | | Saffron | | GMP | |
| | | ⁵² [Polydimethyl- siloxane | 900a | 10mg/kg | |
| | | Polyglycerol esters of fatty acid | 475 | 2,000mg/kg | 366 |
| | | Sucroglyceride s | 474 | 6,000mg/kg | 348 |
| | | Sucrose Oligoesters, Type-I and Type -II | 473a | 6,000mg/kg | 348 |
| | | Sucrose esters of fatty acid | 473 | 6,000mg/kg | 348 |
| | | TARTRATES | | 5,000mg/kg | 45 |
| | | TOCOPHER OLS | | 500 mg/kg | 15 |
| | | SORBITAN ESTERS OF FATTY ACIDS | | 10,000 mg/kg |] |
| 5.2 | Confectionery including hard and soft candy, nougats etc. other than food categories 5.1, 5.3, and 5.4 | Allura red AC | 129 | 200 mg/kg | |
| | | ⁷⁵ [Omitted] | | | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 130, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 130, 15 |
| | | IRON | | 200 mg/kg | |

| | | | | |
|--|--|---------|--------------|---------|
| | OXIDES | | | |
| | Sucroglycerides | 474 | 5,000 mg/kg | |
| | Propylene glycol esters of fatty acids | 477 | 5,000 mg/kg | |
| | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | BENZOATES | | 1,500 mg/kg | 13 |
| | Diacetyltartaric and fatty acid esters of glycerol | 472e | GMP | |
| | CAROTENOIDS | | GMP | |
| | beta – Carotenes, vegetable | 160a(i) | 500 mg/kg | |
| | Canthaxanthin | 161g | GMP | |
| | Castor oil | 1503 | 500 mg/kg | |
| | Candelilla wax | 902 | GMP | 3 |
| | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | GMP | |
| | Tartrazine | 102 | 100 mg/kg | |
| | Erythrosine | 127 | 50 mg/kg | |
| | Fast green FCF | 143 | 100 mg/kg | |
| | Curcumin | 100 | GMP | |
| | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | Caramel IV - | 150d | 50,000 mg/kg | |

| | | | | |
|--|---|--------------|-------------|---------------|
| | sulfite ammonia caramel | | | |
| | Neotame | 961 | 330 mg/kg | 1, 61, 158 |
| | HYDROXYB ENZOATES , PARA- | | 1,000 mg/kg | 27 |
| | L-Tartaric acid | 334 | 2,000 mg/kg | |
| | Tocopherol | 307a,b ,c | 500 mg/kg | |
| | ⁷⁰ [Liquid paraffin | 905e | GMP] | |
| | ⁸² [Omitted | | |] |
| | Ammonium salts of phosphatidic acids | 442 | GMP | |
| | Ponceau 4R | 124 | 100 mg/kg | |
| | Microcrystalli ne wax | 905c(i) | GMP | 3 |
| | Beeswax | 901 | GMP | 3 |
| | RIBOFLAVI NS | | 300 mg/kg | |
| | Carmoisine | 122 | 100 mg/kg | |
| | PHOSPHAT ES | | 2,200 mg/kg | 33 |
| | SACCHARIN S | | 500 mg/kg | 163 |
| | Sucralose (Trichlorogala ctosucrose) | 955 | 1,800 mg/kg | |
| | Steviol glycosides | 960 | 700 mg/kg | 26, 199 |
| | Sulfur dioxide | 220 | 2,000 mg/kg | |

| | | | | |
|--|--|----------------|-------------|---------|
| | ⁵² [omit | |] | |
| | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | 15, 130 |
| | SORBATES | | 1,500 mg/kg | 42 |
| | POLYSORBATES | | 1,000 mg/kg | |
| | Annatto | 160b(i), (ii) | 200 mg/kg | |
| | Brilliant blue FCF | 133 | 100 mg/kg | |
| | Sunset yellow FCF | 110 | 100 mg/kg | |
| | Tartrazine | 102 | 100 mg.kg | |
| | Indogotine (Indigo carmine) | 132 | 100 mg/kg | |
| | Mineral oil, high viscosity | 905d | 2,000 mg/kg | 3 |
| | ⁵² [Shellac, bleached | 904 | GMP | 3 |
| | Sucrose Oligoesters, Type-I and Type -II | 473a | 5,000mg/kg | 348 |
| | Sucrose esters of fatty acid | 473 | 5,000mg/kg | 348 |
| | Polyglycerol esters of fatty acid | 475 | 2,000mg/kg | 367 |
| | TARTRATES | | 2,000mg/kg | 45 |
| | Sodium diacetate | 262 (ii) | 1,000 mg/kg | |
| | STEROYL LACTILATES | 481(i), 482(i) | 5,000 mg/kg |] |

| | | | | | |
|--------------|-------------------|---|---------------|---------------|-----|
| 5.2.1 | Hard candy | Acesulfame potassium | 950 | 3,500 mg/kg | 188 |
| | | Carnauba wax | 903 | GMP | 13 |
| | | Aspartame | 951 | 10,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 700 mg/kg | |
| | | Microcrystalline wax | 905c(i) | GMP | 3 |
| | | Neotame | 961 | 330 mg/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 1,500 mg/kg | 164 |
| | | Annatto | 160b(i), (ii) | GMP | |
| | | Mono and diglycerides of edible fatty acids | 471 | GMP | |
| | | Lecithins | 322 (i) | GMP | |
| | | L-Tartaric acid | 334 | GMP | |
| | | ⁵² [Polyglycerol esters of interesterified ricinoleic acid | 476 | 3,000mg/kg | |
| | | TOCOPHEROLS | | 500 mg/kg | 15 |
| | | SORBITAN | | 10,000 mg/kg] | |

| | | | | | |
|------------------------------|------------------------------|---|---------------|--------------|----------|
| | | ESTERS OF FATTY ACIDS | | | |
| 5.2.2 | Soft candy | Acesulfame potassium | 950 | 3500 mg/kg | 157, 188 |
| | | Annatto | 160b(i), (ii) | GMP | |
| | | Aspartame | 951 | 3,000 mg/kg | 148 |
| | | Carnauba wax | 903 | GMP | 3 |
| | | Sulfur dioxide | 220 | 2,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,700 mg/kg | 181 |
| | | Shellac, bleached | 904 | GMP | 3 |
| | | 52[Polyglycerol esters of interesterified ricinoleic acid | 476 | 3,000 mg/kg | |
| | | Propylene glycol | 1520 | 4,500 mg/kg | |
| | | SORBITAN ESTERS OF FATTY ACIDS | | 10,000 mg/kg | |
| | | Hydrogenated poly-1-decenes | 907 | 2,000 mg/kg | |
| Sucrose esters of fatty acid | 473 | 5,000mg/kg | 348] | | |
| 5.2.3 | Nougats and marzipans | Acesulfame potassium | 950 | 1000 mg/kg | |
| | | Aspartame | 951 | 3,000 mg/kg | |
| | | Brilliant blue FCF | 133 | 200 mg/kg | |
| | | Indigotine (indigocarmine) | 132 | 200 mg/kg | |

| | | | | | | |
|-----|-------------|--|----------------|--------------|------------------------|--|
| | | Fast green FCF | 143 | 200 mg/kg | | |
| | | CAROTENIDS | | 100 mg/kg | | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | | |
| | | Ponceau 4R | 124 | 200 mg/kg | | |
| | | Carnauba wax | 903 | GMP | | |
| 5.3 | Chewing gum | Carmoisine | 122 | 100 mg/kg | | |
| | | Tartrazine | 102 | 100 mg/kg | | |
| | | Acesulfame potassium | 950 | 5,000 mg/kg | | |
| | | Annatto | 160b (i), (ii) | GMP | | |
| | | ⁷⁵ [Omitted] | | | | |
| | | Curcumin | 100 | GMP | | |
| | | Aspartame | 951 | 10,000 mg/kg | | |
| | | BENZOATES | | 1,500 mg/kg | | |
| | | Calcium aluminium silicate | 556 | 100 mg/kg | Expressed as Aluminium | |
| | | Castor Oil | 1503 | 2,100 mg/kg | | |
| | | Beeswax | 901 | GMP | | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | | |
| | | CAROTENO | | 100 mg/kg | | |

| | | | | |
|--|--|--------------------------------------|-----------------|------------------|
| | | IDS | | |
| | | IRON OXIDES | | 10,000 mg/kg |
| | | Butylated hydroxyanisole (BHA) | 320 | 400 mg/kg 130 |
| | | Butylated hydroxytoluene (BHT) | 321 | 400 mg/kg 130 |
| | | Lecithins | 322(i), (ii) | GMP |
| | | Grape skin extract | 163(ii) | 500 mg/kg 181 |
| | | Ammonium salts of phosphatidic acids | 442 | GMP |
| | | Sucrose esters of fatty acids | 473 | GMP |
| | | Polyglycerol polyricinoleate | 476 | GMP |
| | | L-Tartaric acid | 334 | 3,000 mg/kg |
| | | Candelilla wax | 902 | GMP |
| | | ⁷⁵ [Omitted] | | |
| | | Caramel III - ammonia caramel | 150c | 20,000 mg/kg |
| | | Caramel IV - sulfite ammonia caramel | 150d | 20,000 mg/kg |
| | | Carnauba wax | 903 | GMP |
| | | beta Carotenes, | 160a(i) i) | 500 mg/kg |

| | | | | |
|--|--|---------|-----------------------------|----|
| | vegetable | | | |
| | Cyclodextrin, beta- | 459 | 20,000 mg/kg | |
| | Diacetyltartaric and fatty acid esters of glycerol | 472e | 50,000 mg/kg | |
| | Erythrosine | 127 | 25 mg/kg | |
| | Fast green FCF | 143 | 200 mg/kg | |
| | Guaiac resin | 314 | 1,500 mg/kg | |
| | HYDROXYBENZOATES, PARA- | | 1,500 mg/kg | |
| | RIBOFLAVINS | | 1,000 mg/kg | |
| | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | Lauric arginate ethyl ester | 243 | 225 mg/kg | |
| | Microcrystalline wax | 905c(i) | ⁶⁹ [20,000 mg/kg | 3] |
| | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | GMP | |
| | Neotame | 961 | 1,000 mg/kg | |
| | PHOSPHATES | | 44,000 mg/kg | 33 |
| | POLYSORBATES | | 5,000 mg/kg | |
| | Polyethylene | 1521 | 20,000 mg/kg | |

| | | | | | |
|------------|--------------------|--|------|--------------|-----|
| | | glycol | | | |
| | | Polyvinylpyrrolidone | 1201 | 10,000 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Sucroglycerides | 474 | 20,000 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | 20,000 mg/kg | |
| | | Sodium aluminosilicate | 554 | 100 mg/kg | |
| | | Aluminium silicate | 559 | 100 mg/kg | |
| | | SACCHARINS | | 2,500 mg/kg | |
| | | SORBATES | | 1,500 mg/kg | 42 |
| | | Canthaxanthin | 161g | GMP | |
| | | Shellac, bleached | 904 | GMP | |
| | | Stearoyl citrate | 484 | 15,000 mg/kg | |
| | | Steviol glycosides | 960 | 3,500 mg/kg | 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 5,000 mg/kg | |
| | | Propyl gallate | 310 | 1,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | TOCOPHEROLS | | 1,500 mg/kg | |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 400 mg/kg | 130 |
| | | Mineral oil, high viscosity | 905d | 20,000 mg/kg | 3 |
| 5.4 | Decorations | Acesulfame | 950 | 500 mg/kg | |

| | | | | |
|---|--|---------------|--------------|---------|
| (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces | potassium | | | |
| | ⁷⁵ [Omitted] | | | |
| | Aspartame | 951 | 1,000 mg/kg | |
| | BENZOATES | | 1,500 mg/kg | |
| | Beeswax | 901 | GMP | |
| | Brilliant blue FCF | 133 | 100 mg/kg | |
| | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 130, 15 |
| | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 130, 15 |
| | CAROTENOIDS | | 100 mg/kg | |
| | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | |
| | Candelilla wax | 902 | GMP | |
| | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | Caramel IV - sulfite ammonia caramel | 150d | 50,000 mg/kg | |
| | Carnauba wax | 903 | GMP | |
| | beta-Carotenes, vegetable | 160a(i) i) | 20,000 mg/kg | |

| | | | | | |
|--|--|--|------|--------------|----|
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | Erythrosine | 127 | 50 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Propyl gallate | 310 | 1,000 mg/kg | |
| | | SORBATES- | | 1,000 mg/kg | |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 1,500 mg/kg | 33 |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | 40,000 mg/kg | |
| | | RIBOFLAVINS | | 3,000 mg/kg | |
| | | SACCHARINS | | 500 mg/kg | |
| | | Shellac, bleached | 904 | GMP | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 1,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |

| | | | | | |
|--|--|--|---------|--------------|---------------------------------|
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | |
| | | Mineral oil, high viscosity | 905d | 2000 mg/kg | 3 |
| | | 52[Allura Red | 129 | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 500 mg/kg | 181 |
| | | Mineral oil, medium viscosity | 905e | 2,000 mg/kg | XS 86, XS 105, 3, XS 141, XS 87 |
| | | Poly glycerol esters of fatty acid | 475 | 2,000 mg/kg | 368 |
| | | Polyglycerol esters of interesterified ricinoleic acid | 476 | 5,000 mg/kg | |
| | | Propylene glycol alginate | 405 | 5,000 mg/kg | |
| | | SORBITAN ESTERS OF FATTY ACIDS | | 10,000 mg/kg | |
| | | STEAROYL LACTYLATES | | 2,000 mg/kg | |
| | | Sucroglycerides | 474 | 5,000 mg/kg | 348 |

| | | | | | |
|--|--|---|------|-------------|-----|
| | | Sucrose oligoesters, Type I and Type II | 473a | 5,000 mg/kg | 348 |
| | | Sucrose esters of fatty acids | 473 | 5,000 mg/kg | 348 |
| | | TARTRATES | | 8,000 mg/kg | 45 |
| | | TOCOPHEROLS | | 500 mg/kg | 15] |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---|----------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| 6.0 | Cereals and cereal products derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 7.0: including | | | | |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---|------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | unprocessed (6.1) and various processed forms of cereals and cereal based products | | | | |
| 6.1 | Whole, broken, or flaked grain, including rice | No additives permitted | | | |
| 6.2 | Flours and starches (including soybean powder) | | | | |
| 6.2.1 and 6.2.2 | Flours and starches* | Protease | 1101(i) | GMP | |
| | | Pullulan | 1204 | GMP | 25 |
| | | SULFITES | | 200 mg/kg | 44 |
| | | Benzoyl peroxide | 928 | 75 mg/kg | |
| | | Chlorine | 925 | 2,500 mg/kg | 87 |
| | | L-Ascorbic acid | 300 | 300 mg/kg | |
| | | Azodicarbonyl amide | 927a | 45 mg/kg | |
| | | PHOSPHATE S | | 2,500 mg/kg | 225, 33 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|--|---------------|----------------------------------|---------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Sodium ascorbate | 301 | 300 mg/kg | |
| | | SODIUM ALUMINIUM PHOSPHATES | | 1,600 mg/kg | 6, 252 |
| | | alpha-Amylase from <i>Aspergillus oryzae</i> var. | 1100 (i) | 100 mg/kg | On flour mass basis |
| | | alpha-Amylase from <i>Bacillus subtilis</i> | 1100 (iii) | GMP | |
| | | Carbohydrase from <i>Bacillus licheniformis</i> | 1100 (vi) | GMP | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 3,000 mg/kg | 186 |
| | | Lecithins | 322(i), (ii) | GMP | 28, 25 |
| | | Amylases and other enzymes | 1100 | GMP | |
| | | Ammonium persulfate | 923 | 2,500 mg/kg | On flour mass basis |
| | | Calcium carbonate | 170(i) | 5,000 mg/kg | On flour mass basis |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---|---|---------------|----------------------------------|---------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | ⁶⁹ [****] | | | |
| | | Ammonium chloride | 510 | 500 mg/kg | On flour mass basis |
| | | L-cysteine mono hydrochloride | 920 | 90 mg/kg | On flour mass basis |
| | | Sodium bisulphite | 222 | GMP | |
| | | Sodium metabisulfite | 223 | GMP | |
| | | Trisodium citrate | 331(iii) | GMP | |
| | Maida | Only following additives permitted in maida (if the flour is used for baking purpose) | | | |
| | | Benzoyl peroxide | 928 | 40 mg/kg | |
| | | Ascorbic acid | 300 | 200 mg/kg | |
| | Corn flour | Only following additives permitted in corn flour (Maize starch) | | | |
| | | SULFITES | | 100 mg/kg | 44 |
| | | *No additives permitted in Atta | | | |
| 6.3 | Ready -to -eat cereals, breakfast cereals, including rolled oats | ASCORBYL ESTERS | | 200 mg/kg | 10 |
| | | Acesulfame potassium | 950 | 1,200 mg/kg | 188 |
| | | Allura red AC | 129 | 100 mg/kg | - |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | Curcumin | 100 | GMP | |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|--------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Paprika oleoresin | 160c(i) | GMP | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 196, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 100 mg/kg | 196, 15 |
| | | CAROTENOIDS | | 200 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | 189 |
| | | Caramel IV - sulfite ammonia caramel | 150d | 2,500 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(i) | 400 mg/kg | |
| | | Grape skin extract | 163(ii) | 200 mg/kg | |
| | | IRON OXIDES | | 75 mg/kg | |
| | | Neotame | 961 | 160 mg/kg | |
| | | Propyl gallate | 310 | 200 mg/kg | 196 |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---|--------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 100 mg/kg | |
| | | Steviol glycosides | 960 | 350 mg/kg | 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 1,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | ⁵² [TOCOPHEROLS] | | 200 mg/kg] | |
| 6.4 | Pastas and noodles and like products | | | | |
| 6.4.1 | Fresh pastas and noodles and like products | Agar | 406 | GMP | 211 |
| | | Alginic acid | 400 | GMP | 211 |
| | | Aluminium ammonium sulphate | 523 | 300 mg/kg | 247,6 |
| | | Ascorbic acid | 300 | 200 mg/kg | |
| | | Calcium carbonate | 170(i) | GMP | |
| | | Carbon dioxide | 290 | GMP | 211,59 |
| | | Carob bean gum | 410 | GMP | 211 |
| | | Carrageenan | 407 | GMP | 211 |
| | | Citric acid | 330 | GMP | |
| | | Curdlan | 424 | GMP | 211 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|---------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Distarch phosphate | 1412 | GMP | 211 |
| | | Fumaric acid | 297 | 700 mg/kg | |
| | | Gellan gum | 418 | GMP | 211 |
| | | Glucono delta-lactone | 575 | GMP | |
| | | Glycerol | 422 | GMP | 211 |
| | | Guargum | 412 | GMP | 211 |
| | | Gumarabic | 414 | GMP | 211 |
| | | Karaya gum | 416 | GMP | 211 |
| | | Konjac flour | 425 | GMP | 211 |
| | | Lactic acid L-, -D-and DL- | 270 | GMP | |
| | | Lecithins | 322(i), (ii) | GMP | |
| | | Microcrystalline cellulose | 460(i) | GMP | 211 |
| | | Mono- and diglycerides of fatty acids | 471 | GMP | |
| | | Pectins | 440 | GMP | 211 |
| | | Phosphated distarch phosphate | 1413 | GMP | 211 |
| | | PHOSPHATE S | | 2,500 mg/kg | 211,33 |
| | | Potassium carbonate | 501(i) | 11,000 mg/kg | |
| | | Processed euclidean | 407a | GMP | 211 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | seaweed | | | |
| | | Pullulan | 1204 | GMP | 211 |
| | | Sodium acetate | 262(i) | 600 mg/kg | |
| | | Sodium alginate | 401 | GMP | 211 |
| | | Sodium ascorbate | 301 | GMP | |
| | | Sodium carbonate | 500 (i) | 10,000 mg/kg | |
| | | Carboxymethyl cellulose | 466 | GMP | |
| | | Sodium DL-malate | 350(ii) | GMP | |
| | | Sodium hydrogen carbonate | 500(ii) | GMP | |
| | | Sodium lactate | 325 | GMP | |
| | | Tragacanth gum | 413 | GMP | 211 |
| | | Xanthan gum | 415 | GMP | 211 |
| 6.4.2 | Dried pastas and noodles and like products | Canthaxanthin | 161g | 15 mg/kg | 211 |
| | | Caramel IV - Sulfite Ammonia caramel | 150d | 50,000 mg/kg | 211 |
| | | Diacyl tartaric acid and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|-----------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | PHOSPHATES | | 900 mg/kg | 211,33 |
| | | Agar | 406 | GMP | 256 |
| | | Alginic acid | 400 | GMP | 256 |
| | | Ammonium alginate | 403 | GMP | 256 |
| | | Ascorbic acid, L- | 300 | GMP | 256 |
| | | Calcium 5'-ribonucleotide | 634 | GMP | 256 |
| | | Calcium alginate | 404 | GMP | 256 |
| | | Calcium ascorbate | 302 | 200 mg/kg | 256 |
| | | Calcium carbonate | 170(i) | GMP | 256 |
| | | Calcium sulfate | 516 | GMP | 256 |
| | | Carob bean gum | 410 | GMP | 256 |
| | | beta – Carotenes, vegetable | 160a (ii) | 1,000 mg/kg | 211 |
| | | Carrageenan | 407 | GMP | 256 |
| | | Citric acid | 330 | GMP | 256 |
| | | Disodium 5'-guanylate | 627 | GMP | 256 |
| | | Disodium 5'-Inosinate | 631 | GMP | 256 |
| | | Disodium 5'-ribonucleotide | 635 | GMP | 256 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|---------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Distarch phosphate | 1412 | GMP | 256 |
| | | Fumaric acid | 297 | GMP | 256 |
| | | Gellan gum | 418 | GMP | 256 |
| | | Guar gum | 412 | GMP | 256 |
| | | Gum arabic | 414 | GMP | 256 |
| | | Karaya gum | 416 | GMP | 256 |
| | | Konjac flour | 425 | GMP | 256 |
| | | Lactic acid L-, D-and DL- | 270 | GMP | 256 |
| | | Lecithins | 322 (i) | GMP | 256 |
| | | Malic acid | 296 | GMP | 256 |
| | | Mannitol | 421 | GMP | 256 |
| | | Microcrystalline cellulose | 460 (i) | GMP | 256 |
| | | Mono- and diglycerides of fatty acids | 471 | GMP | 256 |
| | | Monosodium L-glutamate | 621 | GMP | 256 |
| | | Nitrous oxide | 942 | GMP | 256 |
| | | Pectins | 440 | GMP | 256 |
| | | Phosphated distarch phosphate | 1413 | GMP | 256 |
| | | POLYSORBATES | | 5,000 mg/kg | |
| | | Potassium alginate | 402 | GMP | 256 |
| | | Potassium | 501 (i) | GMP | 256 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | carbonate | | | |
| | | Potassium chloride | 508 | GMP | 256 |
| | | Processed eucheuma seaweed | 407a | GMP | 256 |
| | | Pullulan | 1204 | GMP | 256 |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470 (i) | GMP | 256 |
| | | Sodium acetate | 262 (i) | GMP | 256 |
| | | Sodium alginate | 401 | GMP | 256 |
| | | Sodium ascorbate | 301 | 200 mg/kg | 256 |
| | | Sodium carbonate | 500 (i) | GMP | 256 |
| | | Carboxymethyl cellulose | 466 | GMP | 256 |
| | | Sodium gluconate | 576 | GMP | 256 |
| | | Sodium hydrogen carbonate | 500 (ii) | GMP | 256 |
| | | Sodium lactate | 325 | GMP | 256 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|--|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Tara gum | 417 | GMP | 256 |
| | | Tragacanth gum | 413 | GMP | 256 |
| | | Xanthan gum | 415 | GMP | 256 |
| 6.4.3 | Pre-cooked pastas and noodles and like products | ASCORBYL ESTERS | | 500 mg/kg | 211, 10 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 130, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 130, 15 |
| | | CAROTENOIDS | | 1,200 mg/kg | 153 |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | 153 |
| | | Canthaxanthin | 161g | 15 mg/kg | 153 |
| | | Caramel III - Ammonia caramel | 150c | 50,000 mg/kg | 153,173 |
| | | Caramel IV- Sulfite ammonia caramel | 150d | 50,000 mg/kg | 153 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | beta Carotenes vegetable | 160a(i), i) | 1,000 mg/kg | 153 |
| | | Cyclodextrin, beta | 459 | 1,000 mg/kg | 153 |
| | | Diacetyl tartaric acid and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | 194 |
| | | PHOSPHATES | | 2,500 mg/kg | 33,211 |
| | | POLYSORBATES | | 5,000 mg/kg | |
| | | Polydimethylsiloxane | 900a | 50 mg/kg | 153 |
| | | Propyl gallate | 310 | 200 mg/kg | |
| | | Propylene glycol esters of fatty acids | 477 | 5,000 mg/kg | 153,2 |
| | | RIBOFLAVINS | | 300 mg/kg | 153 |
| | | SORBATES | | 2,000 mg/kg | 42,211 |
| | | SULFITES | | 20 mg/kg | 44 |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 153 |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | 130,15 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Paprika oleoresin | 160c(i) | GMP | |
| | | Annatto | 160b(i),(ii) | GMP | |
| | | Tartaric acid | 334 | GMP | |
| 6.5 | Cereals/pulses and starch based desserts | ASCORBYL ESTERS | | 500 mg/kg | 10, 2 |
| | | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame | 951 | 200 mg/kg | 191 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | CAROTENOIDS | | 150 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 75 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 2,500 mg/kg | |
| | beta-Carotenes, vegetable | 160a(i) | 1,000 mg/kg | | |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Diacetyl tartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES | | 315 mg/kg | 21 |
| | | Grape skin extract | 163(ii) | 200 mg/kg | 181 |
| | | IRON OXIDES | | 75 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Neotame | 961 | 33 mg/kg | |
| | | Nisin | 234 | 3 mg/kg | |
| | | PHOSPHATES | | 7,000 mg/kg | 33 |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | Propyl gallate | 310 | 90 mg/kg | 2, 15 |
| | | Propylene glycol esters of fatty acids | 477 | 40,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 100 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Steviol | 960 | 165 mg/kg | 26 |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | glycosides | | | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Sucroglycerides | 474 | 5,000 mg/kg | |
| | | Tocopherol | 307 | GMP | |
| | | TBHQ | 319 | 200 mg/kg | |
| | | ⁵² [Sodium carboxymethyl cellulose (Cellulose gum), Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)] | 466, 469 | 5 g/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Carmoisine | 122 | 100 mg/kg | |
| | | Erythrosine | 127 | 50 mg/kg | |
| | | Tartrazine | 102 | 100 mg/kg | |
| | | Indogotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------|---|---------------------|----------------------------------|-------------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | Fast green FCF | ⁵² [143] | 100 mg/kg | |
| 6.6 | Batters | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | Only for vada dry mixes |
| | | CAROTENOIDS | | 500 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 2,500 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(i) | 1,000 mg/kg | |
| | | Diacetyl tartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | PHOSPHATES | | 5,600 mg/kg | 33 |
| | | POLYSORBATES | | 5,000 mg/kg | 2 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---|--------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | SODIUM ALUMINIUM PHOSPHATE S | | 1,000 mg/kg | 6 |
| | | SORBATES | | 2,000 mg/kg | 42 |
| | | Tartaric acid | 334 | ⁵² [GMP] | |
| 6.7 | Pre-cooked or processed cereal/grain/legume products | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV - sulfite ammonia caramel | 150d | 2,500 mg/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 200 mg/kg | 72 |
| 6.8 | Soybean products (excluding soybean-based seasonings and condiments of food category 12.9) | | | | |
| 6.8.1 | Soybean based beverages | Caramel III - ammonia caramel | 150c | 1,500 mg/kg | |
| | | PHOSPHATE S | | 1,300 mg/kg | 33 |
| | | RIBOFLAVI | | 50 mg/kg | |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---|-------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | NS | | | |
| | | Steviol glycosides | 960 | 200 mg/kg | 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | |
| 6.8.2 | Soybean-based beverage film | | | | |
| 6.8.3 | Soybean curd (tofu) | PHOSPHATE S | | 100 mg/kg | 33 |
| 6.8.4 | Semi-dehydrated soybean curd | | | | |
| 6.8.4.1 | Thick gravy-stewed semi-dehydrated soybean curd | | | | |
| 6.8.4.2 | Deep fried semi-dehydrated soybean curd | | | | |
| 6.8.4.3 | Semi-dehydrated soybean curd, other than food categories 6.8.4.1 and 6.8.4.2 | | | | |
| 6.8.5 | Dehydrated soybean curd | | | | |

Table 6

| Cereals and cereal products | | | | | |
|------------------------------------|---------------------------------------|--------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| 6.8.6 | Fermented soybeans | | | | |
| 6.8.7 | Fermented soybean curd | | | | |
| 6.8.8 | Other soybean protein products | Caramel Ammonia process III | 150c | 20,000 mg/kg | |
| | | Caramel Sulfite ammonia Process IV - | 150d | 20,000 mg/kg | |

Table 7

| Bakery products | | | | | |
|-----------------------------|---------------------------|--------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| 7.0 | Bakery products | ASCORBYL ESTERS | | 1,000 mg/kg | 15,10 |
| | | Benzoic acid | 210 | 1,000 mg/kg | 13 |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 180, 15 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 180, 15 |
| | | Carnauba wax | 903 | GMP | 3 |

Table 7

| Bakery products | | | | | |
|-----------------------------|--|--|---------------|----------------------------------|------------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Mineral oil, high viscosity | 905d | 3,000 mg/kg | 125 |
| | | Propylene glycol esters of fatty acids | 477 | 15,000 mg/kg | 72, 11 |
| | | SORBATES | | 1,000 mg/kg | 42 |
| 7.1 | Bread and ordinary bakery wares and mixes | Acesulfame potassium | 950 | 1,000 mg/kg | 188 |
| | | Aspartame | 951 | 4,000 mg/kg | 191 |
| | | Ammonium persulfate | 923 | 2,500 mg/kg | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 6,000 mg/kg | |
| | | Neotame | 961 | 70 mg/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 650 mg/kg | |
| | | Tartaric acid | 334 | GMP | |
| | | Sucrose esters of fatty acid | 473 | GMP | |
| | | Sodium stearyl-2-lactylate | 481(i), | 5,000 mg/kg | Singly or in combinati |

Table 7

| Bakery products | | | | | |
|-----------------------------|--|--|---------------|----------------------------------|-----------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Calcium stearoyl-2-lactylate | 482(ii) | 5,000 mg/kg | on |
| | | Polyglycerol esters of interesterified ricinoleic acid | 476 | 2,000 mg/kg | |
| | | Acid calcium phosphate | 341 | 10,000 mg/kg | |
| | | Sodium diacetate | 262 (ii) | 4,000 mg/kg | |
| | | Acid sodium pyrophosphate | 450 (i) | 5,000 mg/kg | |
| | | L- Cysteine monohydrochloride | 920 | 90 mg/kg | |
| | | Curcumin | 100 | GMP | |
| | | Benzoyl peroxide | 928 | 80 mg/kg | |
| | | Acid calcium phosphate | 341 | 10,000 mg/kg | |
| 7.1.1 | Bread and rolls including yeast leavened breads, specialty breads and soda breads | Mineral oil, medium viscosity | 905e | 3,000 mg/kg | 36, 126 |
| | | Xylanase | | GMP | Only for breads, FS03 |
| | | POLYSORBATES | | | 3,000 mg/kg |

Table 7

| Bakery products | | | | | |
|-----------------------------|---------------------------|--|---------------|----------------------------------|--------------------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | 195, 15 |
| | | PHOSPHATES | | 9,300 mg/kg | 229,33 |
| | | ⁸² [Propylene glycol alginate | 405 | 4,000 mg/kg | Except for use in soda breads] |
| 7.1.2 | Crackers | Allura red AC | 129 | 100 mg/kg | |
| | | Aluminium ammonium sulfate | 523 | 100 mg/kg | 246, 6 |
| | | CAROTENOIDS | | 1,000 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfite ammonia caramel | 150d | 50,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 200 mg/kg | 181 |
| | | PHOSPHATES | | 9,300 mg/kg | 229,33 |
| | | POLYSORBATE | | 5,000 mg/kg | 11 |

Table 7

| Bakery products | | | | | |
|-----------------------------|---------------------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | TES | | | |
| | | SODIUM ALUMINIUM PHOSPHATES | | 100 mg/kg | 246, 6 |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | 15, 195 |
| | | ⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS] | | 10,000 mg/kg | 11] |
| | | ⁸² [Propylene glycol alginate] | 405 | 2,000 mg/kg] | |
| 7.1.3 | Other ordinary bakery products | Allura red AC | 129 | 100 mg/kg | |
| | | Aluminium ammonium sulfate | 523 | 100 mg/kg | 6, 244, 246 |
| | | CAROTENOIDS | | 100 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfite ammonia caramel | 150d | 50,000 mg/kg | |
| | | PHOSPHATES | | 9,300 mg/kg | 229,33 |

Table 7

| Bakery products | | | | | |
|-----------------------------|---|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | POLYSORBATES | | 3,000 mg/kg | 11 |
| | | Propyl gallate | 310 | 100 mg/kg | 15, 130 |
| | | SODIUM ALUMINIUM PHOSPHATES | | 100 mg/kg | 6, 244, 246 |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | 15, 130 |
| | | ⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS | | 10,000 mg/kg | 11] |
| 7.1.4 | Bread-type products, including bread stuffing and bread crumbs | CAROTENOIDS | | 200 mg/kg | 116 |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 6 mg/kg | 62 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 200 mg/kg | 181 |

Table 7

| Bakery products | | | | | |
|-----------------------------|--------------------------------|---|---------------|----------------------------------|------------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | PHOSPHATES | | 9,300 mg/kg | ⁵² [229,33] |
| | | POLYSORBATES | | 3,000 mg/kg | 11 |
| | | ⁵² [Poly glycerol esters of fatty acid | 475 | 10,000 mg/kg] | |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | 15, 195 |
| | | ⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS | | 10,000 mg/kg | 11] |
| 7.1.5 | Steamed breads and buns | Aluminium ammonium sulfate | 523 | 40 mg/kg | 246, 6, 248 |
| | | CAROTENOIDS | | 100 mg/kg | 216 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | PHOSPHATES | | 9,300 mg/kg | 229,33 |
| | | POLYSORBATES | | 3,000 mg/kg | 11 |
| | | Propylene glycol esters of fatty acids | 477 | 15,000 mg/kg | 11, 72 |

Table 7

| Bakery products | | | | | |
|-----------------------------|--|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | SODIUM ALUMINIUM PHOSPHATE S | | 40 mg/kg | 246, 6, 248 |
| | | ⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS] | | 10,000 mg/kg | 11] |
| | | ⁸² [Propylene glycol alginate | 405 | 500 mg/kg] | |
| 7.1.6 | Mixes for bread and ordinary bakery wares | Aluminium ammonium sulfate | 523 | 40 mg/kg | 246, 6, 249 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | PHOSPHATE S | | 9,300 mg/kg | 229,33 |
| | | POLYSORBATES | | 3,000 mg/kg | 11 |
| | | SODIUM ALUMINIUM PHOSPHATE S | | 40 mg/kg | 248, 246, 6 |
| | | ⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS] | | 10,000 mg/kg | 11] |

Table 7

| Bakery products | | | | | |
|-----------------------------|--|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | ⁸² [Propylene glycol alginate | 405 | 20,000 mg/kg | 11] |
| 7.2 | Fine bakery wares (sweet, salty, savoury) and mixes | ⁵² [STEAROYL LACTYLATES | | 5,000 mg/kg | |
| | | SORBITAN ESTERS OF FATTY ACIDS | | 10,000 mg/kg | |
| | | Nisin | 234 | 6.25 mg/kg | 233 |
| | | POLYOXYETYLENE STEARATES | | 3,000 mg/kg | |
| | | Propylene glycol | 1520 | 1,500 mg/kg | |
| | | Sucrose oligoesters, Type I and Type II | 473a | 10,000 mg/kg | 348 |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | Sunset yellow FCF | 110 | 50 mg/kg] | |
| 7.2.1 | Cakes, cookies, biscuit, cracker and | Acesulfame potassium | 950 | 1,000 mg/kg | 165,188 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame | 951 | 1,700 mg/kg | 191,165 |

Table 7

| Bakery products | | | | | |
|-----------------------------|--|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | pies | Aspartame-acesulfame salt | 962 | 1,000 mg/kg | 77, 113 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Beeswax | 901 | GMP | 3 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | CAROTENOIDS | | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 75 mg/kg | |
| | | Candelilla wax | 902 | GMP | 3 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfite ammonia caramel | 150d | 1,200 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | Diacetyltartaric and fatty acid esters of glycerol | 472e | 20,000 mg/kg | | |

Table 7

| Bakery products | | | | | |
|-----------------------------|---------------------------|-------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | 27 |
| | | IRON OXIDES | | 100 mg/kg | - |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Neotame | 961 | 80 mg/kg | 165 |
| | | PHOSPHATES | | 9,300 mg/kg | 229,33 |
| | | ⁵² [omit | |] | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 170 mg/kg | 165 |
| | | SULFITES | | 50 mg/kg | 44 |
| | | Shellac, bleached | 904 | GMP | 3 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 700 mg/kg | 165 |
| | | Sucroglycerides | 474 | 10,000 mg/kg | |
| | | ⁵² [Omit | |] | |
| | | Sucrose esters of Fatty acids | 473 | GMP | |
| | | Tartaric acid | 334 | GMP | |
| | | Benzoyl | 928 | 40 mg/kg | |

Table 7

| Bakery products | | | | | |
|-----------------------------|-----------------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | peroxide | | | |
| | | Curcumin | 100(i) | GMP | |
| | | Canthaxanthin | 161g | GMP | |
| | | Annatto | 160(b) | GMP | |
| | | Carmoisine | 122 | 100 mg/kg | |
| | | Erythrosine | 127 | 50 mg/kg | |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | Tartarazine | 102 | 100 mg/kg | |
| | | ⁶⁹ [****] | | | |
| | | ⁵² [Poly glycerol esters of fatty acid | 475 | 10,000 mg/kg | |
| | | TOCOPHEROLS | | 200 mg/kg | 389 |
| | | TARTRATES | | 5,000 mg/kg | 45 |
| | | Propylene glycol alginates | 405 | 3,000 mg/kg] | |
| 7.2.2 | Other fine bakery products | Acesulfame potassium | 950 | 1,000 mg/kg | 165,188 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame | 951 | 1,700 mg/kg | 191,165 |
| | | Aspartame-acesulfame salt | 962 | 1,000 mg/kg | 77,113 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Beeswax | 901 | GMP | 3 |
| | | Brilliant blue FCF | 133 | 200 mg/kg | |
| | | CAROTENOI | | 100 mg/kg | |

Table 7

| Bakery products | | | | | |
|-----------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | DS | | | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 75 mg/kg | |
| | | Candelilla wax | 902 | GMP | 3 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfite ammonia caramel | 150d | 1,200 mg/kg | |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | ⁵² [omit | |] | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 20,000 mg/kg | |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | 27 |
| | | IRON OXIDES | | 100 mg/kg | |

Table 7

| Bakery products | | | | | |
|-----------------------------|------------------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Indigotine (Indigo carmine) | 132 | 200 mg/kg | |
| | | Neotame | 961 | 80 mg/kg | 165 |
| | | PHOSPHATES | | 9,300 mg/kg | 229, 33 |
| | | ⁵² [Omit | |] | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 170 mg/kg | 165 |
| | | SULFITES | | 50 mg/kg | 44 |
| | | Shellac, bleached | 904 | GMP | 3 |
| | | Sucralose | 955 | 700 mg/kg | 165 |
| | | Sucroglycerides | 474 | 10,000 mg/kg | |
| | | ⁵² [Poly glycerol esters of fatty acid | 475 | 10,000 mg/kg] | |
| | | ⁸² [Propylene glycol alginate | 405 | 2000 mg/kg] | |
| 7.2.3 | Mixes for fine bakery wares | Acesulfame potassium | 950 | 1,000 mg/kg | 165,188 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame | 951 | 1,700 mg/kg | 191,165 |
| | | Aspartame-acesulfame salt | 962 | 1,000 mg/kg | 77,113 |
| | | Beeswax | 901 | GMP | 3 |

Table 7

| Bakery products | | | | | |
|-----------------------------|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Brilliant blue FCF | 133 | 200 mg/kg | |
| | | CAROTENOIDS | | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 75 mg/kg | |
| | | Candelilla wax | 902 | GMP | 3 |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfite ammonia caramel | 150d | 1,200 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 20,000 mg/kg | |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | 27 |
| | | IRON OXIDES | | 100 mg/kg | |

Table 7

| Bakery products | | | | | |
|-----------------------------|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended maximum level | Note |
| | | Indigotine (Indigo carmine) | 132 | 200 mg/kg | |
| | | Neotame | 961 | 80 mg/kg | 165, |
| | | PHOSPHATES | | 9,300 mg/kg | 229,33 |
| | | ⁵² [omit | |] | |
| | | Propyl gallate | 310 | 200 mg/kg | 196,15 |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 170 mg/kg | 165 |
| | | SULFITES | | 50 mg/kg | 44 |
| | | Shellac, bleached | 904 | GMP | 3 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 700 mg/kg | 165 |
| | | Sucroglycerides | 474 | 10,000 mg/kg | |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | ⁵² [Poly glycerol esters of fatty acid | 475 | 15,000 mg/kg | 11] |
| | | ⁸² [Propylene glycol alginate | 405 | 10,000 mg/kg | 11] |

Table 8

| Meat and meat products including poultry | | | | | |
|---|---|---------------------------|---------------|----------------------------------|---------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 8.0 | Fresh / frozen / chilled / ground meat, poultry (frozen mutton, chicken, goat and buffalomeat) | | | | |
| 8.1 | Fresh / frozen / chilled / ground meat and poultry | No additives permitted | | | |
| 8.1.1 | Fresh / frozen / chilled meat, poultry, whole pieces or cuts | No additives permitted | | | |
| 8.1.2 | Fresh / frozen / chilled meat, poultry, comminuted | No additives permitted | | | |
| 8.2 | Processed meat and poultry products in whole pieces or cuts | Paprika oleoresin | 160c(i) | GMP | |
| | | POLYSORBATES | | 5,000 mg/kg | XS97, XS96 |
| | | Propyl gallate | 310 | 200 mg/kg | XS97, XS96, 130, 15 |
| | | Tertiary butylhydroquinon | 319 | 100 mg/kg | XS97, XS96,15, |

Table 8

| Meat and meat products including poultry | | | | | |
|---|---------------------------|--------------------------------------|---------------|----------------------------------|------------------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | e (TBHQ) | | | 167,130 |
| | | Brilliant Blue FCF | 133 | 100 mg/kg | XS97, XS96, 4, XS98, XS89 |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 15, 130, XS96, XS97 |
| | | Butylated hydroxytoluene (BHT) | 321 | 100mg/kg | 15, 130, 167, XS96, XS97 |
| | | Caramel III - ammonia caramel | 150c | GMP | XS97, XS96,X S98, XS89, 4, 3 |
| | | Caramel IV – sulfite ammonia caramel | 150d | GMP | XS97, XS96,X S98, XS89, 4, 3 |
| | | beta-Carotenes, vegetable | 160a(ii) | 5,000 mg/kg | XS97, XS96, |
| | | Erythrosine | 127 | 30 mg/kg | XS97, XS96, 4 |
| | | Fast green FCF | 143 | 100 mg/kg | XS97, XS96, 3, 4 |

Table 8

| Meat and meat products including poultry | | | | | |
|---|--|-----------------------|---------------|----------------------------------|-----------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | RIBOFLAVINS | | 300 mg/kg | XS96 XS97 |
| | | Sunset yellow FCF | 110 | 100 mg/kg | XS 97, XS 96 |
| 8.2.1 | Non-heat treated processed meat and poultry products in whole pieces or cuts | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | Grape skin extract | 163(ii) | 5,000 mg/kg | XS96, XS97 |
| 8.2.1.1 | Cured (including salted) non-heat treated processed meat and poultry products in whole pieces or cuts | | | | |
| 8.2.1.2 | Cured (including salted) and dried processed meat and poultry products in whole pieces or cuts | BENZOATES | | 1,000 mg/kg | 3, 13 |
| | | Isopropyl citrates | 384 | 200 mg/kg | |
| | | Natamycin (Pimaricin) | 235 | 6 mg/kg | |

Table 8

| Meat and meat products including poultry | | | | | | |
|---|---|--|---------------|----------------------------------|----------------------|--|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note | |
| 8.2.1.3 | Fermented non-heated treated processed meat and poultry products in whole pieces or cuts | Sucroglycerides | 474 | 5,000 mg/kg | | |
| | | NITRITES | | 80 mg/kg | 32,288 | |
| 8.2.2 | Heat-treated processed meat and poultry products in whole pieces or cuts (canned chicken, canned mutton and goat meat) | Added colour, flavour and meat tenderizer not permitted. | | | | |
| | | Nisin | 234 | 25 mg/kg | 330, XS97, XS96, 233 | |
| | | NITRITES | | 80 mg/kg | 32, 288 | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 | |
| | | SACCHARINS | | 500 mg/kg | XS97, XS96 | |
| | | Sucroglycerides | 474 | 5,000 mg/kg | XS97, XS96, 15 | |
| | | ⁵² [TOCOPHEROLS | | 500 mg/kg | XS 96, XS 97] | |
| 8.2.3 | ⁷⁷ [Frozen raw, flavoured/marinated, processed meat and poultry products in whole pieces or cuts] | ⁵² [Mineral oil, High Viscosity | 905d | 950 mg/kg | 3 | |
| | | PHOSPHATES | | 2,200 mg/kg | 33] | |
| ⁵² [8.3 | Processed comminuted | Brilliant blue FCF | 133 | 100 mg/kg | XS96, XS89, XS98, | |

Table 8

| Meat and meat products including poultry | | | | | |
|---|----------------------------------|--------------------------------------|---------------|----------------------------------|----------------------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | meat and poultry products | | | | XS97, 4, 16 |
| | | Butylatedhydrox yanisole (BHA) | 320 | 200mg/kg | XS89, XS98, 130, 15 |
| | | Butylatedhydrox ytoluene (BHT) | 321 | 100mg/kg | XS89, XS98, 15, 130, 162 |
| | | Caramel III - ammonia caramel | 150c | GMP | XS89, XS98 XS96, XS97, 3, 4, 16 |
| | | Caramel IV - sulfite ammonia caramel | 150d | GMP | XS89, XS98, XS96, XS97, 3, 4, 16 |
| | | Erythrosine | 127 | 30 mg/kg | 4, 290 |
| | | Grape skin extract | 163(ii) | 5,000 mg/kg | XS89, XS98, 16 |
| | | NITRITES | | 80 mg/kg | 286, 32 |
| | | Paprika oleoresin | 160c(i) | GMP | |
| | | PHOSPHATES | | 2,200 mg/kg | 33, 302 |
| | | POLYSORBATES | | 5,000 mg/kg | XS89, XS98 |
| | | RIBOFLAVINS | | 1,000 mg/kg | XS96, XS97, 16 |
| | | Propyl gallate | 310 | 200 mg/kg | XS89, XS98, 15, 130 |
| | | Propylene glycol alginate | 405 | 3,000 mg/kg | XS89, XS98 |
| | SORBATES | | 1,500 mg/kg | XS89, | |

Table 8

| Meat and meat products including poultry | | | | | |
|---|---|-----------------------------------|---------------|----------------------------------|-----------------------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | | | | XS98, 42 |
| | | Sodium diacetate | 262(ii) | 1,000 mg/kg | XS89, XS98 |
| | | TOCOPHEROLS | | 500 mg/kg | XS 89, XS 98 |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 100 mg/kg | XS 89, XS 98, 15, 130, 162] |
| 8.3.1 | Non-heat treated processed comminuted meat and poultry products | beta-Carotenes, vegetable | 160a(ii) | 20 mg/kg | 118 |
| 8.3.1.1 | Cured (including salted) non-heat treated processed comminuted meat and poultry products | Canthaxanthin | 161g | 100 mg/kg | 118,4 |
| 8.3.1.2 | Cured (including salted) and dried processed comminuted meat and poultry | Isopropyl citrate | 384 | 200 mg/kg | |
| | | Natamycin (Pimaricin) | 235 | 20 mg/kg | 3, 81 |
| | | BENZOATES | | 1,000 mg/kg | 3,13 |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |

Table 8

| Meat and meat products including poultry | | | | | |
|---|---|---|---------------------------|----------------------------------|---|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | products | | | | |
| 8.3.1.3 | Fermented non-heat treated processed comminuted meat and poultry products | Sulphur dioxide | 220 | 450 mg/kg | Sausages & sausage meat containing cereals and condiments |
| 8.3.2 | Heat-treated processed comminuted meat and poultry products (canned cooked ham, canned luncheon meat, canned chopped meat) | Sucroglycerides | 474 | 5,000 mg/kg | |
| | | Brilliant blue FCF | 133 | 200 mg/kg | XS98, XS89, XS97, XS96, 4 |
| | | CAROTENOID S | | 20 mg/kg | XS98, XS 89 |
| | | beta-Carotenes, vegetable | ⁵² [160 a(ii)] | 20 mg/kg | XS89, XS98 |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 35 mg/kg | XS89, XS98, 21 |
| | | Sucroglycerides | 474 | 5,000 mg/kg | XS89, , XS98, 15 |
| | | Sunset yellow FCF | 110 | 200 mg/kg | XS89, XS98, |

Table 8

| Meat and meat products including poultry | | | | | |
|---|--|------------------------------------|---------------|----------------------------------|--|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | ⁵² [TOCOPHEROLS | | 500 mg/kg | XS 89 , XS 98] |
| 8.3.3 | Frozen processed comminuted meat and poultry products | Mineral oil, high viscosity | 905d | 950 mg/kg | 3 |
| | | Brilliant blue FCF | 133 | 200 mg/kg | 100 mg/kg in other than cooked. XS89, XS98 XS97, XS96, 4 |
| | | Sunset yellow FCF | 110 | 200 mg/kg | 100 mg/kg in other than cooked. XS89, XS98 |
| 8.4 | Edible casings | Paprika oleoresin | 160c(i) | GMP | |
| | | ASCORBYL ESTERS | | 5,000 mg/kg | 10 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | XS98, XS89, XS97, XS96, 4 |
| | | CAROTENOID S | | 100 mg/kg | XS98, XS 89 |
| | | Fast green FCF | 143 | 100 mg/kg | 3 |

Table 8

| Meat and meat products including poultry | | | | | |
|---|---------------------------|---------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Grape skin extract | 163 (ii) | 5,000 mg/kg | |
| | | HYDROXYBENZONATES, PARA- | | 36 mg/kg | 27 |
| | | IRON OXIDES | | 1,000 mg/kg | 72 |
| | | PHOSPHATES | | 1,100 mg/kg | 33 |
| | | POLYSORBATES | | 1,500 mg/kg | XS97, XS96 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|-------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 9.0 | Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | |
| 9.1 | Fresh fish and fish products, including molluscs, crustaceans, and echinoderms | No additives permitted | | | |
| 9.1.1 | Fresh fish | No additives permitted | | | |
| 9.1.2 | Fresh molluscs, crustaceans, and echinoderms | SULFITES | | 100mg/kg | 44 |
| 9.2 | Processed fish and fish products, including molluscs, crustaceans, and echinoderms | Acesulfame potassium | 950 | 200 mg/kg | 144 , 188 |
| | | Aspartame | 951 | 300 mg/kg | 144 , 191 |
| | | CAROTENIDS | | 100 mg/kg | 95 |
| | | Caramel III - ammonia caramel | 150c | 30,000 mg/kg | |
| | | Caramel IV – sulfite | 150d | 30,000 mg/kg | 95 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | ammonia caramel | | | |
| 9.2.1 | Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms(frozen shrimps or prawns, frozen lobsters,frozen squid , frozen fin fish and frozen fish fillets) | ASCORBYL ESTERS | | 1,000 mg/kg | 10 |
| | | Ascorbic acid | 300 | GMP | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 15, 180 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 15, 180 |
| | | Calcium carbonate | 170(i) | GMP | 95 |
| | | Canthaxanthin | 161g | 35 mg/kg | 95 |
| | | Citric acid | 330 | GMP | 61 , 257 |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 75 mg/kg | 21 |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | RIBOFLAVINS | | 300 mg/kg | 95 |
| | | SULFITES | | 100 mg/kg | 44 ,139 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Sodium dihydrogen citrate | 331(i) | GMP | 61 |
| | | Tripotassium citrate | 332(ii) | GMP | 61 |
| | | Acetylated distarch phosphate | 1414 | GMP | 29 |
| | | Agar | 406 | GMP | 3, 53, 29 |
| | | Alginic acid | 400 | GMP | 29 |
| | | Ammonium alginate | 403 | GMP | 29 |
| | | Calcium alginate | 404 | GMP | 29 |
| | | Carob bean gum | 410 | GMP | 37 |
| | | Carrageenan | 407 | GMP | 37 |
| | | Citric and fatty acid esters of glycerol | 472c | GMP | 29 |
| | | Dextrins, roasted starch | 1400 | GMP | 3, 53, 29 |
| | | Gellan gum | 418 | GMP | 29 |
| | | Guar gum | 412 | GMP | 37, 73 |
| | | Gum arabic (acacia gum) | 414 | GMP | 29 |
| | | Hydroxypropyl cellulose | 463 | GMP | 29 |
| | | Hydroxypropyl | 464 | GMP | 29 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | 1 methyl cellulose | | | |
| | | Hydroxypropyl starch | 1440 | GMP | 29 |
| | | Acetic and fatty acid esters of glycerol | 472a | GMP | 29 |
| | | Karaya gum | 416 | GMP | 29 |
| | | Lactic and fatty acid esters of glycerol | 472b | GMP | 29 |
| | | Lecithins | 322(i), (ii) | GMP | 29 |
| | | Magnesium chloride | 511 | GMP | 29 |
| | | Mannitol | 421 | GMP | 29 |
| | | Methyl cellulose | 461 | GMP | 37 |
| | | Methyl ethyl cellulose | 465 | GMP | 29 |
| | | Oxidized starch | 1404 | GMP | 29 |
| | | Pectins | 440 | GMP | 16,37 |
| | | Polydextroses | 1200 | GMP | 29 |
| | | Potassium alginate | 402 | GMP | 29 |
| | | Potassium chloride | 508 | GMP | 29 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Potassium dihydrogen citrate | 332(i) | GMP | 61 |
| | | Powdered cellulose | 460(ii) | GMP | 29 |
| | | Processed eucheumasea weed | 407a | GMP | 37 |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | 71, 29 |
| | | Trisodium citrate | 331(iii) | GMP | 61 |
| | | Salts of oleic acid with calcium, potassium and sodium | 470(ii) | GMP | 29 |
| | | Sodium alginate | 401 | GMP | 37 |
| | | Carboxymethyl cellulose | 466 | GMP | |
| | | Tara gum | 417 | GMP | 29, 73 |
| | | Tragacanth gum | 413 | GMP | 29 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Tricalcium citrate | 333(iii) | GMP | 29 |
| | | Trisodium citrate | 331(iii) | GMP | 61 |
| | | Xanthan gum | 415 | GMP | 37 |
| 9.2.2 | Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms | Trisodium citrate | 331(iii) | GMP | 61 |
| | | ASCORBYL ESTERS | | 1,000 mg/kg | 10 |
| | | Ammonium carbonate | 503(i) | GMP | 41 |
| | | Ascorbic acid, L- | 300 | GMP | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 15, 180 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 15, 180 |
| | | Citric acid | 330 | GMP | 61 |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 75 mg/kg | 21 |
| | | Fumaric acid | 297 | GMP | 41 |
| | | Malic acid, DL- | 296 | GMP | 41 |
| | | PHOSPHAT | | 2,200 mg/kg | 33 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|-------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | ES | | | |
| | | Potassium carbonate | 501(i) | GMP | 41 |
| | | Potassium dihydrogen citrate | 332(i) | GMP | 61 |
| | | Potassium hydrogen carbonate | 501(ii) | GMP | 41 |
| | | Sodium carbonate | 500(i) | GMP | 41 |
| | | Sodium dihydrogen citrate | 331(i) | GMP | 61 |
| | | Sodium fumarates | 365 | GMP | 41 |
| | | Sodium hydrogen carbonate | 500(ii) | GMP | 41 |
| | | Sodium sesquicarbonate | 500(iii) | GMP | 41 |
| | | THIODIPROPIONATES | | 200 mg/kg | 15, 46 |
| | | Acetylated distarch phosphate | 1414 | GMP | 63 |
| | | Agar | 406 | GMP | 29 |
| | | Carob bean gum | 410 | GMP | 177 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Carrageenan | 407 | GMP | 177 |
| | | Citric and fatty acid esters of glycerol | 472c | GMP | 129 |
| | | Dextrins, roasted starch | 1400 | GMP | 29 |
| | | Gellan gum | 418 | GMP | 29 |
| | | Guar gum | 412 | GMP | 177 |
| | | Gum arabic (acacia gum) | 414 | GMP | 29 |
| | | Hydroxypropyl cellulose | 463 | GMP | 63 |
| | | Hydroxypropyl methyl cellulose | 464 | GMP | 63 |
| | | Hydroxypropyl starch | 1440 | GMP | 63 |
| | | Acetic and fatty acid esters of glycerol | 472a | GMP | 29 |
| | | Karaya gum | 416 | GMP | 29 |
| | | Lactic and fatty acid esters of glycerol | 472b | GMP | 29 |
| | | Magnesium chloride | 511 | GMP | 29 |
| | | Mannitol | 421 | GMP | 29 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Methyl cellulose | 461 | GMP | 177 |
| | | Methyl ethyl cellulose | 465 | GMP | 63 |
| | | Oxidized starch | 1404 | GMP | 63 |
| | | Pectins | 440 | GMP | 177 |
| | | Powdered cellulose | 460(ii) | GMP | 29 |
| | | Processed eucheumasea weed | 407a | GMP | 177 |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | 71 |
| | | Salts of oleic acid with calcium, potassium and sodium | 470(ii) | GMP | 29 |
| | | Sodium alginate | 401 | GMP | 210 |
| | | Carboxymethyl cellulose | 466 | GMP | 177 |
| | | Tara gum | 417 | GMP | 29, 73 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Tragacanth gum | 413 | GMP | 29 |
| | | Xanthan gum | 415 | GMP | 177 |
| | | Acetylated distarch adipate | 1422 | GMP | 63 |
| | | Acid-treated starch | 1401 | GMP | 63 |
| | | Alkaline treated starch | 1402 | GMP | 63 |
| | | Hydroxypropyl distarch phosphate | 1442 | GMP | 63 |
| | | Lecithins | 322(i), (ii) | GMP | 63 |
| | | Starch acetate | 1420 | GMP | 63 |
| | | Monostarch phosphate | 1410 | GMP | 63 |
| | | Tripotassium citrate | 332(ii) | GMP | 61 |
| | | Phosphated distarch phosphate | 1413 | GMP | 63 |
| 9.2.3 | Frozen minced and creamed fish products including molluscs, crustaceans, | CHLOROPHYLLS, AND CHLOROPHYLLIN COPPER COMPLEXES | | 40 mg/kg | 95 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|----------------------------|----------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | and echinoderms | Grape skin extract | 163(ii) | GMP | 95 |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | Ponceau 4R | 124 | 100 mg/kg | 95 |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 95 |
| | | Agar | 406 | GMP | |
| | | Carob bean gum | 410 | GMP | |
| | | Carrageenan | 407 | GMP | |
| | | Dextrins, roasted starch | 1400 | GMP | |
| | | Gellan gum | 418 | GMP | |
| | | Guar gum | 412 | GMP | |
| | | Karaya gum | 416 | GMP | |
| | | Mannitol | 421 | GMP | |
| | | Processed eucheumasea weed | 407a | GMP | |
| | | Sodium alginate | 401 | GMP | |
| | | Tripotassium citrate | 332(ii) | GMP | |
| | | Trisodium citrate | 331(iii) | GMP | |
| | | Tara gum | 417 | GMP | |
| | Xanthan gum | 415 | GMP | | |
| 9.2.4 | Cooked and/or fried | Ascorbic acid, L- | 300 | GMP | |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|-------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | fish and fish products, including molluscs, crustaceans, and echinoderms | Calcium carbonate | 170(i) | GMP | |
| | | Fumaric acid | 297 | GMP | |
| | | Magnesium carbonate | 504(i) | GMP | |
| | | Magnesium hydroxide | 528 | GMP | |
| | | Magnesium hydroxide carbonate | 504(ii) | GMP | |
| | | Malic acid, DL- | 296 | GMP | |
| | | Potassium dihydrogen citrate | 332(i) | GMP | |
| | | Sodium dihydrogen citrate | 331(i) | GMP | |
| | | Sodium fumarates | 365 | GMP | |
| | | Tricalcium citrate | 333(iii) | GMP | |
| | | Tripotassium citrate | 332(ii) | GMP | |
| | | Trisodium citrate | 331(iii) | GMP | |
| 9.2.4.1 | Cooked fish and fish products | Acetylated distarch phosphate | 1414 | GMP | 241 |
| | | Allura red AC | 129 | 100 mg/kg | 95 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Carob bean gum | 410 | GMP | 241 |
| | | Brilliant blue FCF | 133 | 200 mg/kg | 95 |
| | | Dextrins, roasted starch | 1400 | GMP | 241 |
| | | Hydroxypropyl starch | 1440 | GMP | 241 |
| | | Gellan gum | 418 | GMP | 241 |
| | | Karaya gum | 416 | GMP | 241 |
| | | CHLOROPHYLLS, AND CHLOROPHYLLIN COPPER COMPLEXES | | 30 mg/kg | 62 ,95 |
| | | Calcium carbonate | 170(i) | GMP | |
| | | Oxidized starch | 1404 | GMP | 241 |
| | | Processed eucheuma seaweed | 407a | GMP | 241 |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | 95 |
| | | ETHYLENE DIAMINE TETRA | | 50 mg/kg | 21 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|--|-----------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | ACETATES (EDTA) | | | |
| | | Fast green FCF | 143 | 200 mg/kg | |
| | | Grape skin extract | 163(ii) | 500 mg/kg | 95 |
| | | Indigotine (Indigo carmine) | 132 | 200 mg/kg | 95 |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | Ponceau 4R | 124 | 200 mg/kg | 95 |
| | | RIBOFLAVINS | | 300 mg/kg | 95 |
| | | Tragacanth gum | 413 | GMP | 241 |
| | | SACCHARINS | | 500 mg/kg | |
| | | SORBATES | | 2,000 mg/kg | 42 |
| | | Sodium fumarate | 365 | GMP | |
| | | Sunset yellow FCF | 110 | 200 mg/kg | 95 |
| | | Xanthan gum | 415 | GMP | 241, 327 |
| 9.2.4.2 | Cooked molluscs, crustaceans, and echinoderms | Allura red AC | 129 | 100 mg/kg | |
| | | Aluminium ammonium sulfate | 523 | 200 mg/kg | 6,250 |
| | | BENZOATE | | 2,000 mg/kg | 13, 82 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|--------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | S Brilliant blue FCF | 133 | 200 mg/kg | 95 |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,000 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | |
| | | Ponceau 4R | 124 | 200 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 2,000 mg/kg | 42, 82 |
| | | SULFITES | | 150 mg/kg | 44 |
| | | Sunset yellow FCF | 110 | 200 mg/kg | |
| 9.2.4.3 | Fried fish and fish products, including molluscs, crustaceans, and echinoderms | Hydroxypropyl starch | 1440 | GMP | 41 |
| | | Processed eucheuma seaweed | 407a | GMP | 41 |
| | | Acetylated distarch phosphate | 1414 | GMP | 41 |
| | | Carob bean gum | 410 | GMP | 41 |
| | | Dextrins, roasted starch | 1400 | GMP | 41 |
| | | Gellan gum | 418 | GMP | 41 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES | | 40 mg/kg | 95,41 |
| | | Karaya gum | 416 | GMP | 41 |
| | | Oxidized starch | 1404 | GMP | 41 |
| | | Grape skin extract | 163(ii) | 1,000 mg/kg | 95 |
| | | Tragacanth gum | 413 | GMP | 41 |
| | | Xanthan gum | 415 | GMP | |
| 9.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms (Dried shark fins, Salted fish/dried salted | Allura red AC | 129 | 100 mg/kg | 22 |
| | | BENZOATES | | 200 mg/kg | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 15, 196 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200 mg/kg | 15, 196 |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN COPPER | | 200 mg/kg | |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|-------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | fish) | COMPLEXES | | | |
| | | Calcium carbonate | 170(i) | GMP | 266, 267 |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Fumaric acid | 297 | GMP | |
| | | Grape skin extract | 163(ii) | 1,000 mg/kg | 266, 267 |
| | | IRON OXIDES | | 250 mg/kg | 22 |
| | | Magnesium carbonate | 504(i) | GMP | 22 |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | 22 |
| | | Magnesium hydroxide | 528 | GMP | 266, 267 |
| | | Magnesium hydroxide carbonate | 504(ii) | GMP | 266, 267 |
| | | Malic acid, DL- | 296 | GMP | 266, 267 |
| | | Ponceau 4R | 124 | 100 mg/kg | 266, 267 |
| | | Potassium dihydrogen | 332(i) | GMP | 22 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | citrate | | | |
| | | Propyl gallate | 310 | 100 mg/kg | 266, 267 |
| | | RIBOFLAVINS | | 300 mg/kg | 15, 196 |
| | | SORBATES | | ⁵² [1000 mg/Kg] | 42 |
| | | SULFITES | | 30 mg/kg | |
| | | Sodium dihydrogen citrate | 331(i) | GMP | 44 |
| | | Sodium fumarate | 365 | GMP | 266, 267 |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 266, 267 |
| | | Acetylated distarch phosphate | 1414 | GMP | 22 |
| | | Agar | 406 | GMP | 300 |
| | | Carrageenan | 407 | GMP | 300 |
| | | Citric and fatty acid esters of glycerol | 472c | GMP | 300 |
| | | Guar gum | 412 | GMP | 300 |
| | | Gum arabic (acacia gum) | 414 | GMP | 300 |
| | | Hydroxypropyl cellulose | 463 | GMP | 300 |
| | | Hydroxypropyl methyl | 464 | GMP | 300 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | cellulose | | | |
| | | Hydroxypropyl starch | 1440 | GMP | 300 |
| | | Lactic and fatty acid esters of glycerol | 472b | GMP | 300 |
| | | Magnesium chloride | 511 | GMP | 300 |
| | | Mannitol | 421 | GMP | 300 |
| | | Methyl cellulose | 461 | GMP | 300 |
| | | Methyl ethyl cellulose | 465 | GMP | 300 |
| | | Oxidized starch | 1404 | GMP | 300 |
| | | Pectins | 440 | GMP | 300 |
| | | Powdered cellulose | 460(ii) | GMP | 300 |
| | | Processed eucheuma seaweed | 407a | GMP | 300 |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | 300 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Salts of oleic acid with calcium, potassium and sodium | 470(ii) | GMP | 300 |
| | | Sodium alginate | 401 | GMP | 300 |
| | | Carboxymethyl cellulose | 466 | GMP | 300 |
| | | Tara gum | 417 | GMP | 300 |
| | | Tragacanth gum | 413 | GMP | 300 |
| | | Xanthan gum | 415 | GMP | 300 |
| | | Lecithins | 322(i), (ii) | GMP | 300 |
| | | Acetic and fatty acid esters of glycerol | 472a | GMP | 300 |
| 9.3 | Semi preserved fish and fish products including molluscs, crustaceans, and echinoderms | Acesulfame potassium | 950 | 200 mg/kg | 144, 188 |
| | | Aspartame | 951 | 300 mg/kg | 144, 191 |
| | | Aspartame-acesulfame salt | 962 | 200 mg/kg | 113 |
| | | BENZOATES | | 2,000 mg/kg | 13, 120 |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 15, 180 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|--------------------------------------|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Butylated hydroxytoluene (BHT) | 321 | 200 mg/kg | 15, 180 |
| | | CAROTENIDS | | 100 mg/kg | 100, 95 |
| | | Caramel III - ammonia caramel | 150c | 30,000 mg/kg | 95 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 120 mg/kg | 144 |
| | | Caramel IV – sulfite ammonia caramel | 150d | 30,000 mg/kg | 95 |
| | | Neotame | 961 | 10 mg/kg | |
| | | HYDROXYBENZOATES, PARA- | | 1,000 mg/kg | 27 |
| | | SORBATES | | 1,000 mg/kg | 42 |
| 9.3.1 | Fish and fish products including molluscs, crustaceans, and echinoderms, marinated and/or in jelly | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | SACCHARINS | | 160 mg/kg | 144 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|--|--|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 9.3.2 | Fish and fish products including molluscs, crustaceans and echinoderms, pickled and/or in brine | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 250 mg/kg | 21 |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | SACCHARINS | | 160 mg/kg | 144 |
| 9.3.3 | Salmon substitutes, caviar and other fish roe products | Allura red AC | 129 | 100 mg/kg | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES | | 200 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 1,000 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,500 mg/kg | |
| | | IRON OXIDES | | 100 mg/kg | |
| | | Indigotine | 132 | 100 mg/kg | |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|--|--|---------------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | (Indigo carmine) | | | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | Ponceau 4R | ⁵² [124] | 200 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| 9.3.4 | Semi-preserved fish and fish products including molluscs, crustaceans and echinoderms (e.g. fish paste), excluding products of food categories 9.3.1 –9.3.3 | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES | | 75 mg/kg | 95 |
| | | IRON OXIDES | | 50 mg/kg | 95 |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 160 mg/kg | 144 |
| 9.4 | Fully | Acesulfame | 950 | 200 mg/kg | 144, 188 |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | preserved including canned or fermented fish and fish products, and molluscs, crustaceans, and echinoderms(canned fin fish, canned shrimp, canned sardines, canned salmon, canned crab meat, canned tuna and bonito) | potassium | | | |
| | | Aspartame | 951 | 300 mg/kg | 144, 191 |
| | | Aspartame-acesulfame salt | 962 | 200 mg/kg | 113 |
| | | CAROTENIDS | | 100 mg/kg | 95 |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 15, 180 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200 mg/kg | 15, 180 |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES, | | 500 mg/kg | 95 |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 30,000 mg/kg | 50 |
| | | Caramel IV – sulfite ammonia caramel | 150d | 30,000 mg/kg | 95 |
| | | beta- | 160a(ii) | 500 mg/kg | |

Table 9

| Fish and fish products, including molluscs, crustaceans, and echinoderms | | | | | |
|---|---------------------------|---|---------------|----------------------------------|-------------|
| Food Category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Carotenes, vegetable | | | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 340 mg/kg | 21 |
| | | IRON OXIDE | | 50 mg/kg | 95 |
| | | Neotame | 961 | 10 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | RIBOFLAVINS | | 500 mg/kg | 95 |
| | | SACCHARINS | | 200 mg/kg | 144 |
| | | SULFITES | | 150 mg/kg | 44, 140 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 120 mg/kg | 144 |
| | | Carboxy methyl cellulose | 466 | GMP | |

Table 10

| Eggs and eggs products | | | | | |
|-------------------------------|------------------------------|-----------------------------|---------------|----------------------------------|--------------|
| Food category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| 10.0 | Eggs and egg products | | | | |
| 10.1 | Fresh egg | No additives permitted | | | |
| 10.2 | Egg products | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| 10.2.1 | Liquid egg products | BENZOATES | | 5,000 mg/kg | 13 |
| | | PHOSPHATES | | 4,400 mg/kg | 67, 33 |
| | | SORBATES | | 5,000 mg/kg | 42 |
| | | Triethyl citrate | 1505 | 2,500 mg/kg | |
| | | Acetic acid, glacial | 260 | GMP | |
| | | Citric acid | 330 | GMP | |
| | | Lactic acid L-, D- and DL- | 270 | GMP | |
| | | Sodium acetate | 262(i) | GMP | |
| | | Sodium dihydrogen citrate | 331(i) | GMP | |
| | | Sodium lactate | 325 | GMP | |
| | | Trisodium citrate | 331(iii) | GMP | |
| | | Agar | 406 | GMP | |
| | | Calcium alginate | 404 | GMP | |
| | | Carob bean gum | 410 | GMP | |
| | | Carrageenan | 407 | GMP | |
| Gellan gum | 418 | GMP | | | |
| Guar gum | 412 | GMP | | | |

Table 10

| Eggs and eggs products | | | | | |
|-------------------------------|---------------------------|---|---------------|----------------------------------|--------------|
| Food category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | Gum arabic(Acacia gum) | 414 | GMP | |
| | | Karaya gum | 416 | GMP | |
| | | Konjac flour | 425 | GMP | |
| | | Lecithins | 322(i), (ii) | GMP | |
| | | Micro crystalline cellulose (cellulose gel) | 460(i) | GMP | |
| | | Pectins | 440 | GMP | |
| | | Polydextroses | 1200 | GMP | |
| | | Processed eucheuma seaweed | 407a | GMP | |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | |
| | | Sodium alginate | 401 | GMP | |
| | | Tara gum | 417 | GMP | |
| | | ⁵² [omit | | |] |
| | | Xanthan gum | 415 | GMP | |
| | | Carboxymethyl cellulose | 466 | GMP | |
| 10.2.2 | Frozen egg | PHOSPHATES | | 1,290 mg/kg | 67, 33 |

Table 10

| Eggs and eggs products | | | | | |
|-------------------------------|---------------------------|---|---------------|----------------------------------|--------------|
| Food category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | products | SORBATES | | 1,000 mg/kg | 42 |
| | | Acetic acid, glacial | 260 | GMP | |
| | | Citric acid | 330 | GMP | |
| | | Lactic acid L-, D- and DL | 270 | GMP | |
| | | Sodium acetate | 262(i) | GMP | |
| | | Sodium dihydrogen citrate | 331(i) | GMP | |
| | | Sodium lactate | 325 | GMP | |
| | | Trisodium citrate | 331(iii) | GMP | |
| | | Agar | 406 | GMP | |
| | | Calcium alginate | 404 | GMP | |
| | | Carob bean gum | 410 | GMP | |
| | | Carrageenan | 407 | GMP | |
| | | Gellan gum | 418 | GMP | |
| | | Guar gum | 412 | GMP | |
| | | Gum arabic(Acacia gum) | 414 | GMP | |
| | | Karaya gum | 416 | GMP | |
| | | Konjac flour | 425 | GMP | |
| | | Lecithins | 322(i), (ii) | GMP | |
| | | Micro crystalline cellulose (cellulose gel) | 460(i) | GMP | |

Table 10

| Eggs and eggs products | | | | | |
|-------------------------------|---------------------------|---|---------------|----------------------------------|--------------|
| Food category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | Mannitol | 421 | GMP | |
| | | Mono- and di-glycerides of fatty acids | 471 | GMP | |
| | | Pectins | 440 | GMP | |
| | | Polydextrose | 1200 | GMP | |
| | | Processed eucheuma seaweed | 407a | GMP | |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | |
| | | Sodium alginate | 401 | GMP | |
| | | Tara gum | 417 | GMP | |
| | | Carboxymethyl cellulose | 466 | GMP | |
| | | Xanthan gum | 415 | GMP | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 200 mg/kg | 21, 47 |
| | | ⁵² [omit | | |] |
| | | Triethyl citrate | 1505 | 2,500 mg/kg | 47 |
| 10.2.3 | Dried and/or | Diacetyltartaric | 472e | 5,000 mg/kg | |

Table 10

| Eggs and eggs products | | | | | |
|-------------------------------|---------------------------------------|---|---------------|----------------------------------|--------------|
| Food category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | heat coagulated egg products | and fatty acid esters of glycerol | | | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 200 mg/kg | 21, 47 |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Triethyl citrate | 1505 | 2,500 mg/kg | 47 |
| 10.3 | Preserved eggs | PHOSPHATES | | 1,000 mg/kg | 33 |
| 10.4 | Egg based deserts e.g. custard | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | ASCORBYL ESTERS | | 500 mg/kg | 10, 2 |
| | | Aspartame | 951 | 1,000 mg/kg | 191 |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Neotame | 961 | 100 mg/kg | |
| | | PHOSPHATES | | 1,400 mg/kg | 33 |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | Propyl gallate | 310 | 90 mg/kg | 15, 2 |
| | | Propylene glycol esters of fatty acids | 477 | 40,000 mg/kg | |
| | | SACCHARINS | | 100 mg/kg | 144 |
| | | SORBATES | | 1,000 mg/kg | 42 |

Table 10

| Eggs and eggs products | | | | | |
|-------------------------------|---------------------------|--|----------------------|----------------------------------|--------------|
| Food category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | Steviol glycosides | 960 | 330 mg/kg | 26 |
| | | Sucralose (trichlorogalactosucrose) | 955 | 400 mg/kg | |
| | | Sucroglycerides | 474 | 5,000 mg/kg | |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Brilliant Blue FCF | 133 | 100 mg/kg | |
| | | CAROTENOID S | | 150 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 300 mg/kg | |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel IV-Sulfite ammonia Caramel | 150d | 20,000 mg/kg | |
| | | Caramel III – ammonia caramel | ⁵² [150c] | 20,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(i) | 1,000 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Sunset yellow FCF | 110 | 50 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |

Table 10

| Eggs and eggs products | | | | | |
|-------------------------------|---------------------------|----------------------|---------------|----------------------------------|--------------|
| Food category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | RIBOFLAVINS | | 200 mg/kg | |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---|--|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| 11.0 | Sweeteners including honey | | | | |
| 11.1 | Refined and raw sugars | No additives permitted | | | |
| 11.1.1 | White sugar, dextrose anhydrous, dextrose monohydrate, fructose (dextrose) | SULFITES | | 15 mg/kg | 44 |
| | Refined Sugar | SULFITES | | 20 mg/kg | |
| 11.1.2 | Powdered sugar, powdered dextrose (icing sugar) | Calcium silicate | 552 | 15,000 mg/kg | 56 |
| | | Magnesium carbonate | 504(i) | 15,000 mg/kg | 56 |
| | | carbonates of calcium | 170(i) | 15,000 mg/kg | |
| | | Magnesium silicate, synthetic | 553(i) | 15,000 mg/kg | 56 |
| | | Silicates of aluminium or sodium (aluminium silicate, sodium alluminosilicate, calcium aluminium silicate) | 559, 554, 556 | 15,000 mg/kg | |
| | | PHOSPHATES | | 6,600 mg/kg | 56,33 |
| | | SULFITES | | 20 mg/kg | 44 |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---|----------------------------|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | Silicon dioxide, amorphous | 551 | 15,000 mg/kg | 56 |
| 11.1.3 | Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar, khandsarisugar (sulphur sugar), bura sugar | SULFITES | | 150 mg/kg | 44, 111 |
| | Khandsari sugar (desi) | No additives permitted | | | |
| 11.1.3.1 | Dried glucose syrup for manufacture of sugar confectionery (dried glucose syrup) | SULFITES | | 20 mg/kg | 111,44 |
| 11.1.3.2 | Glucose syrup for manufacture of sugar confectionery (golden syrup) | SULFITES | | 20 mg/kg | 111,44 |
| 11.1.4 | Lactose | No additives permitted | | | |
| 11.1.5 | Plantation or mill white | SULFITES | | 70 mg/kg | 44 |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---|----------------------|---------------|----------------------------------|--|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | sugar (plantation white sugar, cube sugar, misri) | | | | |
| ⁵² [11.1.6 | Gur or Jaggery | Sulfites | | 50 mg/Kg | Residue not to exceed 50mg/Kg in the end product] |
| ⁵² [11.1.6.1 | Cane Jaggery/Gur | | | | |
| 11.1.6.2 | Palm Jaggery/Gur | | | | |
| 11.1.6.3 | Date Jaggery/Gur] | | | | |
| 11.2 | Brown sugar excluding products of food category 11.1.3 | SULFITES | | 40 mg/kg | 44 |
| 11.3 | Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding | RIBOFLAVINS | | 300 mg/Kg | |
| | | SULFITES | | 70 mg/kg | 44 |

Table 11

| Sweeteners including honey | | | | | | | |
|-----------------------------------|---|--|---------------|----------------------------------|--------------|--|--|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes | | |
| | products of food category 11.1.3 | | | | | | |
| 11.4 | Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings) | ASCORBYL ESTERS | | 200 mg/kg | 10 | | |
| | | Acesulfame potassium | 950 | 1,000 mg/kg | 159, 188 | | |
| | | Acetic and fatty acid esters of glycerol | 472a | GMP | 258 | | |
| | | Acetylated distarch adipate | 1422 | GMP | 258 | | |
| | | Acetylated distarch phosphate | 1414 | GMP | 258 | | |
| | | Acid-treated starch | 1401 | GMP | 258 | | |
| | | Agar | 406 | GMP | 258 | | |
| | | Alginic acid | 400 | GMP | 258 | | |
| | | ⁷⁵ [Omitted] | | | | | |
| | | Alkaline treated starch | 1402 | GMP | 258 | | |
| | | Allura red AC | 129 | 200 mg/kg | | | |
| | | Ammonium alginate | 403 | GMP | 258 | | |
| | | Aspartame | 951 | 3,000 mg/kg | 159, 191 | | |
| | | BENZOATES | | 1,000 mg/kg | 13 | | |
| | | Bleached starch | | GMP | 258 | | |
| | | CAROTENOID S | | 50 mg/kg | 217 | | |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---------------------------|--|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 64 mg/kg | 62 |
| | | Calcium acetate | 263 | GMP | 258 |
| | | Calcium alginate | 404 | GMP | 259 |
| | | Canthaxanthin | 161g | 15 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | 100 |
| | | Carob bean gum | 410 | GMP | 258 |
| | | beta-Carotenes, vegetable | 160a(i) | 50 mg/kg | |
| | | Carrageenan | 407 | GMP | 258 |
| | | Citric and fatty acid esters of glycerol | 472c | GMP | 258 |
| | | Distarch phosphate | 1412 | GMP | 258 |
| | | Gellan gum | 418 | GMP | 258 |
| | | Guar gum | 412 | GMP | 258 |
| | | Gum arabic (Acacia gum) | 414 | GMP | 258 |
| | | HYDROXYBENZOATES, PARA- | | 100 mg/kg | 27 |
| | | Hydroxypropyl cellulose | 463 | GMP | 258 |
| | | Hydroxypropyl distarch phosphate | 1442 | GMP | 258 |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---------------------------|--|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | Hydroxypropyl methyl cellulose | 464 | GMP | 258 |
| | | Hydroxypropyl starch | 1440 | GMP | 258 |
| | | Indigotine (Indigo carmine) | 132 | 300 mg/kg | |
| | | Karaya gum | 416 | GMP | 258 |
| | | Konjac flour | 425 | GMP | 258 |
| | | Lactic and fatty acid esters of glycerol | 472b | GMP | 258 |
| | | Lecithins | 322(i), (ii) | GMP | 258 |
| | | Magnesium carbonate | 504(i) | GMP | 258 |
| | | Magnesium chloride | 511 | GMP | 258 |
| | | Magnesium hydroxide | 528 | GMP | 258 |
| | | Magnesium hydroxide carbonate | 504(ii) | GMP | 258 |
| | | Mannitol | 421 | GMP | 258 |
| | | Methyl cellulose | 461 | GMP | 258 |
| | | Methyl ethyl cellulose | 465 | GMP | 258 |
| | | Microcrystalline cellulose (cellulose gel) | 460(i) | GMP | 258 |
| | | Mono- and di-glycerides of | 471 | GMP | 258 |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---------------------------|--|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | fatty acids | | | |
| | | Monostarch phosphate | 1410 | GMP | 258 |
| | | Neotame | 961 | 70 mg/kg | 159 |
| | | Oxidized starch | 1404 | GMP | 258 |
| | | PHOSPHATES | | 1,320 mg/kg | 56,33 |
| | | Pectins | 440 | GMP | 258 |
| | | Phosphated distarch phosphate | 1413 | GMP | 258 |
| | | Polydextrose | 1200 | GMP | 258 |
| | | Ponceau 4R | 124 | 300 mg/kg | 159 |
| | | Potassium alginate | 402 | GMP | 258 |
| | | Potassium dihydrogen citrate | 332(i) | GMP | |
| | | Powdered cellulose | 460(ii) | GMP | 258 |
| | | Processed eucheuma seaweed | 407a | GMP | 258 |
| | | Propylene glycol esters of fatty acids | 477 | 5,000 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 300 mg/kg | 159 |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | SULFITES | | 40 mg/kg | 44 |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---------------------------|---|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | 71, 258 |
| | | Salts of oleic acid with calcium, potassium and sodium | 470(ii) | GMP | 258 |
| | | Sodium alginate | 401 | GMP | 258 |
| | | Carboxymethyl cellulose | 466 | GMP | 258 |
| | | Sodium dihydrogen citrate | 331(i) | GMP | 258 |
| | | Starches, enzyme treated | 1405 | GMP | 258 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 1,500 mg/kg | 159, |
| | | Tragacanth gum | 413 | GMP | 258 |
| | | Tripotassium citrate | 332(ii) | GMP | 258 |
| | | Trisodium citrate | 331(iii) | GMP | 258 |
| | | Xanthan gum | 415 | GMP | 258 |
| 11.5 | Honey | No additives permitted | | | |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---|--|---------------|----------------------------------|--|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| 11.6 | Table-top sweeteners including those containing high-intensity sweeteners (saccharin sodium, aspartame, acesulfame potassium, sucralose) | Steviol glycosides | 960 | 7 mg/ 100 mg | In tablet /liquid and powder forms, 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | GMP | |
| | | Acesulfame potassium | 950 | GMP | 188 |
| | | ⁷⁵ [Omitted] | | | |
| | | Aspartame | 951 | GMP | 191 |
| | | Aspartame-acesulfame salt | 962 | GMP | |
| | | BENZOATES | | 2,000 mg/kg | 13 |
| | | Caramel IV – sulfite ammonia caramel | 150d | 1,200 mg/kg | 213 |
| | | ETHYLENE DIAMINE TETRA ACETATES | | 1,000 mg/kg | 96,21 |
| | | Neotame | 961 | GMP | |
| | | PHOSPHATES | | 1,000 mg/kg | 56 ,33 |
| | | Polyethylene glycol | 1521 | 10,000 mg/kg | |
| | | Polyvinylpyrrolidone | 1201 | 3,000 mg/kg | |
| | | SACCHARINS | | GMP | |

Table 11

| Sweeteners including honey | | | | | |
|-----------------------------------|---------------------------|----------------------|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Notes |
| | | SORBATES | | 1,000 mg/kg | 42,192 |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---|------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 12.0 | Salts, spices, soups, sauces, salads and protein products | | | | |
| 12.1 | Salt and salt substitutes | No additives permitted | | | |
| 12.1.1 | Salt (including edible common salt, iron fortified salt, iodized | Calcium carbonate | 170(i) | 20 g/kg | |
| | | Calcium silicate | 552 | 20 g/kg | |
| | | FERROCYANIDES | | 10 mg/kg | 24, 107 |
| | | Magnesium | 504(i) | 20 g/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | | |
|--|---------------------------|---|---------------|----------------------------------|-------------|--|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note | |
| | salt)* | carbonate | | | | |
| | | Magnesium oxide | 530 | GMP | | |
| | | Magnesium silicate, synthetic | 553(i) | 20 g/kg | | |
| | | PHOSPHATES | | 8,800 mg/kg | 33 | |
| | | POLYSORBATES | | 10 mg/kg | | |
| | | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | 20 g/kg | 71 | |
| | | Silicon dioxide amorphous | 551 | GMP | | |
| | | 52[Sodium aluminosilicate] | 554 | 1,000 mg/kg | 6,254 | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 50 mg/kg | | |
| | | Adipic acid | 355 | 250 mg/kg | | |
| | | *Only the following additives permitted in double fortified salt | | | | |
| | | Hydroxy propyl methyl cellulose | 464 | GMP | | |
| | | Titanium dioxide | 171 | GMP | | |
| 12.1.2 | Salt | Diacetyl tartaric | 472e | 16,000 mg/kg | | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|----------------------------------|-----------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | substitutes | and fatty acid esters of glycerol | | | |
| | | FERROCYANIDES | | 20 mg/kg | 24 |
| | | PHOSPHATES | | 4,400 mg/kg | |
| | | Calcium lactate | 327 | GMP | |
| | | Citric acid | 330 | GMP | |
| | | Fumaric acid | 297 | GMP | |
| | | Lactic acid, L-, D- and DL | 270 | GMP | |
| | | Magnesium hydroxide | 528 | GMP | |
| | | Magnesium hydroxide carbonate | 504(ii) | GMP | |
| | | Malic acid, dl- | 296 | GMP | |
| | | Potassium dihydrogen citrate | 332(i) | GMP | |
| | | Sodium acetate | 262(i) | GMP | |
| | | Sodium carbonate | 500(i) | GMP | |
| | | Sodium dihydrogen citrate | 331(i) | GMP | |
| | | Sodium fumarates | 365 | GMP | |
| | Tripotassium citrate | 332(i) | GMP | | |
| | Trisodium citrate | 331(iii) | GMP | | |
| 12.2 | Herbs, spices, seasonings | ASCORBYL ESTERS | | 500 mg/kg | 10 |
| | | Acesulfame K | 950 | 2,000 mg/kg | 188 |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | and condiments (e.g. seasoning for instant noodles) | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 15, 130 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 15, 130 |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 70 mg/kg | 21 |
| | | Neotame | 961 | 32 mg/kg | |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Tertiary butyl hydroquinone | 319 | 200 mg/kg | |
| 12.2.1 | ⁵² [Herbs, spices, masalas, spice mixtures including oleoresins or extracts/derivatives thereof] | POLYSORBATES | | 2,000 mg/kg | |
| | | SULFITES | | 150 mg/kg | |
| 12.2.2 | Seasonings and | BENZOATES | | 1,000 mg/kg | 13 |
| | | Aspartame | 951 | 2,000 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---------------------------|---|---------------|----------------------------------|------------------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | condiments | Curcumin | 100 | GMP | |
| | | FERROCYANIDES | | 20 mg/kg | 24 |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 , 69[226] |
| | | POLYSORBATES | | 5,000 mg/kg | |
| | | SACCHARINS | | 1,500 mg/kg | |
| | | Sucralose | 955 | 700 mg/kg | |
| | | SULFITES | | 200 mg/kg | 44 |
| | | Tartaric acid | 334 | GMP | |
| | | ⁵² [Caramel IV – sulfite ammonia caramel | 150d | 10,000 mg/kg | |
| | | Paprika oleoresin | 160c(i)) | GMP] | |
| 12.3 | Vinegars | BENZOATES | 210 | 1,000 mg/kg | Only in brewed vinegar |
| | | Caramel III - ammonia caramel | 150c | GMP | |
| | | Caramel IV – sulfiteammonia caramel | 150d | GMP | |
| | | HYDROXYBENZOATES, | | 100 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | PARA- | | | |
| | | Polyvinylpyrrolidone | 1201 | 40 mg/kg | |
| | | SULFITES | | 100 mg/kg | |
| 12.4 | Mustards | ASCORBYL ESTERS | | 500 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | 38 | 50 mg/kg | |
| | | Acesulfame potassium | 950 | 350 mg/kg | |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Aspartame | 951 | 350 mg/kg | 191 |
| | | BENZOATES | | 1,000 mg/kg | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | CAROTENOID S | | 300 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 500 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfiteammonia | 150d | 50,000 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | caramel | | | |
| | | beta-Carotenes, vegetable | 160a(i) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES | | 75 mg/kg | |
| | | Grape skin extract | 163(ii) | 200 mg/kg | |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Neotame | 961 | 12 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SACCHARINS | | 320 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | |
| | | SULFITES | | 250 mg/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 140 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | Tertiary | 319 | 200 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | | |
|--|---------------------------|---|---------------|----------------------------------|-------------|--|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note | |
| | | butylhydroquinone (TBHQ) | | | | |
| 12.5 | Soups and broths | ASCORBYL ESTERS | | 200 mg/kg | | |
| | | Acesulfame potassium | 950 | 110 mg/kg | | |
| | | ⁷⁵ [Omitted] | | | | |
| | | Allura red AC | 129 | 100 mg/kg | | |
| | | Aspartame | 951 | 1,200 mg/kg | | |
| | | BENZOATES | | 500 mg/kg | | |
| | | Brilliant blue FCF | | 100 mg/kg | | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 15, 130 | |
| | | Butylated hydroxytoluene (BHT) | 321 | 100mg/kg | 15, 130,340 | |
| | | CAROTENOID S | | 300 mg/kg | | |
| | | CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES | | 400 mg/kg | | |
| | | Caramel III - ammonia caramel | 150c | 25,000 mg/kg | | |
| | | Caramel IV – | 150d | 25,000 mg/kg | | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | sulfiteammonia caramel | | | |
| | | beta-Carotenes, vegetable | 160a(i) i) | 1,000 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 500 mg/kg | |
| | | IRON OXIDES | | 100 mg/kg | |
| | | Indigotine (Indigo carmin) | 132 | 100mg/kg | |
| | | Neotame | 961 | 20 mg/kg | |
| | | PHOSPHATES | | 1,500 mg/kg | |
| | | Propyl gallate | 310 | 200 mg/kg | |
| | | RIBOFLAVINS | | GMP | |
| | | SACCHARINS | | 110 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | |
| | | Sucralose (Trichlorogalacto sucrose) | 955 | 600 mg/kg | |
| | | Sucroglycerides | 474 | 2,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | Tertiary butylhydroquinon e (TBHQ) | 319 | 200 mg/kg | |
| | | Polydimethylsilo xane | 900a | 10 mg/kg | |
| | | POLYSORBAT | | 1,000 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|--|--|------------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | ES | | | |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | Tartaric acid | 334 | GMP | |
| | | Curcumin | 100 | GMP | |
| | | Canthaxanthin | 161g | GMP | |
| | | Annatto | 160b (i),(ii) | GMP | |
| | | Saffron | | GMP | |
| | | Sulphur dioxide | 220 | 150 mg/kg | |
| 12.5.1 | Ready-to-eat soups and broths including canned, bottled, and frozen | Brilliant blue FCF | 133 | 50 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 50 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | RIBOFLAVINS | | 200 mg/kg | |
| | | Sunset yellow FCF | 110 | 50 mg/kg | |
| 12.5.2 | Mixes for soups and broths | CAROTENOID S | | 200 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | GMP | |
| | | Canthaxanthin | 161g | GMP | |
| | | Steviol glycosides | 960 | 50 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 50 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---------------------------------|--|---------------|----------------------------------|--------------------------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | 127 |
| | | ⁵² [Sodium aluminosilicate] | 554 | 570 mg/kg | 6 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 50 mg/kg | |
| | | Sulphur dioxide | 220 | 350 mg/kg | Carry over from fruit products |
| | | Tartaric acid | 334 | 1,500 mg/kg | |
| | | Curcumin | 100 | GMP | |
| 12.6 | Sauces and like products | Acesulfame potassium | 950 | 1,000 mg/kg | |
| | | Aspartame | 951 | 350 mg /kg | |
| | | Indigotine (indigo carmine) | 132 | 100 mg/kg | |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 15, 130 |
| | | Butylated hydroxytoluene (BHT) | 321 | 100 mg/kg | 15, 130 |
| | | BENZOATES | | 1,000 mg/kg | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---------------------------|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | CAROTENOIDS | | 500 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | |
| | | Canthaxanthin | 161g | 30 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfiteammonia caramel | 150d | 30,000 mg/kg | |
| | | Guaiac resin | 314 | 600 mg/kg | |
| | | HYDROXYBENZZOATES, PARA- | | 1,000 mg/kg | |
| | | IRON OXIDES | | 75 mg/kg | |
| | | PHOSPHATES | | 300 mg/kg | |
| | | Ponceau 4R | 124 | 50 mg/kg | |
| | | Propyl gallate | 310 | 200 mg/kg | |
| | | RIBOFLAVINS | | 350 mg/kg | |
| | | SACCHARINS | | 160 mg/kg | |
| | | SULFITES | | 300 mg/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 450 mg/kg | |
| | | Sucroglycerides | 474 | 10,000 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|--|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Tertiary butylhydroquinone (TBHQ) | 319 | 200 mg/kg | |
| | | L-Tartaric acid | | GMP | |
| | | Dimethyl polysiloxane | | GMP | |
| | | ⁵² [Propylene glycol alginate | 405 | 200 mg/kg] | |
| 12.6.1 | Emulsified sauces and dips (e.g. mayonnaise, salad dressings, onion dips) | ASCORBYL ESTERS | | 500 mg/kg | 10, 15 |
| | | beta-Carotenes, vegetable | 160a(i) | 2,000 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES | | 100 mg/kg | |
| | | Fast green FCF | 143 | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 300 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | - |
| | | Neotame | 961 | 65 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | |
| | | POLYSORBATES | | 3,000 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | |
| | | Annatto | 160b(i),(ii) | GMP | |
| | | Steviol glycosides | 960 | 350 mg/kg | |
| | | Paprika oleoresin | 160c(i) | GMP | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|--|---|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | |) | | |
| 12.6.2 | Non emulsified sauces (e.g ketchup, cheese sauce, cream sauce, brown gravy) | ASCORBYL ESTERS | | 500 mg/kg | 10 |
| | | beta-Carotenes, vegetable | 160a(i) | 2,000 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 75 mg/kg | 21 |
| | | Grape skin extract | 163(ii) | 300 mg/kg | |
| | | Annatto | 160b(i),(ii) | GMP | |
| | | Steviol glycosides | 960 | 350 mg/kg | |
| | | Paprika oleoresin | 160c(i) | GMP | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Neotame | 961 | 70 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | |
| | | POLYSORBATES | | 5,000 mg/kg | |
| | SORBATES | | 1,000 mg/kg | 42,127 | |
| 12.6.3 | Mixes for sauces and gravies | ASCORBYL ESTERS | | 200 mg/kg | 10 |
| | | Curcumin | 100 | GMP | |
| | | Annatto | 160b(i),(ii) | GMP | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|--|---------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | | Steviol glycosides | 960 | 350 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(i) | 2,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 300 mg/kg | |
| | | Neotame | 961 | 12 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | |
| | | POLYSORBATES | | 5,000 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | |
| | | Sodium aluminosilicate | 554 | 570 mg/kg | |
| 12.6.4 | Clear sauces | ASCORBYL ESTERS | | 200 mg/kg | 10 |
| | | Aspartame | 951 | 200 mg/kg | |
| | | Neotame | 961 | 12 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | |
| | | POLYSORBATES | | 5,000 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | |
| | | Steviol glycosides | 960 | 350 mg/kg | |
| 12.7 | Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and | Acesulfame potassium | 950 | 350 mg/kg | |
| | | ASCORBYL ESTERS | | 200 mg/kg | 10 |
| | | Aspartame | 951 | 350 mg/kg | |
| | | BENZOATES | | 1,500 mg/kg | |
| | | CAROTENOID S | | 50 mg/kg | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|---|--|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| | nut-based spreads of food categories 4.2.2.5 and 5.1.3 | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfiteammonia caramel | 150d | 50,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(i) | 1,000 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES | | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 1,500 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 200 mg/kg | |
| | | Neotame | 961 | 33 mg/kg | |
| | | POLYSORBATES | | 2,000 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | SACCHARINS | | 200 mg/kg | |
| | | SORBATES | | 1,500 mg/kg | |
| | | Steviol glycosides | 960 | 115 mg/kg | |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 1,250 mg/kg | |
| 12.8 | Yeast and like products | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 15 |
| | | ⁷⁰ [Sorbitan monostearate | 491 | 10,000 mg/kg] | |

Table 12

| Salts, spices, soups, salads and protein products | | | | | |
|--|--|-------------------------------------|---------------|----------------------------------|-------------|
| Food category System | Food Category Name | Food Additive | INS No | Recommended Maximum Level | Note |
| 12.9 | Soybean-based seasonings and condiments | PHOSPHATES | | 1,200 mg/kg | |
| 12.9.1 | Fermented soybean paste | RIBOFLAVINS | | 30 mg/kg | |
| | | SACCHARINS | | 200 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | |
| 12.9.2 | Soybean sauce | ⁸² [BENZOATES | | 750 mg/kg] | |
| 12.9.2.1 | Fermented soybean sauce | Caramel III - ammonia caramel | 150c | 20,000 mg/kg | 207 |
| | | Caramel IV – sulfiteammonia caramel | 150d | 60,000 mg/kg | |
| | | SACCHARINS | | 500 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Steviol glycosides | 960 | 30 mg/kg | 26 |
| 12.9.2.2 | Non-fermented soybean sauce | Caramel III - ammonia caramel | 150c | 1,500 mg/kg | |
| | | Steviol glycosides | 960 | 165 mg/kg | 26 |
| 12.9.2.3 | Other soybean sauces | Caramel III - ammonia caramel | 150c | 20,000 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Steviol glycosides | 960 | 165 mg/kg | 26 |
| 12.10 | Protein products other than from soybeans | | | | |

Table 13

| Foodstuffs intended for particular nutritional uses | | | | | |
|--|---|--|---------------|----------------------------------|-------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum level | Note |
| 13.0 | Food Stuffs intended for particular nutritional uses | Food additive provisions for the products under these categories are provided in the relevant standards of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or Food Safety and Standards (Food or Health Supplements, Nutraceuticals, Foods for Special Dietary Uses, Foods for Special Medical Purpose, Functional Foods, and Novel Food) Regulations, 2016 as the case may be. | | | |

Table 14

| Beverages, excluding dairy products | | | | | |
|--|---|------------------------|---------------|----------------------------------|-------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum level | Note |
| 14.0 | Beverages, excluding dairy products | | | | |
| 14.1 | Non-alcoholic (“soft”) beverages | | | | |
| 14.1.1 | Waters | No additives permitted | | | |
| 14.1.1.1 | Natural mineral waters and source waters | No additives permitted | | | |

| | | | | | |
|---------------------------|---|------------------------|-----|-------------|--|
| 14.1.1.2 | Table waters and sold waters | No additives permitted | | | |
| 14.1.2 | Fruit and vegetable juices | | | | |
| 14.1.2.1 | Fruit juices (fruit juices for industrial use, thermally processed fruits juices) | Ascorbic acid, L- | 300 | GMP | |
| | | Calcium ascorbate | 302 | GMP | |
| | | Carbon dioxide | 290 | GMP | 69 |
| | | BENZOATES | | 1,000 mg/kg | 91,13 |
| | | Citric acid | 330 | GMP | |
| | | Malic acid, DL- | 296 | GMP | 115 |
| | | Nitrogen | 941 | GMP | |
| | | PHOSPHATES | | 1,000 mg/kg | 40, 33 |
| | | Pectins | 440 | GMP | 35 |
| | | SORBATES | | 1,000 mg/kg | 91,42 |
| | | SULFITES | | 50 mg/kg | 44 |
| | | | | | ⁸² [For industrial use at 1000 mg/kg maximum] |
| | | Sodium ascorbate | 301 | GMP | |
| | | TARTRATES | | 4,000 mg/kg | 45 |
| | | Alginic acid | 400 | GMP | |
| | | Sodium alginate | 401 | GMP | |
| Calcium alginate | 404 | GMP | | | |
| Propylene glycol alginate | 405 | GMP | | | |
| Gum arabic | 414 | GMP | | | |
| Potassium alginate | 402 | GMP | | | |

| | | | | | |
|------------------------|--|--|----------|-----------|---|
| | | Pectins | 440 | GMP | |
| | | ⁵² [Glycerol ester of wood resin] | 445(iii) | 100 mg/kg | |
| | | Alginic acid | 400 | GMP | |
| | | Gellan gum | 418 | GMP | |
| | | Acetic acid | 260 | GMP | |
| | | Lactic acid | 270 | GMP | |
| | | L-Tartaric acid | 334 | GMP | |
| | | Nitrogen | 918 | GMP | |
| | | Carbon dioxide | 290 | GMP | |
| | | ⁷⁰ [Nisin | 234 | 5,000 IU | FS04b] |
| 14.1.2.2 | Vegetable juices(vegetable juices for industrial use, thermally processed vegetable juices, thermally processed tomato juice) | Ascorbic acid, L- | 300 | GMP | |
| | | Citric acid | 330 | GMP | |
| | | Carbon dioxide | 290 | GMP | |
| | | Malic acid, DL- | 296 | GMP | |
| | | SULFITES | | 50 mg/kg | 44 ⁸² [For industrial use at 1000 mg/kg maximum] |
| | | Lactic acid | 270 | GMP | |
| | | Alginic acid | 400 | GMP | |
| | | L-Tartaric acid | 334 | GMP | |
| | | PHOSPHATES | | GMP | 33 |
| | | Sucralose | 955 | 250 mg/kg | |
| | | Nitrogen | 941 | GMP | |
| | | TOCOPHEROLS | | GMP | |
| | | Acetic acid | 260 | GMP | |
| | | BENZOATES | | 600 mg/kg | 13 |
| Sulphur dioxide | 220 | 1,000 mg/kg | | | |

| | | | | | |
|---------------------|---|---|------|-------------|---|
| 14.1.2.3 | Concentrates of fruitjuices (concentrated fruit juices for industrial use) | Ascorbic acid, L- | 300 | GMP | 127 |
| | | Acetic acid | 260 | GMP | |
| | | BENZOATES | | 1,000 mg/kg | 13, 127, 91 |
| | | Calcium ascorbate | 302 | GMP | 127 |
| | | Carbon dioxide | 290 | GMP | 69, 127 |
| | | Citric acid | 330 | GMP | 127 |
| | | Malic acid, DL- | 296 | GMP | 127 |
| | | Lactic acid | 270 | GMP | 127 |
| | | PHOSPHATES | | 1,000 mg/kg | 127, 33, 40 |
| | | Pectins | 440 | GMP | 35, 127 |
| | | SORBATES | | 1,000 mg/kg | 127, 91, 42 |
| | | SULFITES | | 50 mg/kg | 44, 127 ⁸² [For industrial use at 1000 mg/kg maximum] |
| | | Sodium ascorbate | 301 | GMP | 127 |
| | | TARTRATES | | 4,000 mg/kg | 129, 128, 127, 45 |
| | | Dimethyl polysiloxane | 900a | 10mg/kg | |
| | | Mono-and diglycerides of fatty acids of edible oils | 471 | 10mg/kg | |
| Nitrogen | 918 | GMP | | | |
| ⁵² [omit | |] | | | |

| | | | | | |
|-----------------|--|--|----------------------|-------------|---|
| | | Alginic acid | 400 | GMP | |
| | | Acetic acid | 260 | GMP | |
| 14.1.2.4 | Concentrates of vegetable juices (concentrated vegetable Juices for industrial use) | Ascorbic acid, L- | 300 | GMP | |
| | | Citric acid | 330 | GMP | |
| | | Sucralose | 955 | 1,250 mg/kg | 127 |
| | | Lactic acid | 270 | GMP | |
| | | Dimethylpolysiloxane | 900a | 10 mg/kg | 127 |
| | | ⁵² [Mono-and diglycerides of fatty acids] | 471 | 10mg/kg | 127 |
| | | Nitrogen | ⁵² [941] | GMP | |
| | | Carbon dioxide | 290 | GMP | |
| | | Malic acid – DL | 296 | GMP | |
| | | SULFITES | | 50 mg/kg | ⁸² [44, 127, For industrial use at 1500 mg/kg maximum] |
| | | Alginic acid | 400 | GMP | |
| | | Acetic acid | 260 | GMP | |
| | | BENZOATES | | 600 mg/kg | 13 |
| | | SORBATES | | 100 mg/kg | 42,127 |
| 14.1.3 | Fruit and vegetable nectars | Steviol glycosides | 960 | 200 mg/kg | 26 |
| 14.1.3.1 | Fruit nectar | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Ascorbic acid, L- | 300 | GMP | |
| | | Aspartame | 951 | 600 mg/kg | 191 |

| | | | |
|--|------------------|-------------|---------|
| Calcium ascorbate | 302 | GMP | |
| BENZOATES | | 1,000 mg/kg | 91, 13 |
| Carbon dioxide | 290 | GMP | 69 |
| Citric acid | 330 | GMP | |
| Malic acid, DL- | 296 | GMP | |
| PHOSPHATES | | 1,000 mg/kg | 40,33 |
| Pectins | 440 | GMP | |
| SACCHARINS | | 80 mg/kg | |
| Sodium ascorbate | 301 | GMP | |
| SORBATES | | 1,000 mg/kg | 42, 91 |
| SULFITES | | 70mg/kg | 44 |
| Sucralose (Trichlorogalactosucrose) | 955 | 300 mg/kg | |
| TARTRATES | | 4,000 mg/kg | 128, 45 |
| Alginic acid | 400 | GMP | |
| Sodium alginate | 401 | GMP | |
| Calcium alginate | 404 | GMP | |
| Propylene glycol alginate | 405 | GMP | |
| Chlorophylls | 140 | 100 mg/kg | |
| Caramel | 150a | 100 mg/kg | |
| Curcumin | 100 | 100 mg/kg | |
| beta-Carotenes, vegetable | 160a(i) i) | 100 mg/kg | |
| CAROTENOIDSDS | | 100 mg/kg | |
| Canthaxanthin | 161g | 100 mg/kg | |
| RIBOFLAVINS | | 100 mg/kg | |
| Annatto | 160b(i) ,(ii) | 100 mg/kg | |
| Saffron | | GMP | |

| | | | | | |
|-----------------|-------------------------|-------------------------------------|------------------|-------------|-----|
| 14.1.3.2 | Vegetable nectar | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Ascorbic acid, L- | 300 | GMP | |
| | | Aspartame | 951 | 600 mg/kg | 191 |
| | | BENZOATES | | 120 mg/kg | 13 |
| | | Citric acid | 330 | GMP | |
| | | Curcumin | 100 | 100 mg/kg | |
| | | Malic acid, DL- | 296 | GMP | |
| | | Neotame | 961 | 65 mg/kg | |
| | | Pectins | 440 | GMP | |
| | | SACCHARINS | | 80 mg/kg | |
| | | Saffron | | GMP | |
| | | SORBATES | | 300 mg/kg | 42 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 300 mg/kg | |
| | | Alginic acid | 400 | GMP | |
| | | Chlorophylls | 140 | 100 mg/kg | |
| | | Caramel | 150a | 100 mg/kg | |
| | | ⁵² [Omit | |] | |
| | | beta-Carotenes, vegetable | 160a(i i) | 100 mg/kg | |
| | | CAROTENOIDSDS | | 100 mg/kg | |
| | | Canthaxanthin | 161g | 100 mg/kg | |
| | | RIBOFLAVINS | | 100 mg/kg | |
| | | Annatto | 160(b) (i), (ii) | 100 mg/kg | |
| | | SULPHITES | | 70 mg/kg | 44 |
| | | Sodium hexametaphosphate | 452(i) | 1,000 mg/kg | |
| | | Tartaric acid | 334 | GMP | |

| | | | | | |
|------------------|---|-------------------------------------|--------------|-------------|-------------|
| 14.1.3.3 | Concentrates of fruit nectar | Acesulfame potassium | 950 | 350 mg/kg | 188, 127 |
| | | Ascorbic acid, L- | 300 | GMP | 127 |
| | | Alginic acid | 400 | GMP | |
| | | Sodium alginate | 401 | GMP | |
| | | Calcium alginate | 404 | GMP | |
| | | Propylene glycol alginate | 405 | GMP | |
| | | Aspartame | 951 | 600 mg/kg | 191, 127 |
| | | BENZOATES | | 1,000 mg/kg | 13,91,127 |
| | | Calcium ascorbate | 302 | GMP | 127 |
| | | Carbon dioxide | 290 | GMP | 69, 127 |
| | | Citric acid | 330 | 5,000 mg/kg | 127 |
| | | Malic acid, DL- | 296 | GMP | 127 |
| | | Lecithins | 322(i), (ii) | GMP | |
| | | PHOSPHATES | | 1,000 mg/kg | 40, 33, 127 |
| | | Pectins | 440 | GMP | 127 |
| | | SACCHARINS | | 80 mg/kg | 127 |
| | | SORBATES | | 1,000 mg/kg | 127, 91, 42 |
| | | Sodium ascorbate | 301 | GMP | 127 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 300 mg/kg | 127 |
| | | SULFITES | | 50 mg/kg | 44, 127 |
| TARTRATES | | 4,000 mg/kg | 45,127 | | |
| 14.1.3.4 | Concentrates of vegetable nectar | Acesulfame potassium | 950 | 350 mg/kg | 127,188 |
| | | Ascorbic acid, L- | 300 | GMP | |
| | | Aspartame | 951 | 600 mg/kg | 127 |

| | | | | | |
|---------------|---|--|---------------|-------------|--------------|
| | | BENZOATES | | 600 mg/kg | 13,127 |
| | | Citric acid | 330 | GMP | |
| | | Malic acid, DL- | 296 | GMP | |
| | | Neotame | 961 | 65 mg/kg | 127 |
| | | Pectins | 440 | GMP | |
| | | SULFITES | | 50 mg/kg | 127, 44 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 300 mg/kg | 127 |
| 14.1.4 | Water-based flavoured drinks, including “sport,” “energy,” or “electrolyte” drinks and particulated drinks, includes carbonated fruit beverages, carbonated beverages with fruit | ASCORBYL ESTERS | | 1,000 mg/kg | 15, 10 |
| | | Acesulfame potassium | 950 | 600 mg/kg | 188 |
| | | ⁷⁵ [Omitted] | | | |
| | | Allura red AC | 129 | 100 mg/kg | 127 |
| | | Anthocyanins | 163(i), (iii) | GMP | |
| | | Aspartame | 951 | 600 mg/kg | 191 |
| | | BENZOATES | | 600 mg/kg | 13, 301, 123 |
| | | Beeswax | 901 | 200 mg/kg | 131 |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | CAROTENOIDS | | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 300 mg/kg | 127 |
| | | Candelilla wax | 902 | 200 mg/kg | 131 |
| | | Caramel III - ammonia caramel | 150c | 5,000 mg/kg | 9 |

| | | | |
|--|-----------|--------------|------------------------------------|
| Caramel IV – sulfite ammonia caramel | 150d | 50,000 mg/kg | 127 |
| Carnauba wax | 903 | 200 mg/kg | 131 |
| beta-Carotenes, vegetable | 160a(i i) | 2,000 mg/kg | |
| Cyclodextrin, beta- | 459 | 500 mg/kg | |
| Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | 127 |
| ETHYLENE DIAMINE TETRA ACETATES | | 200 mg/kg | 21 |
| Fast green FCF | 143 | 100 mg/kg | |
| Glycerol ester of wood rosin | 445(iii) | 150 mg/kg | 100 mg/kg max for carbonated water |
| Grape skin extract | 163(ii) | 300 mg/kg | 181,127 |
| HYDROXYBENZENOATES, PARA- | | 500 mg/kg | 27 |
| IRON OXIDES | | 100 mg/kg | |
| Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| Isopropyl citrates | 384 | 200 mg/kg | |
| Neotame | 961 | 33 mg/kg | |
| PHOSPHATES | | 1,000 mg/kg | 33,127 |
| POLYSORBATES | | 500 mg/kg | 127 |

| | | | | |
|--|--|---------------|-------------|-----------------------------------|
| | Polydimethylsiloxane | 900a | 20 mg/kg | 127 |
| | Polyethylene glycol | 1521 | 1,000 mg/kg | |
| | Ponceau 4R | 124 | 100 mg/kg | 50 mg/kg max for carbonated water |
| | Propyl gallate | 310 | 1,000 mg/kg | 15 |
| | Propylene glycol esters of fatty acids | 477 | 500 mg/kg | |
| | QUILLAIA EXTRACTS | | 50 mg/kg | ⁵² [293, 132] |
| | RIBOFLAVINS | | 100mg/kg | |
| | SORBATES | | 500 mg/kg | 42, 127 |
| | SULFITES | | 70 mg/kg | 143, 44, 127 |
| | Stannous chloride | 512 | 20 mg/kg | 43 |
| | Stearyl citrate | 484 | 500 mg/kg | |
| | Steviol glycosides | 960 | 200 mg/kg | 26 |
| | Sucralose (Trichlorogalactosucrose) | 955 | 300 mg/kg | 127 |
| | Annatto | 160b(i), (ii) | 100 mg/kg | |
| | Canthaxanthin | 161g | 100 mg/kg | |
| | Curcumin | 100 | 100 mg/kg | |
| | Carmoisine | 122 | 100 mg/kg | |
| | Erythrosine | 127 | 50 mg/kg | |
| | Dimethyl dicarbonate | 242 | 250 mg/kg | 18 (subject to a |

| | | | | | |
|-----------------|---|-----------------------------|------|-------------|--|
| | | | | | maximum methanol content in final product as 200 mg/litre) |
| | | Saffron | | GMP | |
| | | Tartrazine | 102 | 100 mg/kg | |
| | | Sucroglycerides | 474 | 200 mg/kg | 219 |
| | | Sucrose acetate isobutyrate | 444 | 500 mg/kg | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | 127 |
| | | THIODIPROPIONATES | | 1,000 mg/kg | 15, 46 |
| | | Triethyl citrate | 1505 | 200 mg/kg | |
| | | Quinine salts | | 100 mg/kg | |
| | | ⁸² [TARTRATES | | 800 mg/kg] | |
| 14.1.4.1 | Carbonated water-based flavoured drinks (beverages non-alcoholic-carbonated, carbonated water) | Canthaxanthin | 161g | 5 mg/kg | |
| | | Lauric arginate ethyl ester | 243 | 50 mg/kg | |
| | | RIBOFLAVINS | | 50 mg/kg | |
| | | SACCHARINS | | 300 mg/kg | |
| | | | | | |
| 14.1.4.2 | Non-carbonated water-based flavoured drinks | Lauric arginate ethyl ester | 243 | 50 mg/kg | |
| | | RIBOFLAVINS | | 50 mg/kg | |
| | | SACCHARINS | | 300 mg/kg | |
| | | L-Tartaric acid | 334 | GMP | |

| | | | | |
|---|--|---------------------------------------|-------------|-------|
| including punches and ades, ginger cocktail (ginger beer and gingerale), thermally processed fruit beverages/ fruit drinks/ready to serve fruit beverages | ⁷⁷ [No colours permitted in iced tea and iced tea mixes.] | | | |
| | Curcumin | 100 | 200 mg/kg | |
| | beta-Carotenes, vegetable | 160a(i) i) | 200 mg/kg | |
| | CAROTENOIDS | | 200 mg/kg | |
| | ⁵² [omit | | | |
| |] | | | |
| | Annatto | ⁵² [160 b (i), (ii)] | 200 mg/kg | |
| | Saffron | | GMP | |
| | Ponceau 4R | 124 | 200 mg/kg | XT99 |
| | Carmoisine | 122 | 200 mg/kg | XT99 |
| | Erythrosine | 127 | 100 mg/kg | XT99 |
| | Tartarazine | 102 | 200 mg/kg | XT99 |
| | Sunset yellow FCF | 110 | 200 mg/kg | XT99 |
| | Indogotine (Indigo carmine) | 132 | 200 mg/kg | XT99 |
| | Brilliant Blue FCF | 133 | 200 mg/kg | XT99 |
| | Fast green FCF | 143 | 200 mg/kg | XT99 |
| | BENZOATES | | 600 mg/kg | |
| | SULFITES | | 350 mg/kg | XT100 |
| | SORBATES | | 1,000 mg/kg | XT101 |
| | Propylene glycol alginate | 405 | GMP | |
| Alginic acid | 400 | GMP | | |

| | | | | | | |
|--------------------|---|--|-----------|-------------|------------------------|------|
| | | Sodium alginate | 401 | GMP | | |
| | | Calcium alginate | 404 | GMP | | |
| | | ⁵² [omit | | |] | |
| | | Glycerol ester of wood rosin | 445(iii) | 100 mg/kg | | |
| | | Sodium aluminium silicate | 554 | 5 g/kg | | |
| 14.1.4.3 | Concentrates (liquid or solid) for water-based flavoured drinks (synthetic syrups for dispensers, sharbat (synthetic syrup)*, squashes, fruit crushes, syrups, cordials and barley water | ⁷⁷ [No colours permitted in iced tea and iced tea mixes.] | | | | |
| | | Canthaxanthin | 161g | 5 mg/kg | 127, XT102 | |
| | | Ferric ammonium citrate | 381 | 10 mg/kg | 23 | |
| | | Lauric arginate ethyl ester | 243 | 50 mg/kg | 127 | |
| | | Polyvinylpyrrolidone | 1201 | 500 mg/kg | | |
| | | RIBOFLAVINS | | 50 mg/kg | XT102 | |
| | | SACCHARINS | | 300 mg/kg | 127 | |
| | | ⁷⁰ [*The following additives permitted in synthetic syrups for dispensers | | | | 127] |
| | | L-Tartaric acid | 334 | GMP | | |
| | | Phosphoric acid | 338 | GMP | In cola beverages only | |
| | | SACCHARINS | | 450 mg/kg | | |
| | | Aspartame | 951 | 3,000 mg/kg | | |
| | | Acesulfame potassium | 950 | 1,500 mg/kg | | |
| | | Curcumin | 100 | 200 mg/kg | XT102 | |
| | | beta-Carotenes, vegetable | 160a (ii) | 200 mg/kg | XT102 | |
| CAROTENOIDS | | 200 mg/kg | XT102 | | | |
| Canthaxanthin | 161g | 200 mg/kg | | | | |

| | | | | | |
|--|--|--|-----------------|-----------|---|
| | | RIBOFLAVINS | | 200 mg/kg | XT102 |
| | | Annatto | 160b (i, ii) | 200 mg/kg | XT102 |
| | | Saffron | | GMP | |
| | | Ponceau 4R | 124 | 200 mg/kg | 127 |
| | | Carmoisine | 122 | 200 mg/kg | 127 |
| | | Erythrosine | 127 | 100 mg/kg | 127 |
| | | Tartarazine | 102 | 200 mg/kg | 127 |
| | | Sunset yellow FCF | 110 | 200 mg/kg | 127 |
| | | Indogotine (Indigo carmine) | 132 | 200 mg/kg | 127 |
| | | Brilliant blue FCF | 133 | 200 mg/kg | 127 |
| | | Fast green FCF | 143 | 200 mg/kg | 127 |
| | | BENZOATES | | 600mg/kg | 127 |
| | | SULFITES | | 350 mg/kg | 44 |
| | | Glycerol ester of wood rosin | 445(ii i) | 450 mg/kg | 127 |
| | | Quinine sulphate | | 450 mg/kg | Subject to 100 mg/kg in ready to serve beverage after dilution |
| | | ⁷⁰ [*The following additives are permitted in sharbat (synthetic syrup)] | | | 127] |
| | | L-Tartaric acid | 334 | GMP | |
| | | Curcumin | 100 | 200 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(i i) | 200 mg/kg | |
| | | CAROTENOIDS | | 200 mg/kg | |
| | | Canthaxanthin | 161g | 200 mg/kg | |
| | | RIBOFLAVINS | | 200 mg/kg | |
| | | Annatto | 160(b) | 200 mg/kg | |

| | | | | | |
|---------------|---|--|------|-------------|----------|
| | | Ponceau 4R | 124 | 200 mg/kg | |
| | | Saffron | | GMP | |
| | | Erythrosine | 127 | 100mg/kg | |
| | | Carmosine | 122 | 200 mg/kg | |
| | | Sunset yellow FCF | 110 | 200mg/kg | |
| | | Indogotone (Indigo carmine) | 132 | 200mg/kg | |
| | | Brilliant blue FCF | 133 | 200mg/kg | |
| | | Fast green FCF | 143 | 200mg/kg | |
| | | Tartrazine | 102 | 200 mg/kg | |
| | | BENZOATES | | 600 mg/kg | 13 |
| | | SULFITES | | 350 mg/kg | 122, 44 |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | Propylene glycol alginate | 405 | GMP | |
| 14.1.5 | Coffee, coffee /coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa | Acesulfame potassium | 950 | 600 mg/kg | 188, 160 |
| | | Acetic acid, glacial | 260 | GMP | 160 |
| | | Acetic and fatty acid esters of glycerol | 472a | GMP | 160 |
| | | Acetylated distarch adipate | 1422 | GMP | 160 |
| | | Acetylated distarch phosphate | 1414 | GMP | 160 |
| | | Acid-treated starch | 1401 | GMP | 160 |
| | | Alginic acid | 400 | GMP | 160 |
| | | Agar | 406 | GMP | 160 |
| | | Alkaline treated starch | 1402 | GMP | 160 |
| | | Ascorbic acid, L- | 300 | GMP | 160 |
| | | Aspartame | 951 | 600 mg/kg | 160 |

| | | | | |
|--|--|--------|--------------|--------|
| | BENZOATES | | 1,000 mg/kg | 13 |
| | Beeswax | 901 | GMP | 108 |
| | Bleached starch | 1403 | GMP | 160 |
| | Calcium carbonate | 170(i) | GMP | 160 |
| | Calcium chloride | 509 | GMP | 160 |
| | Calcium lactate | 327 | GMP | 160 |
| | Candelilla wax | 902 | GMP | 108 |
| | Carbon dioxide | 290 | GMP | 59,160 |
| | Caramel III - ammonia caramel | 150c | 10,000 mg/kg | 7, 160 |
| | Caramel IV – sulfite ammonia caramel | 150d | 10,000 mg/kg | 7,127 |
| | Carnauba wax | 903 | 200 mg/kg | 108 |
| | Carob bean gum | 410 | GMP | 160 |
| | Carrageenan | 407 | GMP | 160 |
| | Citric acid | 330 | GMP | 160 |
| | Citric and fatty acid esters of glycerol | 472c | GMP | 160 |
| | Dextrins, roasted starch | 1400 | GMP | 90,160 |
| | Diacetyltartaric and fatty acid esters of glycerol | 472e | 500 mg/kg | 142 |
| | Dimethyl dicarbonate | 242 | 250 mg/kg | 18 |
| | Distarch phosphate | 1412 | GMP | 160 |
| | Disodium 5'-guanylate | 627 | GMP | 201 |
| | Disodium 5'-inosinate | 631 | GMP | 201 |
| | Disodium 5'-Ribonucleotides | 635 | GMP | 201 |

| | | | | | |
|--|--|--|-----------------|-----------|--------|
| | | ETHYLENE DIAMINE TETRA ACETATES | 386 | 35 mg/kg | 21 |
| | | Fumaric acid | 297 | GMP | 160 |
| | | Gellan gum | 418 | GMP | 160 |
| | | Glycerol | 422 | GMP | 160 |
| | | Guar gum | 412 | GMP | 160 |
| | | Gum arabic (Acacia gum) | 414 | GMP | 160 |
| | | HYDROXYBEN ZOATES, PARA- | | 450 mg/kg | 27,160 |
| | | Hydroxypropyl cellulose | 463 | GMP | 160 |
| | | Hydroxypropyl distarch phosphate | 1442 | GMP | 160 |
| | | Hydroxypropyl methyl cellulose | 464 | GMP | 160 |
| | | Hydroxypropyl starch | 1440 | GMP | 160 |
| | | Karaya gum | 416 | GMP | 160 |
| | | Konjac flour | 425 | GMP | 160 |
| | | Lactic and fatty acid esters of glycerol | 472b | GMP | 160 |
| | | Lecithins | 322(i), (ii) | GMP | 160 |
| | | Magnesium carbonate | 504(i) | GMP | 160 |
| | | Magnesium chloride | 511 | GMP | 160 |
| | | Magnesium hydroxide | 528 | GMP | 160 |

| | | | | | |
|--|--|--|---------|-----------|---------|
| | | Magnesium hydroxide carbonate | 504(ii) | GMP | 160 |
| | | Malic acid, DL- | 296 | GMP | 160 |
| | | Methyl cellulose | 461 | GMP | 160 |
| | | Methyl ethyl cellulose | 465 | GMP | 160 |
| | | Microcrystalline cellulose (cellulose gel) | 460(i) | GMP | 160 |
| | | Mono- and di-glycerides of fatty acids | 471 | GMP | 160 |
| | | Monosodium L-glutamate | 621 | GMP | 160 |
| | | Monostarch phosphate | 1410 | GMP | 160 |
| | | Neotame | 961 | 50 mg/kg | 160 |
| | | Nitrogen | 941 | GMP | 160, 59 |
| | | Oxidized starch | 1404 | GMP | 160 |
| | | PHOSPHATES | | 300 mg/kg | 33, 160 |
| | | Pectins | 440 | GMP | 160 |
| | | Phosphated distarch phosphate | 1413 | GMP | 160 |
| | | Potassium carbonate | 501(i) | GMP | 160 |
| | | Potassium chloride | 508 | GMP | 160 |
| | | Potassium dihydrogen citrate | 332(i) | GMP | 160 |
| | | Powdered cellulose | 460(ii) | GMP | 160 |
| | | Processed eucheuma seaweed | 407a | GMP | 160 |

| | | | | |
|--|---|---------|-----------|--------|
| | Pullulan | 1204 | GMP | 160 |
| | SACCHARINS | | 200 mg/kg | 160 |
| | SORBATES | | 500 mg/kg | 42,160 |
| | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | 160 |
| | Salts of oleic acid with calcium, potassium and sodium | 470(ii) | GMP | 160 |
| | Shellac, bleached | 904 | GMP | 108 |
| | Sodium DL-malate | 350(ii) | GMP | 160 |
| | Silicon dioxide, amorphous | 551 | GMP | 321 |
| | Sodium acetate | 262(i) | GMP | 160 |
| | Sodium alginate | 401 | GMP | 160 |
| | Sodium ascorbate | 301 | GMP | 160 |
| | Sodium carbonate | 500(i) | GMP | 160 |
| | Carboxymethyl cellulose | 466 | GMP | 160 |
| | Sodium dihydrogen citrate | 331(i) | GMP | 160 |
| | Sodium fumarates | 365 | GMP | 160 |
| | Sodium gluconate | 576 | GMP | 160 |
| | Sodium hydrogen carbonate | 500(ii) | GMP | 160 |
| | Sodium lactate | 325 | GMP | 160 |
| | Starches, enzyme treated | 1405 | GMP | 160 |
| | Starch sodium octenyl succinate | 1450 | GMP | 160 |

| | | | | | |
|---------------|--|--|----------|--------------|--------|
| | | Steviol glycosides | 960 | 200 mg/kg | 160,26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 300 mg/kg | 160 |
| | | Sucroglycerides | 474 | 1,000 mg/kg | 176 |
| | | Tara gum | 417 | GMP | 160 |
| | | Tragacanth gum | 413 | GMP | 160 |
| | | Tripotassium citrate | 332(ii) | GMP | 160 |
| | | Trisodium citrate | 331(iii) | GMP | 160 |
| | | Xanthan gum | 415 | GMP | 160 |
| | | ⁸² [Sorbitol | 420(i) | GMP | |
| | | Sorbitol syrup | 420(ii) | GMP | |
| | | Mannitol | 421 | GMP | |
| | | Isomalt | 953 | GMP | |
| | | Maltitol | 965(i) | GMP | |
| | | Maltitol syrup | 965(ii) | GMP | |
| | | Xylitol | 967 | GMP | |
| | | Lactitol | 966 | GMP | |
| | | Erythritol | 968 | GMP] | |
| 14.2 | Alcoholic beverages including alcohol-free and low-alcoholic counterparts | | | | |
| 14.2.1 | Beer and malt beverages | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV - sulfiteammonia caramel | 150d | 50,000 mg/kg | |

| | | | | | |
|---------------|------------------------|--|---------------|----------------------|---------|
| | | beta-Carotenes, vegetable | 160a(i) i) | 600 mg/kg | |
| | | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 25 mg/kg | 21 |
| | | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | | Polyvinylpyrrolidone | 1201 | 10 mg/kg | 36 |
| | | SULFITES | | 50 mg/kg | 44 |
| 14.2.2 | Cider and perry | BENZOATES | | 1,000mg/kg | 124, 13 |
| | | CAROTENOIDS - | | 200 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 1,000 mg/kg | |
| | | Caramel IV – sulfiteammonia caramel | 150d | 1,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(i) i) | 600 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | Dimethyl dicarbonate | 242 | 250 mg/kg | 18 |
| | | Grape skin extract | 163(ii) | 300 mg/kg | 181 |
| | | HYDROXYBENZOATES, PARA- | | 200 mg/kg | 27 |
| | | Lysozyme | 1105 | 500 mg/kg | |
| | | PHOSPHATES | | 880 mg/kg | 33 |
| | | | | Polydimethylsiloxane | 900a |

| | | | | | |
|---------------|--------------------|--|--------|-------------|----------------------------------|
| | | ane | | | |
| | | Polyvinylpyrrolidone | 1201 | 2 mg/kg | 36 |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 500 mg/kg | 42 |
| | | SULFITES | | 200 mg/kg | 44 |
| 14.2.3 | Grape wines | Dimethyl dicarbonate | 242 | 200 mg/kg | 18 |
| | | Carbon dioxide | 290 | GMP | 60 |
| | | Lysozyme | 1105 | 500 mg/kg | |
| | | SORBATES | | 200 mg/kg | 42 |
| | | SULFITES | | 350 mg/kg | 44, 103 |
| | | ³¹ [⁵² [Malic acid, DL-, L-] | 296 | GMP | FS04a |
| | | Ascorbic acid L- | 300 | 300 mg/kg | |
| | | Citric acid | 330 | 1,000 mg/kg | FS04a |
| | | Tartaric acid L(+),DL | 334 | GMP | FS04a |
| | | Lactic acid | 270 | GMP | FS04a |
| | | Gum arabic (Acacia Gum) | 414 | 300 mg/kg | |
| | | Tannins | 181 | GMP | |
| | | Metatartaric acid | 353 | 100 mg/kg | |
| | | Caramel (plain) | 150a | GMP | (allowed only for liqueur wines) |
| | | Carboxymethyl-Cellulose | 466 | 100 mg/kg | (For white and sparkling wines) |
| | | Calcium carbonate | 170(i) | GMP | |
| | | Polyvinyl-polyrrolidone | 1202 | 800 mg/kg | |
| | | Nitrogen | 941 | GMP | |
| | | Oxygen | 948 | GMP | |

| | | | |
|---|---------|-----------|--|
| Isoascorbic acid (Erythorbic acid) | 315 | 250 mg/ml | |
| ⁵² [Potassium-D,L- , L(+)- tartrate, Potassium bitartrate | 336 | GMP] | |
| Calcium tartrate | 354 | GMP | |
| Copper sulphate (and Copper citrate) | 519, | 10mg/l | |
| Argon | 938 | GMP | |
| Caramel II | 150 b | GMP | |
| Yeast manno proteins | | GMP | |
| Potassium ferrocyanide | 536 | GMP | |
| Urease | | GMP | |
| Silver chloride | | 10mg/l | |
| Ammonium phosphate | 342(i) | 300 mg/l | |
| Diammonium diphosphate | 342(ii) | 300 mg/l | (for sparkling wines) |
| Ammonium sulfate | 517 | 300 mg/l | (expresse d as the salt) (for sparkling wines) |
| Charcoal for oenological use (Oenological | | 100 g/hl | |

| | | | |
|--|---------|-----|--|
| Carbon) | | | |
| Ammonium bisulphite (ammonium hydrogen sulphite) | - | GMP | |
| Thiamin hydrochloride | | GMP | |
| Yeasts products coming from degradation of yeasts (autolysate, inert cells). | | GMP | |
| Potassium carbonate | 501(i) | GMP | |
| Potassium bicarbonate (Potassium hydrogen carbonate) | 501(ii) | GMP | |
| Lactic acid bacteria | - | GMP | The lactic acid bacteria must belong to the <i>Oenococcus</i> , <i>Leuconostoc</i> , <i>Lactobacillus</i> and <i>Pediococcus</i> |

| | | | |
|----------------------------|------|----------|--|
| | | | <i>cus</i> genus and must be isolated from grapes, musts, wine or have been derived from these bacteria. |
| Polyvinylpyrrolidone | 1202 | 800 mg/l | |
| Proteins from plant origin | - | GMP | The plant protein extracted from wheat (<i>Triticum vulgare</i>), peas (<i>Pisum sativum</i>), or potatoes (<i>Solanum tuberosum</i>). |
| Casein | - | GMP | |
| Potassium caesinate | - | GMP | |

| | | | |
|---|---------|-----|---|
| Gelatin (edible) | - | GMP | Subject to proper label declaration. These are processing aids. |
| Isinglass (Fish Glue) | | GMP | |
| Egg white albumin | | GMP | |
| Silicon dioxide | 551 | GMP | |
| Bentonite | 558 | GMP | |
| Aluminium silicate (Kaolin) | 559 | GMP | |
| β-Glucanases | | GMP | |
| Yeast protein extract | - | GMP | The proteins of yeast of <i>Saccharomyces</i> sp. yeast. |
| Adsorbant Copolymer Treatment polyvinylimidazole – polyvinylpyrrolidone (PVI/PVP) | | GMP | |
| Microcrystalline cellulose | 460 (i) | GMP | |
| Calcium alginate | 404 | GMP | (Allowed only for |

| | | | | | |
|-----------------|--|---|------|--------------|---|
| | | | | | sparkling and semi-sparkling wines obtained by fermentation in bottle). |
| | | Potassium alginate | 402 | GMP | - |
| | | Yeast | - | GMP | - |
| | | Calcium phytate | | GMP | - |
| | | Chitosan | | GMP | - |
| | | Chitin-Glucan | | GMP | - |
| | | Mixture of Mono- and diglycerides of oleic Acid | | GMP | -] |
| 14.2.3.1 | Still grape wines | | | | |
| 14.2.3.2 | Sparkling and semi sparkling grape wines | | | | |
| 14.2.3.3 | Fortified grape wines, grape liquor wines and sweet grape wines | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |
| | | Caramel IV – sulfite ammonia caramel | 150d | 50,000 mg/kg | |
| 14.2.4 | Wines (other than grape) | BENZOATES | | 1,000mg/kg | 124, 13 |
| | | CAROTENOIDS | | 200 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 1,000 mg/kg | |

| | | | | | |
|---------------|--|--|---------------|--------------|-------|
| | | Caramel IV – sulfite ammonia caramel | 150d | 1,000 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(i) i) | 600 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | |
| | | Dimethyl dicarbonate | 242 | 250 mg/kg | 18 |
| | | Grape skin extract | 163(ii) | 300 mg/kg | 181 |
| | | HYDROXYBENZOATES, PARA- | | 200 mg/kg | 27 |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | SORBATES | | 500 mg/kg | 42 |
| | | SULFITES | | 200 mg/kg | 44 |
| 14.2.5 | Mead | BENZOATES | | 1,000mg/kg | 13 |
| | | Caramel III - ammonia caramel | 150c | 1, 000 mg/kg | |
| | | Caramel IV – sulfiteammonia caramel | 150d | 1, 000 mg/kg | |
| | | Dimethyl dicarbonate | 242 | 200 mg/kg | 18 |
| | | HYDROXYBENZOATES, PARA- | | 200 mg/kg | 27 |
| | | PHOSPHATES | | 440 mg/kg | 33,88 |
| | | SORBATES | | 200 mg/kg | 42 |
| | | SULFITES | | 200 mg/kg | 44 |
| 14.2.6 | Distilled spirituous beverages containing | CAROTENOIDS | | 200 mg/kg | |
| | | Canthaxanthin | 161g | 5 mg/kg | |
| | | Caramel III - ammonia caramel | 150c | 50,000 mg/kg | |

| | | | | | |
|---------------------------|--|--------------------------|--------------|-----------|------------------------------|
| more than 15 % alcohol | Caramel IV – sulfite ammonia caramel | 150d | 50,000 mg/kg | | |
| | beta-Carotenes, vegetable | 160a(i) | 600 mg/kg | | |
| | Diacetyltartaric and fatty acid esters of glycerol | 472e | 5,000 mg/kg | | |
| | ETHYLENE DIAMINE TETRA ACETATES (EDTA) | | 25 mg/kg | 21 | |
| | Grape skin extract | 163(ii) | 300 mg/kg | 181 | |
| | PHOSPHATES | | 440mg/kg | 33, 88 | |
| | POLYSORBATES | | 120 mg/kg | | |
| | SULFITES | | 200 mg/kg | 44 | |
| | Sucroglycerides | 474 | 5,000 mg/kg | | |
| | ³¹ [Caramel II - | 150 b | GMP | - | |
| | Gold (colour) | 175 | GMP | - | |
| | Silver (colour) | 174 | GMP | - | |
| | Glycerol esters Of wood Resin) | 445(iii) | GMP | - | |
| | Alpha-Tocopherol | 307 | GMP | - | |
| | RIBOFLAVINS | | GMP | - | |
| | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | -] | |
| | | ⁸² [Tatrazine | 102 | 100 mg/kg | 1. These colours can be used |
| | | Carmoisine | 122 | 100 mg/kg | |
| | Brilliant Blue | 133 | 100 mg/kg | | |

| | | | | | |
|--|--|-------------------|-----|-----------|--|
| | | FCF | | | individually as per permissible limits or in combination which may be restricted to the lowest permissible limit amongst the combination of colors used. 2. These colors are not permitted to be used in country liquors as defined under regulation 2.2 of the Food Safety and Standards |
| | | Sunset Yellow FCF | 110 | 100 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Allura Red | 129 | 100 mg/kg | |

| | | | | | |
|---------------|---------------------------------------|---------------------------|-----|------------|---|
| | | | | | (Alcoholic Beverages) Regulations, 2018.] |
| 14.2.7 | Aromatized alcoholic beverages | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Aspartame | 951 | 600 mg/kg | 191 |
| | | Aspartame-acesulfame salt | 962 | 350 mg/kg | 113 |
| | | BENZOATES | | 1,000mg/kg | 13 |

| | | | | |
|--|--|-----------|---------------|---------|
| | CAROTENOIDS | 160e | 200 mg/kg | |
| | Canthaxanthin | 161g | 5 mg/kg | |
| | Caramel III - ammonia caramel | 150c | 50, 000 mg/kg | |
| | Caramel IV – sulfite ammonia caramel | 150d | 50,000 mg/kg | |
| | beta-Carotenes, vegetable | 160a(i i) | 600 mg/kg | |
| | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10, 000 mg/kg | |
| | ETHYLENE DIAMINE TETRA ACETATES | | 25 mg/kg | 21 |
| | Grape skin extract | 163(ii) | 300 mg/kg | 181 |
| | HYDROXYBENZOATES, PARA- | | 1,000 mg/kg | 224, 27 |
| | Neotame | 961 | 33 mg/kg | |
| | POLYSORBATES | | 120 mg/kg | |
| | Polydimethylsiloxane | 900a | 10 mg/kg | |
| | RIBOFLAVINS | | 100 mg/kg | |
| | SACCHARINS | | 80 mg/kg | |
| | SORBATES | | 500 mg/kg | 224, 42 |
| | SULFITES | | 250 mg/kg | 44 |
| | Sucralose (Trichlorogalactosucrose) | 955 | 700 mg/kg | |
| | Sucroglycerides | 474 | 5,000 mg/kg | |
| | ³¹ [Phosphoric acid | 338 | 1,000 mg/kg | -] |

| | | | | | |
|--|--|--------------------------|-----|-----------|--|
| | | ⁸² [Tatrazine | 102 | 100 mg/kg | <p>1. These colours can be used individually as per permissible limits or in combination which may be restricted to the lowest permissible limit amongst the combination of colors used.</p> <p>2. These colors are not permitted to be used in country liquors as defined under regulation 2.2 of</p> |
| | | Carmoisine | 122 | 100 mg/kg | |
| | | Brilliant Blue FCF | 133 | 100 mg/kg | |
| | | Sunset Yellow FCF | 110 | 100 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Allura Red | 129 | 100 mg/kg | |

| | | | | | |
|--|--|--|--|--|---|
| | | | | | the Food Safety and Standards (Alcoholic Beverages) Regulations, 2018.] |
|--|--|--|--|--|---|

Table 15

| Ready-to-eat savouries | | | | | |
|-------------------------------|-------------------------------|-------------------------------------|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | NOT E |
| 15.0 | Ready-to-eat savouries | Acesulfame potassium | 950 | 350 mg/kg | 188 |
| | | Aspartame | 951 | 500 mg/kg | 191 |
| | | Neotame | 961 | 32 mg/kg | |
| | | Beeswax | 901 | GMP | 3 |
| | | Butylated hydroxytoluene (BHT) | 321 | 200mg/kg | 15, 130 |
| | | Candelilla wax | 902 | GMP | 3 |
| | | Carnauba wax | 903 | GMP | 3 |
| | | Caramel III - ammonia caramel | 150c | 10,000 mg/kg | |
| | | Caramel IV –sulfite ammonia caramel | 150d | 10,000 mg/kg | |
| | | PHOSPHATES | | 2,200 mg/kg | 33 |
| | | SACCHARINS | | 100 mg/kg | |

Table 15

| Ready-to-eat savouries | | | | | |
|-------------------------------|---|--|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | NOT E |
| | | Steviol glycosides | 960 | 170 mg/kg | 26 |
| | | Sucralose (Trichlorogalactosucrose) | 955 | 1,000 mg/kg | |
| | | Shellac, bleached | 904 | GMP | 3 |
| | | THIODIPROPIONATES | | 200 mg/kg | 46 |
| | | TBHQ | 319 | 200mg/kg | 15, 130 |
| 15.1 | Snacks and savouries – potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) | ASCORBYL ESTERS | | 200 mg/kg | 10 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200mg/kg | 15, 130 |
| | | CAROTENOIDS | | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 350 mg/kg | |
| | | Canthaxanthin | 161g | 45 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 100 mg/kg | |
| | | Cyclodextrin, beta- | 459 | 500 mg/kg | |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 20,000 mg/kg | |
| | | Grape skin extract | 163(ii) | 500 mg/kg | 181 |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | 27 |
| | | IRON OXIDES | | 500 mg/kg | |

Table 15

| Ready-to-eat savouries | | | | | |
|-------------------------------|--|--|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | NOT E |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | RIBOFLAVINS | | 300 mg/kg | |
| | | BENZOATES | | 1,000 mg/kg | 13 |
| | | SORBATES | | 1,000 mg/kg | 42 |
| | | SULFITES | | 50 mg/kg | 44 |
| | | TOCOPHEROLS | | GMP | |
| | | Sunset yellow FCF | 110 | 100 mg/kg | |
| | | ⁷⁰ [Paprika oleoresin | 160c(i) | GMP | |
| | | Curcumin | 100(i) | GMP | |
| | | Turmeric | 100(ii) | GMP] | |
| 15.2 | Processed nuts including coated nuts and nut mixtures | ASCORBYL ESTERS | | 200 mg/kg | 10 |
| | | Allura red AC | 129 | 100 mg/kg | |
| | | Brilliant blue FCF | 133 | 100 mg/kg | |
| | | Butylated hydroxyanisole (BHA) | 320 | 200 mg/kg | 15, 130 |
| | | CAROTENOIDS | | 100 mg/kg | |
| | | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 100 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | GMP | 3 |
| | | Diacetyltartaric and fatty acid esters of glycerol | 472e | 10,000 mg/kg | |

Table 15

| Ready-to-eat savouries | | | | | |
|-------------------------------|----------------------------|--|---------------|----------------------------------|--------------|
| Food Category system | Food Category Name | Food Additive | INS No | Recommended Maximum Level | NOT E |
| | | Grape skin extract | 163(ii) | 300 mg/kg | 181 |
| | | HYDROXYBENZOATES, PARA- | | 300 mg/kg | 27 |
| | | IRON OXIDES | | 400 mg/kg | |
| | | Indigotine (Indigo carmine) | 132 | 100 mg/kg | |
| | | Neotame | 961 | 32 mg/kg | |
| | | Ponceau 4R | 124 | 100 mg/kg | |
| | | Propyl gallate | 310 | 200 mg/kg | 15, 130 |
| | | RIBOFLAVINS | | 1,000 mg/kg | |
| | | SORBATES | | 1,000 mg/kg | 42 |
| 15.3 | Snacks – fish based | CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES | | 350 mg/kg | |
| | | beta-Carotenes, vegetable | 160a(ii) | 100 mg/kg | |
| | | Grape skin extract | 163(ii) | 400 mg/kg | |

Explanation I (for 11.6 Table top sweeteners): Maximum limit of artificial sweetener in the product shall be as in reconstituted beverage or food or in final beverage or food for consumption, as the case may be. The product label shall give clear instruction for reconstitution of products for making final beverage or food for consumption as the case may be.

Provided where the artificial sweetener(s) is/are used in carbonated water/ sweetened aerated water/ fruit beverage/ carbonated fruit beverage/ fruit nectar, the requirement of minimum total soluble solids shall not apply.

Provided further table top sweetener may contain the following carrier or filler articles with label declaration as provided in Regulation 2.4.5 (24, 25, 26, 27, 28 and 29) of Food Safety and Standards (Packaging and Labelling) Regulations, 2011. Namely,-

- (i) Dextrose
- (ii) Lactose
- (iii) Maltodextrin
- (iv) Mannitol
- (v) Sucrose
- (vi) Isomalt
- (vii) Citric acid
- (viii) Calcium silicate
- (ix) Carboxy methyl cellulose
- (x) Cream of tartar, IP
- (xi) Cross carmellose sodium
- (xii) Colloidal silicone dioxide
- (xiii) Glycine
- (xiv) L-leucine
- (xv) Magnesium stearate, IP
- (xvi) Purified talc
- (xvii) Poly vinyl pyrrolidone
- (xviii) Providone
- (xix) Sodium hydrogen carbonate
- (xx) Starch
- (xxi) Tartaric acid

(xxii) Erythritol

Explanation II (for preservatives)

The use of more than one preservative has been allowed in the alternative, those preservatives may be used in combination with one or more alternatives, provided the quantity of each preservative so used does not exceed such number of parts out of those specified for that preservative of the aforesaid tables as may be worked out on the basis of the proportion in which such preservatives are combined

Annexure-1

All capital and bold additives in the Table 1 to 15 refers to the group of additives as listed below

| Group Name | Additive Name | INS No. |
|-------------------|--------------------------------|----------------|
| SULFITES | Sulfur dioxide | 220 |
| | Sodium sulfite | 221 |
| | Sodium hydrogen sulfite | 222 |
| | Sodium disulfite | 223 |
| | Potassium metabisulfite | 224 |
| | Potassium sulfite | 225 |
| | Calcium hydrogen sulfite | 227 |
| | Potassium hydrogen sulfite | 228 |
| | Sodium thiosulfate | 539 |
| PHOSPHATES | Phosphoric acid | 338 |
| | Sodium hydrogen phosphate | 339(i) |
| | Disodium hydrogen phosphate | 339(ii) |
| | Trisodium orthophosphate | 339(iii) |
| | Potassium dihydrogen phosphate | 340(i) |
| | Dipotassium hydrogen phosphate | 340(ii) |
| | Tripotassium ydrogen phosphate | 340(iii) |
| | Monocalcium orthophosphate | 341(i) |
| | Calcium hydrogen phosphate | 341(ii) |
| | Tricalcium phosphate | 341(iii) |
| | Ammonium dihydrogen phosphate | 342(i) |
| | Diammonium Hydrogen phosphate | 342(ii) |

| Group Name | Additive Name | INS No. |
|---|--|----------------|
| | Magnesium phosphate | 343(i) |
| | Dimagnesium hydrogen phosphate | 343(ii) |
| | Trimagnesium phosphate | 343(iii) |
| | Disodium diphosphate | 450(i) |
| | Trisodium diphosphate | 450(ii) |
| | Tetrasodium diphosphate | 450(iii) |
| | Tetrapotassium diphosphate | 450(v) |
| | Dicalcium diphosphate | 450(vi) |
| | Calcium dihydrogen diphosphate | 450(vii) |
| | Pentasodium triphosphate | 451(i) |
| | Pentapotassium triphosphate | 451(ii) |
| | Sodium polyphosphate | 452(i) |
| | Potassium polyphosphate | 452(ii) |
| | Sodium calcium polyphosphate | 452(iii) |
| | Calcium polyphosphate | 452(iv) |
| | Ammonium polyphosphate | 452(v) |
| | Magnesium dihydrogen diphosphate | 450(ix) |
| RIBOFLAVINS | Riboflavin, synthetic | 101(i) |
| | Riboflavin 5'-phosphate sodium | 101(ii) |
| | Riboflavin (Bacillus subtilis) | 101(iii) |
| ASCORBYL ESTERS | Ascorbyl palmitate | 304 |
| | Ascorbyl stearate | 305 |
| BENZOATES | Benzoic acid | 210 |
| | Sodium benzoate | 211 |
| | Potassium benzoate | 212 |
| | Calcium benzoate | 213 |
| CAROTENOIDS | beta-Carotenes (synthetic) | 160a(i) |
| | beta-Carotenes (Blakeslea trispora) | 160a(iii) |
| | beta-apo-8'-Carotenal | 160e |
| | beta-apo-8'-Carotenoic acid, ethyl ester | 160f |
| CHLOROPHYLLS AND CHLOROPHYLLINS, | Chlorophylls, copper complexes | 141(i) |
| | Chlorophyllin copper complexes, sodium and potassium salts | 141(ii) |

| Group Name | Additive Name | INS No. |
|------------------------------------|---|----------------|
| COPPER COMPLEXES | | |
| HYDROXYBENZOATES, PARA- | Ethyl para-hydroxybenzoate | 214 |
| | Methyl para-hydroxybenzoate | 218 |
| NITRITES | Potassium nitrite | 249 |
| | Sodium nitrite | 250 |
| QUILLAIA EXTRACTS | Quillaia extract type 2 | 999(ii) |
| | Quillaia extract type I | 999(i) |
| SODIUM ALUMINIUM PHOSPHATES | Sodium aluminium phosphate, acidic | 541(i) |
| | Sodium aluminium phosphate, basic | 541(ii) |
| STEAROYL LACTYLATES | Calcium stearoyl lactylate | 482(i) |
| | Sodium stearoyl lactylate | 481(i) |
| THIODIPROPIONATES | Dilauryl thiodipropionate | 389 |
| | Thiodipropionic acid | 388 |
| TOCOPHEROLS | dl-alpha-Tocopherol | 3 07c |
| | d-alpha-Tocopherol | 307a |
| | Tocopherol concentrate, mixed | 307b |
| SACCHARINS | Saccharin | 954(i) |
| | Calcium saccharin | 954(ii) |
| | Potassium saccharin | 954(iii) |
| | Sodium saccharin | 954(iv) |
| SORBATES | Sorbic acid | 200 |
| | Sodium sorbate | 201 |
| | Potassium sorbate | 202 |
| | Calcium sorbate | 203 |
| POLYSORBATES | Polyoxyethylene (20) sorbitan monolaurate | 432 |
| | Polyoxyethylene (20) sorbitan monooleate | 433 |
| | Polyoxyethylene (20) sorbitan monopalmitate | 434 |
| | Polyoxyethylene (20) sorbitan monostearate | 435 |

| Group Name | Additive Name | INS No. |
|---|--|----------------|
| | Polyoxyethylene (20) sorbitan tristearate | 436 |
| POLYOXYETHYLENE STEARATES | Polyoxyethylene (40) stearate | 431 |
| | Polyoxyethylene (8) stearate | 430 |
| IRON OXIDES | Iron oxide, black | 172(i) |
| | Iron oxide, red | 172(ii) |
| | Iron oxide, yellow | 172(iii) |
| FERROCYANIDES | Calcium ferrocyanide | 538 |
| | Potassium ferrocyanide | 536 |
| | Sodium ferrocyanide | 535 |
| TARTRATES | Potassium sodium L(+)-tartrate | 337 |
| | Sodium L(+)-tartrate | 335(ii) |
| | L(+)-Tartaric acid | 334 |
| ETHYLENE DIAMINE TETRA ACETATES | Calcium disodium ethylenediaminetetraacetate | 385 |
| | Disodium ethylenediaminetetraacetate | 386 |
| ⁵² [SORBITAN ESTERS OF FATTY ACIDS | | |
| | Sorbitan monolaurate | 493 |
| | Sorbitan monooleate | 494 |
| | Sorbitan monopalmitate | 495 |
| | Sorbitan monostearate | 491 |
| | Sorbitan tristearate | 492] |

| Note No. | Notes to the Food Additives mentioned in the Table 1 to 15. |
|-----------------|--|
| 1 | As adipic acid. |
| 2 | On the dry ingredient, dry weight, dry mix or concentrate basis. |
| 3 | For use in surface treatment only. |
| 4 | For use in decoration, stamping, marking or branding the product only. |
| 5 | Excluding products conforming to the standard for jams, jellies and marmalades |
| 6 | As aluminium. |
| 7 | For use in coffee substitutes only. |
| 8 | As bixin. |
| 9 | Except for use in ready-to-drink coffee products at 10,000 mg/kg. |

| | |
|----|---|
| 10 | As ascorbyl stearate. |
| 11 | On the flour basis. |
| 12 | As a result of carryover from flavouring substances. |
| 13 | As benzoic acid. |
| 14 | For use in hydrolysed protein liquid formula only. |
| 15 | On the fat or oil basis. |
| 16 | For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only. |
| 18 | As added level; residue not detected in ready-to-eat food. |
| 19 | For use in cocoa fat only. |
| 20 | Singly or in combination with other stabilizers, thickeners and/or gums. |
| 21 | As anhydrous calcium disodium ethylenediaminetetraacetate. |
| 22 | For use in smoked fish products only. |
| 23 | As iron. |
| 24 | As anhydrous sodium ferrocyanide. |
| 25 | For use at GMP in full fat soy flour only. |
| 26 | As steviol equivalents. |
| 27 | As para-hydroxybenzoic acid. |
| 28 | Except for use in wheat flour conforming to the standard for wheat flour at 2,000 mg/kg. |
| 29 | For non-standardized food only. |
| 30 | As residual NO ₃ ion. |
| 31 | On the mash used basis. |
| 32 | As residual NO ₂ ion. |
| 33 | As phosphorus. |
| 34 | On the anhydrous basis. |
| 35 | For use in cloudy juices only. |
| 36 | On the residual level basis. |
| 37 | For non-standardized food and food conforming to the standard for quick frozen blocks of fish fillets, minced fish flesh and mixtures of fillets and minced fish flesh. |
| 38 | On the creaming mixture basis. |
| 39 | For use in products containing butter or other fats and oils only. |
| 40 | Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates. |

| | |
|----|---|
| 41 | For use in breading or batter coatings only. |
| 42 | As sorbic acid. |
| 43 | As tin. |
| 44 | As residual SO ₂ . |
| 45 | As tartaric acid. |
| 46 | As thiodipropionic acid. |
| 47 | On the dry egg yolk weight basis. |
| 48 | For use in olives only. |
| 49 | For use on citrus fruits only. |
| 50 | For use in fish roe only. |
| 51 | For use in herbs only. |
| 52 | Excluding chocolate milk. |
| 53 | For use in coatings only. |
| 54 | For use in cocktail cherries and candied cherries only. |
| 55 | Within the limits for sodium, calcium, and potassium specified in the standard for infant formula and formula for special dietary purposes intended for infants: singly or in combination with other sodium, calcium, and/or potassium salts. |
| 56 | Excluding products where starch is present. |
| 57 | GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight. |
| 58 | As calcium. |
| 59 | For use as a packaging gas only. |
| 60 | Except for use as a carbonating agent: the CO ₂ in the finished wine shall not exceed 39.2 mg/kg. |
| 61 | For use in minced fish only. |
| 62 | As copper. |
| 63 | For non-standardized food and breaded or batter coatings in food conforming to the standard for quick frozen fish sticks (fish fingers), fish portions and fish fillets – breaded or in batter |
| 64 | For use in dry beans only. |
| 65 | As a result of carryover from nutrient preparations. |
| 66 | As formaldehyde. |
| 67 | Except for use in liquid egg whites at 8,800 mg/kg as phosphorus, and in liquid whole eggs at 14,700 mg/kg as phosphorus. |
| 68 | For use in products with no added sugar only. |

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| 69 | For use as a carbonating agent only. |
| 70 | As the acid. |
| 71 | Calcium, potassium and sodium salts only. |
| 72 | On the ready-to-eat basis. |
| 73 | Excluding whole fish. |
| 74 | Excluding liquid whey and whey products used as ingredients in infant formula. |
| 75 | For use in milk powder for vending machines only. |
| 76 | For use in potatoes only. |
| 77 | For special nutritional uses only. |
| 78 | Except for use in pickling and balsamic vinegars at 50,000 mg/kg. |
| 79 | For use on nuts only. |
| 80 | Equivalent to 2 mg/dm ² surface application to a maximum depth of 5 mm. |
| 81 | Equivalent to 1 mg/dm ² surface application to a maximum depth of 5 mm. |
| 82 | Except for use in shrimp (<i>Crangon crangon</i> and <i>Crangon vulgaris</i>) at 6,000 mg/kg. |
| 83 | L(+)-form only. |
| 84 | For use in products for infants over 1 year of age only. |
| 85 | Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg. |
| 86 | For use in whipped dessert toppings other than cream only. |
| 87 | On the treatment level basis. |
| 88 | As a result of carryover from the ingredient. |
| 89 | For use in sandwich spreads only. |
| 90 | For use in milk-sucrose mixtures used in the finished product only. |
| 91 | Singly or in combination: benzoates and sorbates. |
| 92 | Excluding tomato-based sauces. |
| 93 | Excluding natural wine produced from <i>Vitis vinifera</i> grapes. |
| 94 | For use in loganiza (fresh, uncured sausage) only. |
| 95 | For use in surimi and fish roe products only. |
| 96 | On the dried weight basis of the high intensity sweetener. |
| 97 | On the final cocoa and chocolate product basis. |
| 98 | For use in dust control only. |
| 99 | For use in fish fillets and minced fish only. |

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| 100 | For use in crystalline products and sugar toppings only. |
| 101 | When used in combination with other emulsifiers, total combined use level not to exceed 15,000 mg/kg as specified in the standard for chocolate and chocolate products. |
| 102 | For use in fat emulsions for baking purposes only. |
| 103 | Except for use in special white wines at 400 mg/kg. |
| 104 | Except for use in bread and yeast-leavened bakery products: maximum 5,000 mg/kg residue. |
| 105 | Except for use in dried gourd strips at 5,000 mg/kg. |
| 106 | Except for use in Dijon mustard at 500 mg/kg. |
| 107 | Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in foodgrade dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide. |
| 108 | For use on coffee beans only. |
| 109 | Use level reported as 25 lbs/1,000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10E6 mg/kg) = 3,000 mg/kg |
| 110 | For use in frozen French fried potatoes only. |
| 111 | Except for use in dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg. |
| 112 | For use in grated cheese only. |
| 113 | As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68). |
| 114 | Excluding cocoa powder. |
| 115 | For use in pineapple juice only. |
| 116 | For use in doughs only. |
| 117 | Except for use in fresh, uncured sausage at 1,000 mg/kg. |
| 118 | Except for use in fresh, cured sausage at 1,000 mg/kg. |
| 119 | As aspartame equivalents (the reported maximum level can be converted to an aspartame acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual |

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| | aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68). |
| 120 | Except for use in caviar at 2,500 mg/kg. |
| 121 | Except for use in fermented fish products at 1,000 mg/kg. |
| 123 | Except for use in beverages with pH greater than 3.5 at 1,000 mg/kg. |
| 124 | For use in products containing less than 7% ethanol only. |
| 125 | For use in a mixture with vegetable oil only, as a release agent for baking pans. |
| 126 | For use in releasing dough in dividing or baking only. |
| 127 | On the served to the consumer basis. |
| 128 | Tartaric acid (INS 334) only. |
| 129 | For use as an acidity regulator in grape juice only. |
| 130 | Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310). |
| 131 | For use as a flavour carrier only. |
| 132 | Except for use in semi-frozen beverages at 130 mg/kg on a dried basis. |
| 133 | Any combination of butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded. |
| 134 | Except for use in cereal-based puddings at 500 mg/kg. |
| 135 | Except for use in dried apricots at 2,000 mg/kg, bleached raisins at 1,500 mg/kg, desiccated coconut at 200 mg/kg and coconut from which oil has been partially extracted at 50 mg/kg. |
| 136 | For use to prevent browning of certain light coloured vegetables only. |
| 137 | Except for use in frozen avocado at 300 mg/kg. |
| 138 | For use in energy-reduced products only. |
| 139 | For use in mollusks, crustaceans, and echinoderms only. |
| 140 | Except for use in canned abalone (univalve hydrolyse) at 1,000 mg/kg. |
| 141 | For use in white chocolate only. |
| 142 | Excluding coffee and tea. |

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| 143 | For use in fruit juice-based drinks and dry ginger ale only. |
| 144 | For use in sweet and sour products only. |
| 145 | For use in energy reduced or no added sugar products only. |
| 146 | Beta-carotene (synthetic) (INS 160a(i)) only. |
| 147 | Excluding whey powders for infant food. |
| 148 | Except for use in microsweets and breath freshening mints at 10,000 mg/kg. |
| 149 | Except for use in fish roe at 100 mg/kg. |
| 150 | For use in soy-based formula only. |
| 151 | Except for use in hydrolysed protein and/or amino acid-based formula at 1,000 mg/kg. |
| 152 | For use in frying only. |
| 153 | For use in instant noodles only. |
| 154 | For use in coconut milk only. |
| 155 | For use in frozen, sliced apples only. |
| 156 | Except for use in microsweets and breath freshening mints at 2,500 mg/kg. |
| 157 | Except for use in microsweets and breath freshening mints at 2,000 mg/kg. |
| 158 | Except for use in microsweets and breath freshening mints at 1,000 mg/kg. |
| 159 | For use in pancake syrup and maple syrup only. |
| 160 | For use in ready-to-drink products and pre-mixes for ready-to-drink products only. |
| 162 | For use in dehydrated products and salami-type products only. |
| 163 | Except for use in microsweets and breath freshening mints at 3,000 mg/kg. |
| 164 | Except for use in microsweets and breath freshening mints at 30,000 mg/kg. |
| 165 | For use in products for special nutritional use only. |
| 166 | For use in milk-based sandwich spreads only. |
| 167 | For use in dehydrated products only. |
| 168 | Quillaia extract type 1 (INS 999(i)) only. |
| 169 | For use in fat-based sandwich spreads only. |
| 170 | Excluding products conforming to the standard for fermented milks. |
| 171 | Excluding anhydrous milkfat. |

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| 172 | Except for use in fruit sauces, fruit toppings, coconut cream, coconut milk and “fruit bars” at 50 mg/kg. |
| 173 | Excluding instant noodles containing vegetables and eggs. |
| 174 | Singly or in combination: sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559). |
| 175 | Except for use in jelly-type fruit-based desserts at 200 mg/kg. |
| 176 | For use in canned liquid coffee only. |
| 177 | For non-standardized food and minced fish flesh and breaded or batter coatings conforming to the standard for quick frozen fish sticks (fish fingers), fish portions and fish fillets –breaded or in batter . |
| 178 | As carminic acid. |
| 179 | For use in restoring the natural colour lost in processing only. |
| 180 | Singly or in combination: butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321). |
| 181 | As anthocyanin. |
| 182 | Excluding coconut milk. |
| 183 | Products conforming to the standard for chocolate and chocolate products may only use colours for surface decoration. |
| 184 | For use in nutrient coated rice grain premixes only. |
| 185 | As norbixin. |
| 186 | For use in flours with additives only. |
| 187 | Ascorbyl palmitate (INS 304) only. |
| 188 | If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level. |
| 189 | Excluding rolled oats. |
| 190 | Except for use in fermented milk drinks at 500 mg/kg. |
| 191 | If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level. |
| 192 | For use in liquid products only. |
| 193 | For use in crustacean and fish pastes only. |
| 194 | For use in instant noodles conforming to the standard for instant noodles only. |
| 195 | Singly or in combination: butylated hydroxyanisole (BHA, INS 320), |

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| | butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroquinone (TBHQ, INS 319). |
| 196 | Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and ropyl gallate (INS 310). |
| 197 | Singly or in combination: butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310). |
| 198 | For use in solid products (e.g., energy, meal replacement or fortified bars) only. |
| 199 | Except for use in microsweets and breath freshening mints at 6,000 mg/kg as steviol equivalents. |
| 200 | Except for use in ham of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents |
| 201 | For use in flavoured products only. |
| 202 | For use in brine used in the production of sausage only. |
| 203 | For use in chewable supplements only. |
| 204 | Except for use in longan and lichee at 50 mg/kg. |
| 205 | Except for use to prevent browning of certain light colored vegetables at 50 mg/kg. |
| 206 | Except for use as a bleaching agent in products conforming to the standard for aqueous coconut products at 30 mg/kg. |
| 207 | Except for use in soybean sauce intended for further processing at 50,000 mg/kg. |
| 208 | For use in dried and dehydrated products only. |
| 209 | Excluding products conforming to the standard for blend of skimmed milk and vegetable fat in powdered form. |
| 210 | For non-standardized food and fish filets and minced fish flesh conforming to the standard for quick frozen fish sticks (fish fingers), fish portions and fish fillets – breaded or in batter. |
| 211 | For use in noodles only. |
| 212 | Except for use in products conforming to the standard for bouillon and consommés at 3,000 mg/kg. |
| 213 | For use in liquid products containing high intensity sweeteners only. |
| 214 | Excluding products conforming to the standard for dairy fat spreads. |
| 215 | Excluding products conforming to the standard for fat spreads and blended spreads. |

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| 216 | For use in maize-based products only. |
| 217 | Except for use in toppings at 300 mg/kg. |
| 218 | Only hydrolyse can be used as preservatives and antioxidants in the products covered by the standard for desiccated coconut. |
| 219 | Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5,000 mg/kg. |
| 220 | For use in flavoured products heat treated after fermentation only. |
| 221 | For use in potato dough and pre-fried potato slices only. |
| 222 | For use in collagen-based casings with a water activity greater than 0.6 only. |
| 223 | Except for use in products containing added fruits, vegetables, or meats at 3,000 mg/kg. |
| 224 | Excluding aromatized beer. |
| 225 | Except for use in self-raising flour at 12,000 mg/kg. |
| 226 | Except for use as a meat tenderizer at 35,000 mg/kg. |
| 227 | For use in sterilized and UHT treated milks only. |
| 228 | Except for use to stabilize higher protein liquid whey used for further processing into whey protein concentrates at 1,320 mg/kg. |
| 229 | For use as a flour treatment agent, raising agent or leavening agent only. |
| 230 | For use as an acidity regulator only. |
| 231 | For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation only. |
| 232 | For use in vegetable fats conforming to the standard for edible fats and oils not covered by individual standards only. |
| 233 | As nisin. |
| 234 | For use as a stabilizer or thickener only. |
| 235 | For use in reconstituted and recombined products only. |
| 236 | Excluding products conforming to the standard for cream and prepared creams (reconstituted cream, recombined cream, prepackaged liquid cream). |
| 237 | Excluding products conforming to the standard for processed cereal-based foods for infants and young children |
| 238 | Except for use in products corresponding to the standard for processed cereal-based foods for infants and young children) at GMP. |

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| 239 | Excluding products conforming to the standard for canned baby foods. |
| 240 | The use level is within the limit for sodium listed in the standard for canned baby foods |
| 241 | For use in surimi products only. |
| 242 | For use as an antioxidant only. |
| 243 | For use in products conforming to the standard for processed cereal-based foods for infants and young children only, as a raising agent. |
| 244 | For use in biscuit dough only. |
| 245 | For use in pickled vegetables only. |
| 246 | Singly or in combination: aluminium ammonium hydrolys (INS 523) and sodium aluminium phosphates (acidic and basic; (INS 541(i),(ii)). |
| 247 | For use in kuzukiri and harusame (starch based products) only. |
| 248 | For use as a raising agent only. |
| 249 | For use as a raising agent in mixes for steamed breads and buns only. |
| 250 | For use in boiled mollusks and tsukudani only. |
| 251 | For use in processed hydrolys cheese only. |
| 252 | For use in self-rising flour and self-rising corn meal only. |
| 253 | For use in dry mix hot chocolate only. |
| 254 | For use in salt applied to dry salted cheeses during manufacturing only. |
| 255 | Except for use in seasonings applied to foods in food category 15.1 at 1,700 mg/kg. |
| 256 | For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only. |
| 257 | For use in shrimps and prawns only. |
| 258 | Excluding maple syrup. |
| 259 | Singly or in combination: sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556). |
| 260 | For use in powdered beverage whiteners only. |
| 261 | For use in heat-treated buttermilk only. |
| 262 | For use in edible fungi and fungus products only. |
| 263 | Except for use in pickled fungi at 20,000 mg/kg. |
| 264 | Except for use in sterilized fungi at 5,000 mg/kg: citric acid (INS 330) and lactic acid (INS 270), singly or in combination. |

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| 265 | For use in quick frozen French fried potatoes only, as a sequestrant. |
| 266 | Excluding salted atlantic herring and sprat. |
| 267 | Excluding products conforming to the standard for salted fish and dried salted fish of the gadidae family of fishes , the standard for dried shark fins, the standard for crackers from marine and freshwater fish, crustaceans and molluscan shellfish , and the standard for boiled dried salted anchovies. |
| 268 | Singly or in combination: ins 471, 472a, 472b and 472c in products conforming to the standard for processed cereal-based foods for infants and young children. |
| 269 | Singly or in combination with other modified starches used as thickeners in products conforming to the standard for processed cereal-based foods for infants and young children. |
| 270 | For use at 60,000 mg/kg, singly or in combination with other starch thickeners in products conforming to the standard for canned baby foods. |
| 271 | For use in products conforming to the standard for canned baby foods. |
| 272 | Singly or in combination: ins 410, 412, 414, 415 and 440 at 20,000 mg/kg in gluten-free cereal based foods, and 10,000 mg/kg in other products conforming to the standard for processed cereal- based foods for infants and young children . |
| 273 | Singly or in combination: ins 410, 412, 414, 415 and 440 except for use at 20,000 mg/kg in glutenfree cereal based foods in products conforming to the standard for processed cereal-based foods for infants and young children . |
| 274 | For use at 15,000 mg/kg in products conforming to the standard for processed cereal-based foods for infants and young children. |
| 275 | For use at 1,500 mg/kg in products conforming to the standard for canned baby foods. |
| 276 | Singly or in combination with other modified starches used as thickeners in products conforming to the standard for canned baby foods. |
| 277 | Excluding virgin and cold pressed oils and products conforming to the standard for olive oils and olive pomace oils. |
| 278 | For use in whipped cream and cream packed under pressure only. |

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| 279 | Except for products conforming to the standard for edible fungi and fungus products. |
| 280 | For use in pickled radish only. |
| 281 | For use in fresh minced meat which contains other ingredients apart from comminuted meat only. |
| 282 | Only non-amidated pectins may be used in the standard for canned baby foods |
| 283 | For use in canned fruit-based baby foods conforming to the standard for canned baby foods only. |
| 284 | Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the standard for infant formula and formulas for special medical purposes intended for infants. |
| 285 | Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the standard for follow-up formula. |
| 286 | For use in products conforming to the standard for luncheon meat and the standard for cooked cured chopped meat. |
| 288 | For use in products conforming to the standard for cooked cured ham and cooked cured pork shoulder. |
| 289 | For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), and bone phosphate (INS 542) as humectants in products conforming to the standard for cooked cured ham and cooked cured pork shoulder . The total amount of phosphates (naturally present and added) shall not exceed 3,520 mg/kg as phosphorus. |

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| 290 | For use in products conforming to the standard for luncheon meat and cooked cured chopped meat at 15 mg/kg to replace loss of colour in product with binders only. |
| 291 | Except for use of beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f) at 35 mg/kg. |
| 292 | Except for use in hydrolysed protein and/or amino acid-based formula at 25,000 mg/kg. |
| 293 | On the saponin basis. |
| 294 | Except for use in liquid products at 600 mg/kg as steviol equivalents. |
| 295 | For use in products conforming to the standard for canned baby foods only, as an acidity regulator. |
| 296 | Except for use in perilla in brine at 780 mg/kg. |
| 297 | The level in the ready-to-eat food shall not exceed 200 mg/kg on the anhydrous basis. |
| 298 | For use in provolone cheese only. |
| 299 | For use at 400 mg/kg as phosphorous singly or in combination in breaded or batter coating in accordance with standard for quick frozen fish sticks (fish fingers), fish portions and fish fillets– breaded or in batter. |
| 300 | For use in salted squid only. |
| 301 | Interim maximum level. |
| 302 | For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), and bone phosphate (INS 542) as humectants in products conforming to the standard for luncheon |

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| | meat and cooked cured chopped meat at 1320 mg/kg as phosphorous. The total amount of phosphates (naturally present and added) shall not exceed 3,520 mg/kg as phosphorous. |
| 303 | For use as a pH stabilizer in soured cream butter only. |
| 321 | For use in powdered mixes only. |
| 327 | For use in fish products cooked in soy sauce. |
| 330 | Except for use in canned products. |
| 340 | Except for products not conforming to the Codex standard for bouillons and consommés (CODEX STAN 117-1981) at 100 mg/kg. |
| ⁶⁹ [408] | Only for bakery shortening] |
| FS01 | Glucose oxidase from <i>Aspergillus niger</i> , <i>A. oryzae</i> , <i>Penicillium chrysogenum</i> |
| FS02 | Lipase from <i>Aspergillus niger</i> , <i>A. oryzae</i> , <i>A. flavus</i> , <i>Rhizopus arrhizus</i> , <i>R. delemar</i> , <i>R. nigricans</i> , <i>R. niveus</i> , <i>Mucor javanicus</i> , <i>M. miehei</i> , <i>M. pusillus</i> , <i>Brevibacterium lineus</i> , <i>Candida lipolytica</i> |
| FS03 | Xylanase from <i>Aspergillus niger</i> , <i>Sporotrichum dimorphosporum</i> , <i>Streptomyces</i> sp., <i>Trichoderma reesei</i> , <i>Humicola insolens</i> , <i>Bacillus licheniformis</i> |
| ³¹ [FS04a] | Lactic acids, L(-) or DL malic acid and L(+) tartaric and citric acids can be only be added to musts under condition that the initial acidity content is not raised by more than 54 meq/l (i.e. 4 gm/l expressed in tartaric acid)]. |
| ⁷⁰ [FS04b] | For use in pre-packed coconut water only.] |
| XS89 | Excluding products conforming to standard for luncheon meat. |
| XS96 | Excluding products conforming to the standard for cooked cured ham. |
| XS97 | Excluding products conforming to the standard for cooked cured pork shoulder. |
| XS98 | Excluding products conforming to the standard for cooked cured chopped meat. |

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| ⁷³ [XS243] | Excluding products conforming to the standard for fermented milks] |
| XT99 | In case of thermally processed fruit beverages/ fruit drinks/ready-to-serve fruit beverages, half of the recommended maximum level is permitted |
| XT100 | 70 mg/kg for thermally processed fruit beverages/ fruit drinks/ready-to-serve fruit beverages |
| XT101 | 300 mg/kg for thermally processed fruit beverages/ fruit drinks/ready-to-serve fruit beverages |
| XT102 | On dilution except in cordial and barley water |
| ⁵² [323] | For use as firming agent |
| 348 | Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474) |
| ⁸¹ [358] | Except for use in fish oils at 6,000 mg/kg, singly or in combination] |
| 359 | Excluding dairy fat spreads with $\geq 70\%$ milk fat content |
| 360 | In dairy fat spreads limited to products with $< 70\%$ fat content or baking purposes only. |
| 363 | For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery products. |
| 366 | 10,000 mg/kg in imitation chocolate with $>5\%$ water content. |
| 367 | For use at 10,000 mg/kg in candy containing not less than 10% oil |
| 368 | For use at 10,000 mg/kg in whipped decorations |
| 389 | Except for use at 500 mg/kg in products containing nut paste |
| XS 86 | Excluding products conforming to the Standard for Cocoa Butter |
| XS 87 | Excluding products conforming to the Standard for Chocolate and Chocolate Products |
| XS 105 | Excluding products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars |
| XS141 | Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake |
| XS240 | Excluding products conforming to the Standard for Aqueous Coconut Products |
| XS314R | Excluding products conforming to the Standard for Date Paste] |

| GMP Table Provisions For all Food Categories | |
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| The following additives, as indicated may be used in all food categories (except those categories listed in the ‘Annex to GMP’ list) under the conditions of Good Manufacturing Practice (GMP) as outlined in the 3.1(8) | |
| INS No. | Food Additive |
| 260 | Acetic acid, glacial |
| 472a | Acetic and fatty acid esters of glycerol |
| 1422 | Acetylated distarch adipate |
| 1414 | Acetylated distarch phosphate |
| 1451 | Acetylated oxidized starch |
| 1401 | Acid-treated starch |
| 406 | Agar |
| 400 | Alginic acid |
| 1402 | Alkaline treated starch |
| 403 | Ammonium alginate |
| 503(i) | Ammonium carbonate |
| 510 | Ammonium chloride |
| 503(ii) | Ammonium hydrogen carbonate |
| 527 | Ammonium hydroxide |
| 1100(i) | alpha-Amylase from <i>Aspergillus oryzae</i> var. |
| 1100(iv) | alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i> |
| 1100(v) | alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i> |
| 1100(ii) | alpha-Amylase from <i>Bacillus stearothermophilus</i> |
| 1100(iii) | alpha-Amylase from <i>Bacillus subtilis</i> |
| 300 | Ascorbic acid, L- |
| 162 | Beet red |
| 1403 | Bleached starch |
| 1101(iii) | Bromelain |
| 629 | Calcium 5'-guanylate |
| 633 | Calcium 5'-inosinate |
| 634 | Calcium 5'-ribonucleotides |
| 263 | Calcium acetate |
| 404 | Calcium alginate |

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| 302 | Calcium ascorbate |
| 170(i) | Calcium carbonate |
| 509 | Calcium chloride |
| 623 | Calcium di-L-glutamate |
| 578 | Calcium gluconate |
| 526 | Calcium hydroxide |
| 327 | Calcium lactate |
| 352(ii) | Calcium malate, DL- |
| 529 | Calcium oxide |
| 282 | Calcium propionate |
| 552 | Calcium silicate |
| 516 | Calcium sulfate |
| 150a | Caramel I – plain caramel |
| 1100(vi) | Carbohydrase from <i>Bacillus licheniformis</i> |
| 290 | Carbon dioxide |
| 410 | Carob bean gum |
| 407 | Carrageenan |
| 427 | Cassia gum |
| 140 | Chlorophylls |
| 330 | Citric acid |
| 472c | Citric and fatty acid esters of glycerol |
| 468 | Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum) |
| 424 | Curdlan |
| 457 | Cyclodextrin, alpha- |
| 458 | Cyclodextrin, gamma- |
| 1504(i) | Cyclotetraglucose |
| 1504(ii) | Cyclotetraglucose syrup |
| 1400 | Dextrins, roasted starch |
| 628 | Dipotassium 5'-guanylate |
| 627 | Disodium 5'-guanylate |
| 631 | Disodium 5'-inosinate |
| 635 | Disodium 5'-ribonucleotides |
| 1412 | Distarch phosphate |
| 315 | Erythorbic acid (Isoascorbic acid) |
| 968 | Erythritol |

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| 462 | Ethyl cellulose |
| 467 | Ethyl hydroxyethyl cellulose |
| 297 | Fumaric acid |
| 418 | Gellan gum |
| 575 | Glucono delta-lactone |
| 1102 | Glucose oxidase (Note FS01) |
| 620 | Glutamic acid, L(+)- |
| 422 | Glycerol |
| 626 | Guanylic acid, 5'- |
| 412 | Guar gum |
| 414 | Gum arabic (Acacia gum) |
| 507 | Hydrochloric acid |
| 463 | Hydroxypropyl cellulose |
| 1442 | Hydroxypropyl distarch phosphate |
| 464 | Hydroxypropyl methyl cellulose |
| 1440 | Hydroxypropyl starch |
| 630 | Inosinic acid, 5'- |
| 953 | Isomalt (Hydrogenated isomaltulose) |
| 416 | Karaya gum |
| 425 | Konjac flour |
| 270 | Lactic acid, L-, D- and DL- |
| 472b | Lactic and fatty acid esters of glycerol |
| 966 | Lactitol |
| 322(i), (ii) | Lecithins |
| 1104 | Lipases (Note FS02) |
| 160d(iii) | Lycopene, Blakeslea trispora |
| 160d(i) | Lycopene, synthetic |
| 160d(ii) | Lycopene, tomato |
| 504(i) | Magnesium carbonate |
| 511 | Magnesium chloride |
| 625 | Magnesium di-L-glutamate |
| 580 | Magnesium gluconate |
| 528 | Magnesium hydroxide |
| 504(ii) | Magnesium hydroxide carbonate |
| 329 | Magnesium lactate, DL- |
| 530 | Magnesium oxide |

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| 553(i) | Magnesium silicate, synthetic |
| 82[470 (iii)] | Magnesium stearate] |
| 518 | Magnesium sulfate |
| 296 | Malic acid, DL- |
| 965(i) | Maltitol |
| 965(ii) | Maltitol syrup |
| 421 | Mannitol |
| 461 | Methyl cellulose |
| 465 | Methyl ethyl cellulose |
| 460(i) | Microcrystalline cellulose (Cellulose gel) |
| 471 | Mono- and di-glycerides of fatty acids |
| 624 | Monoammonium L-glutamate |
| 622 | Monopotassium L-glutamate |
| 621 | Monosodium L-glutamate |
| 1410 | Monostarch phosphate |
| 941 | Nitrogen |
| 942 | Nitrous oxide |
| 1404 | Oxidized starch |
| 1101(ii) | Papain |
| 440 | Pectins |
| 1413 | Phosphated distarch phosphate |
| 1200 | Polydextroses |
| 964 | Polyglycitol syrup |
| 1202 | Polyvinylpyrrolidone, insoluble |
| 632 | Potassium 5'-inosinate |
| 261 | Potassium acetates |
| 402 | Potassium alginate |
| 303 | Potassium ascorbate |
| 501(i) | Potassium carbonate |
| 508 | Potassium chloride |
| 332(i) | Potassium dihydrogen citrate |
| 577 | Potassium gluconate |
| 501(ii) | Potassium hydrogen carbonate |
| 515(ii) | Potassium hydrogen sulfate |
| 525 | Potassium hydroxide |

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| 326 | Potassium lactate |
| 351(ii) | Potassium malate |
| 283 | Potassium propionate |
| 515(i) | Potassium sulfate |
| 460(ii) | Powdered cellulose |
| 407a | Processed eucheuma seaweed |
| 944 | Propane |
| 280 | Propionic acid |
| 1101(i) | Protease |
| 1204 | Pullulan |
| 470(i) | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium |
| 470(ii) | Salts of oleic acid with calcium, potassium and sodium |
| 551 | Silicon dioxide, amorphous |
| 350(ii) | Sodium DL-malate |
| 262(i) | Sodium acetate |
| 401 | Sodium alginate |
| 301 | Sodium ascorbate |
| 500(i) | Sodium carbonate |
| 466 | Carboxymethyl cellulose |
| 469 | Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed) |
| 331(i) | Sodium dihydrogen citrate |
| 316 | Sodium erythorbate (Sodium isoascorbate) |
| 365 | Sodium fumarates |
| 576 | Sodium gluconate |
| 350(i) | Sodium hydrogen DL-malate |
| 500(ii) | Sodium hydrogen carbonate |
| 514(ii) | Sodium hydrogen sulfate |
| 524 | Sodium hydroxide |
| 325 | Sodium lactate |
| 281 | Sodium propionate |
| 500(iii) | Sodium sesquicarbonate |
| 514(i) | Sodium sulfate |
| 420(i) | Sorbitol |
| 420(ii) | Sorbitol syrup |

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|-----------------|---------------------------------|
| 1420 | Starch acetate |
| 1450 | Starch sodium octenyl succinate |
| 1405 | Starches, enzyme treated |
| 553(iii) | Talc |
| 417 | Tara gum |
| 957 | Thaumatococcus |
| 171 | Titanium dioxide |
| 413 | Tragacanth gum |
| 1518 | Triacetin |
| 380 | Triammonium citrate |
| 333(iii) | Tricalcium citrate |
| 332(ii) | Tripotassium citrate |
| 331(iii) | Trisodium citrate |
| 415 | Xanthan gum |
| 967 | Xylitol |

ANNEX TO GMP Table

Food Categories or Individual Food Items where GMP Table shall not apply

| Sr. No | Category number | Food category |
|--------|-----------------|--|
| 1. | 1.1.1 | Milk and buttermilk (plain) (excluding heat-treated buttermilk) |
| 2. | 1.1.1.1 | Milk (plain) |
| 3. | 1.1.1.2 | Buttermilk (plain) |
| 4. | 1.2 | Fermented and renneted milk products (plain) excluding food category 1.1.2 (dairy based drinks) |
| 5. | 1.2.1 | Fermented and renneted milk products (plain), excluding food category 1.1.2 (dairy-based drinks) |
| 6. | 1.2.1.1 | Fermented milks (plain), not heat-treated after fermentation |
| 7. | 1.2.1.2 | Fermented milks (plain), heat-treated after fermentation |
| 8. | 1.2.2 | Renneted milk (plain) |
| 9. | 1.4.1 | Pasteurized cream (plain) |
| 10. | 1.4.2 | Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain) |
| 11. | 1.6.3 | Whey Cheese |
| 12. | 1.6.6 | Whey protein cheese |
| 13. | 1.8.2 | Dried whey and whey products, excluding whey cheese |
| 14. | 2.1 | Fats and oils essentially free from water |
| 15. | 2.1.1 | Butter oil, anhydrous milkfat, ghee |
| 16. | 2.1.2 | Vegetable oils and fats |

| Sr. No | Category number | Food category |
|---------------|------------------------|---|
| 17. | 2.1.3 | Lard, tallow, fish oil, and other animal fats |
| 18. | 2.2.1 | Butter |
| 19. | 4.1.1 | Fresh fruit |
| 20. | 4.1.1.1 | Untreated fresh fruit |
| 21. | 4.1.1.2 | Surface-treated fresh fruit |
| 22. | 4.1.1.3 | ⁵² [Peeled or cut, minimally processed fruit] |
| 23. | 4.2.1 | Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |
| 24. | 4.2.1.1 | Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds |
| 25. | 4.2.1.2 | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |
| 26. | 4.2.1.3 | ⁵² [Peeled, cut or shredded minimally processed vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)] |
| 27. | 4.2.2.1 | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |
| 28. | 4.2.2.7 | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food categories 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 |

| Sr. No | Category number | Food category |
|---------------|------------------------|---|
| 29. | 6.1 | Whole, broken or flaked grain, including rice |
| 30. | 6.2 | Flours and starches (including soybean powder) |
| 31. | 6.2.1 | Flours |
| 32. | 6.2.2 | Starches |
| 33. | 6.4.1 | Fresh pastas and noodles and like products |
| 34. | 6.4.2 | Dried pastas and noodles and like products |
| 35. | 8.1 | Fresh meat, poultry, and game |
| 36. | 8.1.1 | Fresh meat, poultry, and game, whole pieces or cuts |
| 37. | 8.1.2 | Fresh meat, poultry, and game, comminuted |
| 38. | 9.1 | Fresh fish and fish products, including molluscs, crustaceans and echinoderms |
| 39. | 9.1.1 | Fresh fish |
| 40. | 9.1.2 | Fresh mollusks, crustaceans, and echinoderms |
| 41. | 9.2 | Processed fish and fish products, including molluscs, crustaceans and echinoderms |
| 42. | 9.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |
| 43. | 9.2.2 | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |
| 44. | 9.2.3 | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms |
| 45. | 9.2.4 | Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms |
| 46. | 9.2.4.1 | Cooked fish and fish products |

| Sr. No | Category number | Food category |
|--------------------|------------------------|---|
| 47. | 9.2.4.2 | Cooked mollusks, crustaceans, and echinoderms |
| 48. | 9.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms |
| 49. | 9.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |
| 50. | 10.1 | Fresh eggs |
| 51. | 10.2.1 | Liquid egg products |
| 52. | 10.2.2 | Frozen egg products |
| 53. | 11.1 | Refined and raw sugars |
| 54. | 11.1.1 | White sugar, dextrose anhydrous, dextrose monohydrate, fructose |
| 55. | 11.1.2 | Powdered sugar, powdered dextrose |
| 56. | 11.1.3 | Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar |
| 57. | 11.1.3.1 | Dried glucose syrup used to manufacture sugar confectionery |
| 58. | 11.1.3.2 | Glucose syrup used to manufacture sugar confectionery |
| 59. | 11.1.4 | Lactose |
| 60. | 11.1.5 | Plantation or mill white sugar |
| ⁵² [60A | 11.1.6 | Gur or Jaggery |
| 60B | 11.1.6.1 | Cane Jaggery/Gur |
| 60C | 11.1.6.2 | Palm Jaggery/Gur |
| 60D | 11.1.6.3 | Date Jaggery/Gur] |
| 61. | 11.2 | Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried |

| Sr. No | Category number | Food category |
|---------------|------------------------|--|
| | | glucose syrup, raw cane sugar) |
| 62. | 11.3 | Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar) |
| 63. | 11.4 | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |
| 64. | 11.5 | Honey |
| 65. | 12.1 | Salt and salt substitutes |
| 66. | 12.1.1 | Salt |
| 67. | 12.1.2 | Salt substitutes |
| 68. | 12.2.1 | Herbs and spices (EXCLUDING SPICES) |
| 69. | 14.1.1 | Waters |
| 70. | 14.1.1.1 | Natural mineral waters and source waters |
| 71. | 14.1.1.2 | Table waters and soda waters |
| 72. | 14.1.2 | Fruit and vegetable juices |
| 73. | 14.1.2.1 | Fruit juice |
| 74. | 14.1.2.2 | Vegetable juice |
| 75. | 14.1.2.3 | Concentrates for fruit juice |
| 76. | 14.1.2.4 | Concentrates for vegetable juice |
| 77. | 14.1.3 | Fruit and vegetable nectars |
| 78. | 14.1.3.1 | Fruit nectar |

| Sr. No | Category number | Food category |
|---------------|------------------------|--|
| 79. | 14.1.3.2 | Vegetable nectar |
| 80. | 14.1.3.3 | Concentrates for fruit nectar |
| 81. | 14.1.3.4 | Concentrates for vegetable nectar |
| 82. | 14.1.5 | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa |
| 83. | 14.2.3 | Grape wines |
| 84. | 14.2.3.1 | Still grape wine |
| 85. | 14.2.3.2 | Sparkling and semi-sparkling grape wines |
| 86. | 14.2.3.3 | Fortified grape wine, grape liquor wine, and sweet grape wine] |

