CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

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World Health Organization

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GENERAL STANDARD FOR FOOD ADDITIVES

CXS 192-1995

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PREAMBLE

1. SCOPE

1.1 Food Additives Included in this Standard

Only the food additives listed herein are recognized as suitable for use in foods in conformance with the provisions of this Standard.[1] Only food additives that have been assigned an Acceptable Daily Intake (ADI) or determined, on the basis of other criteria, to be safe[2] by the Joint FAO/WHO Expert Committee on Food Additives (JECFA)[3] and an International Numbering System (INS) designation by Codex will be considered for inclusion in this Standard. The use of additives in conformance with this Standard is considered to be technologically justified.

1.2 Foods in Which Additives May Be Used

This Standard sets forth the conditions under which food additives may be used in all foods, whether or not they have previously been standardized by Codex. The use of additives in foods standardized by Codex is subject to the conditions of use established by the Codex commodity standards and this Standard. The *General Standard for Food Additives* (GSFA) should be the single authoritative reference point for food additives. Codex commodity committees have the responsibility and expertise to appraise and justify the technological need for the use of additives in foods subject to a commodity standard. The information given by the commodity committees may also be taken into account by the Codex Committee on Food Additives (CCFA) when considering food additive provisions in similar non-standardized foods. When a food is not covered by a commodity committee, CCFA will appraise the technological need.

1.3 Foods in Which Additives May Not Be Used

Food categories or individual food items in which the use of food additives is not acceptable, or where use should be restricted, are defined by this Standard.

1.4 Maximum Use Levels for Food Additives

The primary objective of establishing maximum use levels for food additives in various food groups is to ensure that the intake of an additive from all its uses does not exceed its ADI.

The food additives covered by this Standard and their maximum use levels are based in part on the food additive provisions of previously established Codex commodity standards, or upon the request of governments after subjecting the requested maximum use levels to an appropriate method for verifying the compatibility of a proposed maximum level with the ADI.

Annex A of this Standard may be used as a first step in this regard. The evaluation of actual food consumption data is also encouraged.

2. DEFINITIONS

a) ***Food additive*** means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.[4]

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[1] Notwithstanding the provisions of this Section of the General Standard, the lack of reference to a particular additive or to a particular use of an additive in a food in the General Standard as currently drafted, does not imply that the additive is unsafe or unsuitable for use in food. The Commission shall review the necessity for maintaining this footnote on a regular basis, with a view to its deletion once the General Standard is substantially complete.

[2] For the purpose of this standard “determined, on the basis of other criteria, to be safe” means that the use of a food additive does not pose a safety concern under conditions of use described by JECFA as being of no toxicological concern (e.g. use levels defined circumstances).

[3] A data base of food additive specifications with their current ADI status, the year of their most recent JECFA evaluation,their assigned INS numbers, etc. are available in English at the JECFA website at FAO http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/. The database has a query page and background information in English, French, Spanish, Arabic and Chinese. The reports of JECFA are available at the JECFA website at WHO http://apps.who.int/food-additives-contaminants-jecfa-database/search.aspx

[4] Codex Alimentarius Procedural Manual.

b) ***Acceptable Daily Intake (ADI)*** is an estimate by JECFA of the amount of a food additive, expressed on a body weight basis that can be ingested daily over a lifetime without appreciable health risk.[5]

c) ***Acceptable Daily Intake "Not Specified" (NS)***[6] is a term applicable to a food substance of very low toxicity for which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance, arising from its use at the levels necessary to achieve the desired effect and from its acceptable background levels in food, does not, in the opinion of JECFA, represent a hazard to health.

For the above reason, and for reasons stated in individual JECFA evaluations, establishment of an acceptable daily intake expressed in numerical form is not deemed necessary by JECFA. An additive meeting the above criterion must be used within the bounds of good manufacturing practice as defined in section 3.3 below.

d) ***Maximum Use Level*** of an additive is the highest concentration of the additive determined to be functionally effective in a food or food category and agreed to be safe by the Codex Alimentarius Commission. It is generally expressed as mg additive/kg of food.

The maximum use level will not usually correspond to the optimum, recommended, or typical level of use. Under GMP, the optimum, recommended, or typical use level will differ for each application of an additive and is dependent on the intended technical effect and the specific food in which the additive would be used, taking into account the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers.

3. GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES

The use of food additives in conformance with this Standard requires adherence to all the principles set forth in Sections 3.1 – 3.4.

3.1 Food Additive Safety

a) Only those food additives shall be endorsed and included in this Standard that, so far as can be judged on the evidence presently available from JECFA, present no appreciable health risk to consumers at the use levels proposed.

b) The inclusion of a food additive in this Standard shall have taken into account any ADI, or equivalent safety assessment established for the additive by JECFA and its probable daily intake[7] from all food sources. Where the food additive is to be used in foods eaten by special groups of consumers (e.g. diabetics, those on special medical diets, sick individuals on formulated liquid diets), account shall be taken of the probable daily intake of the food additive by those consumers.

c) The quantity of an additive added to food is at or below the maximum use level and is the lowest level necessary to achieve the intended technical effect. The maximum use level may be based on the application of the procedures of Annex A, the intake assessment of Codex members or upon a request by the CCFA to JECFA for an independent evaluation of national intake assessments.

3.2 Justification for the Use of Additives

The use of food additives is justified only when such use has an advantage, does not present an appreciable health risk to consumers, does not mislead the consumer, and serves one or more of the technological functions set out by Codex and the needs set out from (a) through (d) below, and only where these objectives cannot be achieved by other means that are economically and technologically practicable:

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5 Principles for the Safety Assessment of Food Additives and Contaminants in Food, World Health Organization, (WHO Environmental Health Criteria, No. 70), p. 111 (1987). For the purposes of this Standard, the phrase “without appreciable health risk” means that there is a reasonable certainty of no harm to consumers if an additive is used at levels that do not exceed those in this Standard. The provisions of this Standard do not sanction the use of an additive in a manner that would adversely affect consumer health.

6 For purposes of this Standard, the phrase acceptable daily intake (ADI) “not limited” (NL) has the same meaning as ADI “not specified”. The phrase “acceptable ADI” refers to an evaluation by JECFA, which established safety on the basis of an acceptable level of treatment of food, limited numerically or by GMP, rather than on a toxicologically established ADI.

7 Codex members may provide the CCFA with intake information that may be used by the Committee in establishing maximum use levels. Additionally, the JECFA, at the request of the CCFA, will evaluate intakes of additives based on intake assessments submitted by Codex members responding to a call for data. The CCFA will consider the JECFA evaluations when establishing the maximum use levels for additives.

a) To preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;

b) To provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;

c) To enhance the keeping quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;

d) To provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

3.3 Good Manufacturing Practice (GMP)[8]

All food additives subject to the provisions of this Standard shall be used under conditions of good manufacturing practice, which include the following:

a) The quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;

b) The quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,

c) The additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient.

3.4 Specifications for the Identity and Purity of Food Additives

Food additives used in accordance with this Standard should be of appropriate food grade quality and should at all times conform with the applicable Specifications of Identity and Purity recommended by the Codex Alimentarius Commission[9] or, in the absence of such specifications, with appropriate specifications developed by responsible national or international bodies. In terms of safety, food grade quality is achieved by conformance of additives to their specifications as a whole (not merely with individual criteria) and through their production, storage, transport, and handling in accordance with GMP.

4. CARRY-OVER OF FOOD ADDITIVES INTO FOODS

4.1 Conditions Applying to Carry-Over of Food Additives from ingredients and raw materials into foods

Other than by direct addition, an additive may be present in a food as a result of carry-over from a raw material or ingredient used to produce the food, provided that:

a) The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to this Standard;

b) The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in this Standard;

c) The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of raw materials, or ingredients under proper technological conditions or manufacturing practice, consistent with the provisions of this standard.

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[8] For additional information, see the Codex Alimentarius Commission Procedural Manual. Relations Between Commodity Committees and General Committees - Food Additives and Contaminants.

[9] An index (CAC/MISC 6) of all specifications adopted by the Codex Alimentarius Commission, as well as the year of adoption, is available at the Codex website (http://www.codexalimentarius.org/standards/en/). These specifications, prepared by the JECFA, are also being published in 2006 in the “Combined Compendium of Food Additive Specifications,” FAO JECFA Monographs No. 1, which consists of four volumes and in subsequent JECFA Monographs. The specifications are also available at the JECFA website (http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/ Although specifications for flavourings are not included in the printed compendium, with the exception of those few which have an additional non-flavour technological function, they are included in an online searchable database at the JECFA website at FAO. http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-flav/en/

4.2 Special conditions applying to the use of food additives not directly authorised in food ingredients and raw materials

An additive may be used in or added to a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food that is in conformity with the provisions of this standard, including that any maximum level applying to the food is not exceeded.

4.3 Foods for Which the Carry-over of Food Additives is Unacceptable

Carry-over of a food additive from a raw material or ingredient is unacceptable for foods belonging to the following food categories, unless a food additive provision in the specified category is listed in Tables 1 and 2 of this standard.

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

b) 13.2 - Complementary foods for infants and young children.

5. FOOD CATEGORY SYSTEM[10]

The food category system is a tool for assigning food additive uses in this Standard. 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 recognized for use in a general category, it is recognized for use in all its sub-categories, unless otherwise stated. Similarly, when an additive is recognized for use in a sub-category, its use is recognized in any further sub-categories or individual foodstuffs mentioned in a sub-category.

b) The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.

c) 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.

d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard.

6. DESCRIPTION OF THE STANDARD

This Standard consists of three main components:

a) Preamble

b) Annexes

   i. Annex A is a guideline for considering maximum use levels for additives with numerical JECFA ADIs.

   ii. Annex B is a listing of the food category system used to develop and organize Tables 1, 2, and 3 of the standard. Descriptors for each food category and sub-category are also provided.

   iii. Annex C is a cross-reference of the food category system and Codex commodity standards.

c) Food Additive Provisions

   i. Table 1 specifies, for each food additive or food additive group (in alphabetical order) with a numerical JECFA ADI, the food categories (or foods) in which the additive is recognized for use, the maximum use levels for each food or food category, and its technological function. Table 1 also includes the uses of those additives with non-numerical ADIs for which a maximum use level is specified.

   ii. Table 2 contains the same information as Table 1, but the information is arranged by food category number.

[10] Annex B to this Standard.

iii. Table 3 lists additives with Not Specified or Not Limited JECFA ADIs that are acceptable for use in foods in general when used at *quantum satis* levels and in accordance with the principles of good manufacturing practice described in Section 3.3 of this Preamble.

The Annex to Table 3 lists food categories and individual food items excluded from the general conditions of Table 3. The provisions in Tables 1 and 2 govern the use of additives in the food categories listed in the Annex to Table 3.

Unless otherwise specified, maximum use levels for additives in Tables 1 and 2 are set on the final product as consumed.

Tables 1, 2, and 3 do not include references to the use of substances as processing aids.[11]

[11] Processing Aid means any substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product: Codex Alimentarius Commission Procedural Manual.

ANNEX A

GUIDELINES FOR THE DEVELOPMENT OF MAXIMUM LEVELS FOR THE USE OF FOOD ADDITIVES WITH NUMERICAL ACCEPTABLE DAILY INTAKES

This annex is intended as a guidance to screen proposals for use of additives based on consideration of their maximum use level and the physiological upper limit to the amount of food and drink that can be consumed each day. The Annex is not intended for allocating provisions for the use of an additive and cannot be used for calculating accurate additive intakes.

I. FOOD ADDITIVES - BASIC PRINCIPLES FOR CALCULATION OF USE LEVELS

Guideline 1

The levels and quantities of food additives used in the Budget Method calculations should be expressed on the same basis as the substances on which the ADI was allocated (e.g. an acid or its salts). For foods sold as concentrates or powders intended for reconstitution before consumption, the Budget calculation on the food additive use levels should be performed on the ready-to-eat product.

II. ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NO NUMERICAL ADI

Guideline 2

Food Additives with an ADI of "Not Specified"

When an additive has been allocated an ADI "not specified"[12] it could in principle, be allowed for use in foods in general with no limitation other than in accordance with Good Manufacturing Practices (GMP). It should, however, be born in mind that ADI not specified does not mean that unlimited intake is acceptable. The term is used by JECFA in case where "on the basis of the available data (chemical, biochemical, toxicological, and other) the total daily intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of the Committee, represent a hazard to health"[1]

If, therefore, a substance is used in larger amounts and/or in a wider range of foods than originally envisaged by JECFA it may be necessary to consult JECFA to ensure that the new uses fall within the evaluation. For example a substance may have been evaluated as a humectant without including a later use as a bulk sweetener, which could give considerable higher intake.

Guideline 3

Food Additives Evaluated as "Acceptable" for Certain Purposes

In some cases, JECFA has been unable to allocate an ADI but nevertheless found a specific use of a substance acceptable. In such cases, the additive in question should only be authorized in accordance with the conditions specified. In case of any other reported uses CCFA should request JECFA to re-evaluate the additive in question in light of the new information on uses.

III. ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NUMERICAL ADI

Guideline 4

Fractions of the ADI to be used for Solid Food and Beverages, Respectively

If an additive is proposed for use in both solid food and in beverages the full ADI cannot be used for both for uses in solid food and uses in beverages. It is therefore necessary to allocate a fraction of the ADI to each of the applications. As a first approach, it may be appropriate to assume that one-half of the ADI is allocated to each solid and liquid foods. However, in special cases other fractions may be more appropriate as long as the sum of the fractions does not exceed the figure for the ADI (e.g. FS=1/4 and FB=3/4 ; FS=1/6 and FB=5/6), where **FS** is the fraction for use in solid food and **FB** is the fraction for use in beverages). If the additive is used only in solid food, then FS =1 and FB=0 and if the additive is used only in beverages, then FS=0 and FB=1.

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[12] *Principles for the Safety Assessment of Food Additives and Contaminants in Food.* Geneva, World Health Organization, 1987 (Environmental Health Criteria, No. 70), p.83.

III(a) FOOD ADDITIVE USES IN SOLID FOOD (FS)

Guideline 5

Use Levels Below FS x ADI x 40

If the proposed use levels are below FS x ADI x 40, these food additive provisions could be suitable in food in general.

Guideline 6

Use Levels Below FS x ADI x 80

If the proposed use levels are below FS x ADI x 80 they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed half of the assumed maximum total solid food intake (i.e. 12.5 g/kg bw/day).

Guideline 7

Use Levels Below FS x ADI x 160

If the proposed use levels are below FS x ADI x 160 they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed one fourth of the assumed maximum total solid food intake (i.e. 6.25 g/kg bw/day).

Guideline 8

Use Levels Below FS x ADI x 320

If the proposed use levels are below FS x ADI x 320 they could be accepted provided the daily consumption of the foods containing the additive will usually not exceed one eighth of the assumed maximum total food intake (i.e. 3.13 g/kg bw/day).

Guideline 9

Use Levels Above FS x ADI x 320

If the proposed levels are higher than FS x ADI x 320 they should only be accepted for products where calculation of potential intake from all proposed uses will show that exceeding the ADI is unlikely, or if estimation of the intake of the additive based on more exact intake estimates methods show that the use levels are acceptable (e.g. food consumption surveys).

III(b) FOOD ADDITIVE USES IN BEVERAGES (FL)

Guideline 10

Use Levels Below FL x ADI x 10

If the proposed levels are below FL x ADI x 10 , the additive could be accepted for use in all beverages in general.

Guideline 11

Use Levels Below FL x ADI x 20

If the proposed use levels are below FL x ADI x 20 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed half of the assumed maximum total intake of beverage (i.e. 50 ml/kg bw/day).

Guideline 12

Use Levels Below FS x ADI x 40

If the proposed use levels are below FL x ADI x 40 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed a fourth of the assumed maximum total intake of beverage (i.e. 25 ml/kg bw/day).

Guideline 13

Use Levels Below FL x ADI x 80

If the proposed use levels are below FL x ADI x 80 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed an eighth of the assumed maximum total intake of beverage (i.e. 12.5 ml/kg bw/day).

Guideline 14

Use Levels Above FL x ADI x 80

Levels above FL x ADI x 80 should only be accepted for products where calculation of potential intake will show that exceeding the ADI is unlikely (e.g. strong alcoholic beverages).

ANNEX B

FOOD CATEGORY SYSTEM

PART I: Food Category System

01.0 Dairy products and analogues, excluding products of food category 02.0

- 01.1 Fluid Milk and Milk Products
  - 01.1.1 Fluid Milk (plain)
  - 01.1.2 Other Fluid Milk (plain)
  - 01.1.3 Fluid Buttermilk (plain)
  - 01.1.4 Flavoured Fluid Milk Drinks
- 01.2 Fermented and renneted milk products (plain),
  - 01.2.1 Fermented milks (plain)
    - 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation
    - 01.2.1.2 Fermented milks (plain), heat-treated after fermentation
  - 01.2.2 Renneted milk (plain)
- 01.3 Condensed milk and analogues (plain)
  - 01.3.1 Condensed milk (plain)
  - 01.3.2 Beverage whiteners
- 01.4 Cream (plain) and the like
  - 01.4.1 Pasteurized cream (plain)
  - 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)
  - 01.4.3 Clotted cream (plain)
  - 01.4.4 Cream analogues
- 01.5 Milk powder and cream powder and powder analogues (plain)
  - 01.5.1 Milk powder and cream powder (plain)
  - 01.5.2 Milk and cream powder analogues
- 01.6 Cheese and analogues
  - 01.6.1 Unripened cheese
  - 01.6.2 Ripened cheese
    - 01.6.2.1 Ripened cheese, includes rind
    - 01.6.2.2 Rind of ripened cheese
    - 01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)
  - 01.6.3 Whey cheese
  - 01.6.4 Processed cheese
    - 01.6.4.1 Plain processed cheese
    - 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.
  - 01.6.5 Cheese analogues
  - 01.6.6 Whey protein cheese
- 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
- 01.8 Whey and whey products, excluding whey cheeses
  - 01.8.1 Liquid whey and whey products, excluding whey cheeses

01.8.2 Dried whey and whey products, excluding whey cheeses

02.0 Fats and oils, and fat emulsions

02.1 Fats and oils essentially free from water

02.1.1 Butter oil, anhydrous milkfat, ghee

02.1.2 Vegetable oils and fats

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

02.2 Fat emulsions mainly of type water-in-oil

02.2.1 Butter

02.2.2 Fat spreads, dairy fat spreads and blended spreads

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

02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

03.0 Edible ices, including sherbet and sorbet

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

04.1 Fruit

04.1.1 Fresh fruit

04.1.1.1 Untreated fresh fruit

04.1.1.2 Surface-treated fresh fruit

04.1.1.3 Peeled or cut fresh fruit

04.1.2 Processed fruit

04.1.2.1 Frozen fruit

04.1.2.2 Dried fruit

04.1.2.3 Fruit in vinegar, oil, or brine

04.1.2.4 Canned or bottled (pasteurized) fruit

04.1.2.5 Jams, jellies, marmalades

04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

04.1.2.7 Candied fruit

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

04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts

04.1.2.10 Fermented fruit products

04.1.2.11 Fruit fillings for pastries

04.1.2.12 Cooked fruit

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

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

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

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

04.2.1.3 Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds

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

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

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

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

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

04.2.2.5 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)

04.2.2.6 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 04.2.2.5

04.2.2.7 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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

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

05.0 Confectionery

05.1 Cocoa products and chocolate products including imitations and chocolate substitutes

05.1.1 Cocoa mixes (powders) and cocoa mass/cake

05.1.2 Cocoa mixes (syrups)

05.1.3 Cocoa-based spreads, incl. fillings

05.1.4 Cocoa and chocolate products

05.1.5 Imitation chocolate, chocolate substitute products

05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4

05.2.1 Hard candy

05.2.2 Soft candy

05.2.3 Nougats and marzipans

05.3 Chewing gum

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

06.0 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 07.0

06.1 Whole, broken, or flaked grain, including rice

06.2 Flours and starches (including soybean powder)

06.2.1 Flours

06.2.2 Starches

06.3 Breakfast cereals, including rolled oats

06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)

06.4.1 Fresh pastas and noodles and like products

06.4.2 Dried pastas and noodles and like products

06.4.3 Pre-cooked pastas and noodles and like products

06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

06.6 Batters (e.g. for breading or batters for fish or poultry)

06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)

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

06.8.1 Soybean-based beverages

06.8.2 Soybean-based beverage film

06.8.3 Soybean curd (tofu)

06.8.4 Semi-dehydrated soybean curd

06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd

06.8.4.2 Deep fried semi-dehydrated soybean curd

06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2

06.8.5 Dehydrated soybean curd (kori tofu)

06.8.6 Fermented soybeans (e.g. natto, tempe)

06.8.7 Fermented soybean curd

06.8.8 Other soybean protein products

07.0 Bakery wares

07.1 Bread and ordinary bakery wares and mixes

07.1.1 Breads and rolls

07.1.1.1 Yeast-leavened breads and specialty breads

07.1.1.2 Soda breads

07.1.2 Crackers, excluding sweet crackers

07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)

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

07.1.5 Steamed breads and buns

07.1.6 Mixes for bread and ordinary bakery wares

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

07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types)

07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)

07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes)

08.0 Meat and meat products, including poultry and game

08.1 Fresh meat, poultry, and game

08.1.1 Fresh meat, poultry and game, whole pieces or cuts

08.1.2 Fresh meat, poultry and game, comminuted

08.2 Processed meat, poultry, and game products in whole pieces or cuts

08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts

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

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

08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts

08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

08.2.3 Frozen processed meat, poultry and game products in whole pieces or cuts

08.3 Processed comminuted meat, poultry, and game products

08.3.1 Non-heat treated processed comminuted meat, poultry, and game products

08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products

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

08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products

08.3.2 Heat-treated processed comminuted meat, poultry, and game products

08.3.3 Frozen processed comminuted meat, poultry, and game products

08.4 Edible casings (e.g. sausage casings)

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

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

09.1.1 Fresh fish

09.1.2 Fresh molluscs, crustaceans, and echinoderms

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

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

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

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

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

09.2.4.1 Cooked fish and fish products

09.2.4.2 Cooked molluscs, crustaceans, and echinoderms

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

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

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

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

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

09.3.3 Salmon substitutes, caviar and other fish roe products

09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3

09.4 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 (e.g. custard)

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

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 1.1.1.3

11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

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 (e.g. seasoning for instant noodles)

12.2.1 Herbs and spices

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 (e.g. mayonnaise, salad dressing, onion dips)

12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

12.6.3 Mixes for sauces and gravies

12.6.4 Clear sauces (e.g. fish sauce)

12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3

12.8 Yeast and like products

12.9 Soybean-based seasonings and condiments

12.9.1 Fermented soybean paste (e.g. miso)

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 juice

14.1.2.2 Vegetable juice

14.1.2.3 Concentrates for fruit juice

14.1.2.4 Concentrates for vegetable juice

14.1.3 Fruit and vegetable nectars

14.1.3.1 Fruit nectar

14.1.3.2 Vegetable nectar

14.1.3.3 Concentrates for fruit nectar

14.1.3.4 Concentrates for vegetable nectar

14.1.4 Water-based flavoured drinks, including "sport," “energy,” or "electrolyte" drinks and particulated 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 (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)

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 (with e.g. dried fruit)

15.3 Snacks - fish based

16. Prepared foods

PART II: Food Category Descriptors

01.0 Dairy products and analogues, excluding products of food category 02.0:

Includes all types of dairy products that are derived from the milk of any milking animal (e.g. cow, sheep, goat, buffalo). In this category, with the exception of food category 1.1.4, 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.

01.1 Fluid milk and milk products

Includes all plain and flavoured fluid milks based on skim, part-skim, low-fat and whole milk, excluding plain fermented products and plain renneted milk products of food category 1.2. Fluid milks are 'milk products' as defined in CODEX STAN 206-1999, that are obtained by the processing of milk, and may contain food additives and other ingredients functionally necessary for processing. Raw milk (“milk” as defined in CODEX STAN 206-1999) shall not contain any food additives.

01.1.1 Fluid milk (plain)

Plain fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffalo) that has been processed. Includes pasteurized, ultra-high temperature (UHT) treated, sterilized[13], homogenized, or fat adjusted milk. Includes, but is not limited to, skim, part-skim, low-fat and whole milk.

01.1.2 Other fluid milks (plain)

Includes all plain fluid milk, excluding products of food categories 01.1.1 Fluid milk (plain), 01.1.3 Fluid buttermilk (plain), and 01.2 Fermented and renneted milk products (plain). Includes, but is not limited to, plain recombined fluid milks, plain reconstituted fluid milks, plain composite milks, non-flavoured vitamin and mineral fortified fluid milks, protein adjusted milks, lactose reduced milk, and plain milk-based beverages. In this food category, plain products contain no added flavouring nor other ingredients that intentionally impart flavour, but may contain other non-dairy ingredients.

01.1.3 Fluid buttermilk (plain):

Fluid buttermilk is the nearly milkfat-free fluid remaining from the butter-making process (i.e. churning fermented or non-fermented milk and cream). Fluid 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).[14] Fluid buttermilk may be pasteurized or sterilized.

01.1.4 Flavoured fluid milk drinks

Includes all mixes and ready-to-drink fermented or not fermented milk-based drinks with flavourings and/or food ingredients that intentionally impart flavour, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). Examples, include but are not limited to, chocolate milk, chocolate malt drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, whey-based drinks, and lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or intense sweetener).

01.2 Fermented and renneted milk products (plain):

Includes all plain fermented or renneted products based on skim, part-skim, low-fat and whole milk, excluding food category 01.1.4. Flavoured products are included in 01.1.4 (beverages) and 01.7 (desserts).

01.2.1 Fermented milks (plain)

Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt and plain drinks based on fermented milk, which do not contain flavouring or colours, may be found in one of the sub-categories of 01.2.1 depending on whether it is heat-treated after fermentation or not.

01.2.1.1 Fermented milks (plain), not heat treated after fermentation

Includes fluid and non-fluid plain products, such as yoghurt and plain drinks based on fermented milk.

01.2.1.2 Fermented milks (plain), heat-treated after fermentation:

Products similar to that in 01.2.1.1, except that they have been heat-treated (e.g. sterilized or pasteurized) after fermentation.

[13] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 389.
[14] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 392.

01.2.2 Renneted milk (plain):

Plain, coagulated milk produced by the action of milk coagulating enzymes. Includes curdled milk. Flavoured renneted milk products are found in category 01.7.

01.3 Condensed milk and analogues (plain):

Includes plain and sweetened types of condensed milk, evaporated milk**,** and their analogues (including beverage whiteners). Includes 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.

01.3.1 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.[15] Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and *khoa* (cow or buffalo milk concentrated by boiling).

01.3.2 Beverage whiteners:

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. Also 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.

01.4 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 01.1.4 (beverages) and 01.7 (desserts).

01.4.1 Pasteurized cream (plain):

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk.[16] Includes milk cream and “half-and-half.”

01.4.2 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. Also includes 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 ultrapasteurized cream is subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream).[16] 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 milkfat by other fats are included in sub-category 01.4.4 (cream analogues).

01.4.3 Clotted cream (plain):

Thickened, viscous cream formed. by fermenting and acidifying cream thus reducing the pH by means of fermentation with suitable microorganisms and/or by the use of suitable acidity regulators, with or without coagulation, and with or without the use of milk coagulating enzymes.[17]

01.4.4 Cream analogues:

Cream substitute consisting of a vegetable fat-water emulsion in liquid or powdered form for use other than as a beverage whitener (01.3.2). Includes instant whipped cream toppings and sour cream substitutes.

01.5 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.

01.5.1 Milk powder and cream powder (plain):

Milk products obtained by partial removal of water from milk or cream and produced in a powdered form.[18] Includes casein and caseinates.[19]

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15 *Standard for Evaporated Milks* (CODEX STAN 281-1971).
16 *Standard for Cream and Prepared Creams* (CODEX STAN 288-1976).
17 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 393.
18 *Standard for Milk Powders and Cream Powder* (CODEX STAN 207-1999).
19 *Standard for Edible Casein Products* (CODEX STAN 290-1995).

01.5.2 Milk and cream powder analogues:

Products based on a fat-water emulsion and dried for use other than as a beverage whitener (01.3.2). Examples include imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form.

01.6 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.

01.6.1 Unripened cheese:

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture.[20] Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture),[21] cream cheese (rahmfrischkase, an uncured, soft spreadable cheese)[22], 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.

01.6 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.[20] Ripened cheese may be soft (e.g. camembert), firm (e.g. edam, gouda), hard (e.g. cheddar), or extra-hard. 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.[23]

01.6.2.1 Ripened cheese, includes rind:

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

01.6.2.2 Rind of ripened cheese:

Refers to the rind only of the cheese. 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.[24]

01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces):

Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (01.6.2.1 for variety cheese; 01.6.4 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.

01.6.3 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.[25] Includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).

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20 *Standard for Cheese* (CODEX STAN 283-1978).
21 *Standard for Cottage Cheese* (CODEX STAN 273-1968).
22 *Standard for Cream Cheese* (CODEX STAN 275-1973).
23 *Group Standard for Cheeses in Brine* (CODEX STAN 208-1999).
24 The rind is different from the coating of a cheese. The coating is either: (1) a film of synthetic or natural material, which helps to regulate the humidity during ripening and protects the cheese against microorganisms; or (2) a layer, primarily of wax, paraffin or plastic, which normally is impermeable to moisture, that protects the cheese after ripening against microorganisms and against physical damage during retail handling and that in some cases, contributes to the specific appearance of the cheese (e.g. coloured surface).
25 *Standard for Whey Cheeses* (CODEX STAN 284-1971).

01.6.4 Processed cheese:

Product with a very long shelf life obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different 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.[26] The term "processed" does not mean cutting, grating, shredding, etc. of cheese. Cheese treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).

01.6.4.1 Plain processed cheese:

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

01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.:

Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat. Examples include: 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).

01.6.5 Cheese analogues:

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

01.6.6 Whey protein cheese:

Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins.[25] Example: ricotta cheese. Different from whey cheese (01.6.3).

01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt):

Includes ready-to-eat flavoured dairy dessert products and dessert mixes. Includes 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.[27] 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 nonfat 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 *khoa* (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 03.0 (edible ices, including sherbet and sorbet) in that the foods in category 01.7 are dairy-based, while those in 03.0 are water-based and contain no dairy ingredients.

01.8 Whey and whey products, excluding whey cheeses:

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

01.8.1 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.[28]

01.8.2 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 milkfat has been removed.[28]

02.0 Fats and oils, and fat emulsions:

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

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[26] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 400.
[27] *Standard for Fermented Milks* (CODEX STAN 243-2003).
[28] *Standard for Whey Powders* (CODEX STAN 289-1995).

02.1 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.[29]

02.1.1 Butter oil, anhydrous milkfat, ghee:

The milkfat products anhydrous milkfat, 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.[30]

02.1.2 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.[31] 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.[29, 32] Examples include: virgin olive oil, cottonseed oil, peanut oil, and vanaspati.

02.1.3 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. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the “killing fat.” Prime beef fat (premiere jus or oleo stock) is obtained by low-heat rendering (50-55^{o}C) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odour and taste obtained by rendering (60-65^{o}C) and purifying beef fat. Rendered pork fat is fat obtained from the tissue and bones of swine. Edible tallow (dripping) is produced by the rendering of fatty tissue (excluding trimmings and cutting fat), attached muscles and bones of bovine animals or sheep. Fish oils are derived from suitable sources such as herring, sardines, sprat, and anchovies.[33, 34] Other examples include: tallow and partially defatted beef or pork fatty tissue.

02.2 Fat emulsions mainly of type water-in-oil:

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

02.2.1 Butter:

Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.[35]

02.2.2 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-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat).[36] Examples include 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)[37] 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 milkfat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures (e.g. three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends).

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29 *General Standard for Edible Fats and Oils Not Covered by Individual Standards* (CODEX STAN 19-1981).
30 *Standard for Milkfat Products* (CODEX STAN 280-1973).
31 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.
32 *Standard for Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981); and *Standard for Named Vegetable Oils* (CODEX STAN 210-1999).
33 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.
34 *Standard for Named Animal Fats* (CODEX STAN 211-1999).
35 *Standard for Butter* (CODEX STAN 279-1971).
36 *Standard for Dairy Fat Spreads* (CODEX STAN 253-2006); and *Standard for Fat Spreads and Blended Spreads* (CODEX STAN 256-2007).
37 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 395.

02.3 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 milkfat (e.g. vegetable fats and oils). Examples include: imitation milk (a fat-substituted milk produced from non-fat milk solids by addition of vegetable fats (coconut, safflower or corn oil)),[13] non-dairy whipped cream; non-dairy toppings; and vegetable cream. Mayonnaise is included in food category 12.6.1.

02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7:

Includes fat-based counterparts of dairy-based desserts, which are found in category 01.7. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts. An example is an ice cream-like product made with vegetable fats.

03.0 Edible ices, including sherbet and sorbet:

This category includes water-based frozen desserts, confections and novelties, such as fruit sorbet, “Italian”-style ice, and flavoured ice. Frozen desserts containing primarily dairy ingredients are included in food category 01.7.

04.0 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: 04.1(Fruit) and 04.2 (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.

04.1 Fruit:

Includes all fresh (04.1.1) and processed (04.1.2) products.

04.1.1 Fresh fruit:

Fresh fruit is generally free of additives. However, fresh fruit that is coated or cut or peeled for presentation to the consumer may contain additives.

04.1.1.1 Untreated fresh fruit:

Raw fruit presented fresh from harvest.

04.1.1.2 Surface-treated fresh fruit:

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. Examples include apples, oranges, dates, and longans.

04.1.1.3 Peeled or cut fresh fruit:

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

04.1.2 Processed fruit:

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

04.1.2.1 Frozen fruit:

Fruit that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup.[38] Examples include frozen fruit salad and frozen strawberries.

04.1.2.2 Dried fruit:

Fruit from which water is removed to prevent microbial growth.[38] Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Examples include dried apple slices, raisins, dried shredded or flaked coconut, and prunes.

[38] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 613-617.

04.1.2.3 Fruit in vinegar, oil, or brine:

Includes pickled products such as pickled plums, mango pickles, lime pickles, pickled gooseberries, and pickled watermelon rind. Oriental pickled ("cured" or "preserved") fruit products are sometimes referred to as "candied" fruit.[39] These are not the candied fruit products of category 04.1.2.7 (i.e. dried, sugar coated fruit).

04.1.2.4 Canned or bottled (pasteurized) fruit:

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.[38] Includes products processed in retort pouches. Examples include: canned fruit salad, and applesauce in jars.

04.1.2.5 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.[38, 40] Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmalade, grape jelly, and strawberry jam.

04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5:

Includes all other fruit-based spreads, such as apple butter and lemon curd. Also includes condiment-type fruit products such as mango chutney and raisin chutney.

04.1.2.7 Candied fruit:

Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (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).[38] Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g. used in holiday fruitcakes), and mostarda di frutta.

04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk:

Fruit pulp is not usually intended for direct consumption. It is a 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.[38] Non-fruit toppings are included in category 05.4 (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.[41] 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).

04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts:

Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatine, rote gruze, frutgrod, fruit compote, nata de coco, and *mitsumame* (gelatine-like dessert of agar jelly, fruit pieces and syrup). This category does not include fine bakery wares containing fruit (categories 07.2.1 and 07.2.2), fruit-flavoured edible ices (category 03.0), or fruit-containing frozen dairy desserts (category 01.7).

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[39] *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 10: Fruit Products, J.X. Shi & B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 290.

[40] *Standard for Jams, Jellies and Marmalades* (CODEX STAN 296-2009).

[41] *Standard for Aqueous Coconut Products - Coconut Milk and Coconut Cream* (CODEX STAN 240-2003).

04.1.2.10 Fermented fruit products:

Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include: fermented plums.

04.1.2.11 Fruit fillings for pastries:

Includes the ready-to-eat products and mixes. Includes all type of fillings excluding purees (category 04.1.2.8). These fillings usually include whole fruit or fruit pieces. Examples include: cherry pie filling and raisin filling for oatmeal cookies.

04.1.2.12 Cooked fruit:

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

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

Includes all fresh (04.2.1) and processed (04.2.2) products.

04.2.1 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. However, fresh vegetables that are coated or cut or peeled for presentation to the consumer may contain additives.

04.2.1.1 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.

04.2.1.2 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. Examples include: avocados, cucumbers, green peppers and pistachio nuts.

04.2.1.3 Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and 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).

04.2.2 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 fresh vegetables.

04.2.2.1 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.[42] Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

04.2.2.2 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 for 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.[42] Examples include: dried potato flakes and dried lentil. Examples of Oriental dried products include: dried sea tangle (kelp; *kombu*), dried sea tangle with seasoning (*shio-kombu*), dried seaweed (*tororo-kombu*), dried gourd strips (*kampyo*), dried laver (*nori*), and dried laminariales (*wakame*).

[42] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.

04.2.2.3 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 04.2.2.7. Fermented soybean products are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3. Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achar, and piccalilli. Examples of Oriental-style pickled vegetables include: *tsukemono* such as rice bran pickled vegetables (*nuka-zuke*), *koji*-pickled vegetables (*koji-zuke*), sake lees-pickled vegetables (*kasu-zuke*), *miso*-pickled vegetables (*miso-zuke*), soybeansauce-pickled vegetables (*shoyu-zuke*), vinegar-pickled vegetables (*su-zuke*) and brine-pickled vegetables (*shio-zuke).* Other examples include: pickled ginger, pickled garlic, and chilli pickles.

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

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.[42] Examples include: canned chestnuts, canned chestnut puree, asparagus packed in glass jars, canned and cooked pink beans, canned tomato paste (low acid), and canned tomatoes (pieces, wedges or whole).

04.2.2.5 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 04.2.2.6).[42, 43] Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g. cashew butter), and pumpkin butter.

04.2.2.6 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 04.2.2.5:

Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g. sauces). Examples include: 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 (*namagashi*).

04.2.2.7 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 06.8.6, 06.8.7, 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.[42] 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.[44] Examples include: red pepper paste, fermented vegetable products (some *tsukemono* other than category 04.2.2.3), *kimchi* (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage). Excludes fermented soybean products that are found in food categories 06.8.6 (fermented soybeans (e.g. *natto* and *tempe*)), 06.8.7 (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).

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

Vegetables that are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: simmered beans, pre-fried potatoes, fried okra, and vegetables boiled down in soy sauce (*tsukudani*).

05.0 Confectionery:

Includes all cocoa and chocolate products (05.1), other confectionery products that may or may not contain cocoa (05.2), chewing gum (05.3), and decorations and icings (05.4), or foods produced solely with any combination of foods conforming to these sub-categories.

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43 *Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981).

44 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 11: Vegetable Products, S.L. Wang, Technomic Publishing Co., Lancaster PA 1999, pp. 320-323.

05.1 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 chocolate-based products.

05.1.1 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 alkalinization 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 by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the 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 to which flavouring (e.g. vanillin) may be added.[45,46] 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 01.1.4, and most finished chocolate products are included in category 05.1.4.

05.1.2 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.[46] Chocolate syrup differs from fudge sauce (e.g. for ice cream sundaes), which is found in category 05.4.

05.1.3 Cocoa-based spreads, including fillings:

Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares. Examples include: cocoa butter,[47] fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (*Nutella*-type product).

05.1.4 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).[46] This category is for chocolate as defined in the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981), 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 05.2. Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g. for baking), 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 center and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2) and chocolate with added edible ingredients.[48] This category does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2).

05.1.5 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 and Chocolate Products* (CODEX STAN 87-1981). These chocolate-like products may contain additional optional ingredients and may include filled confectionery. Examples include: compound chocolate, flavoured and coloured compound chocolate, compound chocolate coatings, and imitation chocolate covered nuts and fruit (e.g. raisins). This category includes only the chocolate-like portion of any confectionery within the scope of food category 05.2.

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45 *Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981); *Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake* (CODEX STAN 141-1981).

46 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

47 *Standard for Cocoa Butters* (CODEX STAN 86-1981).

48 *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4:

Includes all types of products that primarily contain sugar and their dietetic counterparts and may or may not contain cocoa. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3).

05.2.1 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).[49] These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

05.2.2 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 gelatin, pectin, colour and flavour); and licorice.[49] Also included are halwa teheniaa and oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

05.2.3 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 05.1.4 and 05.1.5. 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 05.1.4 and 05.1.5.[49]

05.3 Chewing gum:

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives.[49] Includes bubble gum and breath-freshener gum products.

05.4 Decorations (e.g. for fine bakery wares), 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 04.1.2.8. Chocolate sauce is included in 05.1.2.

06.0 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 07.0:

Includes unprocessed (06.1) and various processed forms of cereal and cereal-based products.

06.1 Whole, broken, or flaked grain, including rice:

Includes whole, husked, unprocessed cereals and grains. Examples include: barley, corn (maize), hops (for beer manufacture), oats, rice (including enriched, instant and parboiled), sorghum, soybeans, and wheat.

06.2 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).

06.2.1 Flours:

Flour is produced from the milling of grain, cereals and tubers (e.g. cassava) and 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 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares)). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (kinako), konjac flour (devil's tongue jelly powder, konnayaku-ko), and maida (refined wheat flour) and sago flour.

[49] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

06.2.2 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 anhydro-alpha-D-glucose units. Native starch is separated by processes that are specific for each raw material.

06.3 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, farina, corn flakes, puffed wheat or rice, 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.

06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles):

This food category was revised, with the understanding that there would be few, if any additives needed in dried pastas and noodles.[50] Includes all pasta, noodle and similar products.

06.4.1 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*.

06.4.2 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.

06.4.3 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 (*sokuseki-men*; e.g. pre-cooked ramen, udon, rice noodles), that are pre-gelatinized, heated and dried prior to sale to the consumer.

06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding):

Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts. Examples include: rice pudding, semolina pudding, tapioca pudding, rice flour dumplings (*dango*), a steamed yeast-fermented wheat flour dough dessert (*musipan*), and a starchy pudding based dessert (*namagashi*).

06.6 Batters (e.g. for breading or batters for fish or poultry):

Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g. egg, water, milk) are used as a coating for fish or poultry. Products are usually sold as dry mix of the cereal or grain component. Examples include breading for *tempura* batter. Doughs (e.g. for bread) are found in 07.1.4, and other mixes (e.g. for bread or cakes) are found in 07.1.6 and 07.2.3, respectively.

06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only):

Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g. Japanese *mochi*, Korean *teuck*).[51] Crisp snacks made from rice grains, also called “rice cakes” are categorized in 15.1, and dessert-type rice cakes are in 06.5. Category 06.7 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 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

06.8 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.

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[50] ALINORM 03/12, para. 55.

[51] *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 1: Rice Products, B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 16.

06.8.1 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. In a number of countries this category includes products referred to as soybean milk. Soybean-based beverages may be consumed as is, or used to prepare other soybean products, such as those in food categories 06.8.2 (soybean-based beverage film), 06.8.3 (soybean curd (tofu)), 06.8.4 (semi-dehydrated soybean curd), and 06.8.5 (dehydrated soybean curd (kori tofu))[52, 53, 54]. Also includes soybean products, such as soybean-based beverage powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparation of home-made soft tofu.[52, 55]

06.8.2 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. Also known as *fuzhu* or *yuba*.[55, 56, 57]

06.8.3 Soybean curd (tofu):

Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, 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).[52,53]

06.8.4 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 06.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture.[52]

06.8.4.1 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.[52]

06.8.4.2 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.[52, 58]

06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2:

Partially dehydrated soybean curd prepared other than by stewing in thick (e.g. miso) sauce or by deep-frying. Includes grilled products and mashed products that may be combined with other ingredients (e.g. to make a patty or a loaf).[52]

06.8.5 Dehydrated soybean curd (kori tofu):

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.[52]

06.8.6 Fermented soybeans (e.g. natto, tempe):

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 *dou chi* (China), *natto* (Japan), and *tempe* (Indonesia).

06.8.7 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.

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52 *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, pp. 17-18 and 123-131.
53 *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp, 34-35.
54 *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp.141-153.
55 *World Food Japan*, Lonely Planet, 2002, p. 35.
56 *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp. 168-169.
57 *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, p. 31.
58 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 6: Oriental Soy Foods, K.S. Liu, Technomic Publishing Co., Lancaster PA 1999, pp. 162-163.

06.8.8 Other soybean protein products

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

07.0 Bakery wares:

Includes categories for bread and ordinary bakery wares (07.1) and for sweet, salty and savoury fine bakery wares (07.2).

07.1 Bread and ordinary bakery wares and mixes:

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

07.1.1 Breads and rolls:

Includes yeast-leavened and specialty breads and soda bread.

07.1.1.1 Yeast-leavened breads and specialty breads:

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

07.1.1.2 Soda breads:

Includes soda breads.

07.1.2 Crackers, excluding sweet crackers:

The term “cracker” refers to a thin, crisp wafer, usually of unsweetened dough. Flavoured crackers (e.g. cheese flavoured) that are consumed as snacks are in 15.1. Examples include: soda crackers, rye crisps, and matzohs.

07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins):

Includes all other ordinary bakery wares, such as cornbread and biscuits. 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 07.2.1.

07.1.4 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). Bread mixes are included in category 07.1.6.

07.1.5 Steamed breads and buns:

Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. In China, products without filling are called steamed bread (*mantou*), and those with filling are called steamed buns (*baozi* or *bao*). Twisted rolls of various shapes (*huajuan*) may also be prepared.[59] Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

07.1.6 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, eggs) are added to prepare a dough for baked goods from food categories 07.1.1 to 07.1.5. Examples include: French bread mix, tin bread mix, panettone mix, ciabatta mix, among others. Mixes for fine bakery wares (e.g. cakes, cookies, pancakes) are found in category 07.2.3.

07.2 Fine bakery wares (sweet, salty, savoury) and mixes:

Includes sub-categories for ready-to-eat products (07.2.1 and 07.2.2) as well as mixes (07.2.3) for preparing fine baked goods.

07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types):

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

[59] *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 4: Wheat Products: 2. Breads, Cakes, Cookies, Pastries, and Dumplings, S. Huang, Technomic Publishing Co., Lancaster PA 1999, pp. 72-73.

07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins):

Includes products that may be eaten as a dessert or as breakfast. Examples include: pancakes, waffles, filled sweet buns (*anpan*), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.

07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes):

Mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for fine baked goods. Examples include: cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix. Prepared dough is found in category 07.1.4. Mixes for ordinary bakery wares (e.g. bread) is found in category 07.1.6.

08.0 Meat and meat products, including poultry and game:

This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2 and 08.3).

08.1 Fresh meat, poultry and game:

Fresh products are usually free of additives. However, in certain circumstances, additives are necessary. For example, colours are used for certification stamps on the surfaces of fresh cuts of meat, and are indicated in the Food Category System with a notation for “stamping, marking or branding the product.” Additionally, coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to the consumer (e.g. glazed ham, and barbecued chicken). In the Food Category System, this is indicated with a notation for “use as a glaze or coating (surface treatment).” It should be noted that the coatings marketed *per se* are included in food categories 04.1.2.8 (fruit-based glazes, e.g. for ham) and 12.2 (spice rubs).

08.1.1 Fresh meat, poultry and game, whole pieces or cuts:

Untreated raw meat, poultry and game carcasses and cuts. Examples include: beef, hog and pork carcasses; fresh beef blood; fresh whole chickens and chicken parts; fresh beef cuts (e.g. steaks); beef organs (e.g. heart, kidney); fresh tripe; and pork chops.

08.1.2 Fresh meat, poultry and game, comminuted:

Untreated raw comminuted or mechanically deboned meat, poultry and game. Examples include: fresh beef (hamburger) patties; boerewors; fresh breakfast sausages; gehakt (chopped meat); loganiza (fresh, uncured sausage); fresh meatballs; mechanically deboned, ground and formed poultry pieces (with or without breading or coating); and fresh sausages (e.g. beef, Italian, and pork).

08.2 Processed meat, poultry, and game products in whole pieces or cuts:

Includes various treatments for non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.3.2).

08.2.1 Non-heat treated processed meat, poultry and game 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.

08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game 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.[60] Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (*miso-zuke*), *koji*-pickled meat (*koji-zuke*), and soy sauce-pickled meat (*shoyu-zuke*).

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

The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.[60] Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham.

[60] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 439-445.

08.2.1.3 Fermented non-heat treated processed meat, poultry, and game 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. Examples include: potted beef and pickled (fermented) pig's feet.

08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (*tsukudani*).

08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts:

Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks.

08.3 Processed comminuted meat, poultry, and game products:

Includes various treatments for non-heat treated products (08.3.1) and heat-treated products (08.3.2).

08.3.1 Non-heat treated processed comminuted meat, poultry, and game 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.

08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game 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.[60] Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.

08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products:

The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.[60] Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada.

08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game 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.

08.3.2 Heat-treated processed comminuted meat, poultry, and game products:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (*tsukudani*); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).

08.3.3 Frozen processed comminuted meat, poultry, and game products:

Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen. Examples include: frozen hamburger patties; frozen breaded or battered chicken fingers.

08.4 Edible casings (e.g. sausage casings):

Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources (e.g. hog or sheep intestines) that contain the sausage mix.[60]

09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms:

This broad category is divided into categories for fresh fish (09.1) and various processed fish products (09.2 – 09.4). This category includes aquatic vertebrates (fish and aquatic mammals (e.g. whales)), 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). In the Food Category System, this is indicated with a notation for "use as a glaze or coating (surface treatment)."

09.1 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.[61]

091.1. Fresh fish:

Includes fresh whale meat, cod, salmon, trout, etc.; and fresh fish roe.

09.1.2 Fresh molluscs, crustaceans and echinoderms:

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

09.2 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.

09.2.1 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.[61] Examples include: frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat.

09.2.2 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).[62]

09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms:

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

09.2.4 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.

09.2.4.1 Cooked fish and fish products:

Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). The fish may be whole, in portions or comminuted. Examples include: fish sausage; cooked fish products boiled down in soy sauce (*tsukudani*); cooked surimi product (*kamaboko*); crab-flavoured cooked *kamaboko* product (*kanikama*); cooked fish roe; cooked surimi; cooked, tube-shaped surimi product (*chikuwa*); and cooked fish and lobster paste (surimi-like products. Other fish paste (Oriental type) is found in 09.3.4.

09.2.4.2 Cooked molluscs, crustaceans, and echinoderms:

Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). Examples include: cooked *crangon crangon* and *crangon vulgaris* (brown shrimp; cooked shrimp, clams and crabs.

09.2.4.3 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 bread crumbs or batter, that are fried, baked, roasted or barbecued, and then packaged or canned with or without sauce or oil.[61] Examples include: ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs.

09.2.5 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 09.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish.[61] Examples include: 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 (*katsuobushi*), and boiled, dried fish (*niboshi*).

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61 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 464-468.

62 *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter* (CODEX STAN 166-1989).

09.3 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.

09.3.1 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. Examples include: “rollmops” (a type of marinated herring), sea eel (dogfish) in jelly and fish aspic.[61]

09.3.2 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.[61] Examples include: different types of Oriental pickled products: *koji*-pickled fish (*koji-zuke*), lees-pickled fish (*kasu-zuke*), *miso*-pickled fish (*miso-zuke*), soy sauce-pickled fish (*shoyu-zuke*), and vinegar-pickled fish (*su-zuke*); pickled whale meat; and pickled herring and sprat.

09.3.3 Salmon substitutes, caviar, and other fish roe products:

Roe is usually produced by washing, salting and allowing to ripen until transparent. The roe is then packaged in glass or other suitable containers. The term “caviar” refers only to the roe of the sturgeon species (e.g. beluga). 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.[61] Examples include: salted salmon roe (*sujiko*), processed, salted salmon roe (*ikura*), cod roe, salted cod roe (*tarako*) and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it is included in food category 09.4, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 09.2.1, 09.2.4.1, and 09.2.5, respectively; fresh fish roe is found in category 09.1.1.

09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 – 0.9.3.3:

Examples include 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, bran, rice or soybeans. The product may be further fermented.[63] Cooked fish or crustacean pastes (surimi-like products) are found in 09.2.4.1 and 09.2.4.2, respectively.

09.4 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.[61] This category excludes fully cooked products (see category 09.2.4). Examples include: 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 not expected to contain additives. However, colours may be used for decorating, dyeing or stamping the exterior surfaces of shell eggs. In the Food Category System, a notation for "for decoration, stamping, marking or branding the product (surface treatment) accommodates this.

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 as described below.[64]

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[63] *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 9: Traditional Oriental Seafood Products, Y.-W. Huang & C.-Y Huang, Technomic Publishing Co., Lancaster PA 1999, p. 264.

[64] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 411-414.

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:

The purified whole egg, egg yolk or egg white is pasteurized and frozen.

10.2.3 Dried and/or heat coagulated egg products:

Sugars are removed from the purified whole egg, egg yolk or egg white, which is then pasteurized and dried.

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

Includes traditional Oriental preserved products, such as salt-cured duck eggs (*Hueidan*), and alkaline treated "thousand-year-old-eggs" (*pidan*).[65]

10.4 Egg-based desserts (e.g. custard):

Includes ready-to-eat products and products to be prepared from a dry mix. Examples include: 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 with a polarisation of not less than 99.7°Z. 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.[66]

11.1.2 Powdered sugar, powdered dextrose:

Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anticaking agents. Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anticaking agents.[66]

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 and/or inulin.[67] 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.[66]

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 05.2 (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 05.2 (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.[66]

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[65] *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 8: Traditional Poultry and Egg Products, T.C. Chen, Technomic Publishing Co., Lancaster PA 1999, pp. 240-244.

[66] *Standard for Sugars* (CODEX STAN 212-1999).

[67] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 631-633.

11.1.5 Plantation or mill white sugar:

Purified and crystallized sucrose with a polarisation of not less than 99.5°Z.[66]

11.2 Brown sugar excluding products of food category 11.1.3:

Includes large-grain, brown or yellow lump sugars, such as Demerara sugar.

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),[67] and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.

11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings):

Includes all types of table syrups (e.g. 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. The honeybees collect the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature.[68] Examples of honey include wildflower honey and clover honey.

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

Includes products that are preparations of high-intensity sweeteners (e.g. acesulfame potassium) and/or of polyols (e.g. sorbitol) which may contain other additives and/or nutritive ingredients, such as carbohydrates. 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 04.2.2.5 and 05.1.3)), 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.

12.1.2 Salt substitutes:

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

12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles):

This category describes items whose use is intended to enhance the aroma and taste of food.

12.2.1 Herbs and spices:

Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form.

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[68] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 636. *Standard for Honey* (CODEX STAN 12-1981).

12.2.2 Seasonings and condiments:

Condiments and seasonings are mixtures of herbs and spices together with other food ingredients (such as salt, vinegar, lemon juice, molasses, honey or sugar, and sweeteners). Examples include meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. 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, and fruit (wine) vinegar.[69]

12.4 Mustards:

Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and "hot" mustard (prepared from seeds with hulls).[70]

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). Examples include: 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). Examples include: bouillon powders and cubes; powdered and condensed soups (e.g. *mentsuyu*); and stock cubes and powders.

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 (e.g. mayonnaise, salad dressing, onion dips):

Sauces, gravies, dressings based and dips, at least in part, on a fat- or oil-in water emulsion. Examples include: 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 (e.g. ketchup, cheese sauce, cream sauce, brown gravy):

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 (*tonkatsu 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. Examples include mixes for cheese sauce, hollandaise sauce, and salad dressing (e.g. Italian or ranch dressing).

12.6.4 Clear sauces (e.g. fish sauce):

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 (for use e.g. on roast beef). Examples include: oyster sauce, and Thai fish sauce (*nam pla*).

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69 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 719-720.
70 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 718.

12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3:

Includes prepared salads, milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad).

12.8 Yeast and like products:

Includes baker's yeast and leaven used in the manufacture of baked goods. Includes the Oriental products *koji* (rice or wheat malted with *A. oryzae*) 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 (e.g. miso):

The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product includes *dou jiang* (China), *doenjang* (Republic of Korea), or *miso* (Japan), which may be used in the preparation of soups or dressings, or as a seasoning.[52,71]

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.[72]

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, for example, milk protein, cereal protein and vegetable protein analogues or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, *fu* (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g. in miso soup) and proteinaceous meat and fish substitutes.

13.0 Foodstuffs intended for particular nutritional uses:

Foods for special dietary use are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific disease and disorder. The composition of these foods must differ significantly from the composition of ordinary foods of comparable nature, if such foods exist.[73] Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.[74]

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

Foods that are intended for infants and for young children as defined in the sub-categories 13.1.1**,** 13.1.2, and 13.1.3.

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[71] Asian Foods: Science and Technology, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 6: Oriental Soy Foods, K.S. Liu, Technomic Publishing Co., Lancaster PA 1999, pp. 173-181

[72] Asian Foods: Science and Technology, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 6: Oriental Soy Foods, K.S. Liu, Technomic Publishing Co., Lancaster PA 1999, pp. 181-187.

[73] *General Standard for Labelling of and Claims for Prepackaged Foods for Special Dietary Use* (CODEX STAN 146-1985).

[74] For example, diet soda is found in 14.1.4.1, and low-joule jam is found in 04.1.2.5.

13.1.1 Infant formulae:

A human milk substitute for infants (aged no more than 12 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder. Products, other than those under food category 13.1.3, may be, hydrolyzed protein and/or amino acid-based, or milk-based.

13.1.2 Follow-up formulae:

Food intended for use as a liquid part of the complementary feeding of infants (aged at least 6 months) and for young children (aged 1-3 years).[75] They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, other than those under food category 13.1.3, may be soy based hydrolyzed protein and/or amino acid-based, or milk-based.

13.1.3 Formulae for special medical purposes intended for infants:

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and may be used only under medical supervision. They are intended for the exclusive or partial feeding of infants with limited or impaired capacity to take, digest, absorb or metabolize ordinary infant formulae or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.[76]

13.2 Complementary foods for infants and young children:

Foods that are intended for infants 6 months of age and older, and for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid.[77] These foods exclude infant formulae (13.1.1), follow-up formulae (13.1.2), and formulae for special medical purposes (13.1.3).[78] Examples include: cereal-, fruit-, vegetable-, and meat-based "baby foods" for infants, "toddler foods," and "junior foods"; lactea flour, biscuits and rusks for children.

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

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.[76]

13.4 Dietetic formulae for slimming purposes and weight reduction:

Formula foods that when presented as "ready-to-eat" or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet.[79] Includes products with reduced caloric content such as those that are low in sugar and/or fat, sugar- or fat-free, or contain sugar- and/or fat-substitutes.

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

Products of high nutritional content, in liquid or solid form (e.g. protein bars), to be used by individuals as part of a balanced diet to provide supplemental nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen.

13.6 Food supplements:

Includes vitamin and mineral supplements in unit dose forms such as capsules, tablets, powders, solutions, etc. where national jurisdictions regulate these products as food.[80]

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75 *Standard for follow-up Formula for older infants and product for young children* (CODEX STAN 156-1987).
76 *Standard for the Labelling of and Claims for Foods for Special Medical Purposes* (CODEX STAN 180-1991).
77 *Standard for Processed Cereal-Based Foods for Infants and Children* (CODEX STAN 74-1981).
78 *Standard for Canned Baby Foods* (CODEX STAN 073-1981).
79 *Standard for Formula Foods for Use in Weight Control Diets* (CODEX STAN 181-1991) and *Standard for Formula Foods for use in Very Low Energy Diets for Weight Reduction* (CODEX STAN 203-1995).
80 *Guidelines for Vitamin and Mineral Food Supplements* (CAC/GL 55-2005).

14.0 Beverages, excluding dairy products:

This major category is divided into the broad categories of non-alcoholic (14.1) and alcoholic (14.2) beverages. Dairy-based beverages are included in 01.1.4.

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), decarbonated (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).[81]

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. Examples are 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 (14.1.2.2)).

14.1.2.1 Fruit juice:

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 (e.g. prune juice from dried prunes).[82] Examples include: orange juice, apple juice, black currant juice, lemon juice, orange-mango juice and coconut water.

14.1.2.2 Vegetable juice:

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).

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81 *Standard for Natural Mineral Waters* (CODEX STAN 108-1981).
82 *General Standard for Fruit Juices and Nectars* (CODEX STAN 247-2005).

14.1.2.3 Concentrates for fruit juice:

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.[82] 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 for vegetable juice:

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.[82] 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.[82] Examples include: 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 for fruit nectar:

Prepared by the physical removal of water from fruit nectar or its starting materials.[82] 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 for 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. Includes products based on fruit and vegetable juices.[83] Also, includes coffee-, tea- and herbal-based drinks.

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 particulated matter (e.g. fruit pieces). Includes so-called “energy” drinks that are carbonated and contain high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine).

[83] Fruit and vegetable juices *per se* are found in 14.1.2.1 and 14.1.2.2, respectively.

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), squashes (citrus-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 (e.g. caffeine, taurine, carnitine).

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: 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. Examples include: 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 01.1.4, and cocoa mixes in 05.1.1.

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. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barleywine.[84]

14.2.2 Cider and perry:

Fruit wines made from apples (cider) and pears (perry). Also includes cider bouche.[85]

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).[86]

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 (4000 mg/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. Examples include: spumante, and "cold duck" wine.[85]

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. Examples include: grape dessert wine.[85]

14.2.4 Wines (other than grape):

Includes wines made from fruit other than grapes, apples and pears,[87] 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.

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84 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 644.
85 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 669-679.
86 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 654. OIV – International Code of Oenological Practices
87 Grape wines are included in 14.2.3; and apple wine (cider) and pear wine (perry) are included in 14.2.2.

14.2.5 Mead:

Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine.[85]

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. Examples include: aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), bagaceira belha (grappa from Portugal; bagaceira is a drink distilled from *bagaço* (pressed skins, seeds and stalks of the grapes)), eau de vie (a brandy), gin, grappa (Italian brandy distilled from the residues of pressed wine), marc (brandy distilled from grape or apple residue), korn (grain spirit (*schnapps*) of Germany, usually derived from rye (*Roggen*), sometimes from wheat (*Weizen*) or both (*Getreide*); also labelled as *Kornbrantt* or *Kornbranttwein*)[88], mistela (also *mistelle* (France) and *jeropico* (South Africa); unfermented grape juice fortified with grape alcohol), ouzo (Greek spirit drink flavoured with aniseed), rum, tsikoudia (grape marc spirit from Crete), tsipouro (grape marc spirit from certain regions in Greece), wienbrand (style of grape brandy devised by Hugo Asbach, Rudesheim, Germany; literally, "burnt wine")[88], *cachaça* (Brazilian liquor made from fermented distilled sugar cane juice)[89], tequila**,** whiskey, and vodka.[85, 90, 91]

14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers):

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. Examples include aromatized wine, cider and perry; aperitif wines; americano; batidas (drinks made from *cachaça,* fruit juice or coconut milk and, optionally, sweetened condensed milk)[89]; bitter soda and bitter vino; clarea (also claré or clary; a mixture of honey, white wine and spices; it is closely related to *hippocras*, which is made with red wine); jurubeba alcoholic drinks (beverage alcohol product made from the *Solanum paniculatum* plant indigenous to the north of Brazil and other parts of South America); negus (sangria; a hot drink made with port wine, sugar, lemon and spice); sod, saft, and sodet; vermouth; zurra (in Southern Spain, a sangria made with peaches or nectarines; also the Spanish term for a spiced wine made of cold or warm wine, sugar, lemon, oranges or spices); *amazake* (a sweet low-alcoholic beverages (<1% alcohol) made from rice by *koji*; *mirin* (a sweet alcoholic beverage (<10% alcohol) made from a mixture of *shoochuu* (a spirituous beverage), rice and *koji*); "malternatives," 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, fruit juice(s), and soda water (if carbonated).[85,90, 92]

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, but excludes unsweetened crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (*senbei*), 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).

15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit):

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 (e.g. "trail mixes") are classified here. Chocolate-covered nuts are classified in 05.1.4, and nuts covered in imitation chocolate are included in 05.1.5.

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88 *The Wordswoth Dictionary of Drink*, N. Halley, Wordsworth Ltd., Hertfordshire, England, 1996.
89 *Insight Guide: Rio de Janeiro*, APA Publications, GmBH & Co., Verlag KG, Singapore, 2000, p. 241.
90 *OIV Lexique de la Vigne*.
91 See also: Glossary of Portuguese Terms at: www.bar-do-binho.com/help.htm
92 *Alexis Lichinne's New Encyclopedia of Wine and Spirits*, 3rd Ed. See also: rain-tree.com/jurubeba.htm, www.florilegium.org/files/BEVERAGES/Clarea-d-Agua-art.html, and wine.about.com/food/wine/library/types/bl_sangria.htm.

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 09.2.5, and dried meat snacks (e.g. beef jerky, pemmican) are assigned to food category 08.3.1.2.

16.0 Prepared foods:

These foods are not included in the other food categories (01-15) and should 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). Provisions for additives will be listed in this food category in the GSFA 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.

ANNEX C

CROSS-REFERENCE OF CODEX STANDARDISED FOODS WITH THE FOOD CATEGORY SYSTEM USED FOR THE ELABORATION OF THE GSFA

Annex C sorted by Codex Standard Number

Standard No	Codex Standard Title	Food Cat. No.
3-1981	Canned Salmon	09.4
12-1981	Honey	11.5
13-1981	Preserved Tomatoes	04.2.2.4
17-1981	Canned Applesauce	04.1.2.4
19-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1
33-1981	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
36-1981	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
37-1981	Canned Shrimps or Prawns	09.4
38-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
38-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
38-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
38-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
38-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
38-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
38-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
38-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
39-1981	Dried Edible Fungi	04.2.2.2
40R-1981	Fresh Fungus “Chanterelle” (Regional Standard)	04.2.1.1
52-1981	Quick Frozen Strawberries	04.1.2.1
53-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes)	12.1.2
53-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content)	13.0
57-1981	Processed Tomato Concentrates (canned tomato paste)	04.2.2.4
57-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
57-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
60-1981	Canned Raspberries	04.1.2.4
62-1987	Canned Strawberries	04.1.2.4
66-1981	Table Olives	04.2.2.3
69-1981	Quick Frozen Raspberries	04.1.2.1
70-1981	Canned Tuna and Bonito	09.4
72-1981	Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula)	13.1.1
72-1981	Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants)	13.1.3
73-1981	Canned Baby Foods	13.2

Standard No	Codex Standard Title	Food Cat. No.
74-1981	Processed Cereal-Based Foods for Infants and Children	13.2
75-1981	Quick Frozen Peaches	04.1.2.1
76-1981	Quick Frozen Bilberries	04.1.2.1
86-1981	Cocoa Butters	05.1.3
87-1981	Chocolate and Chocolate Products	05.1.4
88-1981	Canned Corned Beef	08.3.2
89-1981	Luncheon Meat	08.3.2
90-1981	Canned Crab Meat	09.4
92-1981	Quick Frozen Shrimps or Prawns	09.2.1
94-1981	Canned Sardines and Sardine-Type Products	09.4
95-1981	Quick Frozen Lobsters	09.2.1
96-1981	Cooked Cured Ham	08.2.2
97-1981	Cooked Cured Pork Shoulder	08.2.2
98-1981	Cooked Cured Chopped Meat	08.3.2
103-1981	Quick Frozen Blueberries	04.1.2.1
105-1981	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
108-1981	Natural Mineral Waters	14.1.1.1
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
117-1981	Bouillon and Consommés	12.5
118-1981	Foods for Special Dietary Use for Persons Intolerant to Gluten	13.3
119-1981	Canned Finfish	09.4
131-1981	Unshelled Pistachio Nuts	04.2.1.1
141-1983	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
150-1985	Food Grade Salt	12.1.1
151-1985	Gari	04.2.2.7
152-1985	Wheat Flour	06.2.1
153-1985	Maize (Corn)	06.1
154-1985	Whole Maize (Corn) Meal	06.2.1
155-1985	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
156-1987	Follow-up Formula for Older Infants	13.1.2
156-1987	Product for Young Children	13.1.2
160-1987	Mango Chutney	04.1.2.6
163-1987	Wheat Protein Products, Including Wheat Gluten	12.10
165-1989	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.2.1
166-1989	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
167-1989	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
169-1989	Whole and Decorticated Pearl Millet Grains	06.1
170-1989	Pearl Millet Flour	06.2.1
171-1989	Certain Pulses	04.2.1.1

Standard No	Codex Standard Title	Food Cat. No.
172-1989	Sorghum Grains	06.1
173-1989	Sorghum Flour	06.2.1
174-1989	Vegetable Protein Products	12.10
175-1989	Soy Protein Products	06.8.8
176-1989	Edible Cassava Flour	06.2.1
177-1991	Grated Desiccated Coconut	04.1.2.2
178-1991	Durum Wheat Semolina and Durum Wheat Flour	06.2.1
181-1991	Formula Foods for Use in Weight Control Diets	13.4
182-1993	Pineapple	04.1.1.1
183-1993	Papaya	04.1.1.1
184-1993	Mango	04.1.1.1
185-1993	Nopal	04.2.1.1
186-1993	Prickly pear	04.2.1.1
187-1993	Carambola	04.1.1.1
188-1993	Baby Corn	04.2.1.1
189-1993	Dried Shark Fins	09.2.5
190-1995	Quick Frozen Fish Fillets	09.2.1
191-1995	Quick Frozen Raw Squid	09.2.1
196-1995	Litchi	04.1.1.1
197-1995	Avocado	04.2.1.1
198-1995	Rice	06.1
199-1995	Wheat and Durum Wheat	06.1
200-1995	Peanuts	04.2.1.1
201-1995	Oats	06.1
202-1995	Couscous	06.1
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight Reduction	13.4
204-1997	Mangosteens	04.1.1.1
205-1997	Bananas	04.1.1.1
207-1999	Milk Powders and Cream Powders	01.5.1
208-1999	Cheeses in Brine	01.6.2.1
210-1999	Named Vegetable Oils	02.1.2
211-1999	Named Animal Fats	02.1.3
212-1999	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999	Sugars (lactose)	11.1.4
212-1999	Sugars (plantation or white mill sugar)	11.1.5
212-1999	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
213-1999	Limes	04.1.1.1
214-1999	Pumelos (*Citrus grandi*)	04.1.1.1
215-1999	Guavas	04.1.1.1

Standard No	Codex Standard Title	Food Cat. No.
216-1999	Chayotes	04.1.1.1
217-1999	Mexican Limes	04.1.1.1
218-1999	Ginger	04.2.1.1
219-1999	Grapefruits (*Citrus paradisi*)	04.1.1.1
220-1999	Longans	04.1.1.1
221-2001	Unripened Cheese, including Fresh Cheese	01.6.1
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
223-2001	Kimchi	04.2.2.7
224-2001	Tannia	04.2.1.1
225-2001	Asparagus	04.2.1.1
226-2001	Cape Gooseberry	04.1.1.1
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
236-2003	Boiled Dried Salted Anchovies	09.2.5
237-2003	Pitahayas	04.1.1.1
238-2003	Sweet Cassava	04.2.1.1
240-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
241-2003	Canned Bamboo Shoots	04.2.2.4
242-2003	Canned Stone Fruits	04.1.2.4
243-2003	Fermented Milks (flavoured, heat treated and non-heat treated)	01.7
243-2003	Fermented Milks (drinks based on fermented milk, flavoured, heat treated or not heat treated)	01.1.4
243-2003	Fermented Milks (drinks based on fermented milk, (plain))	01.2.1
243-2003	Fermented Milks (drinks based on fermented milk (plain, not heat treated))	01.2.1.1
243-2003	Fermented Milks (drinks based on fermented milk (plain, heat treated))	01.2.1.2
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
245-2004	Oranges	04.1.1.1
246-2005	Rambutan	04.1.1.1
247-2005	Fruit Juices and Nectars (fruit juices)	14.1.2.1
247-2005	Fruit Juices and Nectars (concentrates for fruit juice)	14.1.2.3
247-2005	Fruit Juices and Nectars (fruit nectars)	14.1.3.1
247-2005	Fruit Juices and Nectars (concentrates for fruit nectars)	14.1.3.3
249-2006	Instant Noodles	06.4.3
250-2006	Blend of Evaporated Skimmed Milk and Vegetable Fat	01.3.2
251-2006	Blend of Skimmed Milk and Vegetable Fat in Powdered Form	01.5.2
252-2006	Blend of Sweetened Condensed Milk and Vegetable Fat	01.3.2
253-2006	Dairy Fat Spreads	02.2.2
254-2007	Certain Canned Citrus Fruits	04.1.2.4
255-2007	Table Grapes	04.1.1.1
256-2007	Fat Spreads and Blended Spreads	02.2.2
257R-2007	Canned Humus with Tehena (Regional Standard)	04.2.2.4

Standard No	Codex Standard Title	Food Cat. No.
258R-2007	Canned Foul Medames (Regional Standard)	04.2.2.4
259R-2007	Tehena (Regional Standard)	04.2.2.6
260-2007	Pickled Fruits and Vegetables (pickled fruits)	04.1.2.3
260-2007	Pickled Fruits and Vegetables (fermented fruits)	04.1.2.10
260-2007	Pickled Fruits and Vegetables (pickled vegetables)	04.2.2.3
260-2007	Pickled Fruits and Vegetables (fermented vegetables)	04.2.2.7
262-2006	Mozzarella	01.6.1
263-1966	Cheddar	01.6.2.1
264-1966	Danbo	01.6.2.1
265-1966	Edam	01.6.2.1
266-1966	Gouda	01.6.2.1
267-1966	Havarti	01.6.2.1
268-1966	Samsoe	01.6.2.1
269-1967	Emmental	01.6.2.1
270-1968	Tilsiter	01.6.2.1
271-1968	Saint Paulin	01.6.2.1
272-1968	Provolone	01.6.2.1
273-1968	Cottage Cheese	01.6.1
274-1969	Coulommiers	01.6.2.1
275-1973	Cream Cheese (Rahmfrischkäse)	01.6.1
276-1973	Camembert	01.6.2.1
277-1973	Brie	01.6.2.1
278-1978	Extra Hard Grating Cheese	01.6.2.1
279-1971	Butter	02.2.1
280-1973	Milkfat Products	02.1.1
281-1971	Evaporated milks	01.3.1
282-1971	Sweetened Condensed Milks	01.3.1
283-1978	Cheese (ripened, including mould ripened)	01.6.2.1
284-1971	Whey Cheeses (whey cheese)	01.6.3
284-1971	Whey Cheeses (whey protein cheese)	01.6.6
288-1976	Cream and Prepared Creams (fermented cream, acidified cream, including those made from reconstituted or recombined cream)	01.4.3
288-1976	Cream and Prepared Creams (prepackaged pasteurized liquid cream, including those made from reconstituted or recombined cream)	01.4.1
288-1976	Cream and Prepared Creams (prepackaged sterilized and UHT cream, whipping cream, cream packaged under pressure, whipped cream, including those made from reconstituted or recombined cream)	01.4.2
289-1995	Whey Powders	01.8.2
290-1995	Edible Casein Products	01.5.1
291-2010	Sturgeon Caviar	09.3.3
292-2008	Raw and Live Bivalve Molluscs (live)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, chilled shucked)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, frozen)	09.2.1

Standard No	Codex Standard Title	Food Cat. No.
293-2008	Tomatoes	04.2.1.1
294-2009	Gochujang	04.2.2.7
296-2009	Jams, Jellies and Marmalades	04.1.2.5
297-2009	Certain Canned Vegetables	04.2.2.4
298R-2009	Fermented Soybean Paste (Regional Standard)	12.9.1
299-2010	Apples	04.1.1.1
300-2010	Bitter Cassava	04.2.1.1
301R-2011	Edible Sago Flour (Regional Standard)	06.2.1
302-2011	Fish Sauce	12.6.4
303-2011	Tree Tomatoes	04.2.1.1
304R-2011	Culantro Coyote (Regional Standard)	04.2.1.1
305R-2011	Lucuma (Regional Standard)	04.1.1.1
306-2011	Chilli Sauce	12.6.2
307-2011	Chilli Peppers	04.2.1.1
308R-2011	Harissa (Regional Standard)	04.2.2.6
309R-2011	Halwa Tehenia (Regional Standard)	05.2.2
310-2013	Pomegranate	04.1.1.1
311-2013	Smoke Fish, Smoke-Flavoured Fish and Smoke-Dried Fish	09.2.5
312-2013	Live Abalone and Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (fresh)	09.1.2
312-2013	Live Abalone and Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (frozen)	09.2.1
313R-2013	Tempe (Regional Standard)	06.8.6
314R-2013	Date Paste (Regional Standard)	04.1.2.8
315-2014	Fresh and Quick Frozen Raw Scallop Products (fresh)	09.1.2
315-2014	Fresh and Quick Frozen Raw Scallop Products (frozen)	09.2.1
316-2014	Passion Fruit	04.1.1.1
317-2014	Durian	04.1.1.1
318-2014	Okra	04.2.1.1
319-2015	Certain Canned Fruits	04.1.2.4
320-2015	Quick Frozen Vegetables	04.2.2.1
321-2015	Ginseng Products (Dried Ginseng, Dried Steamed Ginseng, Ginseng Extract in Powdered Form, Steamed Ginseng Extract in Powdered Form)	04.2.2.2
321-2015	Ginseng Products (Ginseng Extract, Steamed Ginseng Extract)	04.2.2.6
322R-2015	Non-fermented Soybean Products (Plain Soybean Beverage, Composite/Flavoured Soybean Beverage, Soybean-Based Beverages) (Regional Standard)	06.8.1
322R-2015	Non-fermented Soybean Products (Dehydrated Soybean Curd Film) (Regional Standard)	06.8.2
322R-2015	Non-fermented Soybean Products (Semisolid Soybean Curd, Soybean Curd) (Regional Standard)	06.8.3
322R-2015	Non-fermented Soybean Products (Compressed Soybean Curd) (Regional Standard)	06.8.4

Standard No	Codex Standard Title	Food Cat. No.
323R-2017	Laver Products (Dried laver products and dried seasoned laver products) (Regional Standard)	04.2.2.2
323R-2017	Laver Products (Roasted laver products and roasted seasoned laver products) (Regional Standard)	04.2.2.8
324R-2017	Yacon (Regional Standard)	04.2.1.1
325R-2017	Unrefined Shea Butter (Regional Standard)	02.1.2
326-2017	Black, White and Green Pepper	12.2.1
327-2017	Cumin	12.2.1
328-2017	Dried Thyme	12.2.1
329-2017	Fish oils	02.1.3
330-2018	Aubergines (untreated)	04.2.1.1
330-2018	Aubergines (surface-treated)	04.2.1.2
331-2017	Dairy Permeate Powders	01.8.2
332R-2018	Doogh (Regional Standard) (plain, not heat treated)	01.2.1.1
332R-2018	Doogh (Regional Standard) (plain, heat treated)	01.2.1.2
332R-2018	Doogh (Regional Standard) (flavoured, heat treated and not heat treated)	01.1.4
333-2019	Quinoa	06.1
334R-2020	Fermented cooked cassava-based products (Regional Standard)	04.2.2.8
335R-2020	Fresh leaves of *Gnetum* spp. (Regional Standard)	04.2.1.1
336R-2020	Kava products for use as a beverage when mixed with water (Regional Standard): Fresh Kava Products	04.2.1.1
336R-2020	Kava products for use as a beverage when mixed with water (Regional Standard): Dried Kava Products	04.2.2.2
337-2020	Fresh garlic (untreated)	04.2.1.1
337-2020	Fresh garlic (surface-treated)	04.2.1.2
338-2020	Kiwifruit	04.1.1.1
339-2020	Ware potatoes (untreated)	04.2.1.1
339-2020	Ware potatoes (surface-treated)	04.2.1.2
340-2020	Yam	04.2.1.1
341R-2020	Mixed zaatar (Regional Standard)	04.2.2.2
342-2021	Dried oregano	12.2.1
343-2021	Dried or dehydrated ginger	12.2.1
344-2021	Cloves	12.2.1
345-2021	Dried basil	12.2.1
347-2019	Dried or dehydrated garlic	12.2.1
348-2022	Onions and Shallots	04.2.1.1
349-2022	Berry Fruits	04.1.1.1
351-2022	Dried Floral Parts - Saffron	12.2.1
352-2022	Dried Seeds - Nutmeg	12.2.1
353-2022	Dried or Dehydrated Chilli Pepper and Paprika	12.2.1
350R-2022	Dried Meat (Regional Standard)	08.2.
354R-2023	Soybean Products Fermented with *Bacillus* Species (Regional Standard)	06.8.6

Standard No	Codex Standard Title	Food Cat. No.
355R-2023	Cooked Rice Wrapped in Plant Leaves (Regional Standard)	06.7
356R-2023	Fermented Noni Fruit Juice (Regional Standard)	14.1.2.1
357-2024	Spices derived from dried or dehydrated fruits and berries - small cardamom	12.2.1
358-2024	Spices derived from dried or dehydrated fruits and berries - allspice, juniper berry and star anise	12.2.1
359-2024	Spices derived from dried or dehydrated roots, rhizomes and bulbs - turmeric	12.2.1
360-2020	Dried Fruits (dried apricots, dates, raisins, dried longans, dried persimmons and other dried fruits)	04.1.2.2
361-2020	Canned mixed fruits (canned fruit cocktail, canned tropical fruit salad and other canned mixed fruits)	04.1.2.4
362R-2025	Castilla Lulo (naranjilla) (Regional Standard)	04.1.1.1
363-2025	Fresh dates	04.1.1.1
CXG 95-2022	Ready-to-Use Therapeutic Foods	13.3

Annex C sorted by Codex Standard Title

Standard No	Codex Standard Title	Food Cat. No.
299-2010	Apples	04.1.1.1
240-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
225-2001	Asparagus	04.2.1.1
330-2018	Aubergines (surface-treated)	04.2.1.2
330-2018	Aubergines (untreated)	04.2.1.1
197-1995	Avocado	04.2.1.1
188-1993	Baby Corn	04.2.1.1
205-1997	Bananas	04.1.1.1
349-2022	Berry Fruits	04.1.1.1
300-2010	Bitter Cassava	04.2.1.1
326-2017	Black, White and Green Pepper	12.2.1
250-2006	Blend of Evaporated Skimmed Milk and Vegetable Fat	01.3.2
251-2006	Blend of Skimmed Milk and Vegetable Fat in Powdered Form	01.5.2
252-2006	Blend of Sweetened Condensed Milk and Vegetable Fat	01.3.2
236-2003	Boiled Dried Salted Anchovies	09.2.5
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
117-1981	Bouillon and Consommés	12.5
277-1973	Brie	01.6.2.1
279-1971	Butter	02.2.1
276-1973	Camembert	01.6.2.1
17-1981	Canned Applesauce	04.1.2.4
73-1981	Canned Baby Foods	13.2
241-2003	Canned Bamboo Shoots	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
88-1981	Canned Corned Beef	08.3.2
90-1981	Canned Crab Meat	09.4
119-1981	Canned Finfish	09.4
258R-2007	Canned Foul Medames (Regional Standard)	04.2.2.4
257R-2007	Canned Humus with Tehena (Regional Standard)	04.2.2.4
361-2020	Canned mixed fruits (canned fruit cocktail, canned tropical fruit salad and other canned mixed fruits)	04.1.2.4
60-1981	Canned Raspberries	04.1.2.4
3-1981	Canned Salmon	09.4
94-1981	Canned Sardines and Sardine-Type Products	09.4
37-1981	Canned Shrimps or Prawns	09.4
242-2003	Canned Stone Fruits	04.1.2.4
62-1987	Canned Strawberries	04.1.2.4
70-1981	Canned Tuna and Bonito	09.4
226-2001	Cape Gooseberry	04.1.1.1
187-1993	Carambola	04.1.1.1
362R-2025	Castilla Lulo (naranjilla) (Regional Standard)	04.1.1.1

Standard No	Codex Standard Title	Food Cat. No.
254-2007	Certain Canned Citrus Fruits	04.1.2.4
319-2015	Certain Canned Fruits	04.1.2.4
297-2009	Certain Canned Vegetables	04.2.2.4
171-1989	Certain Pulses	04.2.1.1
216-1999	Chayotes	04.1.1.1
263-1966	Cheddar	01.6.2.1
283-1978	Cheese (ripened, including mould ripened)	01.6.2.1
208-1999	Cheeses in Brine	01.6.2.1
307-2011	Chilli Peppers	04.2.1.1
306-2011	Chilli Sauce	12.6.2
87-1981	Chocolate and Chocolate Products	05.1.4
344-2021	Cloves	12.2.1
141-1983	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
86-1981	Cocoa Butters	05.1.3
105-1981	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
98-1981	Cooked Cured Chopped Meat	08.3.2
96-1981	Cooked Cured Ham	08.2.2
97-1981	Cooked Cured Pork Shoulder	08.2.2
355R-2023	Cooked Rice Wrapped in Plant Leaves (Regional Standard)	06.7
273-1968	Cottage Cheese	01.6.1
274-1969	Coulommiers	01.6.2.1
202-1995	Couscous	06.1
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
288-1976	Cream and Prepared Creams (fermented cream, acidified cream, including those made from reconstituted or recombined cream)	01.4.3
288-1976	Cream and Prepared Creams (prepackaged pasteurized liquid cream, including those made from reconstituted or recombined cream)	01.4.1
288-1976	Cream and Prepared Creams (prepackaged sterilized and UHT cream, whipping cream, cream packaged under pressure, whipped cream, including those made from reconstituted or recombined cream)	01.4.2
275-1973	Cream Cheese (Rahmfrischkäse)	01.6.1
304R-2011	Culantro Coyote (Regional Standard)	04.2.1.1
327-2017	Cumin	12.2.1
253-2006	Dairy Fat Spreads	02.2.2
331-2017	Dairy Permeate Powders	01.8.2
264-1966	Danbo	01.6.2.1
314R-2013	Date Paste (Regional Standard)	04.1.2.8
155-1985	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
332R-2018	Doogh (Regional Standard) (flavoured, heat treated and not heat treated)	01.1.4
332R-2018	Doogh (Regional Standard) (plain, heat treated)	01.2.1.2
332R-2018	Doogh (Regional Standard) (plain, not heat treated)	01.2.1.1

Standard No	Codex Standard Title	Food Cat. No.
345-2021	Dried basil	12.2.1
39-1981	Dried Edible Fungi	04.2.2.2
351-2022	Dried Floral Parts - Saffron	12.2.1
360-2022	Dried Fruits (dried apricots, dates, raisins, dried longans, dried persimmons and other dried fruits)	04.1.2.2
350R-2022	Dried Meat (Regional Standard)	08.2.
353-2022	Dried or Dehydrated Chilli Pepper and Paprika	12.2.1
347-2019	Dried or dehydrated garlic	12.2.1
343-2021	Dried or dehydrated ginger	12.2.1
342-2021	Dried oregano	12.2.1
352-2022	Dried Seeds - Nutmeg	12.2.1
189-1993	Dried Shark Fins	09.2.5
328-2017	Dried Thyme	12.2.1
317-2014	Durian	04.1.1.1
178-1991	Durum Wheat Semolina and Durum Wheat Flour	06.2.1
265-1966	Edam	01.6.2.1
290-1995	Edible Casein Products	01.5.1
176-1989	Edible Cassava Flour	06.2.1
19-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1
38-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
38-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
38-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
38-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
38-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
38-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
38-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
38-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
301R-2011	Edible Sago Flour (Regional Standard)	06.2.1
269-1967	Emmental	01.6.2.1
281-1971	Evaporated milks	01.3.1
278-1978	Extra Hard Grating Cheese	01.6.2.1
256-2007	Fat Spreads and Blended Spreads	02.2.2
334R-2020	Fermented cooked cassava-based products (Regional Standard)	04.2.2.8
243-2003	Fermented Milks (drinks based on fermented milk (plain, heat treated))	01.2.1.2
243-2003	Fermented Milks (drinks based on fermented milk (plain, not heat treated))	01.2.1.1
243-2003	Fermented Milks (drinks based on fermented milk, (plain))	01.2.1
243-2003	Fermented Milks (drinks based on fermented milk, flavoured, heat treated or not heat treated)	01.1.4
243-2003	Fermented Milks (flavoured, heat treated and non-heat treated)	01.7

Standard No	Codex Standard Title	Food Cat. No.
356R-2023	Fermented Noni Fruit Juice (Regional Standard)	14.1.2.1
298R-2009	Fermented Soybean Paste (Regional Standard)	12.9.1
329-2017	Fish oils	02.1.3
302-2011	Fish Sauce	12.6.4
156-1987	Follow-up Formula for Older Infants	13.1.2
150-1985	Food Grade Salt	12.1.1
118-1981	Foods for Special Dietary Use for Persons Intolerant to Gluten	13.3
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight Reduction	13.4
181-1991	Formula Foods for Use in Weight Control Diets	13.4
315-2014	Fresh and Quick Frozen Raw Scallop Products (fresh)	09.1.2
315-2014	Fresh and Quick Frozen Raw Scallop Products (frozen)	09.2.1
363-2025	Fresh dates	04.1.1.1
40R-1981	Fresh Fungus “Chanterelle” (Regional Standard)	04.2.1.1
337-2020	Fresh garlic (surface-treated)	04.2.1.2
337-2020	Fresh garlic (untreated)	04.2.1.1
335R-2020	Fresh leaves of *Gnetum* spp. (Regional Standard)	04.2.1.1
247-2005	Fruit Juices and Nectars (concentrates for fruit juice)	14.1.2.3
247-2005	Fruit Juices and Nectars (concentrates for fruit nectars)	14.1.3.3
247-2005	Fruit Juices and Nectars (fruit juices)	14.1.2.1
247-2005	Fruit Juices and Nectars (fruit nectars)	14.1.3.1
151-1985	Gari	04.2.2.7
218-1999	Ginger	04.2.1.1
321-2015	Ginseng Products (Dried Ginseng, Dried Steamed Ginseng, Ginseng Extract in Powdered Form, Steamed Ginseng Extract in Powdered Form)	04.2.2.2
321-2015	Ginseng Products (Ginseng Extract, Steamed Ginseng Extract)	04.2.2.6
294-2009	Gochujang	04.2.2.7
266-1966	Gouda	01.6.2.1
219-1999	Grapefruits (*Citrus paradisi*)	04.1.1.1
177-1991	Grated Desiccated Coconut	04.1.2.2
215-1999	Guavas	04.1.1.1
309R-2011	Halwa Tehenia (Regional Standard)	05.2.2
308R-2011	Harissa (Regional Standard)	04.2.2.6
267-1966	Havarti	01.6.2.1
12-1981	Honey	11.5
72-1981	Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula)	13.1.1
72-1981	Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants)	13.1.3
249-2006	Instant Noodles	06.4.3
296-2009	Jams, Jellies and Marmalades	04.1.2.5
336R-2020	Kava products for use as a beverage when mixed with water (Regional Standard): Fresh Kava Products	04.2.1.1

Standard No	Codex Standard Title	Food Cat. No.
336R-2020	Kava products for use as a beverage when mixed with water (Regional Standard): Dried Kava Products	04.2.2.2
223-2001	Kimchi	04.2.2.7
338-2020	Kiwifruit	04.1.1.1
323R-2017	Laver Products (Dried laver products and dried seasoned laver products) (Regional Standard)	04.2.2.2
323R-2017	Laver Products (Roasted laver products and roasted seasoned laver products) (Regional Standard)	04.2.2.8
213-1999	Limes	04.1.1.1
196-1995	Litchi	04.1.1.1
312-2013	Live Abalone and Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (fresh)	09.1.2
312-2013	Live Abalone and Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (frozen)	09.2.1
220-1999	Longans	04.1.1.1
305R-2011	Lucuma (Regional Standard)	04.1.1.1
89-1981	Luncheon Meat	08.3.2
153-1985	Maize (Corn)	06.1
184-1993	Mango	04.1.1.1
160-1987	Mango Chutney	04.1.2.6
204-1997	Mangosteens	04.1.1.1
217-1999	Mexican Limes	04.1.1.1
207-1999	Milk Powders and Cream Powders	01.5.1
280-1973	Milkfat Products	02.1.1
341R-2020	Mixed zaatar (Regional Standard)	04.2.2.2
262-2006	Mozzarella	01.6.1
211-1999	Named Animal Fats	02.1.3
210-1999	Named Vegetable Oils	02.1.2
108-1981	Natural Mineral Waters	14.1.1.1
322R-2015	Non-fermented Soybean Products (Compressed Soybean Curd) (Regional Standard)	06.8.4
322R-2015	Non-fermented Soybean Products (Dehydrated Soybean Curd Film) (Regional Standard)	06.8.2
322R-2015	Non-fermented Soybean Products (Plain Soybean Beverage, Composite/Flavoured Soybean Beverage, Soybean-Based Beverages) (Regional Standard)	06.8.1
322R-2015	Non-fermented Soybean Products (Semisolid Soybean Curd, Soybean Curd) (Regional Standard)	06.8.3
185-1993	Nopal	04.2.1.1
201-1995	Oats	06.1
318-2014	Okra	04.2.1.1
33-1981	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
348-2022	Onions and Shallots	04.2.1.1
245-2004	Oranges	04.1.1.1

Standard No	Codex Standard Title	Food Cat. No.
183-1993	Papaya	04.1.1.1
316-2014	Passion Fruit	04.1.1.1
200-1995	Peanuts	04.2.1.1
170-1989	Pearl Millet Flour	06.2.1
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
260-2007	Pickled Fruits and Vegetables (fermented fruits)	04.1.2.10
260-2007	Pickled Fruits and Vegetables (fermented vegetables)	04.2.2.7
260-2007	Pickled Fruits and Vegetables (pickled fruits)	04.1.2.3
260-2007	Pickled Fruits and Vegetables (pickled vegetables)	04.2.2.3
182-1993	Pineapple	04.1.1.1
237-2003	Pitahayas	04.1.1.1
310-2013	Pomegranate	04.1.1.1
13-1981	Preserved Tomatoes	04.2.2.4
186-1993	Prickly pear	04.2.1.1
74-1981	Processed Cereal-Based Foods for Infants and Children	13.2
57-1981	Processed Tomato Concentrates (canned tomato paste)	04.2.2.4
57-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
57-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
156-1987	Product for Young Children	13.1.2
272-1968	Provolone	01.6.2.1
214-1999	Pumelos (*Citrus grandi*)	04.1.1.1
76-1981	Quick Frozen Bilberries	04.1.2.1
165-1989	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.2.1
103-1981	Quick Frozen Blueberries	04.1.2.1
190-1995	Quick Frozen Fish Fillets	09.2.1
166-1989	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
95-1981	Quick Frozen Lobsters	09.2.1
75-1981	Quick Frozen Peaches	04.1.2.1
69-1981	Quick Frozen Raspberries	04.1.2.1
191-1995	Quick Frozen Raw Squid	09.2.1
92-1981	Quick Frozen Shrimps or Prawns	09.2.1
52-1981	Quick Frozen Strawberries	04.1.2.1
320-2015	Quick Frozen Vegetables	04.2.2.1
36-1981	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
333-2019	Quinoa	06.1
246-2005	Rambutan	04.1.1.1
292-2008	Raw and Live Bivalve Molluscs (live)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, chilled shucked)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, frozen)	09.2.1
CXG 95-2022	Ready-to-Use Therapeutic Foods	13.3

Standard No	Codex Standard Title	Food Cat. No.
198-1995	Rice	06.1
271-1968	Saint Paulin	01.6.2.1
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
167-1989	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
268-1966	Samsoe	01.6.2.1
311-2013	Smoke Fish, Smoke-Flavoured Fish and Smoke-Dried Fish	09.2.5
173-1989	Sorghum Flour	06.2.1
172-1989	Sorghum Grains	06.1
175-1989	Soy Protein Products	06.8.8
354R-2023	Soybean Products Fermented with *Bacillus* Species (Regional Standard)	06.8.6
53-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes)	12.1.2
53-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content)	13.0
358-2024	Spices derived from dried or dehydrated fruits and berries - allspice, juniper berry and star anise	12.2.1
357-2024	Spices derived from dried or dehydrated fruits and berries - small cardamom	12.2.1
359-2024	Spices derived from dried or dehydrated roots, rhizomes and bulbs - turmeric	12.2.1
291-2010	Sturgeon Caviar	09.3.3
212-1999	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999	Sugars (lactose)	11.1.4
212-1999	Sugars (plantation or white mill sugar)	11.1.5
212-1999	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
238-2003	Sweet Cassava	04.2.1.1
282-1971	Sweetened Condensed Milks	01.3.1
255-2007	Table Grapes	04.1.1.1
66-1981	Table Olives	04.2.2.3
224-2001	Tannia	04.2.1.1
259R-2007	Tehena (Regional Standard)	04.2.2.6
313R-2013	Tempe (Regional Standard)	06.8.6
270-1968	Tilsiter	01.6.2.1
293-2008	Tomatoes	04.2.1.1
303-2011	Tree Tomatoes	04.2.1.1
325R-2017	Unrefined Shea Butter (Regional Standard)	02.1.2
221-2001	Unripened Cheese, including Fresh Cheese	01.6.1
131-1981	Unshelled Pistachio Nuts	04.2.1.1
174-1989	Vegetable Protein Products	12.10
339-2020	Ware potatoes (surface-treated)	04.2.1.2

Standard No	Codex Standard Title	Food Cat. No.
339-2020	Ware potatoes (untreated)	04.2.1.1
199-1995	Wheat and Durum Wheat	06.1
152-1985	Wheat Flour	06.2.1
163-1987	Wheat Protein Products, Including Wheat Gluten	12.10
284-1971	Whey Cheeses (whey cheese)	01.6.3
284-1971	Whey Cheeses (whey protein cheese)	01.6.6
289-1995	Whey Powders	01.8.2
169-1989	Whole and Decorticated Pearl Millet Grains	06.1
154-1985	Whole Maize (Corn) Meal	06.2.1
324R-2017	Yacon (Regional Standard)	04.2.1.1
340-2020	Yam	04.2.1.1

Annex C sorted by GSFA Food Category Number

Standard No	Codex Standard Title	Food Cat. No.
243-2003	Fermented Milks (drinks based on fermented milk, flavoured, heat treated or not heat treated)	01.1.4
332R-2018	Doogh (Regional Standard) (flavoured, heat treated and not heat treated)	01.1.4
243-2003	Fermented Milks (drinks based on fermented milk, (plain))	01.2.1
243-2003	Fermented Milks (drinks based on fermented milk (plain, not heat treated))	01.2.1.1
332R-2018	Doogh (Regional Standard) (plain, not heat treated)	01.2.1.1
243-2003	Fermented Milks (drinks based on fermented milk (plain, heat treated))	01.2.1.2
332R-2018	Doogh (Regional Standard) (plain, heat treated)	01.2.1.2
281-1971	Evaporated milks	01.3.1
282-1971	Sweetened Condensed Milks	01.3.1
250-2006	Blend of Evaporated Skimmed Milk and Vegetable Fat	01.3.2
252-2006	Blend of Sweetened Condensed Milk and Vegetable Fat	01.3.2
288-1976	Cream and Prepared Creams (prepackaged pasteurized liquid cream, including those made from reconstituted or recombined cream)	01.4.1
288-1976	Cream and Prepared Creams (prepackaged sterilized and UHT cream, whipping cream, cream packaged under pressure, whipped cream, including those made from reconstituted or recombined cream)	01.4.2
288-1976	Cream and Prepared Creams (fermented cream, acidified cream, including those made from reconstituted or recombined cream)	01.4.3
207-1999	Milk Powders and Cream Powders	01.5.1
290-1995	Edible Casein Products	01.5.1
251-2006	Blend of Skimmed Milk and Vegetable Fat in Powdered Form	01.5.2
221-2001	Unripened Cheese, including Fresh Cheese	01.6.1
262-2006	Mozzarella	01.6.1
273-1968	Cottage Cheese	01.6.1
275-1973	Cream Cheese (Rahmfrischkäse)	01.6.1
208-1999	Cheeses in Brine	01.6.2.1
263-1966	Cheddar	01.6.2.1
264-1966	Danbo	01.6.2.1
265-1966	Edam	01.6.2.1
266-1966	Gouda	01.6.2.1
267-1966	Havarti	01.6.2.1
268-1966	Samsoe	01.6.2.1
269-1967	Emmental	01.6.2.1
270-1968	Tilsiter	01.6.2.1
271-1968	Saint Paulin	01.6.2.1
272-1968	Provolone	01.6.2.1
274-1969	Coulommiers	01.6.2.1
276-1973	Camembert	01.6.2.1
277-1973	Brie	01.6.2.1

Standard No	Codex Standard Title	Food Cat. No.
278-1978	Extra Hard Grating Cheese	01.6.2.1
283-1978	Cheese (ripened, including mould ripened)	01.6.2.1
284-1971	Whey Cheeses (whey cheese)	01.6.3
284-1971	Whey Cheeses (whey protein cheese)	01.6.6
243-2003	Fermented Milks (flavoured, heat treated and non-heat treated)	01.7
289-1995	Whey Powders	01.8.2
331-2017	Dairy Permeate Powders	01.8.2
19-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1
280-1973	Milkfat Products	02.1.1
33-1981	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
210-1999	Named Vegetable Oils	02.1.2
325R-2017	Unrefined Shea Butter (Regional Standard)	02.1.2
211-1999	Named Animal Fats	02.1.3
329-2017	Fish oils	02.1.3
279-1971	Butter	02.2.1
253-2006	Dairy Fat Spreads	02.2.2
256-2007	Fat Spreads and Blended Spreads	02.2.2
182-1993	Pineapple	04.1.1.1
183-1993	Papaya	04.1.1.1
184-1993	Mango	04.1.1.1
187-1993	Carambola	04.1.1.1
196-1995	Litchi	04.1.1.1
204-1997	Mangosteens	04.1.1.1
205-1997	Bananas	04.1.1.1
213-1999	Limes	04.1.1.1
214-1999	Pumelos (*Citrus grandi*)	04.1.1.1
215-1999	Guavas	04.1.1.1
216-1999	Chayotes	04.1.1.1
217-1999	Mexican Limes	04.1.1.1
219-1999	Grapefruits (*Citrus paradisi*)	04.1.1.1
220-1999	Longans	04.1.1.1
226-2001	Cape Gooseberry	04.1.1.1
237-2003	Pitahayas	04.1.1.1
245-2004	Oranges	04.1.1.1
246-2005	Rambutan	04.1.1.1
255-2007	Table Grapes	04.1.1.1
299-2010	Apples	04.1.1.1
305R-2011	Lucuma (Regional Standard)	04.1.1.1
310-2013	Pomegranate	04.1.1.1
316-2014	Passion Fruit	04.1.1.1

Standard No	Codex Standard Title	Food Cat. No.
317-2014	Durian	04.1.1.1
338-2020	Kiwifruit	04.1.1.1
349-2022	Berry Fruits	04.1.1.1
362R-2025	Castilla Lulo (naranjilla) (Regional Standard)	04.1.1.1
363-2025	Fresh dates	04.1.1.1
52-1981	Quick Frozen Strawberries	04.1.2.1
69-1981	Quick Frozen Raspberries	04.1.2.1
75-1981	Quick Frozen Peaches	04.1.2.1
76-1981	Quick Frozen Bilberries	04.1.2.1
103-1981	Quick Frozen Blueberries	04.1.2.1
177-1991	Grated Desiccated Coconut	04.1.2.2
360-2022	Dried Fruits (dried apricots, dates, raisins, dried longans, dried persimmons and other dried fruits)	04.1.2.2
260-2007	Pickled Fruits and Vegetables (pickled fruits)	04.1.2.3
17-1981	Canned Applesauce	04.1.2.4
60-1981	Canned Raspberries	04.1.2.4
62-1987	Canned Strawberries	04.1.2.4
242-2003	Canned Stone Fruits	04.1.2.4
254-2007	Certain Canned Citrus Fruits	04.1.2.4
319-2015	Certain Canned Fruits	04.1.2.4
361-2022	Canned mixed fruits (canned fruit cocktail, canned tropical fruit salad and other canned mixed fruits)	04.1.2.4
296-2009	Jams, Jellies and Marmalades	04.1.2.5
160-1987	Mango Chutney	04.1.2.6
240-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
314R-2013	Date Paste (Regional Standard)	04.1.2.8
260-2007	Pickled Fruits and Vegetables (fermented fruits)	04.1.2.10
38-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
40R-1981	Fresh Fungus “Chanterelle” (Regional Standard)	04.2.1.1
131-1981	Unshelled Pistachio Nuts	04.2.1.1
171-1989	Certain Pulses	04.2.1.1
185-1993	Nopal	04.2.1.1
186-1993	Prickly pear	04.2.1.1
188-1993	Baby Corn	04.2.1.1
197-1995	Avocado	04.2.1.1
200-1995	Peanuts	04.2.1.1
218-1999	Ginger	04.2.1.1
224-2001	Tannia	04.2.1.1
225-2001	Asparagus	04.2.1.1
238-2003	Sweet Cassava	04.2.1.1
293-2008	Tomatoes	04.2.1.1
300-2010	Bitter Cassava	04.2.1.1

Standard No	Codex Standard Title	Food Cat. No.
303-2011	Tree Tomatoes	04.2.1.1
304R-2011	Culantro Coyote (Regional Standard)	04.2.1.1
307-2011	Chilli Peppers	04.2.1.1
318-2014	Okra	04.2.1.1
324R-2017	Yacon (Regional Standard)	04.2.1.1
330-2018	Aubergines (untreated)	04.2.1.1
335R-2020	Fresh leaves of *Gnetum* spp. (Regional Standard)	04.2.1.1
336R-2020	Kava products for use as a beverage when mixed with water (Regional Standard): Fresh Kava Products	04.2.1.1
337-2020	Fresh garlic (untreated)	04.2.1.1
339-2020	Ware potatoes (untreated)	04.2.1.1
340-2020	Yam	04.2.1.1
348-2022	Onions and Shallots	04.2.1.1
330-2018	Aubergines (surface-treated)	04.2.1.2
337-2020	Fresh garlic (surface-treated)	04.2.1.2
339-2020	Ware potatoes (surface-treated)	04.2.1.2
38-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
38-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
320-2015	Quick Frozen Vegetables	04.2.2.1
38-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
39-1981	Dried Edible Fungi	04.2.2.2
321-2015	Ginseng Products (Dried Ginseng, Dried Steamed Ginseng, Ginseng Extract in Powdered Form, Steamed Ginseng Extract in Powdered Form)	04.2.2.2
323R-2017	Laver Products (Dried laver products and dried seasoned laver products) (Regional Standard)	04.2.2.2
336R-2020	Kava products for use as a beverage when mixed with water (Regional Standard): Dried Kava Products	04.2.2.2
341R-2020	Mixed zaatar (Regional Standard)	04.2.2.2
38-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
66-1981	Table Olives	04.2.2.3
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
260-2007	Pickled Fruits and Vegetables (pickled vegetables)	04.2.2.3
13-1981	Preserved Tomatoes	04.2.2.4
38-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
57-1981	Processed Tomato Concentrates (canned tomato paste)	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
241-2003	Canned Bamboo Shoots	04.2.2.4
257R-2007	Canned Humus with Tehena (Regional Standard)	04.2.2.4
258R-2007	Canned Foul Medames (Regional Standard)	04.2.2.4
297-2009	Certain Canned Vegetables	04.2.2.4
57-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5

Standard No	Codex Standard Title	Food Cat. No.
38-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
57-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
259R-2007	Tehena (Regional Standard)	04.2.2.6
308R-2011	Harissa (Regional Standard)	04.2.2.6
321-2015	Ginseng Products (Ginseng Extract, Steamed Ginseng Extract)	04.2.2.6
38-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
151-1985	Gari	04.2.2.7
223-2001	Kimchi	04.2.2.7
260-2007	Pickled Fruits and Vegetables (fermented vegetables)	04.2.2.7
294-2009	Gochujang	04.2.2.7
323R-2017	Laver Products (Roasted laver products and roasted seasoned laver products) (Regional Standard)	04.2.2.8
334R-2020	Fermented cooked cassava-based products (Regional Standard)	04.2.2.8
105-1981	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
141-1983	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
86-1981	Cocoa Butters	05.1.3
87-1981	Chocolate and Chocolate Products	05.1.4
309R-2011	Halwa Tehenia (Regional Standard)	05.2.2
153-1985	Maize (Corn)	06.1
169-1989	Whole and Decorticated Pearl Millet Grains	06.1
172-1989	Sorghum Grains	06.1
198-1995	Rice	06.1
199-1995	Wheat and Durum Wheat	06.1
201-1995	Oats	06.1
202-1995	Couscous	06.1
333-2019	Quinoa	06.1
152-1985	Wheat Flour	06.2.1
154-1985	Whole Maize (Corn) Meal	06.2.1
155-1985	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
170-1989	Pearl Millet Flour	06.2.1
173-1989	Sorghum Flour	06.2.1
176-1989	Edible Cassava Flour	06.2.1
178-1991	Durum Wheat Semolina and Durum Wheat Flour	06.2.1
301R-2011	Edible Sago Flour (Regional Standard)	06.2.1
249-2006	Instant Noodles	06.4.3
355R-2023	Cooked Rice Wrapped in Plant Leaves (Regional Standard)	06.7
322R-2015	Non-fermented Soybean Products (Plain Soybean Beverage, Composite/Flavoured Soybean Beverage, Soybean-Based Beverages) (Regional Standard)	06.8.1
322R-2015	Non-fermented Soybean Products (Dehydrated Soybean Curd Film) (Regional Standard)	06.8.2
322R-2015	Non-fermented Soybean Products (Semisolid Soybean Curd, Soybean Curd) (Regional Standard)	06.8.3

Standard No	Codex Standard Title	Food Cat. No.
322R-2015	Non-fermented Soybean Products (Compressed Soybean Curd) (Regional Standard)	06.8.4
313R-2013	Tempe (Regional Standard)	06.8.6
354R-2023	Soybean Products Fermented with *Bacillus* Species (Regional Standard)	06.8.6
175-1989	Soy Protein Products	06.8.8
350R-2022	Dried Meat (Regional Standard)	08.2.
96-1981	Cooked Cured Ham	08.2.2
97-1981	Cooked Cured Pork Shoulder	08.2.2
88-1981	Canned Corned Beef	08.3.2
89-1981	Luncheon Meat	08.3.2
98-1981	Cooked Cured Chopped Meat	08.3.2
292-2008	Raw and Live Bivalve Molluscs (live)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, chilled shucked)	09.1.2
312-2013	Live Abalone and Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (fresh)	09.1.2
315-2014	Fresh and Quick Frozen Raw Scallop Products (fresh)	09.1.2
36-1981	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
92-1981	Quick Frozen Shrimps or Prawns	09.2.1
95-1981	Quick Frozen Lobsters	09.2.1
165-1989	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.2.1
190-1995	Quick Frozen Fish Fillets	09.2.1
191-1995	Quick Frozen Raw Squid	09.2.1
292-2008	Raw and Live Bivalve Molluscs (raw, frozen)	09.2.1
312-2013	Live Abalone and Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (frozen)	09.2.1
315-2014	Fresh and Quick Frozen Raw Scallop Products (frozen)	09.2.1
166-1989	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
167-1989	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
189-1993	Dried Shark Fins	09.2.5
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
236-2003	Boiled Dried Salted Anchovies	09.2.5
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
311-2013	Smoke Fish, Smoke-Flavoured Fish and Smoke-Dried Fish	09.2.5
291-2010	Sturgeon Caviar	09.3.3
3-1981	Canned Salmon	09.4
37-1981	Canned Shrimps or Prawns	09.4
70-1981	Canned Tuna and Bonito	09.4
90-1981	Canned Crab Meat	09.4
94-1981	Canned Sardines and Sardine-Type Products	09.4
119-1981	Canned Finfish	09.4

Standard No	Codex Standard Title	Food Cat. No.
212-1999	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
212-1999	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999	Sugars (lactose)	11.1.4
212-1999	Sugars (plantation or white mill sugar)	11.1.5
12-1981	Honey	11.5
150-1985	Food Grade Salt	12.1.1
53-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes)	12.1.2
326-2017	Black, White and Green Pepper	12.2.1
327-2017	Cumin	12.2.1
328-2017	Dried Thyme	12.2.1
342-2021	Dried oregano	12.2.1
343-2021	Dried or dehydrated ginger	12.2.1
344-2021	Cloves	12.2.1
345-2021	Dried basil	12.2.1
347-2019	Dried or dehydrated garlic	12.2.1
351-2022	Dried Floral Parts - Saffron	12.2.1
352-2022	Dried Seeds - Nutmeg	12.2.1
353-2022	Dried or Dehydrated Chilli Pepper and Paprika	12.2.1
357-2024	Spices derived from dried or dehydrated fruits and berries - small cardamom	12.2.1
358-2024	Spices derived from dried or dehydrated fruits and berries - allspice, juniper berry and star anise	12.2.1
359-2024	Spices derived from dried or dehydrated roots, rhizomes and bulbs - turmeric	12.2.1
117-1981	Bouillon and Consommés	12.5
306-2011	Chilli Sauce	12.6.2
302-2011	Fish Sauce	12.6.4
298R-2009	Fermented Soybean Paste (Regional Standard)	12.9.1
163-1987	Wheat Protein Products, Including Wheat Gluten	12.10
174-1989	Vegetable Protein Products	12.10
53-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content)	13.0
72-1981	Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula)	13.1.1
156-1987	Follow-up Formula for Older Infants	13.1.2
156-1987	Product for Young Children	13.1.2
72-1981	Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants)	13.1.3
73-1981	Canned Baby Foods	13.2
74-1981	Processed Cereal-Based Foods for Infants and Children	13.2
118-1981	Foods for Special Dietary Use for Persons Intolerant to Gluten	13.3

Standard No	Codex Standard Title	Food Cat. No.
CXG 95-2022	Ready-to-Use Therapeutic Foods	13.3
181-1991	Formula Foods for Use in Weight Control Diets	13.4
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight Reduction	13.4
108-1981	Natural Mineral Waters	14.1.1.1
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
247-2005	Fruit Juices and Nectars (fruit juices)	14.1.2.1
356R-2023	Fermented Noni Fruit Juice (Regional Standard)	14.1.2.1
247-2005	Fruit Juices and Nectars (concentrates for fruit juice)	14.1.2.3
247-2005	Fruit Juices and Nectars (fruit nectars)	14.1.3.1
247-2005	Fruit Juices and Nectars (concentrates for fruit nectars)	14.1.3.3

GENERAL STANDARD FOR FOOD ADDITIVES

TABLE ONE

Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items

4-HEXYLRESORCINOL

INS 586 4-Hexylresorcinol Functional Class: Antioxidant, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.1.2	Fresh mollusks, crustaceans, and echinoderms	50 mg/kg	683, 641, XS292, XS312 & XS315	2025
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	683, 641, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315	2025

ACESULFAME POTASSIUM

INS 950 Acesulfame potassium Functional Class: Flavour enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	350 mg/kg	188, 478 & 639	2024
01.3.2	Beverage whiteners	2000 mg/kg	188, 201, 478, XS250, XS252	2021
01.4.4	Cream analogues	1000 mg/kg	188, 478 & 68	2021
01.5.2	Milk and cream powder analogues	1000 mg/kg	188, 478, XS251 & 408	2021
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	478, 188 & 639	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg	188 & 478	2021
03.0	Edible ices, including sherbet and sorbet	800 mg/kg	478 & 188	2019
04.1.2.1	Frozen fruit	500 mg/kg	188, 478 & 358	2021
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg	144 & 188	2021
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	188, 478 & XS319	2021
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	478 & 188	2019

Table One

ACESULFAME POTASSIUM

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	188, 478 & XS160	2023
04.1.2.7	Candied fruit	500 mg/kg	188 & 478	2021
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	188, 478 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	350 mg/kg	478 & 188	2019
04.1.2.10	Fermented fruit products	350 mg/kg	478 & 188	2019
04.1.2.11	Fruit fillings for pastries	350 mg/kg	188 & 478	2021
04.1.2.12	Cooked fruit	500 mg/kg	478 & 188	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	110	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg	144 & 188	2007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	188, 478, XS57, XS257R & XS258R	2025
04.2.2.5	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)	1000 mg/kg	188, 478 & XS57	2024
04.2.2.6	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 04.2.2.5	350 mg/kg	188, 478, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	1000 mg/kg	144, 188 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	300 mg/kg	110	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	350 mg/kg	97, 188, 478 & XS141	2016
05.1.2	Cocoa mixes (syrups)	350 mg/kg	97, 188 & 478	2021
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	478, 188 & XS86	2019
05.1.4	Cocoa and chocolate products	500 mg/kg	478 & 188	2019
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	188 & 478	2021
05.2.1	Hard candy	500 mg/kg	156, 478 & 188	2019
05.2.2	Soft candy	1000 mg/kg	157, 478, 188 & XS309R	2019
05.2.3	Nougats and marzipans	1000 mg/kg	478 & 188	2019
05.3	Chewing gum	5000 mg/kg	478 & 188	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	478 & 188	2019
06.3	Breakfast cereals, including rolled oats	1200 mg/kg	478 & 188	2019

Table One

ACESULFAME POTASSIUM

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	350 mg/kg	188 & 478	2021
06.8.1	Soybean-based beverages	500 mg/kg	478 & 362	2025
07.1	Bread and ordinary bakery wares	1000 mg/kg	188 & 398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg	165, 188 & 478	2007
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, 478, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	144, 188, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.4	Egg-based desserts (e.g. custard)	350 mg/kg	478 & 188	2019
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	1000 mg/kg	159, 188 & 478	2007
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2023
12.2.2	Seasonings and condiments	2000 mg/kg	188, 478	2023
12.3	Vinegars	2000 mg/kg	188, 478 & 277	2021
12.4	Mustards	350 mg/kg	188 & 478	2007
12.5	Soups and broths	110 mg/kg	478, 188 & XS117	2019
12.6	Sauces and like products	1000 mg/kg	188 & 478	2007
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	350 mg/kg	166, 188 & 478	2023
12.9.1	Fermented soybean paste (e.g., miso)	350 mg/kg	478 & 5	2025
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	188, 478 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg	188 & 478	2007
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	450 mg/kg	188 & 478	2007
13.6	Food supplements	2000 mg/kg	188 & 478	2007
14.1.3.1	Fruit nectar	350 mg/kg	188 & 478	2005
14.1.3.2	Vegetable nectar	350 mg/kg	188 & 478	2021
14.1.3.3	Concentrates for fruit nectar	350 mg/kg	127, 188 & 478	2005
14.1.3.4	Concentrates for vegetable nectar	350 mg/kg	127, 188 & 478	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	161 & 188	2007

Table One

ACESULFAME POTASSIUM

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	160, 161 & 188	2007
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350 mg/kg	188 & 478	2007
15.0	Ready-to-eat savouries	350 mg/kg	188 & 478	2007

ACETIC ACID, GLACIAL

INS 260 Acetic acid, glacial Functional Class: Acidity regulator, Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.6	Whey protein cheese	GMP		2006
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, XS40R, XS324R	2025
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263 & XS320	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		2025
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	437, XS167, XS189, XS222, XS236 & XS244	2018
10.2.1	Liquid egg products	GMP		2013
10.2.2	Frozen egg products	GMP		2013
12.1.2	Salt Substitutes	GMP		2013
13.2	Complementary foods for infants and young children	5000 mg/kg	238	2013
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

INS 472a Acetic and fatty acid esters of glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407	2018
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013

Table One

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
06.4.1	Fresh pastas and noodles and like products	GMP	211	2015
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.2	Complementary foods for infants and young children	5000 mg/kg	268 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

ACETYLATED DISTARCH ADIPATE

INS 1422 Acetylated distarch adipate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2015
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014

Table One

ACETYLATED DISTARCH ADIPATE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
13.1.2	Follow-up formulae	5000 mg/kg	150, 285, 292, 381 & 551	2023
13.2	Complementary foods for infants and young children	50000 mg/kg	269 & 270	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

ACETYLATED DISTARCH PHOSPHATE

INS 1414 Acetylated distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
06.4.2	Dried pastas and noodles and like products	GMP	256	2015
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2014
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2014
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, 381 & 551	2023
13.1.2	Follow-up formulae	5000 mg/kg	150, 285, 292, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 381 & 551	2023

Table One

ACETYLATED DISTARCH PHOSPHATE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.2	Complementary foods for infants and young children	50000 mg/kg	269 & 270	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

ACETYLATED OXIDIZED STARCH

INS 1451 Acetylated oxidized starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234 & 634	2024
13.2	Complementary foods for infants and young children	50000 mg/kg	269 & XS73	2023

ACID-TREATED STARCH

INS 1401 Acid-treated starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

ADIPATES

INS 355 Adipic acid Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	1, 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	1500 mg/kg	1	2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1500 mg/kg	1 & 634	2024

ADVANTAME

INS 969 Advantame Functional Class: Flavour enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

Table One

ADVANTAME

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	6 mg/kg	381, 478 & XS243	2024
01.3.2	Beverage whiteners	60 mg/kg	201, 478, XS250, XS252	2023
01.4.4	Cream analogues	10 mg/kg	68 & 478	2023
01.5.2	Milk and cream powder analogues	20 mg/kg	408, 478, XS251	2023
01.6.1	Unripened cheese	10 mg/kg	201, 478, XS251, XS262, XS273, XS275	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10 mg/kg	478 & XS243	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10 mg/kg	478	2023
03.0	Edible ices, including sherbet and sorbet	10 mg/kg	478	2021
04.1.2.1	Frozen fruit	20 mg/kg	358, 478	2023
04.1.2.3	Fruit in vinegar, oil, or brine	3 mg/kg	144	2023
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg	478	2023
04.1.2.5	Jams, jellies, marmelades	10 mg/kg	478 & XS296	2021
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	478 & XS160	2021
04.1.2.7	Candied fruit	20 mg/kg	478	2023
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10 mg/kg	478, XS240 & XS314R	2021
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10 mg/kg	478	2021
04.1.2.10	Fermented fruit products	10 mg/kg	478	2021
04.1.2.11	Fruit fillings for pastries	10 mg/kg	478	2023
04.1.2.12	Cooked fruit	10 mg/kg	478	2021
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	144, 348 & 613	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	3 mg/kg	144	2023
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	478 & XS57, XS257R & XS258R	2025
04.2.2.5	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)	10 mg/kg	478, XS57 & XS257R	2024
04.2.2.6	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 04.2.2.5	10 mg/kg	478, XS38, XS57, XS259R, XS308R, XS321	2023
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	25 mg/kg	144	2023

Table One

ADVANTAME

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	144, 345, 478 & 613	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	30 mg/kg	97, 478, XS141	2023
05.1.2	Cocoa mixes (syrups)	10 mg/kg	97, 478	2023
05.1.3	Cocoa-based spreads, including fillings	10 mg/kg	478 & XS86	2021
05.1.4	Cocoa and chocolate products	20 mg/kg	478	2021
05.1.5	Imitation chocolate, chocolate substitute products	30 mg/kg	478	2023
05.2.1	Hard candy	40 mg/kg	114 & 478	2021
05.2.2	Soft candy	30 mg/kg	114, 478 & XS309R	2021
05.2.3	Nougats and marzipans	30 mg/kg	478	2021
05.3	Chewing gum	400 mg/kg	478	2021
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	20 mg/kg	478	2021
06.3	Breakfast cereals, including rolled oats	10 mg/kg	478	2021
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	10 mg/kg	478	2023
07.1	Bread and ordinary bakery wares	10 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	17 mg/kg	165, 478	2023
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144	2023
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144, XS291	2023
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	3 mg/kg	144	2023
10.4	Egg-based desserts (e.g. custard)	10 mg/kg	478	2021
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	30 mg/kg	258, 478	2023
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2023
12.2.2	Seasonings and condiments	20 mg/kg	478	2023
12.3	Vinegars	30 mg/kg	277, 478	2023
12.4	Mustards	3.5 mg/kg	478	2023
12.5	Soups and broths	12 mg/kg	478 & XS117	2021
12.6	Sauces and like products	3.5 mg/kg	478	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	3.5 mg/kg	166, 478	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10 mg/kg	478	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	8 mg/kg	478	2023
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	10 mg/kg	478	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.6	Food supplements	55 mg/kg	478	2023
14.1.3.1	Fruit nectar	6 mg/kg	478	2023
14.1.3.2	Vegetable nectar	6 mg/kg	478	2023
14.1.3.3	Concentrates for fruit nectar	6 mg/kg	127, 478	2023
14.1.3.4	Concentrates for vegetable nectar	6 mg/kg	127, 478	2023
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	10 mg/kg	478	2021
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	6 mg/kg	160 & 478	2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	6 mg/kg	478	2023
15.0	Ready-to-eat savouries	5 mg/kg	478	2023

AGAR

INS 406 Agar Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2015
01.2.2	Renneted milk (plain)	GMP		2015
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	453 & 454	2021
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	455 & 456	2021
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	3, 53, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	241	2015

Table One

AGAR

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & 325	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

ALGINIC ACID

INS 400 Alginic acid Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & 332	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.4.1	Cooked fish and fish products	GMP	325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & 332	2015

Table One

ALGINIC ACID

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

ALITAME

INS 956 Alitame Functional Class: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	477	2021
05.3	Chewing gum	300 mg/kg	477	2021
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2007
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	40 mg/kg	477	2021

ALKALINE TREATED STARCH

INS 1402 Alkaline treated starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

ALLURA RED AC

INS 129 Allura red AC Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52 & 540	2023
01.6.2.2	Rind of ripened cheese	100 mg/kg		2009
01.6.4	Processed cheese	100 mg/kg		2023
01.6.5	Cheese analogues	100 mg/kg	3	2009

Table One

ALLURA RED AC

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		2023
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		2009
04.1.2.5	Jams, jellies, marmelades	100 mg/kg		2025
04.1.2.7	Candied fruit	100 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		2025
04.1.2.11	Fruit fillings for pastries	300 mg/kg	161	2009
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	XS38, XS66, XS115 & XS260	2025
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297	2025
04.2.2.6	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 04.2.2.5	200 mg/kg	92, XS38, XS57, XS259R, XS308R, XS321	2025
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	XS86	2021
05.1.4	Cocoa and chocolate products	300 mg/kg	183	2016
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		2009
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	XS309R	2017
05.3	Chewing gum	300 mg/kg		2009
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		2009
06.3	Breakfast cereals, including rolled oats	300 mg/kg		2009
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	300 mg/kg		2009
07.1.2	Crackers, excluding sweet crackers	100 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	300 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300 mg/kg	398	2024
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	25 mg/kg	XS88, XS89 & XS98	2025
08.4	Edible casings (e.g. sausage casings)	300 mg/kg	16	2009
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017

Table One

ALLURA RED AC

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.4.1	Cooked fish and fish products	300 mg/kg	95	2009
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		2009
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	382, XS167, XS189, XS222, XS236 & XS244	2018
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	300 mg/kg		2009
10.1	Fresh eggs	100 mg/kg	4	2009
10.4	Egg-based desserts (e.g. custard)	300 mg/kg	161	2009
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	300 mg/kg	161	2009
12.2.2	Seasonings and condiments	300 mg/kg		2009
12.4	Mustards	300 mg/kg		2009
12.5	Soups and broths	100 mg/kg	337	2024
12.6	Sauces and like products	300 mg/kg	XS302	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2009
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		2009
13.6	Food supplements	300 mg/kg		2009
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	150 mg/kg	127	2021
14.2.2	Cider and perry	200 mg/kg		2009
14.2.4	Wines (other than grape)	200 mg/kg		2009
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		2009
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		2009
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2024
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2009

ALPHA AMYLASE FROM ASPERGILLUS ORYZAE VAR.

INS 1100(i) alpha-Amylase from Aspergillus oryzae var. Functional Class: Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.2	Flours and starches (including soybean powder)	GMP		1999

ALPHA-AMYLASE FROM BACILLUS SUBTILIS

INS 1100(iii) alpha-Amylase from Bacillus subtilis Functional Class: Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.2	Flours and starches (including soybean powder)	GMP	XS152	2019

ALUMINIUM AMMONIUM SULFATE

INS 523 Aluminium ammonium sulfate Functional Class: Acidity regulator, Colour retention agent, Firming agent, Raising agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	520 mg/kg	6, 245, 296 & XS66	2017
06.4.1	Fresh pastas and noodles and like products	300 mg/kg	6 & 247	2013
07.1.2	Crackers, excluding sweet crackers	100 mg/kg	6 & 246	2013
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	100 mg/kg	6, 244 & 246	2013
07.1.5	Steamed breads and buns	40 mg/kg	6, 246 & 248	2013
07.1.6	Mixes for bread and ordinary bakery wares	40 mg/kg	6, 246 & 249	2013
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	200 mg/kg	6 & 250	2013

AMARANTH

INS 123 Amaranth Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	50 mg/kg	52 & XS243	2024
03.0	Edible ices, including sherbet and sorbet	25 mg/kg		2023
04.1.2.5	Jams, jellies, marmelades	100 mg/kg	XS296	2025
04.1.2.7	Candied fruit	50 mg/kg		2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	80 mg/kg		2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	50 mg/kg	XS38, XS66, XS115 & XS260	2025
05.3	Chewing gum	100 mg/kg		2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		2019
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	194	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	80 mg/kg		2025
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	435, XS3, XS70, XS90, XS94 & XS119	2018

Table One

AMARANTH

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		2021

AMMONIUM ALGINATE

INS 403 Ammonium alginate Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2017
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014

AMMONIUM CARBONATE

INS 503(i) Ammonium carbonate Functional Class: Acidity regulator, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2013
13.2	Complementary foods for infants and young children	GMP	248 & XS73	2023

AMMONIUM HYDROGEN CARBONATE

INS 503(ii) Ammonium hydrogen carbonate Functional Class: Acidity regulator, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2017
13.2	Complementary foods for infants and young children	GMP	248 & XS73	2023

AMMONIUM HYDROXIDE

INS 527 Ammonium hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		2013

AMMONIUM SALTS OF PHOSPHATIDIC ACID

INS 442 Ammonium salts of phosphatidic acid Functional Class: Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	231 & XS243	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	10000 mg/kg	97	2009
05.1.4	Cocoa and chocolate products	10000 mg/kg	101	2016
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg		2009

ANNATTO EXTRACTS, BIXIN-BASED

INS 160b(i) Annatto extracts, bixin-based Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	8 & 52	2017
01.3.2	Beverage whiteners	50 mg/kg	8, XS250 & XS252	2023
01.4.4	Cream analogues	100 mg/kg	8	2023
01.5.2	Milk and cream powder analogues	100 mg/kg	8 & XS251	2023
01.6.2.2	Rind of ripened cheese	100 mg/kg	8	2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	50 mg/kg	8	2023
01.6.4.1	Plain processed cheese	60 mg/kg	8, 145	2023
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	15 mg/kg	8, 239	2023
01.6.5	Cheese analogues	100 mg/kg	8	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	8 & 146	2023
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	8 & 240	2023
02.1.2	Vegetable oils and fats	10 mg/kg	8, 508, XS33, XS210 & XS325R	2025
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	8, 512, XS329	2021
02.2.1	Butter	20 mg/kg	8	2008
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	8 & 215	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	25 mg/kg	8	2023

Table One

ANNATTO EXTRACTS, BIXIN-BASED

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	15 mg/kg	8	2023
03.0	Edible ices, including sherbet and sorbet	20 mg/kg	8	2023
04.1.2.5	Jams, jellies, marmelades	20 mg/kg	8 & XS296	2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	20 mg/kg	8 & XS160	2025
04.1.2.7	Candied fruit	20 mg/kg	8	2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	8, XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	30 mg/kg	8, 657	2025
04.1.2.11	Fruit fillings for pastries	50 mg/kg	8	2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	10 mg/kg	8, XS38, XS66, XS260 & 658	2025
04.2.2.5	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)	20 mg/kg	8 & XS57	2025
04.2.2.6	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 04.2.2.5	10 mg/kg	8, 92, XS38, XS57, XS259R, XS308R & XS321	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	10 mg/kg	8, XS38, XS151, XS223 & XS294	2025
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	8 & XS86	2021
05.1.4	Cocoa and chocolate products	50 mg/kg	8 & 183	2021
05.1.5	Imitation chocolate, chocolate substitute products	50 mg/kg	8	2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	8	2019
05.3	Chewing gum	300 mg/kg	8	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	80 mg/kg	8	2019
06.3	Breakfast cereals, including rolled oats	75 mg/kg	8 & 663	2025
06.4.2	Dried pastas and noodles and like products	10 mg/kg	8, 676	2025
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	8, 676	2025
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	10 mg/kg	8	2025
06.6	Batters (e.g. for breading or batters for fish or poultry)	80 mg/kg	8	2025
06.8.1	Soybean-based beverages	10 mg/kg	8 & 666	2025
07.1.2	Crackers, excluding sweet crackers	100 mg/kg	8	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	8 & 398	2024
07.1.5	Steamed breads and buns	200 mg/kg	8, 201 & 398	2024

Table One

ANNATTO EXTRACTS, BIXIN-BASED

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
07.1.6	Mixes for bread and ordinary bakery wares	200 mg/kg	8 & 398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg	8	2024
08.1.2	Fresh meat, poultry, and game, comminuted	20 mg/kg	8 & 669	2025
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	20 mg/kg	8, XS96, XS97, XS350R & 670	2025
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	8	2025
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	8	2025
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	8	2025
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 mg/kg	8, XS88, XS89 & XS98	2025
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	8, 16	2025
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	8, 382, XS167, XS189, XS222, XS236 & XS244	2018
12.2.2	Seasonings and condiments	600 mg/kg	8	2024
12.4	Mustards	100 mg/kg	8	2024
12.5	Soups and broths	50 mg/kg	8 & 501	2024
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	30 mg/kg	8 & 593	2024
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	8 & 577	2024
12.6.3	Mixes for sauces and gravies	100 mg/kg	8 & 127	2024
12.6.4	Clear sauces (e.g. fish sauce)	400 mg/kg	8 & XS302	2024
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	10 mg/kg	8	2024
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	8 & 566	2024
13.6	Food supplements	200 mg/kg	8 & 539	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	30 mg/kg	8 & 127	2021
14.2.4	Wines (other than grape)	20 mg/kg	8	2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	30 mg/kg	8	2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	30 mg/kg	8	2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20 mg/kg	8 & 603	2024
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	10 mg/kg	8	2024

ANNATTO EXTRACTS, NORBIXIN-BASED

INS 160b(ii) Annatto extracts, norbixin-based Functional Class: Colour

Table One

ANNATTO EXTRACTS, NORBIXIN-BASED

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, 185 & 84	2024
01.6.1	Unripened cheese	25 mg/kg	185, 485, XS262 & XS273	2023
01.6.2.1	Ripened cheese, includes rind	25 mg/kg	185, 463, 506, XS208, XS278	2023
01.6.2.2	Rind of ripened cheese	20 mg/kg	185, 109	2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	50 mg/kg	185	2023
01.6.4.1	Plain processed cheese	70 mg/kg	185	2023
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	70 mg/kg	185	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	185	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg	185	2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10 mg/kg	185	2023
03.0	Edible ices, including sherbet and sorbet	20 mg/kg	185	2023
04.1.2.4	Canned or bottled (pasteurized) fruit	30 mg/kg	185, XS17, XS60, XS62, XS254, XS361, 654, 655, 672	2025
04.1.2.5	Jams, jellies, marmelades	20 mg/kg	185 & XS296	2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	20 mg/kg	185 & XS160	2025
04.1.2.7	Candied fruit	20 mg/kg	185	2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg	185, XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg	185	2025
04.1.2.11	Fruit fillings for pastries	35 mg/kg	185	2025
04.2.2.5	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)	20 mg/kg	185 & XS57	2025
05.1.3	Cocoa-based spreads, including fillings	30 mg/kg	185 & XS86	2021
05.1.5	Imitation chocolate, chocolate substitute products	25 mg/kg	185	2021
05.2.1	Hard candy	30 mg/kg	185, 440	2019
05.2.2	Soft candy	30 mg/kg	185, 440 & 443	2019
05.2.3	Nougats and marzipans	30 mg/kg	185	2019
05.3	Chewing gum	50 mg/kg	185	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	25 mg/kg	185 & 446	2019
06.3	Breakfast cereals, including rolled oats	30 mg/kg	185	2025
06.4.2	Dried pastas and noodles and like products	25 mg/kg	185 & 676	2025
06.4.3	Pre-cooked pastas and noodles and like products	25 mg/kg	185, 676	2025

Table One

ANNATTO EXTRACTS, NORBIXIN-BASED

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	10 mg/kg	134, 185 & 665	2025
06.6	Batters (e.g. for breading or batters for fish or poultry)	100 mg/kg	185	2025
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	1 mg/kg	185	2025
06.8.1	Soybean-based beverages	100 mg/kg	185 & 643	2025
07.1.2	Crackers, excluding sweet crackers	10 mg/kg	185	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10 mg/kg	185 & 398	2024
07.1.5	Steamed breads and buns	10 mg/kg	185, 201 & 398	2024
07.1.6	Mixes for bread and ordinary bakery wares	10 mg/kg	185 & 398	2024
07.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)	10 mg/kg	185 & 405	2024
07.2.2	Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)	10 mg/kg	185 & 449	2024
07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)	25 mg/kg	185 & 405	2024
08.1.2	Fresh meat, poultry, and game, comminuted	20 mg/kg	185 & 669	2025
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	20 mg/kg	185, XS96, XS97, XS350R & 670	2025
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	185	2025
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	185	2025
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	185	2025
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg	185, XS88, XS89 & XS98	2025
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	16, 185	2025
12.2.2	Seasonings and condiments	30 mg/kg	185	2024
12.4	Mustards	30 mg/kg	185	2024
12.5	Soups and broths	10 mg/kg	185	2024
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	30 mg/kg	185 & 596	2024
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	30 mg/kg	185 & XS306	2024
12.6.3	Mixes for sauces and gravies	30 mg/kg	185 & 127	2024
12.6.4	Clear sauces (e.g. fish sauce)	10 mg/kg	185 & XS302	2024
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10 mg/kg	185 & 566	2024
13.6	Food supplements	100 mg/kg	185 & 539	2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	10 mg/kg	185	2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg	185	2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20 mg/kg	185 & 603	2024

Table One

ANNATTO EXTRACTS, NORBIXIN-BASED

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	10 mg/kg	185	2024

ASCORBIC ACID, L-

INS 300 Ascorbic acid, L- Functional Class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	410	2018
01.5.1	Milk powder and cream powder (plain)	GMP	545 & XS290	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	XS19, XS211	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, XS40R, XS324R	2025
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	93	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.2.1	Flours	300 mg/kg	472 & 170	2025
06.4.1	Fresh pastas and noodles and like products	200 mg/kg		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	307, 392, XS189, XS190, XS191, XS222, XS236, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	306 & 307	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236 & XS311	2018
12.1.2	Salt Substitutes	GMP		2013
13.1.2	Follow-up formulae	50 mg/kg	242, 315, 381 & 551	2023
13.2	Complementary foods for infants and young children	500 mg/kg	242	2013
14.1.2.1	Fruit juice	GMP		2005
14.1.2.2	Vegetable juice	GMP		2013

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ASCORBIC ACID, L-

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.2.3	Concentrates for fruit juice	GMP	127	2005
14.1.2.4	Concentrates for vegetable juice	GMP		2013
14.1.3.1	Fruit nectar	GMP		2005
14.1.3.2	Vegetable nectar	GMP		2013
14.1.3.3	Concentrates for fruit nectar	GMP	127	2005
14.1.3.4	Concentrates for vegetable nectar	GMP		2013
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013
14.2.3	Grape wines	GMP	517	2023

ASCORBYL ESTERS

INS 304 Ascorbyl palmitate Functional Class: Antioxidant

INS 305 Ascorbyl stearate Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.3.2	Beverage whiteners	80 mg/kg	10, XS250 & XS252	2021
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	10, 545 & XS290	2023
01.5.2	Milk and cream powder analogues	80 mg/kg	10	2001
01.6.1	Unripened cheese	500 mg/kg	10, XS221, XS273	2021
01.6.2.1	Ripened cheese, includes rind	500 mg/kg	10, 112, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283	2021
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	2, 10 & XS243	2024
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	10 & 171	2006
02.1.2	Vegetable oils and fats	500 mg/kg	10, 511, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	500 mg/kg	10, 526	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	10	2006
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	10	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80 mg/kg	10	2001
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	10 & 15	2001
04.1.2.2	Dried fruit	80 mg/kg	10	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	2 & 10	2001

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ASCORBYL ESTERS

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	10 & 613	2024
05.0	Confectionery	500 mg/kg	10, 15, 375, XS86, XS105, XS141 & XS309R	2017
06.3	Breakfast cereals, including rolled oats	200 mg/kg	10	2001
06.4.3	Pre-cooked pastas and noodles and like products	500 mg/kg	10 & 211	2012
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	500 mg/kg	2 & 10	2001
06.8.1	Soybean-based beverages	500 mg/kg	187 & 643	2025
07.0	Bakery wares	1000 mg/kg	10 & 15	2003
08.4	Edible casings (e.g. sausage casings)	5000 mg/kg	10	2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	10, 392, XS36, XS92, XS95, XS190, XS191, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	10	2001
10.4	Egg-based desserts (e.g. custard)	500 mg/kg	2 & 10	2001
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	200 mg/kg	10	2003
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	500 mg/kg	10, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.4	Mustards	500 mg/kg	10	2003
12.5	Soups and broths	200 mg/kg	10	2001
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	500 mg/kg	10 & 15	2001
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	10 & XS306	2023
12.6.3	Mixes for sauces and gravies	200 mg/kg	10	2001
12.6.4	Clear sauces (e.g. fish sauce)	200 mg/kg	10 & XS302	2018
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	10	2001
13.1.1	Infant formulae	10 mg/kg	187, 381 & 551	2023
13.1.2	Follow-up formulae	50 mg/kg	187, 315, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	187, 381 & 551	2023
13.2	Complementary foods for infants and young children	200 mg/kg	15, 187	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10 mg/kg	187 & 560	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	500 mg/kg	10	2005

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FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	500 mg/kg	10	2009
13.6	Food supplements	500 mg/kg	10	2003
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	10 & 15	2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	10	2001
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	200 mg/kg	10	2001

ASPARTAME

INS 951 Aspartame Functional Class: Flavour enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	600 mg/kg	191, 478, 620 & 639	2024
01.3.2	Beverage whiteners	6000 mg/kg	191, 201, 478, XS250, XS252	2021
01.4.4	Cream analogues	1000 mg/kg	191, 478 & 68	2021
01.5.2	Milk and cream powder analogues	2000 mg/kg	191, 478, XS251 & 408	2021
01.6.1	Unripened cheese	1000 mg/kg	201, 478, XS221, XS262, XS273 & XS275	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	478, 191 & 639	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	191 & 478	2021
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	478 & 191	2019
04.1.2.1	Frozen fruit	2000 mg/kg	191, 478, & 358	2021
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg	144 & 191	2007
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	191, 478 & XS319	2021
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	478 & 191	2019
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	191, 478 & XS160	2023
04.1.2.7	Candied fruit	2000 mg/kg	191 & 478	2021
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	191, 478 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	478 & 191	2019
04.1.2.10	Fermented fruit products	1000 mg/kg	478 & 191	2019
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	191 & 478	2021
04.1.2.12	Cooked fruit	1000 mg/kg	478 & 191	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	144, 348 & 613	2024

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FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	144 & 191	2007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	191, 478, XS57, XS257R & XS258R	2025
04.2.2.5	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)	1000 mg/kg	191, 478 & XS57	2024
04.2.2.6	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 04.2.2.5	1000 mg/kg	191, 478, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2500 mg/kg	144, 191 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	144, 345, 478 & 613	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	3000 mg/kg	97, 191, 478 & XS141	2016
05.1.2	Cocoa mixes (syrups)	1000 mg/kg	97, 191 & 478	2023
05.1.3	Cocoa-based spreads, including fillings	3000 mg/kg	478, 191 & XS86	2019
05.1.4	Cocoa and chocolate products	3000 mg/kg	37, 478 & 191	2019
05.1.5	Imitation chocolate, chocolate substitute products	3000 mg/kg	191 & 478	2021
05.2.1	Hard candy	3000 mg/kg	148, 191 & 478	2023
05.2.2	Soft candy	3000 mg/kg	148, 191, 478 & XS309R	2023
05.2.3	Nougats and marzipans	3000 mg/kg	478 & 191	2019
05.3	Chewing gum	10000 mg/kg	478 & 191	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	478 & 191	2019
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	478 & 191	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	1000 mg/kg	191 & 478	2021
06.8.1	Soybean-based beverages	1300 mg/kg	644	2025
07.1	Bread and ordinary bakery wares	1700 mg/kg	191 & 398	2025
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1700 mg/kg	165, 191 & 478	2007
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, 478, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018

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FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	144, 191, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.4	Egg-based desserts (e.g. custard)	1000 mg/kg	478 & 191	2019
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	3000 mg/kg	159, 191 & 478	2007
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2023
12.2.2	Seasonings and condiments	2000 mg/kg	191, 478	2023
12.3	Vinegars	3000 mg/kg	191, 478 & 277	2021
12.4	Mustards	350 mg/kg	191 & 478	2007
12.5	Soups and broths	1200 mg/kg	478, 191 & XS117	2023
12.6	Sauces and like products	350 mg/kg	191 & 478	2007
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	350 mg/kg	166, 191 & 478	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	191, 478 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	800 mg/kg	191 & 478	2007
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1000 mg/kg	191 & 478	2007
13.6	Food supplements	5500 mg/kg	191 & 478	2007
14.1.3.1	Fruit nectar	600 mg/kg	191 & 478	2005
14.1.3.2	Vegetable nectar	600 mg/kg	191 & 478	2021
14.1.3.3	Concentrates for fruit nectar	600 mg/kg	127, 191 & 478	2005
14.1.3.4	Concentrates for vegetable nectar	600 mg/kg	127, 191, 478	2023
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	478 & 191	2019
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	160, 191 & 478	2023
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	600 mg/kg	191 & 478	2007
15.0	Ready-to-eat savouries	500 mg/kg	191 & 478	2008

ASPARTAME-ACESULFAME SALT

INS 962 Aspartame-acesulfame salt Functional Class: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	350 mg/kg	113, 477 & 639	2024
01.3.2	Beverage whiteners	2000 mg/kg	113, 201, 477, XS250, XS252	2023

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ASPARTAME-ACESULFAME SALT

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.4.4	Cream analogues	1000 mg/kg	68, 119, 477	2023
01.5.2	Milk and cream powder analogues	1000 mg/kg	113, 477, XS251, 408	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	113, 477 & 639	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg	113 & 477	2021
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	119 & 477	2021
04.1.2.1	Frozen fruit	500 mg/kg	113, 477, 358	2023
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg	113, 144, 477	2023
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	113, 477 & XS319	2021
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	119 & 477	2019
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	119, 477 & XS160	2021
04.1.2.7	Candied fruit	500 mg/kg	113, 144, 477	2023
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	113, 477 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	350 mg/kg	113 & 477	2019
04.1.2.10	Fermented fruit products	350 mg/kg	113 & 477	2021
04.1.2.11	Fruit fillings for pastries	350 mg/kg	113, 477	2023
04.1.2.12	Cooked fruit	500 mg/kg	113 & 477	2021
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg	113, 144 & XS66	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg	113, 477, XS57, XS257R & XS258R	2025
04.2.2.5	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)	1000 mg/kg	119, 477 & XS57	2024
04.2.2.6	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 04.2.2.5	350 mg/kg	113, 477, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	1000 mg/kg	113, 144	2023
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	350 mg/kg	97, 113, XS141	2023
05.1.2	Cocoa mixes (syrups)	350 mg/kg	97, 113, 477	2023
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	113, 477 & XS86	2021
05.1.4	Cocoa and chocolate products	500 mg/kg	113 & 477	2021
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	113 & 477	2021
05.2.1	Hard candy	500 mg/kg	113, 156, 477	2023

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ASPARTAME-ACESULFAME SALT

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.2.2	Soft candy	1000 mg/kg	113, 157, XS309R	2023
05.2.3	Nougats and marzipans	1000 mg/kg	114, 477	2023
05.3	Chewing gum	5000 mg/kg	113 & 477	2021
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	113 & 477	2021
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	119 & 477	2021
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	350 mg/kg	113 & 477	2023
07.1	Bread and ordinary bakery wares	1000 mg/kg	113 & 398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg	77, 113 & 477	2009
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113, 144, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2023
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113, 144 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	113, 144, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.4	Egg-based desserts (e.g. custard)	350 mg/kg	113 & 477	2021
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	1000 mg/kg	113, 159, 477	2023
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2012
12.2.2	Seasonings and condiments	2000 mg/kg	119, 477	2023
12.3	Vinegars	2000 mg/kg	113, 277, 477	2023
12.4	Mustards	350 mg/kg	119 & 478	2023
12.5	Soups and broths	110 mg/kg	113, 138, 477 & XS117	2021
12.6	Sauces and like products	350 mg/kg	119, 477	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	350 mg/kg	119, 166, 477	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	113, 477 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg	113 & 477	2009
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	450 mg/kg	113 & 477	2009
13.6	Food supplements	2000 mg/kg	113 & 477	2012
14.1.3.1	Fruit nectar	350 mg/kg	113 & 477	2023
14.1.3.2	Vegetable nectar	350 mg/kg	113, 477	2023

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ASPARTAME-ACESULFAME SALT

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.3.3	Concentrates for fruit nectar	350 mg/kg	113, 127, 477	2023
14.1.3.4	Concentrates for vegetable nectar	350 mg/kg	113, 127, 477	2023
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	119 & 477	2021
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	119, 160 & 477	2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350 mg/kg	113 & 477	2010
15.0	Ready-to-eat savouries	500 mg/kg	119 & 144	2023

AZORUBINE (CARMOISINE)

INS 122 Azorubine (Carmoisine) Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017
01.6.1	Unripened cheese	150 mg/kg	3, 201, XS221, XS262, XS273, XS275	2023
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	10 mg/kg		2023
01.6.5	Cheese analogues	100 mg/kg	3	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		2023
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		2023
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361	2025
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	XS296	2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	XS160	2025
04.1.2.7	Candied fruit	100 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	XS240, XS314R & 653	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg	XS38, XS66, XS115 & XS260	2025
05.2.1	Hard candy	50 mg/kg	441	2019
05.2.2	Soft candy	100 mg/kg		2019
05.2.3	Nougats and marzipans	50 mg/kg		2019
05.3	Chewing gum	100 mg/kg		2019

Table One

AZORUBINE (CARMOISINE)

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	447	2019
06.3	Breakfast cereals, including rolled oats	150 mg/kg		2025
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	150 mg/kg		2025
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	50 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		2024
12.2.2	Seasonings and condiments	500 mg/kg		2024
12.4	Mustards	300 mg/kg		2024
12.5	Soups and broths	50 mg/kg	99	2015
12.6	Sauces and like products	500 mg/kg	XS302 & XS306	2024
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	566	2024
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2024
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		2024
13.6	Food supplements	300 mg/kg	533, 539 & 597	2024
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	95 mg/kg	127	2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2024
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2024

BEESWAX

INS 901 Beeswax Functional Class: Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		2003
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	79	2003
05.1.4	Cocoa and chocolate products	GMP	3	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	3	2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	3 & XS309R	2017
05.3	Chewing gum	GMP		2003
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		2003

Table One

BEESWAX

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	3	2001
13.6	Food supplements	GMP	3	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	131	2006
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	108	2001
15.0	Ready-to-eat savouries	GMP	3	2001

BEET RED

INS 162 Beet red Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS38, XS151, XS223 & XS294	2025
06.4.2	Dried pastas and noodles and like products	GMP	676	2025
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	4	2025
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	669	2025

BENZOATES

INS 210 Benzoic acid Functional Class: Preservative

INS 211 Sodium benzoate Functional Class: Preservative

INS 212 Potassium benzoate Functional Class: Preservative

INS 213 Calcium benzoate Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	300 mg/kg	13, 457	2024
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg	13 & 614	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	13, 529 & XS253	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	13	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	13	2001
04.1.2.2	Dried fruit	800 mg/kg	13	2003
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	13	2001
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	13	2001
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	13 & 568	2023
04.1.2.7	Candied fruit	1000 mg/kg	13	2001

Table One

BENZOATES

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	13 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	13	2001
04.1.2.10	Fermented fruit products	1000 mg/kg	13	2001
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	13	2001
04.1.2.12	Cooked fruit	1000 mg/kg	13	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	13 & XS323R	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	2000 mg/kg	13	2001
04.2.2.5	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)	1000 mg/kg	13 & XS57	2001
04.2.2.6	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 04.2.2.5	3000 mg/kg	13, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	1000 mg/kg	13 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	13 & XS323R	2024
05.1.3	Cocoa-based spreads, including fillings	1500 mg/kg	13 & XS86	2016
05.1.5	Imitation chocolate, chocolate substitute products	1500 mg/kg	13	2003
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	13 & XS309R	2017
05.3	Chewing gum	1500 mg/kg	13	2005
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	13	2003
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	13 & XS249	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	1000 mg/kg	13	2003
07.0	Bakery wares	1000 mg/kg	13	2004
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	3 & 13	2005
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	3 & 13	2005
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	13 & 82	2003
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	13, 121, 333, XS167, XS189, XS222 & XS236	2018
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	13, 120 & XS291	2018

Table One

BENZOATES

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
10.2.1	Liquid egg products	5000 mg/kg	13	2003
10.4	Egg-based desserts (e.g. custard)	1000 mg/kg	13	2003
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	1000 mg/kg	13	2003
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	2000 mg/kg	13	2003
12.2.2	Seasonings and condiments	1000 mg/kg	13	2003
12.3	Vinegars	1000 mg/kg	13	2003
12.4	Mustards	1000 mg/kg	13	2003
12.5	Soups and broths	500 mg/kg	13, 338 & 339	2015
12.6	Sauces and like products	1000 mg/kg	13	2003
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg	13	2003
12.9.1	Fermented soybean paste (e.g., miso)	1000 mg/kg	13	2024
12.9.2	Soybean sauce	1000 mg/kg	13	2024
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	13 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	13	2003
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2000 mg/kg	13	2003
13.6	Food supplements	2000 mg/kg	13	2003
14.1.2.1	Fruit juice	1000 mg/kg	13, 91 & 122	2004
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	13, 91, 122 & 127	2004
14.1.3.1	Fruit nectar	1000 mg/kg	13, 91 & 122	2004
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	13, 91, 122 & 127	2004
14.1.3.4	Concentrates for vegetable nectar	600 mg/kg	13	2004
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	250 mg/kg	13	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	13	2004
14.2.2	Cider and perry	1000 mg/kg	13 & 124	2004
14.2.4	Wines (other than grape)	1000 mg/kg	13	2003
14.2.5	Mead	1000 mg/kg	13	2004
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg	13	2003
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	13	2004

BENZOYL PEROXIDE

INS 928 Benzoyl peroxide Functional Class: Bleaching agent, Flour treatment agent, Preservative

Table One

BENZOYL PEROXIDE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.8.1	Liquid whey and whey products, excluding whey cheeses	100 mg/kg	74	2007
01.8.2	Dried whey and whey products, excluding whey cheeses	100 mg/kg	147 & XS331	2023
06.2.1	Flours	75 mg/kg	468 & 170	2025

BLEACHED STARCH

INS 1403 Bleached starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

BRILLIANT BLACK (BLACK PN)

INS 151 Brilliant black (Black PN) Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017
01.6.1	Unripened cheese	150 mg/kg	3, 201, XS221, XS262, XS273, XS275	2023
01.6.5	Cheese analogues	100 mg/kg	3	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		2023
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		2023
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	XS296	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg	XS38, XS66, XS115 & XS260	2025
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297	2025
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		2019

Table One

BRILLIANT BLACK (BLACK PN)

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.3	Chewing gum	300 mg/kg		2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		2019
06.3	Breakfast cereals, including rolled oats	160 mg/kg		2025
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	150 mg/kg		2025
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		2024
12.4	Mustards	300 mg/kg		2024
12.6	Sauces and like products	500 mg/kg	XS302 & XS306	2024
13.6	Food supplements	530 mg/kg	539	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	10 mg/kg	127	2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	30 mg/kg		2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2024
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2024

BRILLIANT BLUE FCF

INS 133 Brilliant blue FCF Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2008
01.6.2.2	Rind of ripened cheese	100 mg/kg		2005
01.6.5	Cheese analogues	100 mg/kg	3	2009
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2005
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	100 mg/kg		2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		2005
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		2005
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361	2025
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	679	2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	XS160	2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	XS240 & XS314R	2025

Table One

BRILLIANT BLUE FCF

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		2005
04.1.2.11	Fruit fillings for pastries	250 mg/kg		2005
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	XS38, XS66, XS260 & 658	2025
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & 659	2025
04.2.2.6	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 04.2.2.5	100 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	92, XS38, XS151, XS223 & XS294	2025
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	XS86	2021
05.1.4	Cocoa and chocolate products	100 mg/kg	183	2016
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg		2009
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	XS309R	2017
05.3	Chewing gum	300 mg/kg		2005
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		2005
06.3	Breakfast cereals, including rolled oats	200 mg/kg		2005
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	150 mg/kg		2005
06.8.1	Soybean-based beverages	100 mg/kg	643	2025
07.1.1.1	Yeast-leavened breads and specialty breads	100 mg/kg	398	2024
07.1.1.2	Soda breads	100 mg/kg	398	2024
07.1.2	Crackers, excluding sweet crackers	100 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	100 mg/kg	398	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	100 mg/kg	398	2024
07.1.5	Steamed breads and buns	100 mg/kg	201 & 398	2024
07.1.6	Mixes for bread and ordinary bakery wares	100 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg	398	2024
08.0	Meat and meat products, including poultry and game	100 mg/kg	4, 16, XS88, XS89, XS96, XS97 & XS98	2014
09.1.1	Fresh fish	300 mg/kg	4, 16 & 50	2008
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	4, 16, XS292, XS312 & XS315	2017

Table One

BRILLIANT BLUE FCF

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16	2005
09.2.4.1	Cooked fish and fish products	100 mg/kg	95	2009
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	100 mg/kg		2009
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16	2005
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	16	2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	16	2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	GMP	4	2005
10.4	Egg-based desserts (e.g. custard)	150 mg/kg		2005
12.2.2	Seasonings and condiments	100 mg/kg		2009
12.4	Mustards	100 mg/kg		2009
12.5	Soups and broths	50 mg/kg		2009
12.6	Sauces and like products	100 mg/kg	XS302	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2005
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		2005
13.6	Food supplements	300 mg/kg		2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		2005
14.2.2	Cider and perry	200 mg/kg		2005
14.2.4	Wines (other than grape)	200 mg/kg		2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		2005
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2005

BROMELAIN

INS 1101(iii) Bromelain Functional Class: Flavour enhancer, Flour treatment agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015

BROWN HT

INS 155 Brown HT Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2017
01.6.1	Unripened cheese	150 mg/kg	3, 201, XS221, XS262, XS273, XS275	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		2023
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361	2025
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	XS296	2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	30 mg/kg		2025
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg		2019
05.3	Chewing gum	300 mg/kg		2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg		2019
06.3	Breakfast cereals, including rolled oats	30 mg/kg		2025
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	30 mg/kg		2025
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50 mg/kg		2024
12.4	Mustards	300 mg/kg		2024
12.5	Soups and broths	50 mg/kg		2024
12.6	Sauces and like products	500 mg/kg	577 & XS302	2024
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	50 mg/kg	576	2023
13.6	Food supplements	300 mg/kg	539	2021
14.2.2	Cider and perry	200 mg/kg		2021
14.2.4	Wines (other than grape)	200 mg/kg		2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		2021

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2024
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2024

BUTYLATED HYDROXYANISOLE

INS 320 Butylated hydroxyanisole (BHA) Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.3.2	Beverage whiteners	100 mg/kg	15, 195, XS250 & XS252	2021
01.5.1	Milk powder and cream powder (plain)	100 mg/kg	196, 546 & XS290	2023
01.5.2	Milk and cream powder analogues	100 mg/kg	15 & 481	2021
02.1.1	Butter oil, anhydrous milkfat, ghee	175 mg/kg	15, 133, 171, 514	2021
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, 516	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 552 & 559	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	15 & 130	2006
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	15 & 130	2006
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	15 & 195	2006
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196 & 613	2024
05.1.4	Cocoa and chocolate products	200 mg/kg	15, 130 & 303	2017
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	15, 130 & XS309R	2017
05.3	Chewing gum	400 mg/kg	130	2006
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	15 & 130	2007
06.3	Breakfast cereals, including rolled oats	200 mg/kg	15 & 196	2005
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	15 & 130	2006
07.0	Bakery wares	200 mg/kg	15 & 180	2007
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	15, 130, XS96 & XS97	2014
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	15, 130, XS88, XS89 & XS98	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017

Table One

BUTYLATED HYDROXYANISOLE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180 & XS166	2017
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, XS3, XS37, XS70, XS90, XS94 & XS119	2018
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.5	Soups and broths	200 mg/kg	15 & 130	2006
12.6	Sauces and like products	200 mg/kg	15, 130 & XS302, 574	2023
12.8	Yeast and like products	200 mg/kg	15	2006
13.6	Food supplements	400 mg/kg	15 & 196	2006
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	15 & 130	2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	200 mg/kg	15 & 130	2005

BUTYLATED HYDROXYTOLUENE

INS 321 Butylated hydroxytoluene (BHT) Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.3.2	Beverage whiteners	100 mg/kg	15, 195, XS250 & XS252	2021
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 196, XS207 & XS290	2023
01.5.2	Milk and cream powder analogues	100 mg/kg	15 & 481	2021
02.1.1	Butter oil, anhydrous milkfat, ghee	75 mg/kg	15, 133, 171, 514	2021
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, 516	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 552 & 559	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	15 & 130	2006
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	15 & 130	2006
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	15 & 195	2006

Table One

BUTYLATED HYDROXYTOLUENE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	15, 76, 196 & 613	2024
05.1.4	Cocoa and chocolate products	200 mg/kg	15, 130 & 303	2017
05.1.5	Imitation chocolate, chocolate substitute products	200 mg/kg	15 & 197	2006
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	15, 130 & XS309R	2017
05.3	Chewing gum	400 mg/kg	130	2006
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	15 & 130	2007
06.3	Breakfast cereals, including rolled oats	100 mg/kg	15 & 196	2006
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	15 & 130	2006
07.0	Bakery wares	200 mg/kg	15 & 180	2007
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	15, 130, 167, XS96 & XS97	2014
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	15, 130, 162, XS88, XS89 & XS98	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180 & XS166	2017
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 180, XS3, XS37, XS70, XS90, XS94 & XS119	2018
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.5	Soups and broths	200 mg/kg	15, 130 & 340	2015
12.6	Sauces and like products	100 mg/kg	15, 130 & XS302	2018
13.6	Food supplements	400 mg/kg	15 & 196	2006
15.0	Ready-to-eat savouries	200 mg/kg	15 & 130	2006

CALCIUM 5'-GUANYLATE

INS 629 Calcium 5'-guanylate Functional Class: Flavour enhancer

CALCIUM 5'-GUANYLATE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

CALCIUM 5'-INOSINATE

INS 633 Calcium 5'-inosinate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

CALCIUM 5'-RIBONUCLEOTIDES

INS 634 Calcium 5'-ribonucleotides Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279 & XS294	2023
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
12.1.2	Salt Substitutes	GMP		2015

CALCIUM ACETATE

INS 263 Calcium acetate Functional Class: Acidity regulator, Preservative, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2013
13.2	Complementary foods for infants and young children	GMP	XS73	2023

CALCIUM ALGINATE

INS 404 Calcium alginate Functional Class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
06.4.2	Dried pastas and noodles and like products	GMP	256	2014

Table One

CALCIUM ALGINATE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2017
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014

CALCIUM ASCORBATE

INS 302 Calcium ascorbate Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.3	Peeled or cut fresh fruit	GMP		2014
06.4.2	Dried pastas and noodles and like products	200 mg/kg	256	2014
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	139 & XS166	2017
13.1.2	Follow-up formulae	50 mg/kg	315, 317, 381 & 551	2023
13.2	Complementary foods for infants and young children	200 mg/kg	317 & XS73	2023
14.1.2.1	Fruit juice	GMP		2005
14.1.2.3	Concentrates for fruit juice	GMP	127	2005
14.1.3.1	Fruit nectar	GMP		2005
14.1.3.3	Concentrates for fruit nectar	GMP	127	2005

CALCIUM CARBONATE

INS 170(i) Calcium carbonate Functional Class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	625	2013
01.2.2	Renneted milk (plain)	GMP		2013

Table One

CALCIUM CARBONATE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.5.1	Milk powder and cream powder (plain)	GMP	544, 549 & 550	2023
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	4, 16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	4, 16 & 281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2013
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.1	Salt	GMP		2006
12.1.2	Salt Substitutes	GMP		2013
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
13.2	Complementary foods for infants and young children	GMP		2013
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

CALCIUM CHLORIDE

INS 509 Calcium chloride Functional Class: Firming agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234 & 634	2024
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023

Table One

CALCIUM CHLORIDE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	29, 323, 324 & XS320	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP	58	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

CALCIUM DI-L-GLUTAMATE

INS 623 Calcium di-L-glutamate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

CALCIUM GLUCONATE

INS 578 Calcium gluconate Functional Class: Acidity regulator, Firming agent, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024

CALCIUM HYDROXIDE

INS 526 Calcium hydroxide Functional Class: Acidity regulator, Firming agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
02.2.1	Butter	GMP		2008
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2023

Table One

CALCIUM HYDROXIDE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.1.2	Follow-up formulae	GMP	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	GMP	XS73	2023

CALCIUM LACTATE

INS 327 Calcium lactate Functional Class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.4.1	Pasteurized cream (plain)	GMP	12	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	10000 mg/kg	58	2025
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	437, XS167, XS189, XS222, XS236, & XS244	2018
12.1.2	Salt Substitutes	GMP		2013
13.2	Complementary foods for infants and young children	GMP	83 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

CALCIUM MALATE, D,L-

INS 352(ii) Calcium malate, D, L- Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024

CALCIUM OXIDE

INS 529 Calcium oxide Functional Class: Acidity regulator, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		2013

CALCIUM PROPIONATE

INS 282 Calcium propionate Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278	2021
01.6.6	Whey protein cheese	3000 mg/kg	70	2006

CALCIUM SILICATE

INS 552 Calcium silicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	GMP	544 & 549	2023
01.6.1	Unripened cheese	GMP	488, 563, XS273, XS275	2023
01.6.2.1	Ripened cheese, includes rind	GMP	459, 461, 502, XS208, XS274, XS276, XS277	2021
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56, 465	2019
12.1.1	Salt	GMP		2006
12.1.2	Salt Substitutes	GMP		2015
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025

CALCIUM SULFATE

INS 516 Calcium sulfate Functional Class: Acidity regulator, Colour, Firming agent, Flour treatment agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	29, 323, 324 & 93	2024
06.2.1	Flours	GMP	57 & 170	2025
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
10.2.1	Liquid egg products	GMP		2015
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP	517	2023

CANDELILLA WAX

INS 902 Candelilla wax Functional Class: Carrier, Emulsifier, Glazing agent, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		2003
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	79	2003
05.1.4	Cocoa and chocolate products	GMP	3	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	3	2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	3 & XS309R	2017
05.3	Chewing gum	GMP		2003
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		2003
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	3	2001
13.6	Food supplements	GMP	3	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	131	2006
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	108	2001
15.0	Ready-to-eat savouries	GMP	3	2001

CANTHAXANTHIN

INS 161g Canthaxanthin Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	15 mg/kg	52 & XS243	2024
01.6.1	Unripened cheese	15 mg/kg	201, XS221, XS273, XS262 & XS275	2023
01.6.2	Ripened cheese	15 mg/kg	201, XS208, XS221, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS283	2021
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	15 mg/kg		2011
01.6.5	Cheese analogues	15 mg/kg		2011
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	15 mg/kg	XS243	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	15 mg/kg	XS253 & XS256	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	15 mg/kg		2011

Table One

CANTHAXANTHIN

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	15 mg/kg		2011
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	XS296	2011
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	15 mg/kg	XS160	2023
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg		2011
04.1.2.11	Fruit fillings for pastries	15 mg/kg		2011
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	XS323R	2024
06.4.2	Dried pastas and noodles and like products	15 mg/kg	211	2011
06.4.3	Pre-cooked pastas and noodles and like products	15 mg/kg	153 & XS249	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	15 mg/kg		2011
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	4, 16 & 118	2011
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	35 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	22, XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3.3	Salmon substitutes, caviar, and other fish roe products	15 mg/kg	XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	GMP	4	2005
10.4	Egg-based desserts (e.g. custard)	15 mg/kg		2011
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	15 mg/kg		2011
12.2.2	Seasonings and condiments	20 mg/kg		2011
12.5.2	Mixes for soups and broths	30 mg/kg	XS117	2015
12.6	Sauces and like products	30 mg/kg	XS302 & XS306	2023
14.1.4.1	Carbonated water-based flavoured drinks	5 mg/kg		2011
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	5 mg/kg		2011
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	5 mg/kg	127	2011
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5 mg/kg		2011
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5 mg/kg		2011
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	45 mg/kg		2011

CARAMEL I - PLAIN CARAMEL

INS 150a Caramel I – plain caramel Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS38, XS151, XS223 & XS294	2025
06.4.2	Dried pastas and noodles and like products	GMP	676	2025
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	4	2025
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	669	2025
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2017
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160 & 201	2021
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		2024

CARAMEL II - SULFITE CARAMEL

INS 150b Caramel II - sulfite caramel Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52 & 400	2017
01.6.1	Unripened cheese	15000 mg/kg	201, XS221, XS262, XS273, XS275	2023
01.6.2.2	Rind of ripened cheese	50000 mg/kg		2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	50000 mg/kg		2023
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50000 mg/kg	72	2023
01.6.5	Cheese analogues	50000 mg/kg		2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	400 & 209	2023
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	XS253	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		2023
03.0	Edible ices, including sherbet and sorbet	8000 mg/kg		2023
04.1.2.3	Fruit in vinegar, oil, or brine	7500 mg/kg	653	2025
04.1.2.4	Canned or bottled (pasteurized) fruit	7500 mg/kg	267, XS361, 653	2025
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg		2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	XS160	2025
04.1.2.7	Candied fruit	7500 mg/kg		2025

Table One

CARAMEL II - SULFITE CARAMEL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7500 mg/kg		2025
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	XS38, XS66, XS115 & XS260	2025
05.1.3	Cocoa-based spreads, including fillings	50000 mg/kg	XS86	2021
05.1.4	Cocoa and chocolate products	50000 mg/kg	183	2021
05.1.5	Imitation chocolate, chocolate substitute products	50000 mg/kg		2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	50000 mg/kg		2019
05.3	Chewing gum	20000 mg/kg		2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	50000 mg/kg		2019
06.3	Breakfast cereals, including rolled oats	2500 mg/kg		2025
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg	194	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	1000 mg/kg		2025
06.6	Batters (e.g. for breading or batters for fish or poultry)	2500 mg/kg		2025
07.1.1.1	Yeast-leavened breads and specialty breads	15000 mg/kg	398 & 403	2024
07.1.1.2	Soda breads	15000 mg/kg	398	2024
07.1.2	Crackers, excluding sweet crackers	15000 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	15000 mg/kg	398	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	15000 mg/kg	398	2024
07.1.5	Steamed breads and buns	15000 mg/kg	201 & 398	2024
07.1.6	Mixes for bread and ordinary bakery wares	15000 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	3000 mg/kg		2024
08.1.2	Fresh meat, poultry, and game, comminuted	2000 mg/kg	669	2025
08.3	Processed comminuted meat, poultry, and game products	2000 mg/kg	335 & 681	2025
12.2.2	Seasonings and condiments	50000 mg/kg		2024
12.3	Vinegars	5000 mg/kg		2024
12.4	Mustards	300 mg/kg		2024
12.5	Soups and broths	25000 mg/kg		2024
12.6	Sauces and like products	6000 mg/kg	XS302 & XS306	2024
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		2024
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	4000 mg/kg	566	2024

Table One

CARAMEL II - SULFITE CARAMEL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		2024
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg		2024
13.6	Food supplements	7500 mg/kg		2021
14.2.1	Beer and malt beverages	50000 mg/kg		2021
14.2.2	Cider and perry	1000 mg/kg		2021
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	50000 mg/kg		2024
14.2.4	Wines (other than grape)	1000 mg/kg		2021
14.2.5	Mead	5000 mg/kg		2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg		2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	4000 mg/kg		2021
15.0	Ready-to-eat savouries	1000 mg/kg		2024

CARAMEL III - AMMONIA CARAMEL

INS 150c Caramel III - ammonia caramel Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52	2009
01.3.2	Beverage whiteners	1000 mg/kg	XS250 & XS252	2021
01.4.4	Cream analogues	5000 mg/kg		2010
01.5.2	Milk and cream powder analogues	5000 mg/kg	XS251	2021
01.6.1	Unripened cheese	15000 mg/kg	201, XS221, XS273, XS262 & XS275	2023
01.6.2.2	Rind of ripened cheese	50000 mg/kg		2010
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50000 mg/kg		2010
01.6.5	Cheese analogues	50000 mg/kg		2010
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg		1999
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	XS253	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		2010
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		2010
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		1999
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg		2010
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	267	2018
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		2010

Table One

CARAMEL III - AMMONIA CARAMEL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	XS160	2023
04.1.2.7	Candied fruit	200 mg/kg		2010
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	200 mg/kg		2010
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		1999
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	76, 161, XS323R	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	XS66	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & 660	2025
04.2.2.5	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)	50000 mg/kg	XS57	2024
04.2.2.6	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 04.2.2.5	50000 mg/kg	XS38, XS57, XS259R, XS308R & XS321	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	50000 mg/kg	XS38, XS151, XS223 & XS294	2025
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	161, XS323R	2024
05.1.2	Cocoa mixes (syrups)	50000 mg/kg		2010
05.1.3	Cocoa-based spreads, including fillings	50000 mg/kg	XS86	2016
05.1.4	Cocoa and chocolate products	50000 mg/kg	183	2016
05.1.5	Imitation chocolate, chocolate substitute products	50000 mg/kg		2009
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	50000 mg/kg	XS309R	2017
05.3	Chewing gum	20000 mg/kg		1999
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	50000 mg/kg		2012
06.3	Breakfast cereals, including rolled oats	50000 mg/kg	189	2009
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg	153 & 173	2010
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	50000 mg/kg		2009
06.6	Batters (e.g. for breading or batters for fish or poultry)	50000 mg/kg		2009
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg		2009

Table One

CARAMEL III - AMMONIA CARAMEL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.8.1	Soybean-based beverages	1500 mg/kg	172	2025
06.8.8	Other soybean protein products	20000 mg/kg	XS175	2019
07.1.2	Crackers, excluding sweet crackers	15000 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	15000 mg/kg	398	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	15000 mg/kg		2024
07.1.5	Steamed breads and buns	15000 mg/kg	201 & 398	2024
07.1.6	Mixes for bread and ordinary bakery wares	15000 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	15000 mg/kg		2024
08.0	Meat and meat products, including poultry and game	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98	2014
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	4, 16, XS292, XS312 & XS315	2017
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	50, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	20000 mg/kg	4	2010
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg	4	2010
10.4	Egg-based desserts (e.g. custard)	20000 mg/kg		2010
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	50000 mg/kg	100	2010
12.2.2	Seasonings and condiments	50000 mg/kg		2010
12.3	Vinegars	1000 mg/kg	78	2010
12.4	Mustards	50000 mg/kg		2010
12.5	Soups and broths	25000 mg/kg		2010
12.6	Sauces and like products	50000 mg/kg	579	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50000 mg/kg	89	2012
12.9.2.1	Fermented soybean sauce	20000 mg/kg	207	2011
12.9.2.2	Non-fermented soybean sauce	1500 mg/kg		2011
12.9.2.3	Other soybean sauces	20000 mg/kg		2011
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	566	2023

Table One

CARAMEL III - AMMONIA CARAMEL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg		2010
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg		2010
13.6	Food supplements	20000 mg/kg		2010
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg	9	2010
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	7 & 160	2010
14.2.1	Beer and malt beverages	50000 mg/kg		2010
14.2.2	Cider and perry	1000 mg/kg		2010
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	50000 mg/kg		2010
14.2.4	Wines (other than grape)	1000 mg/kg		2010
14.2.5	Mead	1000 mg/kg		2010
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	50000 mg/kg		2010
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	50000 mg/kg		2010
15.0	Ready-to-eat savouries	10000 mg/kg		2009

CARAMEL IV - SULFITE AMMONIA CARAMEL

INS 150d Caramel IV - sulfite ammonia caramel Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	52	2011
01.2.2	Renneted milk (plain)	GMP		1999
01.3.2	Beverage whiteners	1000 mg/kg	XS250 & XS252	2021
01.4.4	Cream analogues	5000 mg/kg		2009
01.5.2	Milk and cream powder analogues	5000 mg/kg	XS251	2021
01.6.1	Unripened cheese	50000 mg/kg	201, XS221, XS273, XS262 & XS275	2023
01.6.2.1	Ripened cheese, includes rind	50000 mg/kg	201, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278	2021
01.6.2.2	Rind of ripened cheese	50000 mg/kg		2011
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50000 mg/kg	72	2011
01.6.5	Cheese analogues	50000 mg/kg	201	2011

Table One

CARAMEL IV - SULFITE AMMONIA CARAMEL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg		1999
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	XS253	2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		2009
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		1999
04.1.2.3	Fruit in vinegar, oil, or brine	7500 mg/kg		2011
04.1.2.4	Canned or bottled (pasteurized) fruit	7500 mg/kg	267	2018
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg		1999
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	XS160	2023
04.1.2.7	Candied fruit	7500 mg/kg		2011
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	182 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7500 mg/kg		2011
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		1999
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	500 mg/kg	XS38, XS66, XS260 & 658	2025
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50000 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R & XS258R	2025
04.2.2.5	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)	400 mg/kg	XS57	2025
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	20000 mg/kg	XS323R, XS334R & 662	2025
05.1.2	Cocoa mixes (syrups)	50000 mg/kg		2012
05.1.3	Cocoa-based spreads, including fillings	50000 mg/kg	XS86	2016
05.1.4	Cocoa and chocolate products	50000 mg/kg	183	2016
05.1.5	Imitation chocolate, chocolate substitute products	50000 mg/kg		2012
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	50000 mg/kg	XS309R	2017
05.3	Chewing gum	20000 mg/kg		1999
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	50000 mg/kg		2012
06.3	Breakfast cereals, including rolled oats	2500 mg/kg		1999
06.4.2	Dried pastas and noodles and like products	50000 mg/kg	211	2011
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg	153	2011
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	2500 mg/kg		2011
06.6	Batters (e.g. for breading or batters for fish or poultry)	2500 mg/kg		2011

Table One

CARAMEL IV - SULFITE AMMONIA CARAMEL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	2500 mg/kg		2011
06.8.8	Other soybean protein products	20000 mg/kg	XS175	2019
07.1.2	Crackers, excluding sweet crackers	1200 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	25000 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1200 mg/kg		2011
08.0	Meat and meat products, including poultry and game	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98	2014
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	20000 mg/kg	4	2010
10.2	Egg products	20000 mg/kg	161	2009
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg		2009
10.4	Egg-based desserts (e.g. custard)	20000 mg/kg		2009
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1200 mg/kg	213	2011
12.2.2	Seasonings and condiments	50000 mg/kg		2024
12.3	Vinegars	50000 mg/kg		2011
12.4	Mustards	50000 mg/kg		2011
12.5	Soups and broths	25000 mg/kg	212	2011
12.6	Sauces and like products	30000 mg/kg	XS302 & 579	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50000 mg/kg		2011
12.9.2.1	Fermented soybean sauce	60000 mg/kg		2011
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg		2009
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg		2009
13.6	Food supplements	20000 mg/kg		2009
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg		2009

Table One

CARAMEL IV - SULFITE AMMONIA CARAMEL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	7 & 127	2011
14.2.1	Beer and malt beverages	50000 mg/kg		2011
14.2.2	Cider and perry	1000 mg/kg		2009
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	50000 mg/kg		2011
14.2.4	Wines (other than grape)	1000 mg/kg		2009
14.2.5	Mead	1000 mg/kg		2009
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	50000 mg/kg		2011
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	50000 mg/kg		2011
15.0	Ready-to-eat savouries	10000 mg/kg		2009

CARBOHYDRASE FROM BACILLUS LICHENIFORMIS

INS 1100(vi) Carbohydrase from Bacillus licheniformis Functional Class: Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.2	Flours and starches (including soybean powder)	GMP	XS152	2019

CARBON DIOXIDE

INS 290 Carbon dioxide Functional Class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	628	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	59 & 628	2024
01.2.2	Renneted milk (plain)	GMP	59	2014
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59 & 278	2014
04.1.1.3	Peeled or cut fresh fruit	GMP	59	2014
06.4.1	Fresh pastas and noodles and like products	GMP	59 & 211	2014
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	59, 382, XS167, XS189, XS222, XS236 & XS244	2018
13.1.1	Infant formulae	GMP	59	2015
13.1.2	Follow-up formulae	GMP	59	2023
13.1.3	Formulae for special medical purposes for infants	GMP	59	2015
13.2	Complementary foods for infants and young children	GMP	59	2015
14.1.1.1	Natural mineral waters and source waters	GMP	466	2019
14.1.1.2	Table waters and soda waters	GMP	466	2019

Table One

CARBON DIOXIDE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.2.1	Fruit juice	GMP	69	2005
14.1.2.3	Concentrates for fruit juice	GMP	69 & 127	2005
14.1.3.1	Fruit nectar	GMP	69	2005
14.1.3.3	Concentrates for fruit nectar	GMP	69 & 127	2005
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	59 & 160	2015
14.2.3	Grape wines	GMP	60	2015

CARMINES

INS 120 Carmines Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52 & 178	2008
01.6.2.1	Ripened cheese, includes rind	125 mg/kg	178, 505, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278	2021
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	178	2005
01.6.5	Cheese analogues	100 mg/kg	3 & 178	2008
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	178	2005
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	178 & XS253	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	150 mg/kg	178	2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	178	2005
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	178	2005
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	4, 16 & 178	2008
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	104 & 178	2018
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	178	2005
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	178 & XS160	2023
04.1.2.7	Candied fruit	200 mg/kg	178	2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	178, 182 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	178	2005
04.1.2.11	Fruit fillings for pastries	300 mg/kg	178	2005

Table One

CARMINES

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	4, 16 & 178	2008
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg	178, XS38, XS66, XS115 & XS260	2025
04.2.2.5	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)	100 mg/kg	178 & XS57	2024
04.2.2.6	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 04.2.2.5	200 mg/kg	92, 178, XS57, XS259R & XS308R	2025
05.1.2	Cocoa mixes (syrups)	300 mg/kg	178	2005
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg	178	2005
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	178 & XS309R	2017
05.3	Chewing gum	500 mg/kg	178	2008
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	178	2005
06.3	Breakfast cereals, including rolled oats	200 mg/kg	178	2005
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	153 & 178	2008
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	150 mg/kg	178	2005
06.6	Batters (e.g. for breading or batters for fish or poultry)	500 mg/kg	178	2005
06.8.1	Soybean-based beverages	100 mg/kg	178 & 172	2025
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	178	2008
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg	178	2008
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg	178	2005
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	4, 16 & 178	2008
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	4, 16, 117 & 178	2008
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	16, 178, XS96 & XS97	2014
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg	118 & 178	2005
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	178	2005
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	178	2005
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 mg/kg	178, XS88, XS89 & XS98	2014
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	16 & 178	2005
08.4	Edible casings (e.g. sausage casings)	500 mg/kg	16 &178	2005
09.1.1	Fresh fish	300 mg/kg	4, 16, 50 & 178	2008

Table One

CARMINES

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	4, 16, 178, XS292, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, 178, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, 95, 178, & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16 & 178	2005
09.2.4.1	Cooked fish and fish products	500 mg/kg	178	2005
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	178	2005
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, 95 & 178	2008
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22, 178, XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	16 & 178	2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	16 & 178	2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	178 & XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	100 mg/kg	178	2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, 178, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	GMP	4 & 178	2005
10.4	Egg-based desserts (e.g. custard)	150 mg/kg	178	2005
12.2.2	Seasonings and condiments	500 mg/kg	178	2005
12.4	Mustards	300 mg/kg	178	2005
12.5	Soups and broths	50 mg/kg	178	2005
12.6	Sauces and like products	500 mg/kg	178, XS302 & 577	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	178 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	178	2005
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg	178	2005
13.6	Food supplements	300 mg/kg	178	2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	178	2008
14.2.1	Beer and malt beverages	100 mg/kg	178	2005
14.2.2	Cider and perry	200 mg/kg	178	2005

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.2.4	Wines (other than grape)	200 mg/kg	178	2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg	178	2005
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	178	2008
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	178	2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg	178	2005
15.3	Snacks - fish based	200 mg/kg	178	2009

CARNAUBA WAX

INS 903 Carnauba wax Functional Class: Acidity regulator, Anticaking agent, Bulking agent, Carrier, Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	400 mg/kg		2004
04.1.2	Processed fruit	400 mg/kg	XS160 &XS314R	2004
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	400 mg/kg	79	2004
05.1.4	Cocoa and chocolate products	5000 mg/kg	3 & XS87	2017
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg	3	2006
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	3 & XS309R	2017
05.3	Chewing gum	1200 mg/kg	3	2003
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		2001
07.0	Bakery wares	GMP	3	2001
13.6	Food supplements	5000 mg/kg	3	2006
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	131	2003
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	108	2006
15.0	Ready-to-eat savouries	200 mg/kg	3	2006

CAROB BEAN GUM

INS 410 Carob bean gum Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013

Table One

CAROB BEAN GUM

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	177	2014
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2014
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2014
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
13.1.1	Infant formulae	1000 mg/kg	381 & 551	2023
13.1.2	Follow-up formulae	1000 mg/kg	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	381 & 551	2023
13.2	Complementary foods for infants and young children	2000 mg/kg	271 & 272	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

CAROTENAL, BETA-APO-8'- (160e)

INS 160e Carotenal, beta-apo-8'- Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52 & XS243	2024
01.6.1	Unripened cheese	1 mg/kg	291, 473, XS262, XS273	2023
01.6.2.1	Ripened cheese, includes rind	12 mg/kg	458, 301, XS208, XS278	2023
01.6.2.2	Rind of ripened cheese	50 mg/kg		2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	15 mg/kg		2023
01.6.4	Processed cheese	18 mg/kg		2023
03.0	Edible ices, including sherbet and sorbet	20 mg/kg		2023

Table One

CAROTENAL, BETA-APO-8'- (160e)

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.7	Candied fruit	2 mg/kg		2023
05.1.3	Cocoa-based spreads, including fillings	10 mg/kg	XS86	2023
05.1.4	Cocoa and chocolate products	10 mg/kg	183, 401	2023
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg	XS309R	2023
05.3	Chewing gum	25 mg/kg		2023
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	11 mg/kg		2023
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	11 mg/kg		2023
07.1.2	Crackers, excluding sweet crackers	15 mg/kg		2023
07.1.4	Bread-type products, including bread stuffing and bread crumbs	15 mg/kg	116	2023
07.1.5	Steamed breads and buns	15 mg/kg		2023
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	20 mg/kg		2023
08.4	Edible casings (e.g. sausage casings)	100 mg/kg	304	2023
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	336, 439, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2023
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	95 & XS291	2023
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119	2023
10.4	Egg-based desserts (e.g. custard)	11 mg/kg		2023
12.2.2	Seasonings and condiments	50 mg/kg		2023
12.5	Soups and broths	15 mg/kg	448	2023
12.6	Sauces and like products	80 mg/kg	XS302	2023
13.6	Food supplements	210 mg/kg		2023
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	10 mg/kg	127	2023
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	30 mg/kg		2023

CAROTENES, BETA-

INS	160a(i)	beta-Carotenes, synthetic	Functional Class: Colour
INS	160a(iii)	beta-Carotenes, Blakeslea trispora	Functional Class: Colour
INS	160a(iv)	β-Carotene-rich extract from Dunaliella Salina	Functional Class: Colour

Table One

CAROTENES, BETA-

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344 & 402	2024
01.3.2	Beverage whiteners	10 mg/kg	341, 344, XS250 & XS252	2023
01.4.4	Cream analogues	20 mg/kg	341 & 344	2023
01.5.2	Milk and cream powder analogues	6 mg/kg	341, 344, XS251	2023
01.6.1	Unripened cheese	3 mg/kg	341, 344, 462, 473, XS262, XS273	2023
01.6.2.1	Ripened cheese, includes rind	25 mg/kg	XS208, XS278, 341, 344, 458	2023
01.6.2.2	Rind of ripened cheese	100 mg/kg	341 & 344	2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	20 mg/kg	381, 341, 344	2023
01.6.4	Processed cheese	25 mg/kg	145, 341, 344	2023
01.6.5	Cheese analogues	25 mg/kg	341, 344, 378	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	341, 344 & 402	2024
02.1.2	Vegetable oils and fats	25 mg/kg	508, XS33, XS210, XS325R, 341 & 344	2025
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	518, XS329, 341, 344	2023
02.2.1	Butter	12 mg/kg	341, 344	2023
02.2.2	Fat spreads, dairy fat spreads and blended spreads	35 mg/kg	341, 344	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg	341, 344	2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	15 mg/kg	341, 344	2023
03.0	Edible ices, including sherbet and sorbet	70 mg/kg	341, 344	2023
04.1.2.3	Fruit in vinegar, oil, or brine	50 mg/kg	341, 344	2023
04.1.2.4	Canned or bottled (pasteurized) fruit	50 mg/kg	104, 341, 344	2023
04.1.2.5	Jams, jellies, marmelades	15 mg/kg	341, 344	2023
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	XS160, 341, 344	2023
04.1.2.7	Candied fruit	30 mg/kg	341, 344	2023
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	18 mg/kg	341, 344, XS240 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg	341, 344	2023
04.1.2.10	Fermented fruit products	10 mg/kg	341, 344	2023
04.1.2.11	Fruit fillings for pastries	10 mg/kg	341, 344	2023
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	4, 16, 341	2023

Table One

CAROTENES, BETA-

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	341, 344 & XS323R	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	5 mg/kg	341, 344 & XS66	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, XS57, XS257R & XS258R	2025
04.2.2.5	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)	50 mg/kg	341, 344 & XS57	2024
04.2.2.6	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 04.2.2.5	50 mg/kg	92, 341, 344, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	5 mg/kg	341, 344, XS38, XS151, XS223, XS294	2023
05.1.3	Cocoa-based spreads, including fillings	3 mg/kg	XS86, 341, 344	2023
05.1.4	Cocoa and chocolate products	100 mg/kg	183, 341, 344	2023
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg	341, 344	2023
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	XS309R, 341, 344	2023
05.3	Chewing gum	100 mg/kg	341, 344	2023
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg	341, 344	2023
06.3	Breakfast cereals, including rolled oats	200 mg/kg	341, 344	2023
06.4.3	Pre-cooked pastas and noodles and like products	40 mg/kg	153, 341, 344	2023
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	50 mg/kg	341, 344	2023
06.6	Batters (e.g. for breading or batters for fish or poultry)	50 mg/kg	341, 344	2023
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	341, 344	2023
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	60 mg/kg	341, 344	2023
07.1.4	Bread-type products, including bread stuffing and bread crumbs	30 mg/kg	116, 341, 344	2023
07.1.5	Steamed breads and buns	1 mg/kg	341, 344, 379	2023
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	42 mg/kg	341, 344	2023
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	16, 341, 344	2023
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg	16, XS88, XS89, XS98, 341, 344	2023
08.4	Edible casings (e.g. sausage casings)	50 mg/kg	304, 341, 344	2023

Table One

CAROTENES, BETA-

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	341, 344, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2023
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	95, XS291, 341, 344	2023
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119, 341, 344	2023
10.4	Egg-based desserts (e.g. custard)	15 mg/kg	341, 344	2023
12.2.2	Seasonings and condiments	100 mg/kg	341, 344	2023
12.4	Mustards	5 mg/kg	341, 344	2023
12.5	Soups and broths	10 mg/kg	448, 341, 344	2023
12.6	Sauces and like products	80 mg/kg	XS302, 341, 344	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	20 mg/kg	341, 344	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	XS118, 341, 344 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	8 mg/kg	341, 344	2009
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	100 mg/kg	341, 344	2023
13.6	Food supplements	220 mg/kg	341, 344, 539	2023
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	25 mg/kg	341, 344, 127	2023
14.2.2	Cider and perry	3 mg/kg	341, 344	2023
14.2.4	Wines (other than grape)	3 mg/kg	341, 344	2023
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	3 mg/kg	341, 344	2023
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	15 mg/kg	341, 344	2023
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	30 mg/kg	341, 344	2023
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	30 mg/kg	341, 344	2023

CAROTENES, BETA-, VEGETABLE

INS 160a(ii) beta-Carotenes, vegetable Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52, 341, 344 & 402	2024

Table One

CAROTENES, BETA-, VEGETABLE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.3.2	Beverage whiteners	10 mg/kg	341, 344, XS250 & XS252	2023
01.4.4	Cream analogues	20 mg/kg	341 & 344	2023
01.5.2	Milk and cream powder analogues	6 mg/kg	341, 344, XS251	2023
01.6.1	Unripened cheese	3 mg/kg	341, 344, 462, 473, XS262, XS273	2023
01.6.2.1	Ripened cheese, includes rind	25 mg/kg	XS208, XS278, 341, 344, 458	2023
01.6.2.2	Rind of ripened cheese	100 mg/kg	341 & 344	2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	20 mg/kg	381, 341, 344	2023
01.6.4	Processed cheese	25 mg/kg	145, 341, 344	2023
01.6.5	Cheese analogues	25 mg/kg	341, 344, 378	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	20 mg/kg	341, 344 & 402	2024
02.1.2	Vegetable oils and fats	25 mg/kg	508, XS33, XS210, XS325R, 341 & 344	2025
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	518, XS329, 341, 344	2023
02.2.1	Butter	12 mg/kg	341, 344	2023
02.2.2	Fat spreads, dairy fat spreads and blended spreads	35 mg/kg	341, 344	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg	341, 344	2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	15 mg/kg	341, 344	2023
03.0	Edible ices, including sherbet and sorbet	70 mg/kg	341, 344	2023
04.1.2.3	Fruit in vinegar, oil, or brine	50 mg/kg	341, 344	2023
04.1.2.4	Canned or bottled (pasteurized) fruit	50 mg/kg	104, 341, 344	2023
04.1.2.5	Jams, jellies, marmelades	15 mg/kg	341, 344	2023
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	XS160, 341, 344	2023
04.1.2.7	Candied fruit	30 mg/kg	341, 344	2023
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	18 mg/kg	341, 344, XS240 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg	341, 344	2023
04.1.2.10	Fermented fruit products	10 mg/kg	341, 344	2023
04.1.2.11	Fruit fillings for pastries	10 mg/kg	341, 344	2023
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	341, 344 & XS323R	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	5 mg/kg	341, 344 & XS66	2024

Table One

CAROTENES, BETA-, VEGETABLE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	341, 344, XS57, XS257R & XS258R	2025
04.2.2.5	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)	50 mg/kg	341, 344 & XS57	2024
04.2.2.6	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 04.2.2.5	50 mg/kg	92, 341, 344, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	5 mg/kg	341, 344, XS38, XS151, XS223, XS294	2023
05.1.3	Cocoa-based spreads, including fillings	3 mg/kg	XS86, 341, 344	2023
05.1.4	Cocoa and chocolate products	100 mg/kg	183, 341, 344	2023
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg	341, 344	2023
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	XS309R, 341, 344	2023
05.3	Chewing gum	100 mg/kg	341, 344	2023
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg	341, 344	2023
06.3	Breakfast cereals, including rolled oats	200 mg/kg	341, 344	2023
06.4.3	Pre-cooked pastas and noodles and like products	40 mg/kg	153, 341, 344	2023
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	50 mg/kg	341, 344	2023
06.6	Batters (e.g. for breading or batters for fish or poultry)	50 mg/kg	341, 344	2023
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	341, 344	2023
07.1.4	Bread-type products, including bread stuffing and bread crumbs	30 mg/kg	116, 341, 344	2023
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	42 mg/kg	341, 344	2005
08.2	Processed meat, poultry, and game products in whole pieces or cuts	20 mg/kg	16, XS96, XS97, 341	2023
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	16, 341, 344	2023
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg	16, XS88, XS89, XS98, 341, 344	2023
08.3.3	Frozen processed comminuted meat, poultry, and game products	15 mg/kg	16, 341	2023
08.4	Edible casings (e.g. sausage casings)	50 mg/kg	304, 341, 344	2023
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	336, 439, 341, 344, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2023

Table One

CAROTENES, BETA-, VEGETABLE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	95, XS291, 341, 344	2023
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119, 341, 344	2023
10.2	Egg products	200 mg/kg	341	2023
10.4	Egg-based desserts (e.g. custard)	15 mg/kg	341, 344	2023
12.2.2	Seasonings and condiments	100 mg/kg	341, 344	2023
12.4	Mustards	5 mg/kg	341, 344	2023
12.5	Soups and broths	10 mg/kg	448, 341, 344	2023
12.6	Sauces and like products	80 mg/kg	XS302, 341, 344	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	20 mg/kg	341, 344	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	XS118, 341, 344 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	8 mg/kg	341, 344	2005
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	100 mg/kg	341, 344	2023
13.6	Food supplements	220 mg/kg	341, 344, 539	2023
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	25 mg/kg	341, 344, 127	2023
14.2.2	Cider and perry	3 mg/kg	341, 344	2023
14.2.4	Wines (other than grape)	3 mg/kg	341, 344	2023
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	3 mg/kg	341, 344	2023
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	15 mg/kg	341, 344	2023
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	30 mg/kg	341, 344	2023
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	30 mg/kg	341, 344	2023
15.3	Snacks - fish based	4 mg/kg	341	2023

CARRAGEENAN

INS 407 Carrageenan Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2015
01.2.2	Renneted milk (plain)	GMP		2015

Table One

CARRAGEENAN

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	177 & 332	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16 & 325	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.1	Infant formulae	300 mg/kg	381, 584 & 551	2023
13.1.2	Follow-up formulae	300 mg/kg	151, 328, 329, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	381, 584 & 551	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

CASTOR OIL

INS 1503 Castor oil Functional Class: Anticaking agent, Carrier, Emulsifier, Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

Table One

CASTOR OIL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.1.4	Cocoa and chocolate products	350 mg/kg	XS87	2017
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	XS309R	2017
05.3	Chewing gum	2100 mg/kg		2007
13.6	Food supplements	1000 mg/kg		2007

CHLORINE

INS 925 Chlorine Functional Class: Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.2.1	Flours	2500 mg/kg	87, 471	2019

CHLOROPHYLLS

INS 140 Chlorophylls Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS38, XS151, XS223 & XS294	2025
06.4.2	Dried pastas and noodles and like products	GMP	676	2025
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	4	2025
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20 mg/kg		2024

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

INS 141(i) Chlorophylls, copper complexes Functional Class: Colour

INS 141(ii) Chlorophyllin copper complexes, potassium and sodium salts Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	50 mg/kg	52 & 190	2009
01.6.1	Unripened cheese	50 mg/kg	484, XS273, XS275 & 237	2023
01.6.2.1	Ripened cheese, includes rind	15 mg/kg	62, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277	2021
01.6.2.2	Rind of ripened cheese	75 mg/kg		2009

Table One

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	50 mg/kg		2009
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50 mg/kg		2009
01.6.5	Cheese analogues	50 mg/kg		2009
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg		2009
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	500 mg/kg		2009
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		2009
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	62	2005
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg	62 & 267	2018
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	150 mg/kg	XS160	2023
04.1.2.7	Candied fruit	250 mg/kg		2009
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	62, 182 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		2009
04.1.2.10	Fermented fruit products	100 mg/kg	62	2005
04.1.2.11	Fruit fillings for pastries	100 mg/kg	62	2005
04.1.2.12	Cooked fruit	100 mg/kg	62	2005
04.2.2.5	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)	100 mg/kg	62 & XS57	2024
04.2.2.6	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 04.2.2.5	100 mg/kg	62, 92, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	62 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	62 & XS323R	2024
05.1.3	Cocoa-based spreads, including fillings	6.4 mg/kg	62 & XS86	2021
05.1.4	Cocoa and chocolate products	700 mg/kg	183	2016
05.1.5	Imitation chocolate, chocolate substitute products	700 mg/kg		2009
05.2.1	Hard candy	700 mg/kg		2009
05.2.2	Soft candy	100 mg/kg	XS309R	2017
05.2.3	Nougats and marzipans	100 mg/kg		2009
05.3	Chewing gum	700 mg/kg		2009

Table One

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		2009
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	153	2009
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	75 mg/kg		2009
06.8.1	Soybean-based beverages	30 mg/kg	62 & 643	2025
07.1.4	Bread-type products, including bread stuffing and bread crumbs	6 mg/kg	62 & 398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	75 mg/kg		2009
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	95	2009
09.2.4.1	Cooked fish and fish products	30 mg/kg	62 & 95	2009
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	95	2009
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	40 mg/kg	16	2009
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	40 mg/kg	16	2009
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	75 mg/kg	95	2009
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.4	Egg-based desserts (e.g. custard)	300 mg/kg	2	2009
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	64 mg/kg	62	2005
12.2.2	Seasonings and condiments	500 mg/kg		2009
12.4	Mustards	500 mg/kg		2009
12.5	Soups and broths	400 mg/kg	342	2015
12.6	Sauces and like products	100 mg/kg	XS302 & 578	2023
13.6	Food supplements	500 mg/kg	3	2009
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		2009
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	350 mg/kg		2009
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2009
15.3	Snacks - fish based	350 mg/kg		2009

CITRIC ACID

INS 330 Citric acid Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant

Table One

CITRIC ACID

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407	2018
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.4.1	Pasteurized cream (plain)	GMP	12	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.6.6	Whey protein cheese	GMP		2006
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	171	2006
02.1.2	Vegetable oils and fats	GMP	15, 511, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		2014
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, XS324R	2025
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	242, 262, 264 & 93	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		2025
06.4.1	Fresh pastas and noodles and like products	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	15 & 281	2014
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	331, 391, 392, XS36, XS95, XS190, XS191, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	61	2013
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	437, XS167, XS189, XS222 & XS236	2018
10.2.1	Liquid egg products	GMP		2013
10.2.2	Frozen egg products	GMP		2013
12.1.2	Salt Substitutes	GMP		2013
13.1.1	Infant formulae	GMP	381 & 551	2023
13.1.2	Follow-up formulae	GMP	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	GMP	381 & 551	2023
13.2	Complementary foods for infants and young children	5000 mg/kg	238	2013

Table One

CITRIC ACID

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.2.1	Fruit juice	3000 mg/kg	122	2005
14.1.2.2	Vegetable juice	GMP		2013
14.1.2.3	Concentrates for fruit juice	3000 mg/kg	122 & 127	2005
14.1.2.4	Concentrates for vegetable juice	GMP		2013
14.1.3.1	Fruit nectar	5000 mg/kg		2005
14.1.3.2	Vegetable nectar	GMP		2013
14.1.3.3	Concentrates for fruit nectar	5000 mg/kg	127	2005
14.1.3.4	Concentrates for vegetable nectar	GMP		2013
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013
14.2.3	Grape wines	GMP	517	2023

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

INS 472c Citric and fatty acid esters of glycerol Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407	2018
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
02.1.2	Vegetable oils and fats	100 mg/kg	511, 520, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	521	2021
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	GMP	211	2015
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017

Table One

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.1	Infant formulae	9000 mg/kg	380, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	9000 mg/kg	380, 381 & 551	2023
13.2	Complementary foods for infants and young children	5000 mg/kg	268 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

CROSS-LINKED CARBOXYMETHYL CELLULOSE (CROSS-LINKED CELLULOSE GUM)

INS 468 Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum) Functional Class: Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	634	2024

CURCUMIN

INS 100(i) Curcumin Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52 & 402	2017
01.6.1	Unripened cheese	150 mg/kg	201, 493, XS262, XS273, XS275	2023
01.6.2.1	Ripened cheese, includes rind	500 mg/kg	498, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278	2023
01.6.2.2	Rind of ripened cheese	100 mg/kg		2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	100 mg/kg		2023

Table One

CURCUMIN

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.4.1	Plain processed cheese	100 mg/kg		2023
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		2023
01.6.5	Cheese analogues	100 mg/kg		2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	402	2023
02.1.2	Vegetable oils and fats	5 mg/kg	508, XS33, XS210 & XS325R	2025
02.1.3	Lard, tallow, fish oil, and other animal fats	5 mg/kg	512, XS329	2023
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	217 & 232	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	100 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		2023
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		2023
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	267, XS17, XS60, XS62, XS242, XS254, XS361, 672	2025
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	XS160	2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		2025
04.1.2.11	Fruit fillings for pastries	150 mg/kg		2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	50 mg/kg	XS38, XS66, XS260 & 658	2025
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297	2025
04.2.2.5	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)	200 mg/kg	XS57	2025
04.2.2.6	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 04.2.2.5	200 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	XS38, XS151, XS223 & XS294	2025
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	XS86	2021

Table One

CURCUMIN

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.1.4	Cocoa and chocolate products	300 mg/kg	183	2021
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		2019
05.3	Chewing gum	300 mg/kg	444	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		2019
06.3	Breakfast cereals, including rolled oats	200 mg/kg	664	2025
06.4.2	Dried pastas and noodles and like products	200 mg/kg	676	2025
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	676, 677	2025
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	150 mg/kg		2025
06.6	Batters (e.g. for breading or batters for fish or poultry)	100 mg/kg		2025
06.8.1	Soybean-based beverages	1 mg/kg	643	2025
07.1.1.1	Yeast-leavened breads and specialty breads	200 mg/kg	398	2024
07.1.2	Crackers, excluding sweet crackers	200 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	200 mg/kg	398	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	398	2024
07.1.5	Steamed breads and buns	200 mg/kg	201 & 398	2024
07.1.6	Mixes for bread and ordinary bakery wares	200 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		2024
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	300 mg/kg	4	2025
08.1.2	Fresh meat, poultry, and game, comminuted	20 mg/kg	669	2025
08.2	Processed meat, poultry, and game products in whole pieces or cuts	20 mg/kg	XS96, XS97 & XS350R	2025
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	118 & 671	2025
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg	XS88, XS89 & XS98	2025
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	16	2025
12.2.2	Seasonings and condiments	500 mg/kg	467	2024
12.4	Mustards	300 mg/kg		2024
12.5	Soups and broths	50 mg/kg	99	2015
12.6	Sauces and like products	500 mg/kg	XS302	2024
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	GMP	576	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	566	2024
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2024

Table One

CURCUMIN

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	50 mg/kg		2024
13.6	Food supplements	300 mg/kg	539	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	60 mg/kg	127	2021
14.2.1	Beer and malt beverages	200 mg/kg	425	2021
14.2.2	Cider and perry	200 mg/kg		2021
14.2.4	Wines (other than grape)	200 mg/kg		2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	100 mg/kg		2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		2024
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2024

CURDLAN

INS 424 Curdlan Functional Class: Firming agent, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014

CYCLAMATES

INS 952(i) Cyclamic acid Functional Class: Sweetener

INS 952(ii) Calcium cyclamate Functional Class: Sweetener

INS 952(iv) Sodium cyclamate Functional Class: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	250 mg/kg	17, 477 & 639	2024
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	250 mg/kg	17, 477 & 639	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg	17 & 477	2021
03.0	Edible ices, including sherbet and sorbet	250 mg/kg	17 & 477	2019
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	17, 477 & XS319	2021
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	17 & 477	2019
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	2000 mg/kg	17, 477 & XS160	2023
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	17, 477 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	250 mg/kg	17 & 477	2019

Table One

CYCLAMATES

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.6	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 04.2.2.5	250 mg/kg	17, 477, XS57, XS259R & XS308R	2025
05.1.2	Cocoa mixes (syrups)	250 mg/kg	17, 127 & 477	2021
05.1.3	Cocoa-based spreads, including fillings	500 mg/kg	17, 477 & XS86	2019
05.1.4	Cocoa and chocolate products	500 mg/kg	17 & 477	2019
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	17 & 477	2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	17, 156, 477 & XS309R	2019
05.3	Chewing gum	3000 mg/kg	17 & 477	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	17 & 477	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	250 mg/kg	17 & 477	2021
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1600 mg/kg	17, 165 & 477	2007
10.4	Egg-based desserts (e.g. custard)	250 mg/kg	17 & 477	2019
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	500 mg/kg	17, 159 & 477	2007
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	17	2007
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	500 mg/kg	17 & 477	2021
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	500 mg/kg	17 & 477	2021
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	17, 477 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	400 mg/kg	17 & 477	2007
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	400 mg/kg	17 & 477	2007
13.6	Food supplements	1250 mg/kg	17 & 477	2007
14.1.3.1	Fruit nectar	400 mg/kg	17, 122 & 477	2005
14.1.3.2	Vegetable nectar	400 mg/kg	17 & 477	2021
14.1.3.3	Concentrates for fruit nectar	400 mg/kg	17, 122, 127 & 477	2005
14.1.3.4	Concentrates for vegetable nectar	400 mg/kg	17, 127 & 477	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	350 mg/kg	17, 127 & 477	2010
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250 mg/kg	17 & 477	2007

CYCLODEXTRIN, BETA-

INS 459 Cyclodextrin, beta- Functional Class: Carrier, Stabilizer, Thickener

Table One

CYCLODEXTRIN, BETA-

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	5 mg/kg	622	2024
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	5 mg/kg	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5 mg/kg	234 & 634	2024
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5 mg/kg	622	2024
05.3	Chewing gum	20000 mg/kg		2001
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	153	2012
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		2004

DEXTRINS, ROASTED STARCH

INS 1400 Dextrins, roasted starch Functional Class: Carrier, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.2	Dried pastas and noodles and like products	GMP	256	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	3, 53, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2014
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2014
10.2.1	Liquid egg products	GMP		2015
10.2.2	Frozen egg products	GMP		2018
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	90 & 160	2014

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

INS 472e Diacetyltartaric and fatty acid esters of glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	120 mg/kg	407	2018
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	399 & 629	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	XS243	2024
01.2.2	Renneted milk (plain)	5000 mg/kg		2005
01.3.2	Beverage whiteners	5000 mg/kg	XS250 & XS252	2021
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg	615	2024
01.4.3	Clotted cream (plain)	5000 mg/kg	611	2024
01.4.4	Cream analogues	6000 mg/kg		2007
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	XS207 & XS290	2023
01.5.2	Milk and cream powder analogues	10000 mg/kg	XS251	2021
01.6.1	Unripened cheese	10000 mg/kg	497, XS221, XS273	2021
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283	2021
01.6.4	Processed cheese	10000 mg/kg		2005
01.6.5	Cheese analogues	10000 mg/kg		2005
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10000 mg/kg	629	2024
02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg	XS19, XS211	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	359 & 557	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		2005
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		2006
04.1.2.2	Dried fruit	10000 mg/kg		2005
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		2005
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	5000 mg/kg	XS160	2023
04.1.2.7	Candied fruit	1000 mg/kg		2005

Table One

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500 mg/kg	XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2500 mg/kg		2005
04.1.2.10	Fermented fruit products	2500 mg/kg		2005
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	XS323R	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	2500 mg/kg	XS66	2024
04.2.2.6	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 04.2.2.5	2500 mg/kg	XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2500 mg/kg	XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg	XS323R	2024
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	XS309R	2017
05.3	Chewing gum	50000 mg/kg		2005
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		2005
06.2	Flours and starches (including soybean powder)	3000 mg/kg	186, XS152 & XS301R	2025
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		2008
06.4.3	Pre-cooked pastas and noodles and like products	10000 mg/kg		2005
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	5000 mg/kg		2005
06.6	Batters (e.g. for breading or batters for fish or poultry)	5000 mg/kg		2005
06.8.1	Soybean-based beverages	2000 mg/kg	347 & 642	2025
07.1	Bread and ordinary bakery wares	6000 mg/kg		2006
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	20000 mg/kg		2006
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg		2005
10.4	Egg-based desserts (e.g. custard)	5000 mg/kg		2005
12.1.2	Salt Substitutes	16000 mg/kg		2006
12.4	Mustards	10000 mg/kg		2005
12.5	Soups and broths	5000 mg/kg	XS117	2015
12.6	Sauces and like products	10000 mg/kg	XS302	2018
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	5000 mg/kg		2005

Table One

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		2005
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	5000 mg/kg		2005
13.6	Food supplements	5000 mg/kg		2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg		2005
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg	142	2006
14.2.2	Cider and perry	5000 mg/kg		2005
14.2.4	Wines (other than grape)	5000 mg/kg		2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg		2005
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10000 mg/kg		2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20000 mg/kg		2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	10000 mg/kg		2005

DIMETHYL DICARBONATE

INS 242 Dimethyl dicarbonate Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.2	Fruit and vegetable juices	250 mg/kg	XS247	2024
14.1.3	Fruit and vegetable nectars	250 mg/kg	XS247	2024
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	250 mg/kg	18	1999
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	18	2004
14.2.2	Cider and perry	250 mg/kg	18	2004
14.2.3	Grape wines	200 mg/kg	18	2004
14.2.4	Wines (other than grape)	250 mg/kg	18	2004
14.2.5	Mead	200 mg/kg	18	2004

DIOCTYL SODIUM SULFOSUCCINATE

INS 480 Dioctyl sodium sulfosuccinate Functional Class: Emulsifier, Humectant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg	383, 384 & 385	2017

DIPOTASSIUM 5'-GUANYLATE

INS 628 Dipotassium 5'-guanylate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

DISODIUM 5'-GUANYLATE

INS 627 Disodium 5'-guanylate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279	2025
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1	Fresh meat, poultry, and game	GMP	16	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	311	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	312	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP		2015
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	201	2015

DISODIUM 5'-INOSINATE

INS 631 Disodium 5'-inosinate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279	2025
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1	Fresh meat, poultry, and game	GMP	16	2014

Table One

DISODIUM 5'-INOSINATE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	311	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	312	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP		2015
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	201	2015

DISODIUM 5'-RIBONUCLEOTIDES

INS 635 Disodium 5'-ribonucleotides Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279	2025
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	309 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	311	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	312	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP		2015
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	201	2015

DISTARCH PHOSPHATE

INS 1412 Distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

Table One

DISTARCH PHOSPHATE

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, 381 & 551	2023
13.1.2	Follow-up formulae	5000 mg/kg	150, 285, 292, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 381 & 551	2023
13.2	Complementary foods for infants and young children	50000 mg/kg	269 & 270	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

ERYTHORBIC ACID (ISOASCORBIC ACID)

INS 315 Erythorbic Acid (Isoascorbic acid) Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	139 & XS166	2017
14.2.3	Grape wines	GMP	517	2023

ERYTHRITOL

INS 968 Erythritol Functional Class: Flavour enhancer, Humectant, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.2.2	Seasonings and condiments	GMP	478	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	16000 mg/kg	160, 381 & 478	2021

ERYTHROSINE

INS 127 Erythrosine Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	XS17, XS254, XS319, XS361, 678	2025
04.1.2.7	Candied fruit	200 mg/kg	54	2005
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	30 mg/kg	XS294	2023
05.3	Chewing gum	50 mg/kg		2011
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		2011
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg	4, 16, XS96 & XS97	2014
08.3	Processed comminuted meat, poultry, and game products	30 mg/kg	4, 290 & XS88	2014
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	50 mg/kg	576	2023

ETHYL HYDROXYETHYL CELLULOSE

INS 467 Ethyl hydroxyethyl cellulose Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234 & 634	2024

ETHYL MALTOL

INS 637 Ethyl maltol Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	GMP	634	2024
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	616	2024
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg	XS309R	2017
05.3	Chewing gum	1000 mg/kg		2017

ETHYLENE DIAMINE TETRA ACETATES

INS 385 Calcium disodium ethylenediaminetetraacetate — Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant

INS 386 Disodium ethylenediaminetetraacetate — Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	21 & XS253	2023
04.1.2.2	Dried fruit	265 mg/kg	21	2001
04.1.2.3	Fruit in vinegar, oil, or brine	250 mg/kg	21	2008
04.1.2.5	Jams, jellies, marmelades	130 mg/kg	21	2001
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	21 & XS160	2023
04.1.2.10	Fermented fruit products	250 mg/kg	21	2008
04.1.2.11	Fruit fillings for pastries	650 mg/kg	21	2001
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100 mg/kg	21 & 93	2024
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	21, 64, 297 & 613	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	250 mg/kg	21 & 216	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	21, XS57, XS257R & 651	2025
04.2.2.5	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)	250 mg/kg	21 & XS57	2024
04.2.2.6	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 04.2.2.5	80 mg/kg	21, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	250 mg/kg	21 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	250 mg/kg	21 & 613	2024
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	21 & XS86	2016
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	315 mg/kg	21	2001
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	35 mg/kg	21, XS88, XS89 & XS98	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	21, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017

Table One

ETHYLENE DIAMINE TETRA ACETATES

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	21 & XS166	2017
09.2.4.1	Cooked fish and fish products	50 mg/kg	21	2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	250 mg/kg	21	2001
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	21, 310, XS3, XS70, XS94 & XS119	2018
10.2.3	Dried and/or heat coagulated egg products	200 mg/kg	21 & 47	2001
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	21 & 96	2005
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	70 mg/kg	21, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.4	Mustards	75 mg/kg	21	2001
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	100 mg/kg	21	2001
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	21 & 575	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100 mg/kg	21	2001
13.6	Food supplements	150 mg/kg	21	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	21	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	35 mg/kg	21	2001
14.2.1	Beer and malt beverages	25 mg/kg	21	2004
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	25 mg/kg	21	2005
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	25 mg/kg	21	2007

FAST GREEN FCF

INS 143 Fast green FCF Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52	2008
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	2	1999
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	XS19, XS211, XS329	2021
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		2009
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		1999
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	267	2018

Table One

FAST GREEN FCF

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.5	Jams, jellies, marmelades	400 mg/kg		1999
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	XS160	2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg		2025
04.1.2.11	Fruit fillings for pastries	100 mg/kg		2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	300 mg/kg	XS66	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	XS57, XS257R & XS258R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	XS38, XS151, XS223 & XS294	2025
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	XS309R	2017
05.3	Chewing gum	300 mg/kg		1999
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		2009
06.4.3	Pre-cooked pastas and noodles and like products	290 mg/kg	194	2010
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	100 mg/kg		2025
07.1.1.1	Yeast-leavened breads and specialty breads	100 mg/kg	398	2024
07.1.1.2	Soda breads	100 mg/kg	398	2024
07.1.2	Crackers, excluding sweet crackers	100 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	100 mg/kg	398	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	100 mg/kg	398	2024
07.1.5	Steamed breads and buns	100 mg/kg	201 & 398	2024
07.1.6	Mixes for bread and ordinary bakery wares	100 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		2024
08.1	Fresh meat, poultry, and game	100 mg/kg	3, 4 & 16	2009
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	3, 4, XS96 & XS97	2014
08.4	Edible casings (e.g. sausage casings)	100 mg/kg	3 & 4	2009
09.2.4.1	Cooked fish and fish products	100 mg/kg		1999
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	XS291	2018

Table One

FAST GREEN FCF

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	GMP	4	1999
10.4	Egg-based desserts (e.g. custard)	100 mg/kg		2009
12.2.2	Seasonings and condiments	100 mg/kg		2009
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	100 mg/kg		2009
13.6	Food supplements	600 mg/kg		2009
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		1999
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	100 mg/kg		1999
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		1999

FERRIC AMMONIUM CITRATE

INS 381 Ferric ammonium citrate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10 mg/kg	23	1999

FERROCYANIDES

INS 535 Sodium ferrocyanide Functional Class: Anticaking agent

INS 536 Potassium ferrocyanide Functional Class: Anticaking agent

INS 538 Calcium ferrocyanide Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.1	Salt	14 mg/kg	24 & 107	2006
12.1.2	Salt Substitutes	20 mg/kg	24	1999
12.2.2	Seasonings and condiments	20 mg/kg	24	1999

FERROUS GLUCONATE

INS 579 Ferrous gluconate Functional Class: Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	23, 48 & 265	2024

FERROUS LACTATE

INS 585 Ferrous lactate Functional Class: Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	23, 48 & 265	2024

FUMARIC ACID

INS 297 Fumaric acid Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	700 mg/kg		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2013
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP		2013
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013
14.2.3	Grape wines	GMP	517	2023

GELLAN GUM

INS 418(i) Gellan gum Functional Class: Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2014
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2014
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

GLUCONO DELTA-LACTONE

INS 575 Glucono delta-lactone Functional Class: Acidity regulator, Raising agent, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.6.6	Whey protein cheese	GMP		2006
06.4.1	Fresh pastas and noodles and like products	GMP		2013
13.2	Complementary foods for infants and young children	GMP	XS73	2023

GLUTAMIC ACID, L(+)-

INS 620 Glutamic acid, L(+)- Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

GLYCEROL

INS 422 Glycerol Functional Class: Humectant, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.2	Renneted milk (plain)	GMP		2014
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS260 & XS294	2024
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		2014
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.2	Frozen egg products	GMP		2015
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2015
12.1.2	Salt Substitutes	GMP		2015
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2015

GLYCEROL ESTER OF WOOD ROSIN

INS 445(iii) Glycerol ester of wood rosin Functional Class: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	110 mg/kg		2005
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	110 mg/kg		2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	150 mg/kg		1999

GRAPE SKIN EXTRACT

INS 163(ii) Grape skin extract Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 181	2024
01.4.4	Cream analogues	150 mg/kg	181 & 201	2011
01.5.2	Milk and cream powder analogues	150 mg/kg	181, 201 & XS251	2021

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2.2	Rind of ripened cheese	1000 mg/kg		2009
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000 mg/kg		2009
01.6.5	Cheese analogues	1000 mg/kg		2009
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	181 & 402	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	181	2009
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	181	2011
04.1.2.3	Fruit in vinegar, oil, or brine	1500 mg/kg	672	2025
04.1.2.4	Canned or bottled (pasteurized) fruit	1500 mg/kg	181 & 267	2018
04.1.2.5	Jams, jellies, marmelades	500 mg/kg	181	2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	181 & XS160	2025
04.1.2.7	Candied fruit	1000 mg/kg		2011
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	179, 181, 182 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	181	2025
04.1.2.10	Fermented fruit products	500 mg/kg	181	2025
04.1.2.11	Fruit fillings for pastries	500 mg/kg	181	2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	100 mg/kg	179, 181 & XS66	2024
04.2.2.5	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)	100 mg/kg	179, 181 & XS57	2024
04.2.2.6	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 04.2.2.5	100 mg/kg	92, 181, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	181, XS38, XS151, XS223 & XS294	2025
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	181 & XS86	2016
05.1.4	Cocoa and chocolate products	200 mg/kg	181 & 183	2016
05.1.5	Imitation chocolate, chocolate substitute products	200 mg/kg	181	2009
05.2.2	Soft candy	1700 mg/kg	181 & XS309R	2017
05.3	Chewing gum	500 mg/kg	181	2009
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	181	2009
06.3	Breakfast cereals, including rolled oats	200 mg/kg		2010
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	200 mg/kg	181	2011

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	181	2011
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	181	2011
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	4, 16 & 94	2010
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	16, XS96 & XS97	2014
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg	16, XS88, XS89 & XS98	2014
08.4	Edible casings (e.g. sausage casings)	5000 mg/kg		2009
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & 95	2009
09.2.4.1	Cooked fish and fish products	500 mg/kg	95	2009
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1000 mg/kg		2011
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	16 & 95	2009
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	22, XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	16	2009
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1500 mg/kg	16	2009
09.3.3	Salmon substitutes, caviar, and other fish roe products	1500 mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	1500 mg/kg	16	2009
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	16, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	1500 mg/kg	4	2010
10.4	Egg-based desserts (e.g. custard)	200 mg/kg	181	2009
12.4	Mustards	200 mg/kg	181	2009
12.5	Soups and broths	500 mg/kg	181 & XS117	2015
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	300 mg/kg	181	2009
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg	181 & XS306	2023
12.6.3	Mixes for sauces and gravies	300 mg/kg	181	2009
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg		2009
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	250 mg/kg	181 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	250 mg/kg	181	2009

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	250 mg/kg	181	2009
13.6	Food supplements	500 mg/kg	181	2009
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg	181	2009
14.2.2	Cider and perry	300 mg/kg	181	2009
14.2.4	Wines (other than grape)	300 mg/kg	181	2009
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg	181	2010
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	300 mg/kg	181	2009
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	181	2009
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	300 mg/kg	181	2009
15.3	Snacks - fish based	400 mg/kg		2011

GUAIAC RESIN

INS 314 Guaiac resin Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.1.2	Vegetable oils and fats	1000 mg/kg	XS19, XS33, XS210 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	XS19, XS211	2021
05.3	Chewing gum	1500 mg/kg		1999
12.6	Sauces and like products	600 mg/kg	15, XS302 & XS306	2023

GUANYLIC ACID, 5'-

INS 626 Guanylic acid, 5'- Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

GUAR GUM

INS 412 Guar gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	73, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	177	2014
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.1	Infant formulae	1000 mg/kg	14, 381 & 551	2023
13.1.2	Follow-up formulae	1000 mg/kg	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	14, 381 & 551	2023
13.2	Complementary foods for infants and young children	2000 mg/kg	271 & 272	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

GUM ARABIC (ACACIA GUM)

INS 414 Gum arabic (Acacia gum) Functional Class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	453 & 454	2021
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	571	2023
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.1	Infant formulae	10 mg/kg	381, 589 & 551	2023
13.1.2	Follow-up formulae	10 mg/kg	381, 589 & 551	2023
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381, 589 & 551	2023
13.2	Complementary foods for infants and young children	10000 mg/kg	273, 592 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014
14.2.3	Grape wines	GMP	517	2023

HEXAMETHYLENE TETRAMINE

INS 239 Hexamethylene tetramine Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	25 mg/kg	66, 298, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278	2021

HYDROCHLORIC ACID

INS 507 Hydrochloric acid Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.2	Complementary foods for infants and young children	GMP	XS73	2023

HYDROGENATED POLY-1-DECENES

INS 907 Hydrogenated poly-1-decenes Functional Class: Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.2	Dried fruit	2000 mg/kg		2016
05.2.2	Soft candy	2000 mg/kg	XS309R	2016

HYDROXYBENZOATES, PARA-

INS 214 Ethyl para-hydroxybenzoate Functional Class: Preservative

INS 218 Methyl para-hydroxybenzoate Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.4	Processed cheese	300 mg/kg	27	2012
01.6.5	Cheese analogues	500 mg/kg	27	2009
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	27 & XS243	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300 mg/kg	27, XS253, XS256	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg	27	2012
04.1.2.2	Dried fruit	800 mg/kg	27	2010
04.1.2.3	Fruit in vinegar, oil, or brine	250 mg/kg	27	2012
04.1.2.5	Jams, jellies, marmelades	250 mg/kg	27	2012
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	27 & 570	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.7	Candied fruit	1000 mg/kg	27	2010
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	27 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	800 mg/kg	27	2012
04.1.2.10	Fermented fruit products	800 mg/kg	27	2010
04.1.2.11	Fruit fillings for pastries	800 mg/kg	27	2010
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	1000 mg/kg	27	2010
04.2.2.5	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)	1000 mg/kg	27 & XS57	2024
04.2.2.6	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 04.2.2.5	1000 mg/kg	27, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	300 mg/kg	27 & XS294	2023
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	27 & XS86	2016
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg	27	2009
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg	27 & XS309R	2017
05.3	Chewing gum	1500 mg/kg	27	2010
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	27	2010
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300 mg/kg	27	2010
08.4	Edible casings (e.g. sausage casings)	36 mg/kg	27	2010
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	27 & XS291	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	100 mg/kg	27	2012
12.3	Vinegars	100 mg/kg	27	2012
12.4	Mustards	300 mg/kg	27	2010
12.6	Sauces and like products	1000 mg/kg	27 & XS302	2018
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	27	2010
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	450 mg/kg	27 & 160	2012
14.2.2	Cider and perry	200 mg/kg	27	2010
14.2.4	Wines (other than grape)	200 mg/kg	27	2012
14.2.5	Mead	200 mg/kg	27	2010
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg	27 & 224	2012

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	27	2009
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	300 mg/kg	27	2010

HYDROXYPROPYL CELLULOSE

INS 463 Hydroxypropyl cellulose Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63 & 332	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

HYDROXYPROPYL DISTARCH PHOSPHATE

INS 1442 Hydroxypropyl distarch phosphate Functional Class: Anticaking agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234 & 634	2024
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.5.1	Milk powder and cream powder (plain)	GMP	549 & XS207	2023
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

HYDROXYPROPYL METHYL CELLULOSE

INS 464 Hydroxypropyl methyl cellulose Functional Class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63 & 332	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

HYDROXYPROPYL STARCH

INS 1440 Hydroxypropyl starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2014
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2014
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 381 & 551	2023
13.2	Complementary foods for infants and young children	60000 mg/kg	276 & XS74	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

INDIGOTINE (INDIGO CARMINE)

INS 132 Indigotine (Indigo carmine) Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52 & 402	2017
01.6.1	Unripened cheese	200 mg/kg	3, XS221, XS262, XS273, XS275	2023
01.6.2.2	Rind of ripened cheese	100 mg/kg		2009
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		2009
01.6.5	Cheese analogues	200 mg/kg	3	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	402	2024
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	100 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		2009
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		2009
04.1.2.5	Jams, jellies, marmelades	300 mg/kg	XS296	2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	XS160	2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	161, 182 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		2025
04.1.2.11	Fruit fillings for pastries	150 mg/kg	161	2009
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	150 mg/kg	XS38, XS66, XS115 & XS260	2025
04.2.2.6	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 04.2.2.5	100 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	XS38, XS151, XS223 & XS294	2025
05.1.4	Cocoa and chocolate products	450 mg/kg	183	2016
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		2009
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	XS309R	2017

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.3	Chewing gum	300 mg/kg		2009
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		2009
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	150 mg/kg		2009
06.8.1	Soybean-based beverages	150 mg/kg	643	2025
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		2024
09.1.1	Fresh fish	300 mg/kg	4, 16 & 50	2009
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.4.1	Cooked fish and fish products	300 mg/kg	95	2009
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	16	2009
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	300 mg/kg	161	2009
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	300 mg/kg	4 & 161	2009
10.4	Egg-based desserts (e.g. custard)	300 mg/kg	161	2009
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	300 mg/kg	161	2009
12.2.2	Seasonings and condiments	300 mg/kg		2009
12.4	Mustards	300 mg/kg		2009
12.5	Soups and broths	50 mg/kg		2009
12.6	Sauces and like products	300 mg/kg	XS302 & XS306	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2009
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		2009
13.6	Food supplements	300 mg/kg		2009
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		2009
14.2.2	Cider and perry	200 mg/kg		2009
14.2.4	Wines (other than grape)	200 mg/kg		2009
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		2009
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		2009

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2009
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2009

INOSINIC ACID, 5'-

INS 630 Inosinic acid, 5'- Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

IRON OXIDES

INS 172(i) Iron oxide, black Functional Class: Colour

INS 172(ii) Iron oxide, red Functional Class: Colour

INS 172(iii) Iron oxide, yellow Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	52 & 402	2017
01.6.2.2	Rind of ripened cheese	100 mg/kg		2005
01.6.4	Processed cheese	50 mg/kg		2005
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg		2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg		2005
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		2005
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	4 & 16	2008
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg	267	2018
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		2005
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	XS160	2023
04.1.2.7	Candied fruit	250 mg/kg		2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	200 mg/kg		2005
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	XS309R	2017
05.3	Chewing gum	5000 mg/kg		2021
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		2005
06.3	Breakfast cereals, including rolled oats	75 mg/kg		2005
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	75 mg/kg		2005
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		2005

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.4	Edible casings (e.g. sausage casings)	1000 mg/kg	72	2005
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	250 mg/kg	22, XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	50 mg/kg	95	2010
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	GMP	4	2005
10.4	Egg-based desserts (e.g. custard)	150 mg/kg		2010
12.2.2	Seasonings and condiments	1000 mg/kg		2005
12.5	Soups and broths	100 mg/kg	XS117	2015
12.6	Sauces and like products	75 mg/kg	XS302 & XS306	2023
13.6	Food supplements	7500 mg/kg	3	2009
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	400 mg/kg		2005

ISOMALT (HYDROGENATED ISOMALTULOSE)

INS 953 Isomalt (Hydrogenated isomaltulose) Functional Class: Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.4.1	Cooked fish and fish products	GMP	322 & 478	2023
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258, 478	2023
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
12.2.2	Seasonings and condiments	GMP	478	2023

ISOPROPYL CITRATES

INS 384 Isopropyl citrates Functional Class: Antioxidant, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.1.2	Vegetable oils and fats	200 mg/kg	511, 520, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	521	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	XS253	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg		2001
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg		2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		2001

JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)

INS 183 Jagua (genipin-glycine) blue (Jagua blue) Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	160 mg/kg	52 & 601	2024
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	44 mg/kg	601	2024
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	600 & 601	2024
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	160 mg/kg	601	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	599 & 601	2024
03.0	Edible ices, including sherbet and sorbet	120 mg/kg	601	2024
04.1.2.5	Jams, jellies, marmelades	120 mg/kg	601	2024
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	120 mg/kg	601, XS240 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	120 mg/kg	601	2024
04.1.2.11	Fruit fillings for pastries	120 mg/kg	601	2024
05.1.4	Cocoa and chocolate products	800 mg/kg	183 & 601	2024
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	800 mg/kg	601 & XS309R	2024
05.3	Chewing gum	800 mg/kg	601	2024
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	120 mg/kg	601	2024
06.3	Breakfast cereals, including rolled oats	2000 mg/kg	601	2024
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	84 mg/kg	601	2024
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	120 mg/kg	258 & 601	2024
13.4	Dietetic formulae for slimming purposes and weight reduction	65 mg/kg	601	2024
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	65 mg/kg	601	2024
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	80 mg/kg	601 & 609	2024

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	600 mg/kg	601 & 604	2024

KARAYA GUM

INS 416 Karaya gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	200 mg/kg	234, 235 & 616	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2014
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2014
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

KONJAC FLOUR

INS 425 Konjac flour Functional Class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2015
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325, 332 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

LACTIC ACID, L-, D- and DL-

INS 270 Lactic acid, L-, D- and DL- Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
01.4.1	Pasteurized cream (plain)	GMP	12	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.6.6	Whey protein cheese	GMP		2006
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, XS40R, XS324R	2025
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264 & XS320	2024

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		2025
06.4.1	Fresh pastas and noodles and like products	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	382, XS167, XS189, XS222, XS236 & XS244	2018
10.2.1	Liquid egg products	GMP		2013
10.2.2	Frozen egg products	GMP		2013
12.1.2	Salt Substitutes	GMP		2013
13.1.1	Infant formulae	GMP	83, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	83, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	GMP	83, 381 & 551	2023
13.2	Complementary foods for infants and young children	2000 mg/kg	83 & 238	2013
14.2.3	Grape wines	GMP	517	2023

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

INS 472b Lactic and fatty acid esters of glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407	2018
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2015
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.2	Complementary foods for infants and young children	5000 mg/kg	268 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

LACTITOL

INS 966 Lactitol Functional Class: Emulsifier, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258, 477	2023
12.2.2	Seasonings and condiments	GMP	477	2023

LAURIC ARGINATE ETHYL ESTER

INS 243 Lauric arginate ethyl ester Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.1	Unripened cheese	200 mg/kg		2024
01.6.2.1	Ripened cheese, includes rind	200 mg/kg	XS208, XS274, XS276 & XS277	2024
01.6.3	Whey cheese	200 mg/kg		2011
01.6.4	Processed cheese	200 mg/kg		2011
01.6.5	Cheese analogues	200 mg/kg		2011
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	XS243	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	XS253 & XS256	2023
04.1.2.2	Dried fruit	200 mg/kg		2011
04.1.2.11	Fruit fillings for pastries	200 mg/kg		2011
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg		2011
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg		2011
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg		2011

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	XS86	2016
05.3	Chewing gum	225 mg/kg		2011
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	200 mg/kg		2011
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg		2016
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	396	2019
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	3 & 374	2016
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	315 mg/kg		2016
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg	377	2019
08.3.3	Frozen processed comminuted meat, poultry, and game products	315 mg/kg	3 & 374	2016
09.2.4.1	Cooked fish and fish products	200 mg/kg		2018
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	200 mg/kg		2018
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	419	2018
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	333, XS189, XS222 & XS236	2021
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	200 mg/kg		2018
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	200 mg/kg		2018
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	200 mg/kg		2018
10.2	Egg products	200 mg/kg		2011
10.4	Egg-based desserts (e.g. custard)	200 mg/kg		2011
12.2.2	Seasonings and condiments	200 mg/kg		2011
12.5	Soups and broths	200 mg/kg	XS117	2015
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	200 mg/kg		2011
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	XS306	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		2011
14.1.4.1	Carbonated water-based flavoured drinks	50 mg/kg		2011
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	50 mg/kg		2011
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	50 mg/kg	127	2011

LECITHIN

INS 322(i) Lecithin Functional Class: Antioxidant, Emulsifier, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	410	2018
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	507	2021
02.1.2	Vegetable oils and fats	GMP	511, 519, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		2018
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	455 & 456	2021
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.2.1	Flours	GMP	25, 28 & 170	2025
06.4.1	Fresh pastas and noodles and like products	GMP		2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.1	Infant formulae	5000 mg/kg	381, 585 & 551	2023
13.1.2	Follow-up formulae	5000 mg/kg	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	381, 585 & 551	2023
13.2	Complementary foods for infants and young children	5000 mg/kg	271 & 274	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

LUTEIN FROM TAGETES ERECTA

INS 161b(i) Lutein from Tagetes erecta Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52 & 400	2017
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg	634	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS38, XS151, XS223 & XS294	2025

LYCOPENE, BLAKESLEA TRISPORA

INS 160d(iii) Lycopene, Blakeslea trispora Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.4.2	Dried pastas and noodles and like products	100 mg/kg	676	2025

LYCOPENE, SYNTHETIC

INS 160d(i) Lycopene, synthetic Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.4.2	Dried pastas and noodles and like products	100 mg/kg	676	2025

LYCOPENE, TOMATO

INS 160d(ii) Lycopene, tomato Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.4.2	Dried pastas and noodles and like products	100 mg/kg	676	2025

LYSOZYME

INS 1105 Lysozyme Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2	Ripened cheese	GMP	XS208, XS274, XS276, XS277, XS278	2021
14.2.2	Cider and perry	500 mg/kg		2004
14.2.3	Grape wines	500 mg/kg		2004

MAGNESIUM CARBONATE

INS 504(i) Magnesium carbonate Functional Class: Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.3	Fluid buttermilk (plain)	GMP	261	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.5.1	Milk powder and cream powder (plain)	GMP	544, 549 & 550	2023
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	5000 mg/kg	36 & XS294	2023
06.2.1	Flours	1500 mg/kg	170	2025
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2013
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56, 465	2019
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2013
12.1.1	Salt	GMP		2006
12.1.2	Salt Substitutes	GMP		2013
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

MAGNESIUM CHLORIDE

INS 511 Magnesium chloride Functional Class: Colour retention agent, Firming agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

MAGNESIUM DI-L-GLUTAMATE

INS 625 Magnesium di-L-glutamate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

MAGNESIUM HYDROXIDE

INS 528 Magnesium hydroxide Functional Class: Acidity regulator, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.3	Fluid buttermilk (plain)	GMP	261	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2013
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2013

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2013
12.1.2	Salt Substitutes	GMP		2013
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

MAGNESIUM HYDROXIDE CARBONATE

INS 504(ii) Magnesium hydroxide carbonate Functional Class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.3	Fluid buttermilk (plain)	GMP	261	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.5.1	Milk powder and cream powder (plain)	GMP	550	2023
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2013
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2013
12.1.2	Salt Substitutes	GMP		2013
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

MAGNESIUM LACTATE, DL-

INS 329 Magnesium lactate, DL- Functional Class: Acidity regulator, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024

MAGNESIUM OXIDE

INS 530 Magnesium oxide Functional Class: Acidity regulator, Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	GMP	544 & 549	2023
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
12.1.1	Salt	GMP		2006
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025

MAGNESIUM SILICATE, SYNTHETIC

INS 553(i) Magnesium silicate, synthetic Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	GMP	544 & 549	2023
01.6.1	Unripened cheese	GMP	488, 563, XS273, XS275	2023
01.6.2.1	Ripened cheese, includes rind	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278	2021
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56, 465	2019
12.1.1	Salt	GMP		2006
12.1.2	Salt Substitutes	GMP		2015
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025

MAGNESIUM STEARATE

INS 470(iii) Magnesium stearate Functional Class: Anticaking agent, Emulsifier, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025

MAGNESIUM SULFATE

INS 518 Magnesium sulfate Functional Class: Firming agent, Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

MALIC ACID, DL-

INS 296 Malic acid, DL- Functional Class: Acidity regulator, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.6.6	Whey protein cheese	GMP		2006
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	93	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2013
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2013
12.1.2	Salt Substitutes	GMP		2013
13.2	Complementary foods for infants and young children	GMP	83 & XS73	2023
14.1.2.1	Fruit juice	GMP	115	2005
14.1.2.2	Vegetable juice	GMP		2013
14.1.2.3	Concentrates for fruit juice	GMP	115 & 127	2005
14.1.2.4	Concentrates for vegetable juice	GMP		2013
14.1.3.1	Fruit nectar	GMP		2005
14.1.3.2	Vegetable nectar	GMP		2013
14.1.3.3	Concentrates for fruit nectar	GMP	127	2005
14.1.3.4	Concentrates for vegetable nectar	GMP		2013
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013
14.2.3	Grape wines	GMP	517, 510	2023

MALTITOL

INS 965(i) Maltitol Functional Class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	489	2023
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258, 477	2023
12.2.2	Seasonings and condiments	GMP	477	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160 & 477	2021

MALTITOL SYRUP

INS 965(ii) Maltitol syrup Functional Class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	489	2023
10.2.2	Frozen egg products	GMP	490	2023
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258, 477	2023
12.2.2	Seasonings and condiments	GMP	477	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160 & 477	2021

MALTOL

INS 636 Maltol Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	GMP	634	2024
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	616	2024
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	XS309R	2017
05.3	Chewing gum	200 mg/kg		2017

MANNITOL

INS 421 Mannitol Functional Class: Anticaking agent, Bulking agent, Carrier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.2	Renneted milk (plain)	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS166	2017

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
13.1.1	Infant formulae	10 mg/kg	381, 589 & 551	2023
13.1.2	Follow-up formulae	10 mg/kg	381, 589 & 551	2023
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381, 589 & 551	2023
13.2	Complementary foods for infants and young children	10 mg/kg	592 & XS73	2023

MANNOPROTEINS FROM YEAST CELL WALLS

INS 455 Mannoproteins from yeast cell walls Functional Class: Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.2.3	Grape wines	400 mg/kg		2025

METATARTARIC ACID

INS 353 Metatartaric acid Functional Class: Acidity regulator, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.2.3	Grape wines	100 mg/kg		2025

METHACRYLATE COPOLYMER, BASIC (BMC)

INS 1205 Methacrylate copolymer, basic (BMC) Functional Class: Carrier, Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.1	Whole, broken, or flaked grain, including rice	GMP	589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, 606 & 607	2024
06.2.1	Flours	GMP	XS301R	2025

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.4.2	Dried pastas and noodles and like products	GMP	256, 606 & 608	2025
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	GMP	589, 606, 608 & XS212	2024
11.1.2	Powdered sugar, powdered dextrose	GMP	589, 606, 608 & XS212	2024
11.2	Brown sugar excluding products of food category 11.1.3	GMP	589, 606 & 608	2024
12.1.1	Salt	GMP		2021
12.2.1	Herbs and spices	GMP	606, 608, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025

METHYL CELLULOSE

INS 461 Methyl cellulose Functional Class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	177 & 332	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

METHYL ETHYL CELLULOSE

INS 465 Methyl ethyl cellulose Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)

INS 460(i) Microcrystalline cellulose (Cellulose gel) Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.5.1	Milk powder and cream powder (plain)	GMP	549 & XS207	2023
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325, 332 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.2	Brown sugar excluding products of food category 11.1.3	GMP		2015
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

MICROCRYSTALLINE WAX

INS 905c(i) Microcrystalline wax Functional Class: Antifoaming agent, Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2.2	Rind of ripened cheese	30000 mg/kg		2004
04.1.1.2	Surface-treated fresh fruit	50 mg/kg		2004

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg		2004
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	3 & XS309R	2017
05.3	Chewing gum	20000 mg/kg	3	2001

MINERAL OIL, HIGH VISCOSITY

INS 905d Mineral oil, high viscosity Functional Class: Antifoaming agent, Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.2	Dried fruit	5000 mg/kg		2005
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	2000 mg/kg	3, XS86, XS87, XS105 & XS141	2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	3 & XS309R	2017
05.3	Chewing gum	20000 mg/kg		2004
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	2000 mg/kg	3	2004
06.1	Whole, broken, or flaked grain, including rice	800 mg/kg	98, XS198 & XS202	2025
07.0	Bakery wares	3000 mg/kg	125	2004
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	950 mg/kg	3	2004
08.3.3	Frozen processed comminuted meat, poultry, and game products	950 mg/kg	3	2004

MINERAL OIL, MEDIUM VISCOSITY

INS 905e Mineral oil, medium viscosity Functional Class: Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.2	Dried fruit	5000 mg/kg		2005
05.0	Confectionery	2000 mg/kg	3, XS86, XS87, XS105, XS309R & XS141	2017
07.1.1	Breads and rolls	3000 mg/kg	36 & 126	2004

MONO- AND DI-GLYCERIDES OF FATTY ACIDS

INS 471 Mono- and di-glycerides of fatty acids Functional Class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	410	2018
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2015
01.2.2	Renneted milk (plain)	GMP		2015
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	507	2021
02.1.2	Vegetable oils and fats	10000 mg/kg	356, XS33, XS325R & 541	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	525	2021
04.1.1.2	Surface-treated fresh fruit	GMP	453	2019
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	455	2019
06.4.1	Fresh pastas and noodles and like products	GMP		2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2015
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.1	Infant formulae	4000 mg/kg	381, 585 & 551	2023
13.1.2	Follow-up formulae	4000 mg/kg	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	381, 585 & 551	2023
13.2	Complementary foods for infants and young children	5000 mg/kg	268 & 275	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

MONOAMMONIUM L-GLUTAMATE

INS 624 Monoammonium L-glutamate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.1	Fresh meat, poultry, and game	GMP	16	2014
12.1.2	Salt Substitutes	GMP		2015

MONOPOTASSIUM L-GLUTAMATE

INS 622 Monopotassium L-glutamate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
12.1.2	Salt Substitutes	GMP		2015

MONOSODIUM L-GLUTAMATE

INS 621 Monosodium L-glutamate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	201 & XS320	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	279	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1	Fresh meat, poultry, and game	GMP	16	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	311	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	312	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	29, 313, XS167, XS189, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP		2015
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	201	2015

MONOSTARCH PHOSPHATE

INS 1410 Monostarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
13.2	Complementary foods for infants and young children	50000 mg/kg	269 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

NATAMYCIN (PIMARICIN)

INS 235 Natamycin (Pimaricin) Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.1	Unripened cheese	40 mg/kg	3, 80, 486, 561, XS273, XS275	2023
01.6.2	Ripened cheese	40 mg/kg	3, 80, XS208, XS274, XS276, XS277, XS278	2021
01.6.4	Processed cheese	40 mg/kg	3 & 80	2006
01.6.5	Cheese analogues	40 mg/kg	3 & 80	2006
01.6.6	Whey protein cheese	40 mg/kg	3 & 80	2006
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	6 mg/kg		2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	3 & 81	2001

NEOTAME

INS 961 Neotame Functional Class: Flavour enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	20 mg/kg	478 & 406	2024
01.3.2	Beverage whiteners	65 mg/kg	201, 478, XS250, XS252	2021
01.4.4	Cream analogues	33 mg/kg	478 & 68	2021
01.5.2	Milk and cream powder analogues	65 mg/kg	478, XS251 & 408	2021
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	478 & 639	2019

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	478	2021
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	478	2019
04.1.2.1	Frozen fruit	100 mg/kg	478 & 358	2021
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	144	2021
04.1.2.4	Canned or bottled (pasteurized) fruit	33 mg/kg	478 & XS319	2021
04.1.2.5	Jams, jellies, marmelades	70 mg/kg	478	2019
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	70 mg/kg	478 & XS160	2023
04.1.2.7	Candied fruit	100 mg/kg	478	2021
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	478 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	478	2019
04.1.2.10	Fermented fruit products	65 mg/kg	478	2019
04.1.2.11	Fruit fillings for pastries	100 mg/kg	478	2021
04.1.2.12	Cooked fruit	65 mg/kg	478	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	144, 348, 613	2021
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	10 mg/kg	144	2007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	478, XS57, XS257R & XS258R	2025
04.2.2.5	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)	33 mg/kg	478 & XS57	2024
04.2.2.6	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 04.2.2.5	33 mg/kg	478, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	33 mg/kg	144 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	144, 345, 478 & 613	2024
05.1.2	Cocoa mixes (syrups)	33 mg/kg	97 & 478	2021
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	478 & XS86	2019
05.1.4	Cocoa and chocolate products	80 mg/kg	478 & XS87	2019
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg	478	2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	330 mg/kg	158, 478 & XS309R	2019
05.3	Chewing gum	1000 mg/kg	478	2019

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg	478	2019
06.3	Breakfast cereals, including rolled oats	160 mg/kg	478	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	33 mg/kg	478	2021
07.1	Bread and ordinary bakery wares	70 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	80 mg/kg	165 & 478	2021
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	144 & XS291	2021
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	144, XS3, XS37, XS70, XS90, XS94 & XS119	2021
10.4	Egg-based desserts (e.g. custard)	100 mg/kg	478	2019
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	70 mg/kg	159 & 478	2007
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2007
12.2.2	Seasonings and condiments	32 mg/kg	478	2023
12.3	Vinegars	12 mg/kg	478 & 277	2021
12.4	Mustards	12 mg/kg	478	2007
12.5	Soups and broths	20 mg/kg	478 & XS117	2019
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	65 mg/kg	478	2007
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	70 mg/kg	478 & XS306	2023
12.6.3	Mixes for sauces and gravies	12 mg/kg	478	2007
12.6.4	Clear sauces (e.g. fish sauce)	12 mg/kg	478 & XS302	2018
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	33 mg/kg	166 & 478	2021
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg	478 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	33 mg/kg	478	2007
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	65 mg/kg	478	2007
13.6	Food supplements	90 mg/kg	478	2007
14.1.3.1	Fruit nectar	65 mg/kg	478	2023
14.1.3.2	Vegetable nectar	65 mg/kg	478	2021
14.1.3.3	Concentrates for fruit nectar	65 mg/kg	127, 478	2023
14.1.3.4	Concentrates for vegetable nectar	65 mg/kg	127 & 478	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	33 mg/kg	478	2019
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg	160 & 478	2007

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	33 mg/kg	478	2007
15.0	Ready-to-eat savouries	32 mg/kg	478	2007

NISIN

INS 234 Nisin Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	12.5 mg/kg	220 & 233	2024
01.4.3	Clotted cream (plain)	10 mg/kg	XS288	2024
01.6.1	Unripened cheese	12.5 mg/kg	233 & 561	2023
01.6.2	Ripened cheese	12.5 mg/kg	233, XS208, XS274, XS276, XS277, XS278	2021
01.6.4	Processed cheese	12.5 mg/kg	233	2018
01.6.5	Cheese analogues	12.5 mg/kg		2010
01.6.6	Whey protein cheese	12.5 mg/kg		2006
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	12.5 mg/kg	233 & 614	2024
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	3 mg/kg		2010
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	6.25 mg/kg	233	2016
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	25 mg/kg	233, 330, XS96 & XS97	2015
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	25 mg/kg	233 & 377	2016
08.4	Edible casings (e.g. sausage casings)	7 mg/kg	233	2015
10.2.1	Liquid egg products	6.25 mg/kg	233	2018
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	5 mg/kg	233, 339	2018
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5 mg/kg	233 & 538	2021
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5 mg/kg	233, XS306 & 538	2021
12.6.4	Clear sauces (e.g. fish sauce)	5 mg/kg	233, XS302 & 538	2021
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	5 mg/kg	233 & 538	2021

NITRATES

INS 251 Sodium nitrate Functional Class: Colour retention agent, Preservative

INS 252 Potassium nitrate Functional Class: Colour retention agent, Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2	Ripened cheese	35 mg/kg	30, 464, XS208, XS274, XS276, XS277, XS278	2021

NITRITES

INS 249 Potassium nitrite Functional Class: Colour retention agent, Preservative

INS 250 Sodium nitrite Functional Class: Colour retention agent, Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	80 mg/kg	32 & 288	2014
08.3	Processed comminuted meat, poultry, and game products	80 mg/kg	32, 286 & 287	2014

NITROGEN

INS 941 Nitrogen Functional Class: Foaming agent, Packaging gas, Propellant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.1	Fluid milk (plain)	GMP	59	2017
01.1.2	Other fluid milk (plain)	GMP	59	2018
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	59	2014
01.2.2	Renneted milk (plain)	GMP	59	2014
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59 & 278	2014
04.1.1.3	Peeled or cut fresh fruit	GMP	59	2014
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	59, 382, XS167, XS189, XS222, XS236 & XS244	2018
13.1.1	Infant formulae	GMP	59	2015
13.1.2	Follow-up formulae	GMP	59	2023
13.1.3	Formulae for special medical purposes for infants	GMP	59	2015
13.2	Complementary foods for infants and young children	GMP	59	2015
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	59 & 160	2015
14.2.3	Grape wines	GMP	59	2024

NITROUS OXIDE

INS 942 Nitrous oxide Functional Class: Antioxidant, Foaming agent, Packaging gas, Propellant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	59	2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59, 278 & 627	2024
04.1.1.3	Peeled or cut fresh fruit	GMP		2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP		2015

OXIDIZED STARCH

INS 1404 Oxidized starch Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2014
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2014
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.2	Complementary foods for infants and young children	50000 mg/kg	269 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

PAPRIKA EXTRACT

INS 160c(ii) Paprika extract Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	30 mg/kg	39, 528 & XS243	2024
01.3.2	Beverage whiteners	5 mg/kg	39, XS250 & XS252	2023
01.4.4	Cream analogues	5 mg/kg	39	2023
01.5.2	Milk and cream powder analogues	5 mg/kg	39 & XS251	2023
01.6.1	Unripened cheese	15 mg/kg	39, 201, XS273	2023
01.6.2.1	Ripened cheese, includes rind	30 mg/kg	39, XS208, XS278	2023
01.6.2.2	Rind of ripened cheese	30 mg/kg	39	2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	140 mg/kg	39	2023
01.6.4.1	Plain processed cheese	70 mg/kg	39	2023
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	39	2023
01.6.5	Cheese analogues	70 mg/kg	39	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	60 mg/kg	39 & XS243	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	40 mg/kg	39, XS256	2025
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	65 mg/kg	39	2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg	39	2023
03.0	Edible ices, including sherbet and sorbet	55 mg/kg	39	2023
04.1.2.5	Jams, jellies, marmelades	50 mg/kg	39 & XS296	2025
04.1.2.7	Candied fruit	50 mg/kg	39	2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	39, XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	80 mg/kg	39	2025
04.1.2.11	Fruit fillings for pastries	50 mg/kg	39	2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	100 mg/kg	39, XS38, XS66, XS260 & 658	2025
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297	2025
04.2.2.5	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)	50 mg/kg	39 & XS57	2025

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.6	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 04.2.2.5	200 mg/kg	39, XS38, XS57, XS259R, XS308R, XS321 & 661	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	20 mg/kg	39, XS38, XS151, XS223 & XS294	2025
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	39, XS323R & XS334R	2025
05.1.3	Cocoa-based spreads, including fillings	95 mg/kg	39 & XS86	2021
05.1.4	Cocoa and chocolate products	95 mg/kg	39 & 183	2021
05.1.5	Imitation chocolate, chocolate substitute products	95 mg/kg	39	2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	39	2019
05.3	Chewing gum	150 mg/kg	39	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg	39	2019
06.3	Breakfast cereals, including rolled oats	120 mg/kg	39	2025
06.4.3	Pre-cooked pastas and noodles and like products	120 mg/kg	39 & 676	2025
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	100 mg/kg	39	2025
06.6	Batters (e.g. for breading or batters for fish or poultry)	200 mg/kg	39	2025
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	160 mg/kg	39	2025
06.8.1	Soybean-based beverages	15 mg/kg	39 & XS322R	2025
06.8.4.2	Deep fried semi-dehydrated soybean curd	20 mg/kg	39 & XS322R	2025
06.8.8	Other soybean protein products	5 mg/kg	39, XS175 & 668	2025
07.1.2	Crackers, excluding sweet crackers	100 mg/kg	39	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	100 mg/kg	39 & 398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	90 mg/kg	39	2024
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	20 mg/kg	39, XS96 & XS97	2025
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	40 mg/kg	39, XS88, XS89, XS98 & 682	2025
12.2.2	Seasonings and condiments	350 mg/kg	39	2024
12.4	Mustards	70 mg/kg	39	2024
12.5	Soups and broths	85 mg/kg	39	2024
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	150 mg/kg	39	2024
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	150 mg/kg	39 & XS306	2024
12.6.3	Mixes for sauces and gravies	150 mg/kg	39 & 127	2024

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50 mg/kg	39	2024
13.6	Food supplements	100 mg/kg	39 & 539	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	30 mg/kg	39 & 127	2021
14.2.2	Cider and perry	10 mg/kg	39	2021
14.2.4	Wines (other than grape)	10 mg/kg	39	2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg	39	2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	250 mg/kg	39	2024
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg	39	2024
15.3	Snacks - fish based	100 mg/kg	39	2024

PECTINS

INS 440 Pectins Functional Class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	177	2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
13.1.2	Follow-up formulae	10000 mg/kg	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	14, 381 & 551	2023
13.2	Complementary foods for infants and young children	10000 mg/kg	273, 282 & 283	2014
14.1.2.1	Fruit juice	GMP	35	2005
14.1.2.2	Vegetable juice	GMP	35	2023
14.1.2.3	Concentrates for fruit juice	GMP	35 & 127	2005
14.1.2.4	Concentrates for vegetable juice	GMP	35	2023
14.1.3.1	Fruit nectar	GMP		2005
14.1.3.2	Vegetable nectar	GMP		2014
14.1.3.3	Concentrates for fruit nectar	GMP	127	2005
14.1.3.4	Concentrates for vegetable nectar	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

PHOSPHATED DISTARCH PHOSPHATE

INS 1413 Phosphated distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
13.1.1	Infant formulae	5000 mg/kg	150, 284, 292, 381 & 551	2023
13.1.2	Follow-up formulae	5000 mg/kg	150, 285, 292, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	150, 284, 292, 381 & 551	2023
13.2	Complementary foods for infants and young children	50000 mg/kg	269 & 270	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

PHOSPHATES

INS	338	Phosphoric acid	Functional Class:	Acidity regulator, Antioxidant, Sequestrant
INS	339(i)	Sodium dihydrogen phosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Preservative, Sequestrant, Stabilizer, Thickener
INS	339(ii)	Disodium hydrogen phosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS	339(iii)	Trisodium phosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Preservative, Sequestrant, Stabilizer, Thickener
INS	340(i)	Potassium dihydrogen phosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS	340(ii)	Dipotassium hydrogen phosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS	340(iii)	Tripotassium phosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS	341(i)	Calcium dihydrogen phosphate	Functional Class:	Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS	341(ii)	Calcium hydrogen phosphate	Functional Class:	Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener
INS	341(iii)	Tricalcium phosphate	Functional Class:	Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener
INS	342(i)	Ammonium dihydrogen phosphate	Functional Class:	Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener
INS	342(ii)	Diammonium hydrogen phosphate	Functional Class:	Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener
INS	343(i)	Magnesium dihydrogen phosphate	Functional Class:	Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener
INS	343(ii)	Magnesium hydrogen phosphate	Functional Class:	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener
INS	343(iii)	Trimagnesium phosphate	Functional Class:	Acidity regulator, Anticaking agent, Stabilizer, Thickener
INS	450(i)	Disodium diphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS	450(ii)	Trisodium diphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS	450(iii)	Tetrasodium diphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS	450(ix)	Magnesium dihydrogen diphosphate	Functional Class:	Acidity regulator, Raising agent, Stabilizer
INS	450(v)	Tetrapotassium diphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS	450(vi)	Dicalcium diphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener
INS	450(vii)	Calcium dihydrogen diphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer
INS	451(i)	Pentasodium triphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS	451(ii)	Pentapotassium triphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS	452(i)	Sodium polyphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS	452(ii)	Potassium polyphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener

INS	452(iii)	Sodium calcium polyphosphate	Functional Class:	Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer
INS	452(iv)	Calcium polyphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS	452(v)	Ammonium polyphosphate	Functional Class:	Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS	542	Bone phosphate	Functional Class:	Anticaking agent, Emulsifier, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.1	Fluid milk (plain)	1500 mg/kg	33 & 227	2012
01.1.2	Other fluid milk (plain)	2200 mg/kg	33, 364, 411	2018
01.1.3	Fluid buttermilk (plain)	1500 mg/kg	33, 227 & 397	2017
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	33, 364 & 610	2024
01.2	Fermented and renneted milk products (plain)	1000 mg/kg	33, 610 & 635	2024
01.3.1	Condensed milk (plain)	880 mg/kg	33, 565	2023
01.3.2	Beverage whiteners	13000 mg/kg	33 & 480	2021
01.4	Cream (plain) and the like	2200 mg/kg	33 & 617	2024
01.5.1	Milk powder and cream powder (plain)	4400 mg/kg	33, 543, 548, 544 & 547	2023
01.5.2	Milk and cream powder analogues	4400 mg/kg	33, 88, 482 & 483	2021
01.6.1	Unripened cheese	4400 mg/kg	33, 487, 495, 496, 562, 564	2023
01.6.4	Processed cheese	9000 mg/kg	33	2012
01.6.5	Cheese analogues	9000 mg/kg	33	2012
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1500 mg/kg	33 & 610	2024
01.8.1	Liquid whey and whey products, excluding whey cheeses	880 mg/kg	33 & 228	2012
01.8.2	Dried whey and whey products, excluding whey cheeses	4400 mg/kg	33 & XS331	2023
02.2.1	Butter	880 mg/kg	33 & 34	2008
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33, 530, 554, 555	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	2200 mg/kg	33	2009
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1500 mg/kg	33	2012
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg	33	2012
04.1.2.3	Fruit in vinegar, oil, or brine	2200 mg/kg	33 & 636	2024
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1100 mg/kg	33 & XS160	2023
04.1.2.7	Candied fruit	10 mg/kg	33	2012
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	33 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1500 mg/kg	33	2012

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.10	Fermented fruit products	2200 mg/kg	33 & 636	2024
04.1.2.11	Fruit fillings for pastries	1500 mg/kg	33	2012
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1760 mg/kg	16 & 33	2009
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5600 mg/kg	33 & 76	2012
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76 & 637	2024
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	33, 76 & 613	2012
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	2200 mg/kg	33, 638 & 636	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, XS57, XS257R & XS258R	2025
04.2.2.5	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)	2200 mg/kg	33, 76 & XS57	2024
04.2.2.6	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 04.2.2.5	2200 mg/kg	33, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	2200 mg/kg	33, 572 & 636	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	33, 76 & 613	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	1100 mg/kg	33, 97	2016
05.1.3	Cocoa-based spreads, including fillings	880 mg/kg	33 & XS86	2016
05.1.4	Cocoa and chocolate products	1100 mg/kg	33	2012
05.1.5	Imitation chocolate, chocolate substitute products	2200 mg/kg	33	2009
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2200 mg/kg	33 & XS309R	2017
05.3	Chewing gum	44000 mg/kg	33	2012
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	33	2012
06.2.1	Flours	2500 mg/kg	33, 225, 469 & 640	2025
06.3	Breakfast cereals, including rolled oats	2200 mg/kg	33	2009
06.4.1	Fresh pastas and noodles and like products	2500 mg/kg	33 & 211	2012
06.4.2	Dried pastas and noodles and like products	900 mg/kg	33 & 211	2012
06.4.3	Pre-cooked pastas and noodles and like products	2500 mg/kg	33, 211, 475	2019

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	7000 mg/kg	33	2012
06.6	Batters (e.g. for breading or batters for fish or poultry)	5600 mg/kg	33	2012
06.8.1	Soybean-based beverages	1300 mg/kg	33 & 647	2025
06.8.3	Soybean curd (tofu)	100 mg/kg	33 & 649	2025
07.1.1.2	Soda breads	9300 mg/kg	33 & 229	2012
07.1.2	Crackers, excluding sweet crackers	9300 mg/kg	33 & 229	2012
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	9300 mg/kg	33 & 229	2012
07.1.4	Bread-type products, including bread stuffing and bread crumbs	9300 mg/kg	33 & 229	2012
07.1.5	Steamed breads and buns	9300 mg/kg	33 & 229	2012
07.1.6	Mixes for bread and ordinary bakery wares	9300 mg/kg	33 & 229	2012
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	9300 mg/kg	33 & 229	2012
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2200 mg/kg	33	2012
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1320 mg/kg	33 & 289	2014
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	2200 mg/kg	33	2009
08.3	Processed comminuted meat, poultry, and game products	2200 mg/kg	33, 302 & XS88	2015
08.4	Edible casings (e.g. sausage casings)	1100 mg/kg	33	2010
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33, 393, 394, XS36, XS191, XS292 & XS312	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33 & 299	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33	2012
09.2.4.1	Cooked fish and fish products	2200 mg/kg	33	2012
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2200 mg/kg	33	2012
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33, 334, XS167, XS189, XS236, XS244, XS311, 413, 420	2018
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2200 mg/kg	33	2012
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2200 mg/kg	33	2012
09.3.3	Salmon substitutes, caviar, and other fish roe products	2200 mg/kg	33 & XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	2200 mg/kg	33 & 193	2010
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	33, 436, XS3, XS94 & XS119	2018
10.2.1	Liquid egg products	4400 mg/kg	33 & 67	2009
10.2.2	Frozen egg products	1290 mg/kg	33	2009

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
10.3	Preserved eggs, including alkaline, salted, and canned eggs	1000 mg/kg	33	2012
10.4	Egg-based desserts (e.g. custard)	1400 mg/kg	33	2012
11.1.2	Powdered sugar, powdered dextrose	6600 mg/kg	33, 56, 465	2019
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	1320 mg/kg	33	2009
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	33	2009
12.1.1	Salt	8800 mg/kg	33	2006
12.1.2	Salt Substitutes	4400 mg/kg	33	2012
12.2.2	Seasonings and condiments	2200 mg/kg	33 & 226	2012
12.5	Soups and broths	1500 mg/kg	33 & 343	2015
12.6	Sauces and like products	2200 mg/kg	33, XS302 & 573	2023
12.9	Soybean-based seasonings and condiments	1200 mg/kg	33 & XS298R	2025
13.1.1	Infant formulae	450 mg/kg	33, 230, 381, 586, 587 & 551	2023
13.1.3	Formulae for special medical purposes for infants	450 mg/kg	33, 230, 586, 587 & 551	2023
13.2	Complementary foods for infants and young children	4400 mg/kg	33, 230 & XS73	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2200 mg/kg	33 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	2200 mg/kg	33	2009
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2200 mg/kg	33	2009
13.6	Food supplements	2200 mg/kg	33	2010
14.1.2.1	Fruit juice	1000 mg/kg	33, 40 & 122	2005
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	33, 40, 122 & 127	2005
14.1.3.1	Fruit nectar	1000 mg/kg	33, 40 & 122	2005
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	33, 40, 122 & 127	2005
14.1.3.4	Concentrates for vegetable nectar	1000 mg/kg	33, 40 & 127	2023
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	33	2012
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300 mg/kg	33 & 160	2012
14.2.2	Cider and perry	880 mg/kg	33	2010
14.2.5	Mead	440 mg/kg	33 & 88	2009
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	440 mg/kg	33 & 88	2009
15.0	Ready-to-eat savouries	2200 mg/kg	33	2009

POLYDEXTROSES

INS 1200 Polydextroses Functional Class: Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2015
01.2.2	Renneted milk (plain)	GMP		2015
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014

POLYDIMETHYLSILOXANE

INS 900a Polydimethylsiloxane Functional Class: Anticaking agent, Antifoaming agent, Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	50 mg/kg	618	2024
01.5.1	Milk powder and cream powder (plain)	10 mg/kg	XS207 & XS290	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	50 mg/kg	618	2024
02.1.2	Vegetable oils and fats	10 mg/kg	511, 524, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg	523, XS211	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	152 & 558	2023
04.1.2.3	Fruit in vinegar, oil, or brine	10 mg/kg		1999
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg	266	2018
04.1.2.5	Jams, jellies, marmelades	30 mg/kg	602	2024
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	XS160	2023
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	110 mg/kg		1999
04.1.2.10	Fermented fruit products	10 mg/kg		2008

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	15 & XS320	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	10 mg/kg	XS66	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg	XS57, XS257R & XS258R	2025
04.2.2.5	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)	10 mg/kg	XS57	2024
04.2.2.6	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 04.2.2.5	50 mg/kg	XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	10 mg/kg	XS294	2023
05.1.5	Imitation chocolate, chocolate substitute products	10 mg/kg		1999
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10 mg/kg	XS309R	2017
05.3	Chewing gum	100 mg/kg		1999
06.4.3	Pre-cooked pastas and noodles and like products	50 mg/kg	153	2007
06.6	Batters (e.g. for breading or batters for fish or poultry)	10 mg/kg		1999
12.5	Soups and broths	10 mg/kg		1999
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2004
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	50 mg/kg		2004
13.6	Food supplements	50 mg/kg		2004
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	20 mg/kg		1999
14.2.1	Beer and malt beverages	10 mg/kg		1999
14.2.2	Cider and perry	10 mg/kg		1999
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg		1999

POLYETHYLENE GLYCOL

INS 1521 Polyethylene glycol Functional Class: Antifoaming agent, Carrier, Emulsifier, Glazing agent, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		2001

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.3	Chewing gum	20000 mg/kg		2001
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	10000 mg/kg		2001
13.6	Food supplements	70000 mg/kg		2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg		2001

POLYGLYCEROL ESTERS OF FATTY ACIDS

INS 475 Polyglycerol esters of fatty acids Functional Class: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	1000 mg/kg	410	2018
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	629	2024
01.3.2	Beverage whiteners	5000 mg/kg	352, XS250 & XS252	2016
01.4.1	Pasteurized cream (plain)	6000 mg/kg	626	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		2016
01.4.3	Clotted cream (plain)	6000 mg/kg		2016
01.4.4	Cream analogues	8000 mg/kg		2016
01.5.2	Milk and cream powder analogues	5000 mg/kg	XS251	2016
01.6.4	Processed cheese	5000 mg/kg		2018
01.6.5	Cheese analogues	5000 mg/kg		2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	354 & 629	2024
02.1.2	Vegetable oils and fats	10000 mg/kg	356, XS33, XS325R & 542	2023
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	359 & 557	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg	363	2016
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	2000 mg/kg		2016
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		2016
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		2016
04.1.2.11	Fruit fillings for pastries	2000 mg/kg		2016
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	97 & XS141	2016
05.1.5	Imitation chocolate, chocolate substitute products	2000 mg/kg	366	2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	367 & XS309R	2016
05.3	Chewing gum	5000 mg/kg		2016

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	2000 mg/kg	368	2016
06.3	Breakfast cereals, including rolled oats	10000 mg/kg	369	2016
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	194	2016
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	9000 mg/kg		2016
06.8.1	Soybean-based beverages	20000 mg/kg	645	2025
07.1.1	Breads and rolls	10000 mg/kg	372	2016
07.1.2	Crackers, excluding sweet crackers	6000 mg/kg		2016
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	6000 mg/kg		2016
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg		2016
07.1.5	Steamed breads and buns	10000 mg/kg		2016
07.1.6	Mixes for bread and ordinary bakery wares	15000 mg/kg	11	2016
07.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)	10000 mg/kg		2016
07.2.2	Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)	10000 mg/kg		2016
07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)	16000 mg/kg	451	2019
08.4	Edible casings (e.g. sausage casings)	5000 mg/kg	365	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	241	2018
09.2.4.1	Cooked fish and fish products	1000 mg/kg	412	2018
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	41	2018
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	1000 mg/kg	414	2018
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1000 mg/kg	415	2018
10.2	Egg products	1000 mg/kg		2018
10.4	Egg-based desserts (e.g. custard)	6000 mg/kg		2018
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	400 mg/kg	XS117	2018
12.5.2	Mixes for soups and broths	3000 mg/kg	127, XS117	2018
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5000 mg/kg		2018
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	582	2023
12.6.3	Mixes for sauces and gravies	5000 mg/kg	127	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		2018
13.6	Food supplements	18000 mg/kg		2018

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg	127	2019
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	127	2019
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	20 mg/kg		2018
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	2000 mg/kg		2018

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

INS 476 Polyglycerol esters of interesterified ricinoleic acid Functional Class: Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.2	Milk and cream powder analogues	5000 mg/kg	XS251	2016
01.6.4	Processed cheese	500 mg/kg		2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	XS243	2016
02.2.2	Fat spreads, dairy fat spreads and blended spreads	4000 mg/kg	359	2016
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		2016
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	2000 mg/kg		2016
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		2016
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2000 mg/kg		2016
04.1.2.11	Fruit fillings for pastries	2000 mg/kg		2016
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	97	2016
05.1.4	Cocoa and chocolate products	5000 mg/kg	101	2016
05.1.5	Imitation chocolate, chocolate substitute products	3000 mg/kg	366	2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg	XS309R	2016
05.3	Chewing gum	500 mg/kg		2017
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg		2016
06.4.3	Pre-cooked pastas and noodles and like products	500 mg/kg	194	2016
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	5000 mg/kg		2016
08.4	Edible casings (e.g. sausage casings)	5000 mg/kg	365	2017
09.2.4.1	Cooked fish and fish products	1000 mg/kg	412	2018
10.2	Egg products	1000 mg/kg		2018
10.4	Egg-based desserts (e.g. custard)	1000 mg/kg		2018
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5000 mg/kg	594	2024

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.6.3	Mixes for sauces and gravies	5000 mg/kg	127	2018

POLYOXYETHYLENE STEARATES

INS 430	Polyoxyethylene (8) stearate	Functional Class: Emulsifier	
INS 431	Polyoxyethylene (40) stearate	Functional Class: Emulsifier	

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.3	Chewing gum	200 mg/kg		2017
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	2 & 194	2016
07.1	Bread and ordinary bakery wares	3000 mg/kg		2016
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	3000 mg/kg		2016

POLYSORBATES

INS 432	Polyoxyethylene (20) sorbitan monolaurate	Functional Class: Emulsifier, Stabilizer	
INS 433	Polyoxyethylene (20) sorbitan monooleate	Functional Class: Emulsifier, Stabilizer	
INS 434	Polyoxyethylene (20) sorbitan monopalmitate	Functional Class: Emulsifier	
INS 435	Polyoxyethylene (20) sorbitan monostearate	Functional Class: Emulsifier, Stabilizer	
INS 436	Polyoxyethylene (20) sorbitan tristearate	Functional Class: Emulsifier, Stabilizer	

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	3000 mg/kg	629	2024
01.3.2	Beverage whiteners	4000 mg/kg	XS250 & XS252	2021
01.4.1	Pasteurized cream (plain)	1000 mg/kg	626	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	1000 mg/kg		2008
01.4.3	Clotted cream (plain)	1000 mg/kg		2008
01.4.4	Cream analogues	5000 mg/kg		2005
01.5.2	Milk and cream powder analogues	4000 mg/kg	XS251	2021
01.6.1	Unripened cheese	80 mg/kg	38, XS221, XS262, XS273, XS275	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	3000 mg/kg	629	2024
02.1.2	Vegetable oils and fats	5000 mg/kg	102, XS19, XS33, XS210 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	102, XS19, XS211	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360 & 557	2023

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg	102	2007
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	3000 mg/kg	102	2007
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	154 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		2007
04.1.2.11	Fruit fillings for pastries	3000 mg/kg		2007
04.2.2.6	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 04.2.2.5	3000 mg/kg	XS57, XS259R & XS308R	2025
05.1.2	Cocoa mixes (syrups)	500 mg/kg		2007
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	XS86	2016
05.1.4	Cocoa and chocolate products	5000 mg/kg	101	2016
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg		2007
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg	XS309R	2017
05.3	Chewing gum	5000 mg/kg		2007
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	3000 mg/kg		2007
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		2008
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	153	2007
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	3000 mg/kg		2005
06.6	Batters (e.g. for breading or batters for fish or poultry)	5000 mg/kg	2	2007
06.8.1	Soybean-based beverages	2000 mg/kg	645	2025
07.1.1	Breads and rolls	3000 mg/kg		2008
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	11	2008
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	3000 mg/kg	11	2008
07.1.4	Bread-type products, including bread stuffing and bread crumbs	3000 mg/kg	11	2008
07.1.5	Steamed breads and buns	3000 mg/kg	11	2008
07.1.6	Mixes for bread and ordinary bakery wares	3000 mg/kg	11	2008
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	3000 mg/kg		2008
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	XS96 & XS97	2014
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg	XS88, XS89 & XS98	2014
08.4	Edible casings (e.g. sausage casings)	1500 mg/kg		2007
10.4	Egg-based desserts (e.g. custard)	3000 mg/kg		2007

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.1	Salt	10 mg/kg		2006
12.2.1	Herbs and spices	2000 mg/kg	XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.2.2	Seasonings and condiments	5000 mg/kg		2007
12.5	Soups and broths	1000 mg/kg		2005
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	3000 mg/kg		2007
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	580	2023
12.6.3	Mixes for sauces and gravies	5000 mg/kg	127	2007
12.6.4	Clear sauces (e.g. fish sauce)	5000 mg/kg	XS302	2018
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	2000 mg/kg		2007
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		2005
13.6	Food supplements	25000 mg/kg		2007
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	127	2007
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	120 mg/kg		2007
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	120 mg/kg		2007

POLYVINYL ALCOHOL

INS 1203 Polyvinyl alcohol Functional Class: Glazing agent, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.6	Food supplements	45000 mg/kg		2007

POLYVINYL ALCOHOL (PVA) – POLYETHYLENE GLYCOL (PEG) GRAFT COPOLYMER

INS 1209 Polyvinyl alcohol (PVA) – Polyethylene glycol (PEG) graft copolymer Functional Class: Glazing agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.6	Food supplements	100000 mg/kg	417	2018

POLYVINYLPYRROLIDONE

INS 1201 Polyvinylpyrrolidone Functional Class: Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		1999
05.3	Chewing gum	10000 mg/kg		1999
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	3000 mg/kg		1999
12.3	Vinegars	40 mg/kg		1999
13.6	Food supplements	GMP		1999
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	500 mg/kg		1999
14.2.1	Beer and malt beverages	10 mg/kg	36	1999
14.2.2	Cider and perry	2 mg/kg	36	1999

PONCEAU 4R (COCHINEAL RED A)

INS 124 Ponceau 4R (Cochineal red A) Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52	2023
01.6.2.2	Rind of ripened cheese	100 mg/kg		2008
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		2008
01.6.5	Cheese analogues	100 mg/kg	3	2008
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg		2008
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		2008
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg	104, 673, XS17, XS242, XS254, XS361	2025
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	679	2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	XS160 & 674	2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg		2025
04.1.2.11	Fruit fillings for pastries	50 mg/kg		2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	100 mg/kg	XS38, XS151, XS223 & XS294	2025

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.1.4	Cocoa and chocolate products	300 mg/kg	183	2016
05.1.5	Imitation chocolate, chocolate substitute products	50 mg/kg		2008
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	XS309R	2021
05.3	Chewing gum	300 mg/kg		2008
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg		2008
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	50 mg/kg		2008
06.8.1	Soybean-based beverages	10 mg/kg	XS322R	2025
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50 mg/kg		2008
08.4	Edible casings (e.g. sausage casings)	500 mg/kg	16	2008
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	395, XS36, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, 95 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16 & 95	2008
09.2.4.1	Cooked fish and fish products	500 mg/kg	95	2008
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		2008
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	22, XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	100 mg/kg		2008
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	435, XS3, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	500 mg/kg	4	2008
10.4	Egg-based desserts (e.g. custard)	50 mg/kg		2008
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	300 mg/kg	159	2008
12.2.2	Seasonings and condiments	500 mg/kg		2008
12.4	Mustards	300 mg/kg		2008
12.5	Soups and broths	50 mg/kg		2008
12.6	Sauces and like products	50 mg/kg	XS302	2018
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		2008
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	566	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2008
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		2008
13.6	Food supplements	300 mg/kg		2008
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg		2008
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		2008
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		2008
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2008
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	100 mg/kg		2008

POTASSIUM 5'-INOSINATE

INS 632 Potassium 5'-inosinate Functional Class: Flavour enhancer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2015

POTASSIUM ACETATE

INS 261(i) Potassium acetate Functional Class: Acidity regulator, Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
13.2	Complementary foods for infants and young children	GMP	XS73	2023

POTASSIUM ALGINATE

INS 402 Potassium alginate Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2017
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014

POTASSIUM CARBONATE

INS 501(i) Potassium carbonate Functional Class: Acidity regulator, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407	2019
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234 & 631	2024
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	11000 mg/kg		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2013
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	230, XS167, XS189, XS222, XS236, XS244 & XS311	2018
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

POTASSIUM CHLORIDE

INS 508 Potassium chloride Functional Class: Firming agent, Flavour enhancer, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234 & 634	2024
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

POTASSIUM DIHYDROGEN CITRATE

INS 332(i) Potassium dihydrogen citrate Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.3	Fluid buttermilk (plain)	GMP	261	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	29 & 93	2024
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2013
12.1.2	Salt Substitutes	GMP		2013
13.1.1	Infant formulae	GMP	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	GMP	XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

POTASSIUM GLUCONATE

INS 577 Potassium gluconate Functional Class: Acidity regulator, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024

POTASSIUM HYDROGEN CARBONATE

INS 501(ii) Potassium hydrogen carbonate Functional Class: Acidity regulator, Raising agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2013
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	GMP		2013

POTASSIUM HYDROXIDE

INS 525 Potassium hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	410	2018
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	GMP	XS73	2023

POTASSIUM LACTATE

INS 326 Potassium lactate Functional Class: Acidity regulator, Antioxidant, Emulsifier, Humectant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.3	Fluid buttermilk (plain)	GMP	261	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.4.1	Pasteurized cream (plain)	GMP	12	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	382, XS167, XS189, XS222, XS236 & XS244	2018
13.2	Complementary foods for infants and young children	GMP	83 & XS73	2023

POTASSIUM POLYASPARTATE

INS 456 Potassium polyaspartate Functional Class: Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.2.3	Grape wines	100 mg/kg		2024

POTASSIUM SULFATE

INS 515(i) Potassium sulfate Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024

POWDERED CELLULOSE

INS 460(ii) Powdered cellulose Functional Class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.5.1	Milk powder and cream powder (plain)	GMP	549 & XS207	2023
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

PROCESSED EUCHEUMA SEAWEED (PES)

INS 407a Processed eucheuma seaweed (PES) Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2015
01.2.2	Renneted milk (plain)	GMP		2015
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	177 & 332	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

PROPIONIC ACID

INS 280 Propionic acid Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278	2021
01.6.6	Whey protein cheese	3000 mg/kg	70	2006

PROPYL GALLATE

INS 310 Propyl gallate Functional Class: Antioxidant

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 75, 196, XS207 & XS290	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	90 mg/kg	2, 15 & XS243	2024
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	15, 133, 171, 514	2021
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, 516	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 552, & 559	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	15 & 130	2004
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	15 & 130	2004
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	2 & 15	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	15, 76, 196 & 613	2024
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	15, 130, 303, XS86, XS105 & XS141	2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	15, 130 & XS309R	2017
05.3	Chewing gum	1000 mg/kg	130	2001
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	15 & 130	2001
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg	15, XS198 & XS202	2025
06.3	Breakfast cereals, including rolled oats	200 mg/kg	15 & 196	2001
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	15, 130 & 211	2012
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	90 mg/kg	2 & 15	2001
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	100 mg/kg	15 & 130	2001
07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)	200 mg/kg	15 & 196	2001
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	15, 130, XS96 & XS97	2014
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	15, 130, XS88, XS89 & XS98	2014
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.4	Egg-based desserts (e.g. custard)	90 mg/kg	2 & 15	2001
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.5	Soups and broths	200 mg/kg	15, 127 & 130	2012
12.6	Sauces and like products	200 mg/kg	15, 130, XS302 & XS306	2023
13.6	Food supplements	400 mg/kg	15 & 196	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	15	2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	15 & 130	2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	200 mg/kg	15 & 130	2005

PROPYLENE GLYCOL

INS 1520 Propylene glycol Functional Class: Carrier, Emulsifier, Glazing agent, Humectant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2000 mg/kg	XS240 & XS314R	2016
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	XS86	2017
05.2.1	Hard candy	5300 mg/kg		2017
05.2.2	Soft candy	4500 mg/kg	XS309R	2017
05.2.3	Nougats and marzipans	1000 mg/kg		2017
05.3	Chewing gum	20000 mg/kg		2017
06.4.1	Fresh pastas and noodles and like products	20000 mg/kg	370	2016
06.4.3	Pre-cooked pastas and noodles and like products	10000 mg/kg	194	2016
07.1	Bread and ordinary bakery wares	1500 mg/kg		2016
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1500 mg/kg		2016
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	1000 mg/kg	426	2018
13.6	Food supplements	2000 mg/kg	417	2018
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		2018

PROPYLENE GLYCOL ALGINATE

INS 405 Propylene glycol alginate Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	1300 mg/kg	407 & 438	2023
01.1.4	Flavoured fluid milk drinks	1300 mg/kg	616 & 623	2024
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	5000 mg/kg	234, 235 & 616	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	234 & 616	2024

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.3.2	Beverage whiteners	5000 mg/kg	XS250 & XS252	2016
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	619	2024
01.4.3	Clotted cream (plain)	5000 mg/kg	624	2024
01.4.4	Cream analogues	2500 mg/kg		2016
01.6.1	Unripened cheese	5000 mg/kg	XS262	2016
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	16000 mg/kg	353	2016
01.6.4	Processed cheese	9000 mg/kg		2018
01.6.5	Cheese analogues	9000 mg/kg		2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	6000 mg/kg	616 & 623	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	3000 mg/kg	359	2016
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	3000 mg/kg		2016
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		2016
04.1.2.5	Jams, jellies, marmelades	5000 mg/kg	409, XS296	2018
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	6000 mg/kg		2016
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		2016
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	6000 mg/kg	386, XS38, XS66 & XS260	2024
05.1.2	Cocoa mixes (syrups)	10000 mg/kg		2017
05.1.3	Cocoa-based spreads, including fillings	10000 mg/kg	XS86	2017
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	XS309R	2017
05.3	Chewing gum	5000 mg/kg		2016
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg		2016
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg	370	2016
06.4.2	Dried pastas and noodles and like products	5000 mg/kg	211	2016
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	194 & 371	2016
06.8.1	Soybean-based beverages	10000 mg/kg	646	2025
07.1.1.1	Yeast-leavened breads and specialty breads	4000 mg/kg		2017
07.1.2	Crackers, excluding sweet crackers	2000 mg/kg		2017
07.1.5	Steamed breads and buns	500 mg/kg		2017
07.1.6	Mixes for bread and ordinary bakery wares	20000 mg/kg	11	2017
07.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)	3000 mg/kg		2017
07.2.2	Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg		2017

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)	10000 mg/kg	11	2017
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg	XS88, XS89 & XS98	2016
10.2.1	Liquid egg products	10000 mg/kg		2018
10.2.2	Frozen egg products	10000 mg/kg		2018
10.4	Egg-based desserts (e.g. custard)	3000 mg/kg		2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	10000 mg/kg	258	2018
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	10000 mg/kg	XS117	2018
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	8000 mg/kg		2018
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	8000 mg/kg	576	2023
12.6.3	Mixes for sauces and gravies	8000 mg/kg	127	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1200 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	1200 mg/kg		2018
13.6	Food supplements	1000 mg/kg		2018
14.1.4.1	Carbonated water-based flavoured drinks	500 mg/kg		2018
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	500 mg/kg		2018
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	500 mg/kg	127	2018
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg	160	2018
14.2.1	Beer and malt beverages	500 mg/kg		2018
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	3000 mg/kg		2018

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

INS 477 Propylene glycol esters of fatty acids Functional Class: Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	5000 mg/kg		2001
01.3.2	Beverage whiteners	1000 mg/kg	XS250 & XS252	2021
01.4.4	Cream analogues	5000 mg/kg	86	2001
01.5.2	Milk and cream powder analogues	100000 mg/kg	XS251	2021
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg		2001
02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg	XS19, XS211	2021

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads	20000 mg/kg	XS253	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	30000 mg/kg		2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	40000 mg/kg		2006
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg	XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	40000 mg/kg		2001
04.1.2.11	Fruit fillings for pastries	40000 mg/kg		2001
04.2.2.6	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 04.2.2.5	5000 mg/kg	XS57, XS259R & XS308R	2025
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	97 & XS141	2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	XS309R	2017
05.3	Chewing gum	20000 mg/kg		2001
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	40000 mg/kg		2001
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	2 & 153	2007
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	40000 mg/kg		2001
07.0	Bakery wares	15000 mg/kg	11 & 72	2001
10.4	Egg-based desserts (e.g. custard)	40000 mg/kg		2001
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	5000 mg/kg		2001
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	20000 mg/kg	576	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		2001

PROTEASE FROM ASPERGILLUS ORYZAE VAR.

INS 1101(i) Protease from Aspergillus orizae var. Functional Class: Flavour enhancer, Flour treatment agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.2.1	Flours	GMP	170	2025
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2018

PULLULAN

INS 1204 Pullulan Functional Class: Glazing agent, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS260 & XS294	2024
06.2.1	Flours	GMP	25, XS152 & XS301R	2025
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.2	Frozen egg products	GMP		2015
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2015
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2015

QUILLAIA EXTRACTS

INS 999(i) Quillaia extract type I Functional Class: Emulsifier, Foaming agent

INS 999(ii) Quillaia extract type 2 Functional Class: Emulsifier, Foaming agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	132 & 293	2016

QUINOLINE YELLOW

INS 104 Quinoline yellow Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52 & 400	2024
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	9 mg/kg		2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361	2025
04.1.2.5	Jams, jellies, marmelades	100 mg/kg		2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10 mg/kg	XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		2025
04.2.2.5	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)	100 mg/kg	XS57	2025
05.2.1	Hard candy	100 mg/kg	442	2019
05.2.2	Soft candy	100 mg/kg		2019
05.2.3	Nougats and marzipans	100 mg/kg		2019
05.3	Chewing gum	30 mg/kg	445	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg	445	2019
06.3	Breakfast cereals, including rolled oats	200 mg/kg		2025
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	100 mg/kg		2025
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		2024
12.4	Mustards	300 mg/kg		2024
12.5	Soups and broths	50 mg/kg	99	2015
12.6	Sauces and like products	500 mg/kg	XS302 & XS306	2024
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10 mg/kg	566	2024
13.4	Dietetic formulae for slimming purposes and weight reduction	10 mg/kg		2024
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	10 mg/kg		2024
13.6	Food supplements	300 mg/kg	539 & 535	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	70 mg/kg	127	2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	70 mg/kg		2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2024

RIBOFLAVINS

INS	101(i)	Riboflavin, synthetic	Functional Class: Colour
INS	101(ii)	Riboflavin 5'-phosphate sodium	Functional Class: Colour
INS	101(iii)	Riboflavin from Bacillus subtilis	Functional Class: Colour
INS	101(iv)	Riboflavin from Ashbya gossypii	Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	4 & XS143	2024
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	4 & XS330	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2024
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2024
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2024
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2024
09.2.4.1	Cooked fish and fish products	GMP	95	2024
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		2024
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2024
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311	2024
10.1	Fresh eggs	GMP	4	2024
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		2024
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP		2024

SACCHARINS

INS	954(i)	Saccharin	Functional Class: Sweetener
INS	954(ii)	Calcium saccharin	Functional Class: Sweetener
INS	954(iii)	Potassium saccharin	Functional Class: Sweetener
INS	954(iv)	Sodium saccharin	Functional Class: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	80 mg/kg	500, 477 & 406	2024
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	477, 500 & 639	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	500, 477	2021
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	500, 477	2019
04.1.2.3	Fruit in vinegar, oil, or brine	160 mg/kg	500, 144	2007

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	500, 477 & XS319	2021
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	500, 477	2019
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	500, 477 & XS160	2023
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	477, 500 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	500, 477	2019
04.1.2.10	Fermented fruit products	160 mg/kg	500, 477	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	500, 144, 348 & 613	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	160 mg/kg	144, 500 & XS66	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	500, 144, 477, XS57, XS257R & XS258R	2025
04.2.2.5	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)	160 mg/kg	500, 477 & XS57	2024
04.2.2.6	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 04.2.2.5	200 mg/kg	500, 477, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	500, 144 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	500, 144, 345, 477 & 613	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	100 mg/kg	500, 97, 477 & XS141	2016
05.1.2	Cocoa mixes (syrups)	80 mg/kg	500 & 477	2021
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	500, 477 & XS86	2019
05.1.4	Cocoa and chocolate products	500 mg/kg	500, 477	2019
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	500, 477	2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	500, 477, 163 & XS309R	2019
05.3	Chewing gum	2500 mg/kg	500, 477	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	500, 477	2019
06.3	Breakfast cereals, including rolled oats	100 mg/kg	500, 477	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	100 mg/kg	500, 477	2021
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	170 mg/kg	500, 165 & 477	2007
09.2.4.1	Cooked fish and fish products	500 mg/kg	500, 477 & 322	2021

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160 mg/kg	500, 144	2007
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	160 mg/kg	500, 144	2007
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	160 mg/kg	500, 144	2007
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	500, 144, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.4	Egg-based desserts (e.g. custard)	100 mg/kg	500, 144 & 477	2007
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	300 mg/kg	500, 159 & 477	2008
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2007
12.2.2	Seasonings and condiments	150 mg/kg	477 & 500	2024
12.3	Vinegars	300 mg/kg	500, 277 & 477	2008
12.4	Mustards	320 mg/kg	500 & 477	2007
12.5	Soups and broths	110 mg/kg	500, 477 & XS117	2019
12.6	Sauces and like products	160 mg/kg	500, 477, 583 & XS302	2023
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	500, 166 & 477	2021
12.9.1	Fermented soybean paste (e.g., miso)	200 mg/kg	500 & 477	2012
12.9.2.1	Fermented soybean sauce	500 mg/kg	500 & 477	2012
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	200 mg/kg	500, 477 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg	500 & 477	2007
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	200 mg/kg	500 & 477	2007
13.6	Food supplements	1200 mg/kg	500 & 477	2007
14.1.3.1	Fruit nectar	80 mg/kg	500 & 477	2005
14.1.3.2	Vegetable nectar	80 mg/kg	500 & 477	2021
14.1.3.3	Concentrates for fruit nectar	80 mg/kg	500, 127 & 477	2005
14.1.3.4	Concentrates for vegetable nectar	80 mg/kg	500, 127 & 477	2023
14.1.4.1	Carbonated water-based flavoured drinks	300 mg/kg	500 & 161	2008
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	300 mg/kg	500 & 161	2008
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	300 mg/kg	500, 127 & 161	2008
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	500, 160 & 477	2007
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	80 mg/kg	500 & 477	2007

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
15.0	Ready-to-eat savouries	100 mg/kg	500 & 477	2007

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM

INS 470(i) Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium Functional Class: Anticaking agent, Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	71 & 454	2019
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	71 & 456	2019
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16, 71 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	71 & 281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	71, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 71 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	71 & 258	2014
12.1.1	Salt	GMP	71	2006
12.1.2	Salt Substitutes	GMP		2014
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM

INS 470(ii) Salts of oleic acid with calcium, potassium and sodium Functional Class: Anticaking agent, Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	454	2021
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	456	2021
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

SHELLAC, BLEACHED

INS 904 Shellac, bleached Functional Class: Glazing agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		2003
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	79	2003
05.1.4	Cocoa and chocolate products	GMP	3	2001

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.1.5	Imitation chocolate, chocolate substitute products	GMP	3	2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	3 & XS309R	2017
05.3	Chewing gum	GMP	3	2003
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		2003
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	3	2001
13.6	Food supplements	GMP	3	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	108	2001
15.0	Ready-to-eat savouries	GMP	3	2001

SILICON DIOXIDE, AMORPHOUS

INS 551 Silicon dioxide, amorphous Functional Class: Anticaking agent, Antifoaming agent, Carrier

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	GMP	544 & 549	2023
01.6.1	Unripened cheese	GMP	3, 488, 563, XS273, XS275	2023
01.6.2.1	Ripened cheese, includes rind	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278	2021
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	56, 465	2019
12.1.1	Salt	GMP		2006
12.1.2	Salt Substitutes	GMP		2015
12.2.1	Herbs and spices	GMP	51, 534, XS326 & XS351	2025
13.1.1	Infant formulae	10 mg/kg	381, 589 & 551	2023
13.1.2	Follow-up formulae	10 mg/kg	381, 589 & 551	2023
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381, 589 & 551	2023
13.2	Complementary foods for infants and young children	2000 mg/kg	318, 592 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	321	2015

SODIUM ACETATE

INS 262(i) Sodium acetate Functional Class: Acidity regulator, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	6000 mg/kg		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2013
10.2.2	Frozen egg products	GMP		2013
12.1.2	Salt Substitutes	GMP		2013
13.2	Complementary foods for infants and young children	GMP	320 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

SODIUM ALGINATE

INS 401 Sodium alginate Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2015
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.1.1.2	Surface-treated fresh fruit	GMP	453 & 454	2021
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	455 & 456	2021
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	210 & 332	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16 & 325	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

SODIUM ALUMINIUM PHOSPHATES

INS 541(i) Sodium aluminium phosphate, acidic — Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Raising agent, Stabilizer, Thickener

INS 541(ii) Sodium aluminium phosphate, basic — Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.4	Processed cheese	1600 mg/kg	6 & 251	2013
06.2.1	Flours	1600 mg/kg	6, 252, XS152 & XS301R	2025
06.6	Batters (e.g. for breading or batters for fish or poultry)	1000 mg/kg	6	2013
07.1.2	Crackers, excluding sweet crackers	100 mg/kg	6 & 246	2013
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	100 mg/kg	6, 244 & 246	2013
07.1.5	Steamed breads and buns	40 mg/kg	6, 246 & 248	2013
07.1.6	Mixes for bread and ordinary bakery wares	40 mg/kg	6, 246 & 249	2013

SODIUM ALUMINIUM SILICATE

INS 554 Sodium aluminium silicate — Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.3.2	Beverage whiteners	570 mg/kg	6, 260, XS250 & XS252	2021

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	265 mg/kg	6 & 259	2013
01.5.2	Milk and cream powder analogues	570 mg/kg	6	2021
01.8.2	Dried whey and whey products, excluding whey cheeses	1140 mg/kg	6 & XS331	2023
05.3	Chewing gum	100 mg/kg	6 & 174	2013
12.1.1	Salt	1000 mg/kg	6 & 254	2013
12.2.2	Seasonings and condiments	1000 mg/kg	6 & 255	2013
12.5.2	Mixes for soups and broths	570 mg/kg	6 & XS117	2015
12.6.3	Mixes for sauces and gravies	570 mg/kg	6	2013

SODIUM ASCORBATE

INS 301 Sodium ascorbate Functional Class: Antioxidant, Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	410	2018
01.5.1	Milk powder and cream powder (plain)	GMP	317, 545 & XS290	2023
04.1.1.3	Peeled or cut fresh fruit	GMP		2014
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		2014
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.2.1	Flours	300 mg/kg	170	2025
06.4.1	Fresh pastas and noodles and like products	GMP		2014
06.4.2	Dried pastas and noodles and like products	200 mg/kg	256	2014
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	437, 307, 392, XS92, XS167, XS189, XS191, XS222, XS236, XS244, XS312 & XS315	2018
12.1.2	Salt Substitutes	GMP	314	2015
13.1.1	Infant formulae	75 mg/kg	83, 381, 591 & 551	2023
13.1.2	Follow-up formulae	50 mg/kg	315, 316, 317, 381, 581 & 551	2023
13.1.3	Formulae for special medical purposes for infants	75 mg/kg	83, 381, 591 & 551	2023
13.2	Complementary foods for infants and young children	500 mg/kg	317, 319, 320 & 65	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.2.1	Fruit juice	GMP		2005
14.1.2.3	Concentrates for fruit juice	GMP	127	2005
14.1.3.1	Fruit nectar	GMP		2005
14.1.3.3	Concentrates for fruit nectar	GMP	127	2005
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2015

SODIUM CARBONATE

INS 500(i) Sodium carbonate Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.4.1	Pasteurized cream (plain)	GMP	12	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
02.2.1	Butter	GMP		2008
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.2.2	Starches	GMP		2014
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2013
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP		2013
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	GMP	243, 295, 319 & 320	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)

INS 466 Sodium carboxymethyl cellulose (Cellulose gum) Functional Class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2015
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	177 & 332	2015
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	16 & 325	2015
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	16 & 325	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41, 325 & 332	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014
14.2.3	Grape wines	GMP	517	2023

SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYSED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)

INS 469 Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed) Functional Class: Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234 & 634	2024

SODIUM DIACETATE

INS 262(ii) Sodium diacetate Functional Class: Acidity regulator, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	XS253	2016
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		2016
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg		2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg	XS309R	2016
06.8.4.2	Deep fried semi-dehydrated soybean curd	1000 mg/kg	650	2025
07.1	Bread and ordinary bakery wares	4000 mg/kg		2017
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	XS96 & XS97	2016
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg	XS88, XS89 & XS98	2016
10.4	Egg-based desserts (e.g. custard)	2000 mg/kg		2018
12.5	Soups and broths	500 mg/kg	XS117	2018
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	2500 mg/kg		2018
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	XS306	2018
12.6.3	Mixes for sauces and gravies	2500 mg/kg	127	2018
12.6.4	Clear sauces (e.g. fish sauce)	2500 mg/kg	XS302	2018
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg		2018

SODIUM DIHYDROGEN CITRATE

INS 331(i) Sodium dihydrogen citrate Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.3	Fluid buttermilk (plain)	GMP	261	2013

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234 & 631	2024
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	171	2006
02.1.2	Vegetable oils and fats	GMP	511, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	522, XS329	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, XS324R	2025
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	29 & 93	2024
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018
10.2.1	Liquid egg products	GMP		2013
10.2.2	Frozen egg products	GMP		2013
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2013
12.1.2	Salt Substitutes	GMP		2013
13.1.1	Infant formulae	GMP	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	5000 mg/kg	238, 319 & 320	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

SODIUM DL-MALATE

INS 350(ii) Sodium DL-malate Functional Class: Acidity regulator, Humectant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.1	Fresh pastas and noodles and like products	GMP		2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)

INS 316 Sodium erythorbate (Sodium isoascorbate) Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	280 & XS294	2023
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	390, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	2017
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	382, XS167, XS189, XS222, XS236 & XS244	2018

SODIUM FUMARATES

INS 365 Sodium fumarates Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2013
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2013
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	2018
12.1.2	Salt Substitutes	GMP		2013
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

SODIUM GLUCONATE

INS 576 Sodium gluconate Functional Class: Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2017
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

SODIUM HYDROGEN CARBONATE

INS 500(ii) Sodium hydrogen carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.4.1	Pasteurized cream (plain)	GMP	12	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
02.2.1	Butter	GMP		2008
06.4.1	Fresh pastas and noodles and like products	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2013

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	GMP	319 & 320	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

SODIUM HYDROGEN DL-MALATE

INS 350(i) Sodium hydrogen DL-malate Functional Class: Acidity regulator, Humectant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024

SODIUM HYDROGEN SULFATE

INS 514(ii) Sodium hydrogen sulfate Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024

SODIUM HYDROXIDE

INS 524 Sodium hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	410	2019
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
02.2.1	Butter	GMP		2008
13.1.1	Infant formulae	2000 mg/kg	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	GMP	320 & XS73	2023

SODIUM LACTATE

INS 325 Sodium lactate Functional Class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.3	Fluid buttermilk (plain)	GMP	261	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2024
01.4.1	Pasteurized cream (plain)	GMP	12	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP		2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2015
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	437, XS167, XS189, XS222, XS236 & XS244	2018
10.2.1	Liquid egg products	GMP		2013
10.2.2	Frozen egg products	GMP		2013
13.2	Complementary foods for infants and young children	GMP	83, 320 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

SODIUM PROPIONATE

INS 281 Sodium propionate Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278	2021
01.6.6	Whey protein cheese	3000 mg/kg	70	2006

SODIUM SESQUICARBONATE

INS 500(iii) Sodium sesquicarbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
01.4.1	Pasteurized cream (plain)	GMP	12	2024
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2013
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025

SODIUM SULFATE

INS 514(i) Sodium sulfate Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024

SORBATES

INS 200 Sorbic acid Functional Class: Preservative

INS 202 Potassium sorbate Functional Class: Preservative

INS 203 Calcium sorbate Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	42 & 220	2012
01.2.2	Renneted milk (plain)	1000 mg/kg	42	2012
01.3.2	Beverage whiteners	200 mg/kg	42, XS250 & XS252	2021
01.6.1	Unripened cheese	1000 mg/kg	42, 223, 492, 494, 561, 605	2024
01.6.2	Ripened cheese	3000 mg/kg	42, 499, 595, XS208, XS274, XS276, XS277	2024
01.6.3	Whey cheese	1000 mg/kg	42	2006
01.6.4	Processed cheese	3000 mg/kg	42	2012
01.6.5	Cheese analogues	3000 mg/kg	3 & 42	2010
01.6.6	Whey protein cheese	3000 mg/kg	42	2006
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	42 & 614	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2000 mg/kg	42, 529 & 556	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	42	2009
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	42	2010
04.1.2.2	Dried fruit	500 mg/kg	42	2012
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	42	2009
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	42	2012
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	42 & 569	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.7	Candied fruit	500 mg/kg	42	2012
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	42 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	42	2012
04.1.2.10	Fermented fruit products	1000 mg/kg	42	2009
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	42	2009
04.1.2.12	Cooked fruit	1200 mg/kg	42	2009
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	1000 mg/kg	42	2012
04.2.2.5	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)	1000 mg/kg	42 & XS57	2024
04.2.2.6	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 04.2.2.5	1000 mg/kg	42, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	1000 mg/kg	42	2012
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	42, 221 & XS323R	2024
05.1.2	Cocoa mixes (syrups)	1000 mg/kg	42	2012
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	42 & XS86	2016
05.1.5	Imitation chocolate, chocolate substitute products	1500 mg/kg	42	2009
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	42 & XS309R	2017
05.3	Chewing gum	1500 mg/kg	42	2009
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	42	2012
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	42 & 211	2012
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	1000 mg/kg	42	2012
06.6	Batters (e.g. for breading or batters for fish or poultry)	2000 mg/kg	42	2009
07.0	Bakery wares	1000 mg/kg	42	2012
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	3 & 42	2016
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	3 & 42	2016
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	3 & 42	2016
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	3, 42, XS96 & XS97	2016

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	3 & 42	2016
08.3	Processed comminuted meat, poultry, and game products	1500 mg/kg	42, XS88, XS89 & XS98	2016
08.4	Edible casings (e.g. sausage casings)	10000 mg/kg	42, 222 & 365	2016
09.2.4.1	Cooked fish and fish products	2000 mg/kg	42	2009
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	42 & 82	2009
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	20, 42, XS189, XS222 & XS236	2018
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	42 & XS291	2018
10.2.1	Liquid egg products	5000 mg/kg	42	2009
10.2.2	Frozen egg products	1000 mg/kg	42	2009
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	42	2009
10.4	Egg-based desserts (e.g. custard)	1000 mg/kg	42	2009
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	1000 mg/kg	42	2009
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	42 & 192	2010
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	1000 mg/kg	42, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.4	Mustards	1000 mg/kg	42	2012
12.5	Soups and broths	1000 mg/kg	42, 338 & 339	2015
12.6	Sauces and like products	1000 mg/kg	42 & 127	2012
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg	42	2009
12.9.1	Fermented soybean paste (e.g., miso)	1000 mg/kg	42	2010
12.9.2.1	Fermented soybean sauce	1000 mg/kg	42	2010
12.9.2.3	Other soybean sauces	1000 mg/kg	42	2010
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	42 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	42	2009
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1500 mg/kg	42	2012
13.6	Food supplements	2000 mg/kg	42	2012
14.1.2.1	Fruit juice	1000 mg/kg	42, 91 & 122	2005
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	42, 91, 122 & 127	2005
14.1.3.1	Fruit nectar	1000 mg/kg	42, 91 & 122	2005

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	42, 91, 122 & 127	2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	42 & 127	2012
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg	42 & 160	2012
14.2.2	Cider and perry	500 mg/kg	42	2012
14.2.3	Grape wines	200 mg/kg	42	2012
14.2.4	Wines (other than grape)	500 mg/kg	42	2012
14.2.5	Mead	200 mg/kg	42	2012
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500 mg/kg	42 & 224	2012
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	42	2009
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	1000 mg/kg	42	2009

SORBITAN ESTERS OF FATTY ACIDS

INS 491	Sorbitan monostearate	Functional Class: Emulsifier, Stabilizer	
INS 492	Sorbitan tristearate	Functional Class: Emulsifier, Stabilizer	
INS 493	Sorbitan monolaurate	Functional Class: Emulsifier, Stabilizer	
INS 494	Sorbitan monooleate	Functional Class: Emulsifier, Stabilizer	
INS 495	Sorbitan monopalmitate	Functional Class: Emulsifier	

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	629	2024
01.3.2	Beverage whiteners	4000 mg/kg	XS250 & XS252	2016
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	621	2024
01.4.3	Clotted cream (plain)	5000 mg/kg	621	2024
01.4.4	Cream analogues	5000 mg/kg	349	2016
01.5.2	Milk and cream powder analogues	4000 mg/kg	XS251	2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	629	2024
02.1.2	Vegetable oils and fats	750 mg/kg	356, XS33, XS325R & 542	2023
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	359 & 557	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg	363	2016
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		2016
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		2016
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	XS240 & XS314R	2016

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		2016
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		2016
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76 & XS323R	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	2000 mg/kg	97, 123 & XS141	2016
05.1.3	Cocoa-based spreads, including fillings	10000 mg/kg	XS86	2017
05.1.4	Cocoa and chocolate products	10000 mg/kg	101	2016
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg		2017
05.2.1	Hard candy	10000 mg/kg		2017
05.2.2	Soft candy	10000 mg/kg	XS309R	2017
05.2.3	Nougats and marzipans	10000 mg/kg		2017
05.3	Chewing gum	5000 mg/kg		2016
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		2016
06.4.2	Dried pastas and noodles and like products	5000 mg/kg	11 & 211	2016
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	2 & 194	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	5000 mg/kg		2016
06.8.1	Soybean-based beverages	20000 mg/kg	645	2025
07.1.1	Breads and rolls	3000 mg/kg		2017
07.1.2	Crackers, excluding sweet crackers	10000 mg/kg	11	2016
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	10000 mg/kg	11	2016
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg	11	2016
07.1.5	Steamed breads and buns	10000 mg/kg	11	2016
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	11	2016
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg		2016
10.2.1	Liquid egg products	500 mg/kg		2019
10.2.2	Frozen egg products	500 mg/kg		2019
10.2.3	Dried and/or heat coagulated egg products	500 mg/kg	452	2019
10.4	Egg-based desserts (e.g. custard)	5000 mg/kg		2018
12.5.2	Mixes for soups and broths	250 mg/kg	127, XS117	2018
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5000 mg/kg		2018
12.6.3	Mixes for sauces and gravies	50 mg/kg	127	2018
12.8	Yeast and like products	15000 mg/kg		2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	566	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		2018
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	5000 mg/kg		2018
13.6	Food supplements	10000 mg/kg	364	2018
14.1.4.1	Carbonated water-based flavoured drinks	500 mg/kg		2018
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	500 mg/kg		2018
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	500 mg/kg	127	2018
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg	429	2018
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		2018

SORBITOL

INS 420(i) Sorbitol Functional Class: Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 241	2023
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	144, 241, 322, 474, 479	2023
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2023
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258, 477	2023
12.2.2	Seasonings and condiments	GMP	477	2023

SORBITOL SYRUP

INS 420(ii) Sorbitol syrup Functional Class: Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16, 241	2023
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP	479	2023
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		2023
10.2.2	Frozen egg products	GMP	490	2023
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258, 477	2023
12.2.2	Seasonings and condiments	GMP	477	2023

STANNOUS CHLORIDE

INS 512 Stannous chloride Functional Class: Antioxidant, Colour retention agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.4	Canned or bottled (pasteurized) fruit	20 mg/kg	43 & 141	2018
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	25 mg/kg	43, XS57, XS257R & XS258R	2025
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	20 mg/kg	43	2001

STARCH ACETATE

INS 1420 Starch acetate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	63	2014
13.2	Complementary foods for infants and young children	50000 mg/kg	269 & XS73	2023

STARCH SODIUM OCTENYL SUCCINATE

INS 1450 Starch sodium octenyl succinate Functional Class: Carrier, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
10.2.1	Liquid egg products	GMP		2015
10.2.2	Frozen egg products	GMP		2015
13.1.1	Infant formulae	20000 mg/kg	376, 381, 590 & 551	2023
13.1.2	Follow-up formulae	100 mg/kg	316, 381, 589 & 551	2023
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg	376, 381, 590 & 551	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.2	Complementary foods for infants and young children	50000 mg/kg	269, 49 & XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2015

STARCHES, ENZYME TREATED

INS 1405 Starches, enzyme treated Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

STEAROYL LACTYLATES

INS 481(i) Sodium stearoyl lactylate Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer

INS 482(i) Calcium stearoyl lactylate Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	355 & 629	2024
01.3.2	Beverage whiteners	3000 mg/kg	XS250 & XS252	2016
01.4.4	Cream analogues	5000 mg/kg	2	2016
01.6.5	Cheese analogues	2000 mg/kg		2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	355 & 629	2024
02.1.2	Vegetable oils and fats	300 mg/kg	356, XS33, XS325R & 542	2023
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	359 & 557	2009
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	3000 mg/kg		2016
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		2016
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	15	2016
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2000 mg/kg	XS240 & XS314R	2016
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		2016
04.1.2.11	Fruit fillings for pastries	2000 mg/kg		2016
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	76 & XS323R	2024

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	XS309R	2016
05.3	Chewing gum	2000 mg/kg		2016
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	2000 mg/kg		2016
06.2.1	Flours	5000 mg/kg	186, XS152 & 170	2025
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		2016
06.4.2	Dried pastas and noodles and like products	5000 mg/kg	211	2016
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	194 & 371	2016
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	6000 mg/kg		2016
07.1.1.1	Yeast-leavened breads and specialty breads	3000 mg/kg	388	2017
07.1.1.2	Soda breads	3000 mg/kg		2016
07.1.2	Crackers, excluding sweet crackers	3000 mg/kg		2016
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	5000 mg/kg		2016
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg		2016
07.1.5	Steamed breads and buns	3000 mg/kg		2016
07.1.6	Mixes for bread and ordinary bakery wares	5000 mg/kg		2016
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	5000 mg/kg		2016
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	373, XS96 & XS97	2016
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	2000 mg/kg	XS88, XS89 & XS98	2016
10.2.1	Liquid egg products	500 mg/kg		2018
10.2.2	Frozen egg products	500 mg/kg		2018
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg		2018
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	2500 mg/kg	427	2018
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	XS306	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2000 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	2000 mg/kg		2018
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	8000 mg/kg	430	2018
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg	432	2018

STEARYL CITRATE

INS 484 Stearyl citrate Functional Class: Antioxidant, Emulsifier, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.1.2	Vegetable oils and fats	GMP	XS19, XS33, XS210 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	XS19, XS211	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	15 & XS253	2023
05.3	Chewing gum	15000 mg/kg		1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		1999

STEVIOL GLYCOSIDES

INS 960a	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)	Functional Class:	Sweetener
INS 960b	Steviol glycosides from fermentation	Functional Class:	Sweetener
INS 960c	Enzymatically produced steviol glycosides	Functional Class:	Sweetener
INS 960d	Glucosylated steviol glycosides	Functional Class:	Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	200 mg/kg	26, 477 & XS243	2017
01.5.2	Milk and cream powder analogues	330 mg/kg	26, 408, 477 & XS251	2021
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	330 mg/kg	26, 477 & XS243	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	330 mg/kg	26 & 477	2011
03.0	Edible ices, including sherbet and sorbet	270 mg/kg	26 & 477	2011
04.1.2.1	Frozen fruit	40 mg/kg	26, 358, 477	2023
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	26 & 144	2011
04.1.2.4	Canned or bottled (pasteurized) fruit	330 mg/kg	26, 477 & XS319	2018
04.1.2.5	Jams, jellies, marmelades	360 mg/kg	26 & 477	2011
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	330 mg/kg	26, 477 & XS160	2023
04.1.2.7	Candied fruit	40 mg/kg	26 & 477	2011
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	330 mg/kg	26, 477 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	350 mg/kg	26 & 477	2011
04.1.2.10	Fermented fruit products	115 mg/kg	26 & 477	2011
04.1.2.11	Fruit fillings for pastries	330 mg/kg	26 & 477	2011
04.1.2.12	Cooked fruit	40 mg/kg	26 & 477	2011
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	40 mg/kg	26, 144, 348 & 613	2024

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	330 mg/kg	26, 144 & XS66	2024
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	70 mg/kg	26, 477, XS57, XS257R & XS258R	2025
04.2.2.5	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)	330 mg/kg	26, 477 & XS57	2024
04.2.2.6	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 04.2.2.5	165 mg/kg	26, 477, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	26, 144 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	40 mg/kg	26, 144, 345, 477 & 613	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	350 mg/kg	26, 97, 477, XS141	2023
05.1.2	Cocoa mixes (syrups)	350 mg/kg	26 & 477	2024
05.1.3	Cocoa-based spreads, including fillings	350 mg/kg	26, 477 & XS86	2021
05.1.4	Cocoa and chocolate products	350 mg/kg	26 & 477	2023
05.1.5	Imitation chocolate, chocolate substitute products	350 mg/kg	26 & 477	2023
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	700 mg/kg	26, 199, 477 & XS309R	2017
05.3	Chewing gum	3500 mg/kg	26 & 477	2011
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	330 mg/kg	26 & 477	2021
06.3	Breakfast cereals, including rolled oats	350 mg/kg	26 & 477	2011
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	165 mg/kg	26 & 477	2011
06.8.1	Soybean-based beverages	200 mg/kg	26, 477 & 172	2025
07.1	Bread and ordinary bakery wares	165 mg/kg	26 & 398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	350 mg/kg	26, 477	2023
08.2	Processed meat, poultry, and game products in whole pieces or cuts	80 mg/kg	26 & 200	2023
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 mg/kg	26, 202, 477, XS88, XS89 & XS98	2014
09.2.4.1	Cooked fish and fish products	70 mg/kg	26, 322, 477	2023
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	165 mg/kg	26	2023
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	250 mg/kg	26, 241	2023
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	165 mg/kg	26, 208, 489	2023

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	100 mg/kg	26 & 144	2011
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	165 mg/kg	26 & 144	2011
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg	26, 144 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	26, 144, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.4	Egg-based desserts (e.g. custard)	330 mg/kg	26 & 477	2011
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	26	2011
12.2.2	Seasonings and condiments	30 mg/kg	26 & 477	2011
12.4	Mustards	130 mg/kg	26 & 477	2011
12.5	Soups and broths	50 mg/kg	26, 477 & XS117	2015
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	350 mg/kg	26 & 477	2011
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg	26, 477 & XS306	2023
12.6.3	Mixes for sauces and gravies	350 mg/kg	26, 127 & 477	2011
12.6.4	Clear sauces (e.g. fish sauce)	350 mg/kg	26, 477 & XS302	2018
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	115 mg/kg	26 & 477	2011
12.9.2.1	Fermented soybean sauce	30 mg/kg	26 & 477	2011
12.9.2.2	Non-fermented soybean sauce	165 mg/kg	26 & 477	2011
12.9.2.3	Other soybean sauces	165 mg/kg	26 & 477	2011
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	350 mg/kg	26, 477 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	270 mg/kg	26 & 477	2011
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	660 mg/kg	26, 198, 294 & 477	2011
13.6	Food supplements	2500 mg/kg	26, 203 & 477	2011
14.1.3	Fruit and vegetable nectars	200 mg/kg	26 & 477	2011
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	26 & 477	2011
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	26, 160 & 477	2011
14.2.1	Beer and malt beverages	70 mg/kg	26	2023
14.2.2	Cider and perry	50 mg/kg	26, 477	2023
14.2.4	Wines (other than grape)	160 mg/kg	26	2023
14.2.5	Mead	160 mg/kg	26	2023
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	160 mg/kg	26, 477	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	26 & 477	2011
15.0	Ready-to-eat savouries	170 mg/kg	26 & 477	2011

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

INS 955 Sucralose (Trichlorogalactosucrose) Functional Class: Flavour enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	300 mg/kg	404, 478 & 639	2024
01.3.2	Beverage whiteners	580 mg/kg	201, 478, XS250, XS252	2021
01.4.4	Cream analogues	580 mg/kg	478 & 68	2021
01.5.2	Milk and cream powder analogues	400 mg/kg	408, 478, XS251	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	400 mg/kg	478 & 639	2024
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	400 mg/kg	478	2021
03.0	Edible ices, including sherbet and sorbet	320 mg/kg	478	2019
04.1.2.1	Frozen fruit	400 mg/kg	478 & 358	2021
04.1.2.3	Fruit in vinegar, oil, or brine	180 mg/kg	144	2007
04.1.2.4	Canned or bottled (pasteurized) fruit	400 mg/kg	478 & XS319	2021
04.1.2.5	Jams, jellies, marmelades	400 mg/kg	478	2019
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	400 mg/kg	478 & XS160	2023
04.1.2.7	Candied fruit	1500 mg/kg	478	2021
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	400 mg/kg	478 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	400 mg/kg	478	2019
04.1.2.10	Fermented fruit products	150 mg/kg	478	2019
04.1.2.11	Fruit fillings for pastries	400 mg/kg	478	2021
04.1.2.12	Cooked fruit	150 mg/kg	478	2019
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	580 mg/kg	144, 348 & 613	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	400 mg/kg	144	2007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	580 mg/kg	478, XS57, XS257R & XS258R	2025
04.2.2.5	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)	400 mg/kg	169, 478 & XS57	2024

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.6	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 04.2.2.5	400 mg/kg	478, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	580 mg/kg	144 & XS294	2023
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg	144, 345, 478 & 613	2024
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	580 mg/kg	97, 478 & XS141	2016
05.1.2	Cocoa mixes (syrups)	400 mg/kg	97 & 478	2021
05.1.3	Cocoa-based spreads, including fillings	400 mg/kg	478, 169 & XS86	2019
05.1.4	Cocoa and chocolate products	800 mg/kg	478 & XS87	2019
05.1.5	Imitation chocolate, chocolate substitute products	800 mg/kg	478	2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1800 mg/kg	478, 164 & XS309R	2019
05.3	Chewing gum	5000 mg/kg	478	2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	478	2019
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	478	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	400 mg/kg	478	2021
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	200 mg/kg	72, 478 & XS355R	2025
06.8.1	Soybean-based beverages	400 mg/kg	478 & 362	2025
07.1	Bread and ordinary bakery wares	650 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	700 mg/kg	478	2023
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	144 & XS291	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	144, XS3, XS37, XS70, XS90, XS94 & XS119	2018
10.4	Egg-based desserts (e.g. custard)	400 mg/kg	478	2019
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	1500 mg/kg	159 & 478	2021
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		2007
12.2.2	Seasonings and condiments	700 mg/kg	478	2023
12.3	Vinegars	400 mg/kg	478 & 277	2021
12.4	Mustards	140 mg/kg	478	2007
12.5	Soups and broths	600 mg/kg	478 & XS117	2019
12.6	Sauces and like products	450 mg/kg	127 & 478	2007

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1250 mg/kg	169 & 478	2021
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	478 & 566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	320 mg/kg	478	2007
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	400 mg/kg	478	2007
13.6	Food supplements	2400 mg/kg	478	2007
14.1.3.1	Fruit nectar	300 mg/kg	478	2005
14.1.3.2	Vegetable nectar	300 mg/kg	478	2021
14.1.3.3	Concentrates for fruit nectar	300 mg/kg	127 & 478	2005
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg	127 & 478	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg	127 & 478	2019
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300 mg/kg	160 & 478	2019
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	700 mg/kg	478	2021
15.0	Ready-to-eat savouries	1000 mg/kg	478	2021

SUCROSE ACETATE ISOBUTYRATE

INS 444 Sucrose acetate isobutyrate Functional Class: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		1999

SUCROSE ESTERS

INS 473 Sucrose esters of fatty acids Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer

INS 473a Sucrose Oligoesters, Type I and Type II Functional Class: Emulsifier, Glazing agent, Stabilizer

INS 474 Sucroglycerides Functional Class: Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	1000 mg/kg	410	2021
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	629	2024
01.3.2	Beverage whiteners	20000 mg/kg	XS250 & XS252	2021
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	626	2024
01.4.3	Clotted cream (plain)	5000 mg/kg	621	2024
01.4.4	Cream analogues	10000 mg/kg		2021

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	536, XS207 & XS290	2021
01.5.2	Milk and cream powder analogues	5000 mg/kg	350 & XS251	2021
01.6.4	Processed cheese	3000 mg/kg		2021
01.6.5	Cheese analogues	10000 mg/kg		2021
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	629	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360 & 557	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg	102 & 363	2021
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		2021
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		2021
04.1.1.2	Surface-treated fresh fruit	1500 mg/kg	454	2021
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	XS314R	2021
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		2021
04.2.2.6	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 04.2.2.5	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321 & 536	2021
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	10000 mg/kg	97 & XS141	2021
05.1.2	Cocoa mixes (syrups)	10000 mg/kg		2021
05.1.3	Cocoa-based spreads, including fillings	10000 mg/kg	XS86	2021
05.1.5	Imitation chocolate, chocolate substitute products	6000 mg/kg		2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	XS309R	2021
05.3	Chewing gum	12000 mg/kg		2021
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg	387	2021
06.3	Breakfast cereals, including rolled oats	10000 mg/kg		2021
06.4.1	Fresh pastas and noodles and like products	2000 mg/kg	370	2021
06.4.2	Dried pastas and noodles and like products	4000 mg/kg	211	2021
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	194	2021
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	5000 mg/kg		2021
06.6	Batters (e.g. for breading or batters for fish or poultry)	10000 mg/kg		2021
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	10000 mg/kg	184	2025
06.8.1	Soybean-based beverages	20000 mg/kg	642	2025
07.1	Bread and ordinary bakery wares	3000 mg/kg		2021
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg		2021

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	15, XS96 & XS97	2021
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	15, 373, XS88, XS89 & XS98	2021
09.2.4.1	Cooked fish and fish products	4500 mg/kg	241	2021
10.4	Egg-based desserts (e.g. custard)	5000 mg/kg		2021
12.2.1	Herbs and spices	2000 mg/kg	422, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.2.2	Seasonings and condiments	20000 mg/kg	423 & 424	2021
12.5	Soups and broths	2000 mg/kg		2021
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	2000 mg/kg	426	2021
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg	537	2021
12.6.3	Mixes for sauces and gravies	10000 mg/kg	127	2021
12.6.4	Clear sauces (e.g. fish sauce)	10000 mg/kg	XS302	2021
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		2021
13.6	Food supplements	20000 mg/kg		2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	219	2021
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	176	2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg	431	2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5000 mg/kg	536	2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg	433	2021

SULFITES

INS 220	Sulfur dioxide	Functional Class:	Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS 221	Sodium sulfite	Functional Class:	Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS 222	Sodium hydrogen sulfite	Functional Class:	Antioxidant, Preservative
INS 223	Sodium metabisulfite	Functional Class:	Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS 224	Potassium metabisulfite	Functional Class:	Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS 225	Potassium sulfite	Functional Class:	Antioxidant, Preservative
INS 539	Sodium thiosulfate	Functional Class:	Antioxidant, Preservative, Sequestrant

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	30 mg/kg	44 & 204	2011
04.1.2.1	Frozen fruit	500 mg/kg	44 & 155	2007
04.1.2.2	Dried fruit	1000 mg/kg	44, 135 & 218	2011
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	44	2006
04.1.2.5	Jams, jellies, marmelades	100 mg/kg	44	2008
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	44 & 567	2023
04.1.2.7	Candied fruit	100 mg/kg	44	2006
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	44, 206 & XS314R	2024
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	44	2008
04.1.2.10	Fermented fruit products	100 mg/kg	44	2008
04.1.2.11	Fruit fillings for pastries	100 mg/kg	44	2006
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	44, 76 & 136	2006
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	44, 76, 136, 137 & 612	2024
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	44, 105 & 613	2024
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	100 mg/kg	44	2006
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	44, XS57, XS257R & XS258R	2025
04.2.2.5	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)	500 mg/kg	44, 138 & XS57	2024
04.2.2.6	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 04.2.2.5	300 mg/kg	44, 205, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	500 mg/kg	44 & XS294	2023
06.2.1	Flours	200 mg/kg	44, 470 & 236	2025
06.2.2	Starches	50 mg/kg	44	2006
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	44, 476	2019
06.8.2	Soybean-based beverage film	200 mg/kg	44 & 648	2025
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50 mg/kg	44	2006
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100 mg/kg	44, 390, XS312 & XS315	2017

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	19, 44, 139, 392, XS36, XS165, XS190, XS191, XS312 & XS315	2017
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	150 mg/kg	44	2007
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	44, XS167, XS189, XS222, XS236, XS244 & XS311	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	44, 140, XS3, XS37, XS70, XS90, XS94 & XS119	2018
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	15 mg/kg	44	2005
11.1.2	Powdered sugar, powdered dextrose	15 mg/kg	44	2005
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	20 mg/kg	44 & 111	2006
11.1.5	Plantation or mill white sugar	70 mg/kg	44	2005
11.2	Brown sugar excluding products of food category 11.1.3	40 mg/kg	44	2006
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	70 mg/kg	44	2007
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	40 mg/kg	44	2006
12.2.1	Herbs and spices	150 mg/kg	44, 532, 652, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.2.2	Seasonings and condiments	200 mg/kg	44	2006
12.3	Vinegars	100 mg/kg	44	2006
12.4	Mustards	250 mg/kg	44 & 106	2007
12.6	Sauces and like products	300 mg/kg	44 & XS302	2018
12.9.1	Fermented soybean paste (e.g., miso)	30 mg/kg	44 & 214	2025
14.1.2.1	Fruit juice	50 mg/kg	44 & 122	2005
14.1.2.2	Vegetable juice	50 mg/kg	44 & 122	2006
14.1.2.3	Concentrates for fruit juice	50 mg/kg	44, 122 & 127	2005
14.1.2.4	Concentrates for vegetable juice	50 mg/kg	44, 122 & 127	2006
14.1.3.1	Fruit nectar	50 mg/kg	44 & 122	2005
14.1.3.2	Vegetable nectar	50 mg/kg	44 & 122	2006
14.1.3.3	Concentrates for fruit nectar	50 mg/kg	44, 122 & 127	2005
14.1.3.4	Concentrates for vegetable nectar	50 mg/kg	44, 122 & 127	2006
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	70 mg/kg	44, 127 & 143	2006

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
14.2.1	Beer and malt beverages	50 mg/kg	44	2006
14.2.2	Cider and perry	200 mg/kg	44	2006
14.2.3	Grape wines	350 mg/kg	44 & 103	2006
14.2.4	Wines (other than grape)	200 mg/kg	44	2006
14.2.5	Mead	200 mg/kg	44	2006
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg	44	2006
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250 mg/kg	44	2011
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	50 mg/kg	44	2006

SUNSET YELLOW FCF

INS 110 Sunset yellow FCF Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52	2008
01.6.1	Unripened cheese	300 mg/kg	3, XS221, XS262, XS273, XS275	2023
01.6.2.2	Rind of ripened cheese	300 mg/kg		2008
01.6.4	Processed cheese	200 mg/kg	3	2008
01.6.5	Cheese analogues	300 mg/kg	3	2008
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg		2023
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	XS19, XS211, XS329	2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg		2008
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		2008
04.1.2.5	Jams, jellies, marmelades	300 mg/kg		2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	XS160	2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg		2025
04.1.2.11	Fruit fillings for pastries	200 mg/kg		2025
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	4 & 16	2008

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.6	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 04.2.2.5	50 mg/kg	92, XS57, XS259R & XS308R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	92 & XS294	2023
05.1.4	Cocoa and chocolate products	400 mg/kg	183	2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	XS309R	2021
05.3	Chewing gum	300 mg/kg		2008
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		2008
06.3	Breakfast cereals, including rolled oats	300 mg/kg		2025
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg	153	2008
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	50 mg/kg		2008
06.8.1	Soybean-based beverages	300 mg/kg	643	2025
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50 mg/kg		2008
08.1	Fresh meat, poultry, and game	300 mg/kg	4 & 16	2008
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg	16, XS96 & XS97	2014
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	300 mg/kg	16	2008
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135 mg/kg		2008
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	300 mg/kg	16	2008
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	300 mg/kg	16, XS88, XS89 & XS98	2014
08.3.3	Frozen processed comminuted meat, poultry, and game products	300 mg/kg	16	2008
08.4	Edible casings (e.g. sausage casings)	300 mg/kg	16	2008
09.1.1	Fresh fish	300 mg/kg	4, 16 & 50	2008
09.1.2	Fresh mollusks, crustaceans, and echinoderms	300 mg/kg	4, 16, XS292, XS312 & XS315	2017
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16 & 95	2008
09.2.4.1	Cooked fish and fish products	300 mg/kg	95	2008
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		2008

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16	2008
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	382, XS167, XS189, XS222, XS236 & XS244	2018
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300 mg/kg	16	2008
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300 mg/kg	16	2008
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	XS291	2018
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	300 mg/kg		2008
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	95, 435, XS3, XS70, XS90, XS94 & XS119	2018
10.1	Fresh eggs	GMP	4	2008
10.4	Egg-based desserts (e.g. custard)	50 mg/kg		2008
12.2.2	Seasonings and condiments	300 mg/kg		2008
12.4	Mustards	300 mg/kg		2008
12.5	Soups and broths	50 mg/kg		2008
12.6	Sauces and like products	300 mg/kg	XS302	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	566	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2008
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		2008
13.6	Food supplements	300 mg/kg		2008
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	127	2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		2008
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		2008
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2008

TALC

INS 553(iii) Talc Functional Class: Anticaking agent, Glazing agent, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	GMP	544 & 549	2023
01.6.1	Unripened cheese	GMP	3, 488, 563, XS273, XS275	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278	2021
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	XS331	2023
12.1.2	Salt Substitutes	GMP		2015
12.2.1	Herbs and spices	GMP	534, XS326 & XS351	2025

TAMARIND SEED POLYSACCHARIDE

INS 437 Tamarind seed polysaccharide Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2021
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2021
01.4.1	Pasteurized cream (plain)	GMP	XS288	2021
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2021
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS38	2021
06.4.1	Fresh pastas and noodles and like products	GMP	211	2021
06.4.2	Dried pastas and noodles and like products	GMP	256	2021
09.2.4.1	Cooked fish and fish products	GMP	241 & 327	2021
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2021
14.1.3	Fruit and vegetable nectars	GMP	XS247	2023

TARA GUM

INS 417 Tara gum Functional Class: Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	73, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	73 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

TARTRATES

INS 334	L(+)-Tartaric acid	Functional Class:	Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant
INS 335(ii)	Sodium L(+)-tartrate	Functional Class:	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer
INS 337	Potassium sodium L(+)-tartrate	Functional Class:	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	45 & 630	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	2000 mg/kg	45 & 230	2016
01.6.1	Unripened cheese	1500 mg/kg	45, 351 & XS262	2023
01.6.4	Processed cheese	30000 mg/kg	45	2019
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	45 & 633	2024
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	45 & 361	2016
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	100 mg/kg	45	2016
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	45	2016
03.0	Edible ices, including sherbet and sorbet	4000 mg/kg	45	2016
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	45	2018
04.1.2.5	Jams, jellies, marmelades	3000 mg/kg	45	2016
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	3000 mg/kg	45	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.1.2.7	Candied fruit	20000 mg/kg	45	2017
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	45	2016
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	45	2016
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	15000 mg/kg	45, XS38 & XS115	2016
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, XS258R, XS259R & XS297	2025
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	45, 97 & 128	2016
05.1.2	Cocoa mixes (syrups)	2000 mg/kg	45	2016
05.1.3	Cocoa-based spreads, including fillings	2000 mg/kg	45 & XS86	2017
05.1.4	Cocoa and chocolate products	5000 mg/kg	45 & 128	2016
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg	45	2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	45, XS309R & 450	2019
05.3	Chewing gum	30000 mg/kg	45	2016
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	8000 mg/kg	45	2016
06.2.1	Flours	5000 mg/kg	45, 186, XS152 & XS301R	2025
06.2.2	Starches	2000 mg/kg	45	2017
06.4.1	Fresh pastas and noodles and like products	5000 mg/kg	45 & 128	2016
06.4.3	Pre-cooked pastas and noodles and like products	7500 mg/kg	45 & 128	2019
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	2860 mg/kg	45	2016
07.1	Bread and ordinary bakery wares	4000 mg/kg	45 & 388	2017
07.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)	5000 mg/kg	45	2017
07.2.2	Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)	500 mg/kg	45	2017
07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)	8000 mg/kg	11 & 45	2017
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	45	2017
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	45, XS88, XS89 & XS98	2017
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	45	2017
08.4	Edible casings (e.g. sausage casings)	2000 mg/kg	45 & 365	2017
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	45, 128, 382, XS167, XS189, XS222, XS236 & XS244	2018
10.4	Egg-based desserts (e.g. custard)	2000 mg/kg	45	2018

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	2000 mg/kg	45	2018
12.2.2	Seasonings and condiments	7500 mg/kg	45	2018
12.4	Mustards	5000 mg/kg	45	2018
12.5	Soups and broths	5000 mg/kg	45, XS117	2018
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	2000 mg/kg	45	2018
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	45	2023
12.6.3	Mixes for sauces and gravies	5000 mg/kg	45, 127	2018
12.9.1	Fermented soybean paste (e.g., miso)	1000 mg/kg	45 & 509	2025
13.2	Complementary foods for infants and young children	5000 mg/kg	45, 428, XS73	2023
13.6	Food supplements	5000 mg/kg	45	2018
14.1.2.1	Fruit juice	4000 mg/kg	45, 128 & 129	2005
14.1.2.3	Concentrates for fruit juice	4000 mg/kg	45, 127, 128 & 129	2005
14.1.3.1	Fruit nectar	4000 mg/kg	45 & 128	2005
14.1.3.3	Concentrates for fruit nectar	4000 mg/kg	45, 127 & 128	2005
14.1.3.4	Concentrates for vegetable nectar	1600 mg/kg	45, 127, 128	2023
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	800 mg/kg	45	2018
14.2.1	Beer and malt beverages	2000 mg/kg	45	2018
14.2.2	Cider and perry	2000 mg/kg	45	2018
14.2.3	Grape wines	GMP	517	2023
14.2.4	Wines (other than grape)	4000 mg/kg	45	2018
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	3000 mg/kg	45, 431	2018
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	4000 mg/kg	45	2018
15.0	Ready-to-eat savouries	2000 mg/kg	45	2018

TARTRAZINE

INS 102 Tartrazine Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	300 mg/kg	52	2017
01.3.2	Beverage whiteners	300 mg/kg	XS250 & XS252	2023
01.6.2.2	Rind of ripened cheese	100 mg/kg		2023
01.6.4.1	Plain processed cheese	200 mg/kg		2023
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	200 mg/kg		2023

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.6.5	Cheese analogues	300 mg/kg	3	2023
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg		2023
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		2023
03.0	Edible ices, including sherbet and sorbet	40 mg/kg		2023
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361	2025
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	656	2025
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	XS160	2025
04.1.2.7	Candied fruit	200 mg/kg		2025
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	XS240 & XS314R	2025
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		2025
04.1.2.11	Fruit fillings for pastries	200 mg/kg		2025
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	940 mg/kg	XS38, XS39, XS321, XS323R, XS336R, XS341R, 675	2025
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	100 mg/kg	39, XS38, XS66, XS260 & 658	2025
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R & XS258R	2025
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	200 mg/kg	XS38, XS151, XS223 & XS294	2025
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	XS86	2021
05.1.4	Cocoa and chocolate products	100 mg/kg	183	2021
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg		2021
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		2019
05.3	Chewing gum	300 mg/kg		2019
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		2019
06.3	Breakfast cereals, including rolled oats	300 mg/kg		2025
06.4.2	Dried pastas and noodles and like products	70 mg/kg	676	2025
06.4.3	Pre-cooked pastas and noodles and like products	70 mg/kg	676, 680	2025
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	100 mg/kg		2025

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
06.8.1	Soybean-based beverages	20 mg/kg	667	2025
07.1.1.1	Yeast-leavened breads and specialty breads	300 mg/kg	398	2024
07.1.1.2	Soda breads	300 mg/kg	398	2024
07.1.2	Crackers, excluding sweet crackers	300 mg/kg		2024
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	300 mg/kg	398	2024
07.1.4	Bread-type products, including bread stuffing and bread crumbs	300 mg/kg	398	2024
07.1.5	Steamed breads and buns	300 mg/kg	201 & 398	2024
07.1.6	Mixes for bread and ordinary bakery wares	200 mg/kg	398	2024
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		2024
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	382, XS167, XS189, XS222, XS236 & XS244	2018
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	435, XS3, XS70, XS90, XS94 & XS119	2018
12.2.2	Seasonings and condiments	425 mg/kg		2024
12.4	Mustards	300 mg/kg		2024
12.5	Soups and broths	50 mg/kg	99	2015
12.6	Sauces and like products	500 mg/kg	577 & XS302	2024
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	576	2023
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	100 mg/kg	566	2024
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2024
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		2024
13.6	Food supplements	300 mg/kg	539	2021
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	127	2021
14.2.1	Beer and malt beverages	500 mg/kg	425	2021
14.2.2	Cider and perry	200 mg/kg		2021
14.2.4	Wines (other than grape)	200 mg/kg		2021
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		2021
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		2021
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		2024
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	120 mg/kg		2024

TERTIARY BUTYLHYDROQUINONE

INS 319 Tertiary butylhydroquinone (TBHQ) Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.3.2	Beverage whiteners	100 mg/kg	15, 195, XS250 & XS252	2021
01.5.2	Milk and cream powder analogues	100 mg/kg	15 & 481	2021
02.1.1	Butter oil, anhydrous milkfat, ghee	120 mg/kg	15, 171, 514	2021
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33 & XS325R	2021
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	15, 130, 516	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 559 & XS253	2023
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	15 & 130	2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	15 & 130	2005
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	15 & 195	2006
05.1.4	Cocoa and chocolate products	200 mg/kg	15, 130 & 303	2017
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	15, 130 & XS309R	2017
05.3	Chewing gum	400 mg/kg	130	2006
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	15 & 130	2006
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	15 & 130	2006
07.1.1	Breads and rolls	200 mg/kg	15 & 195	2006
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	15 & 195	2006
07.1.3	Other ordinary bakery products (e.g. bagels, pita, English muffins)	200 mg/kg	15 & 130	2006
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	15 & 195	2006
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	15, 130, 167, XS96 & XS97	2014
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	15, 130, 162, XS88, XS89 & XS98	2014
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	200 mg/kg	15, 130, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.4	Mustards	200 mg/kg	15	2006
12.5	Soups and broths	200 mg/kg	15 & 130	2006
12.6	Sauces and like products	200 mg/kg	15, 130, XS302 & XS306	2023
15.0	Ready-to-eat savouries	200 mg/kg	15 & 130	2005

THAUMATIN

INS 957 Thaumatin Functional Class: Flavour enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	144	2023
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258, 478	2023
12.1.2	Salt Substitutes	GMP	491	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160 & 478	2021

THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS

INS 479 Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids Functional Class: Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	531 & XS253	2023

THIODIPROPIONATES

INS 388 Thiodipropionic acid Functional Class: Antioxidant

INS 389 Dilauryl thiodipropionate Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
02.1.2	Vegetable oils and fats	200 mg/kg	46, 511, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	46, XS211	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	46 & XS253	2023
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, 46 & XS166	2017
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	15 & 46	1999
15.0	Ready-to-eat savouries	200 mg/kg	46	1999

TITANIUM DIOXIDE

INS 171 Titanium dioxide Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	4	2025

TOCOPHEROLS

INS 307a d-alpha-Tocopherol Functional Class: Antioxidant

INS 307b Tocopherol concentrate, mixed Functional Class: Antioxidant

INS 307c dl-alpha-Tocopherol Functional Class: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	200 mg/kg	410	2018
01.1.4	Flavoured fluid milk drinks	200 mg/kg	15 & XS243	2024
01.3.2	Beverage whiteners	200 mg/kg	XS250 & XS252	2017
01.4.4	Cream analogues	200 mg/kg		2017
01.6.1	Unripened cheese	200 mg/kg	168, 351, XS221, XS262, XS273	2023
01.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	300 mg/kg		2017
01.6.4	Processed cheese	200 mg/kg		2018
01.6.5	Cheese analogues	400 mg/kg		2016
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	XS243	2016
01.8	Whey and whey products, excluding whey cheeses	200 mg/kg	XS331	2023
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	171, 513	2021
02.1.2	Vegetable oils and fats	300 mg/kg	357, 511 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	527	2021
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg		2009
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	900 mg/kg		2016
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg		2016
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	15	2016
04.1.2.2	Dried fruit	200 mg/kg	XS67, XS130	2018
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	XS160	2018
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg	XS240 & XS314R	2016
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	15	2016
04.1.2.11	Fruit fillings for pastries	150 mg/kg		2016
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	613 & XS38	2024
04.2.2.5	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)	300 mg/kg	XS57	2017
05.1.2	Cocoa mixes (syrups)	500 mg/kg	15	2016
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	15 & XS86	2017

Table One

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
05.1.4	Cocoa and chocolate products	750 mg/kg	15 & 168	2016
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	15	2016
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	15 & XS309R	2016
05.3	Chewing gum	1500 mg/kg		2016
05.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	15	2016
06.2.1	Flours	5000 mg/kg	15, 186, XS152 & XS301R	2025
06.3	Breakfast cereals, including rolled oats	200 mg/kg		2016
06.4.2	Dried pastas and noodles and like products	500 mg/kg	211	2016
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	211	2016
06.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	500 mg/kg	15	2016
06.6	Batters (e.g. for breading or batters for fish or poultry)	100 mg/kg		2016
06.8.1	Soybean-based beverages	200 mg/kg	643	2025
07.1.2	Crackers, excluding sweet crackers	200 mg/kg		2017
07.1.6	Mixes for bread and ordinary bakery wares	100 mg/kg		2017
07.2.1	Cakes, cookies and pies (e.g. fruit-filled or custard types)	200 mg/kg	389	2017
07.2.2	Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)	200 mg/kg		2017
07.2.3	Mixes for fine bakery wares (e.g. cakes, pancakes)	200 mg/kg	11	2017
08.1.2	Fresh meat, poultry, and game, comminuted	300 mg/kg	15 & 281	2017
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	XS96 & XS97	2016
08.3	Processed comminuted meat, poultry, and game products	500 mg/kg	XS88, XS89 & XS98	2016
08.4	Edible casings (e.g. sausage casings)	5000 mg/kg	365	2016
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	15, XS166	2018
10.4	Egg-based desserts (e.g. custard)	500 mg/kg	72	2019
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	2000 mg/kg	421, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353	2025
12.4	Mustards	200 mg/kg		2018
12.5	Soups and broths	50 mg/kg	346	2015
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	600 mg/kg		2018
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	600 mg/kg		2018
12.6.3	Mixes for sauces and gravies	300 mg/kg	127	2018
13.1.1	Infant formulae	10 mg/kg	381, 416 & 551	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.1.2	Follow-up formulae	30 mg/kg	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	381, 416 & 551	2023
13.2	Complementary foods for infants and young children	300 mg/kg	15	2018
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	30 mg/kg	553	2023
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg		2018
13.5	Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		2018
13.6	Food supplements	2000 mg/kg	418	2018
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	434	2018
14.2.7	Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5 mg/kg		2018
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		2018
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	200 mg/kg		2018

TRAGACANTH GUM

INS 413 Tragacanth gum Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	XS288	2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	16 & XS166	2017
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	16	2014
09.2.4.1	Cooked fish and fish products	GMP	241	2014
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014
12.1.2	Salt Substitutes	GMP		2014
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

TRIAMMONIUM CITRATE

INS 380 Triammonium citrate Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024

TRICALCIUM CITRATE

INS 333(iii) Tricalcium citrate Functional Class: Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2024
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	507	2021
02.1.2	Vegetable oils and fats	GMP	511, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	507, XS211	2021
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	29 & 93	2024
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018
13.2	Complementary foods for infants and young children	GMP	XS73	2023

TRIETHYL CITRATE

INS 1505 Triethyl citrate Functional Class: Carrier, Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
10.2.1	Liquid egg products	2500 mg/kg	47	1999
10.2.3	Dried and/or heat coagulated egg products	2500 mg/kg	47	1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		1999

TRIPOTASSIUM CITRATE

INS 332(ii) Tripotassium citrate Functional Class: Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.3	Fluid buttermilk (plain)	GMP	261	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	507	2021
02.1.2	Vegetable oils and fats	GMP	511, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	507, XS211	2021
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	29 & 93	2024
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2013
12.1.2	Salt Substitutes	GMP		2013
13.1.1	Infant formulae	GMP	55, 381 & 551	2023
13.1.2	Follow-up formulae	GMP	381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	GMP	XS73	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

TRISODIUM CITRATE

INS 331(iii) Trisodium citrate Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.1	Fluid milk (plain)	GMP	227, 438, 504	2023
01.1.2	Other fluid milk (plain)	GMP	410	2018
01.1.3	Fluid buttermilk (plain)	GMP	261	2013
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234, 235 & 634	2024
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	632	2024
01.2.2	Renneted milk (plain)	GMP		2013
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	XS331	2023
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	171	2006
02.1.2	Vegetable oils and fats	GMP	511, XS33 & XS325R	2023
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	522, XS329	2021
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	262, XS40R, XS324R	2025
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	29 & 93	2024
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP	XS294	2023
06.2.1	Flours	GMP	25, XS152 & XS301R	2025
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2014
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315	2018
10.2.1	Liquid egg products	GMP		2013
10.2.2	Frozen egg products	GMP		2013
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2013
12.1.2	Salt Substitutes	GMP		2013
13.1.1	Infant formulae	GMP	55, 381 & 551	2023

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
13.1.2	Follow-up formulae	GMP	316, 381 & 551	2023
13.1.3	Formulae for special medical purposes for infants	GMP	55, 381 & 551	2023
13.2	Complementary foods for infants and young children	5000 mg/kg	238, 319 & 320	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2013

XANTHAN GUM

INS 415 Xanthan gum Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.2	Other fluid milk (plain)	GMP	407 & 438	2019
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234 & 235	2013
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2013
01.2.2	Renneted milk (plain)	GMP		2015
01.4.1	Pasteurized cream (plain)	GMP	XS288	2013
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2013
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	GMP		2013
06.4.1	Fresh pastas and noodles and like products	GMP	211	2014
06.4.2	Dried pastas and noodles and like products	GMP	256	2014
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	16 & 326	2015
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	281	2015
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	2017
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	177	2014
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		2014
09.2.4.1	Cooked fish and fish products	GMP	241 & 327	2015
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	41	2015
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	2018
10.2.1	Liquid egg products	GMP		2014
10.2.2	Frozen egg products	GMP		2014
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258	2014

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
12.1.2	Salt Substitutes	GMP		2014
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	381, 588 & 551	2023
13.2	Complementary foods for infants and young children	10000 mg/kg	273 & XS73	2023
14.1.2	Fruit and vegetable juices	GMP	XS247	2023
14.1.3	Fruit and vegetable nectars	GMP	XS247	2023
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160	2014

XYLITOL

INS 967 Xylitol Functional Class: Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	GMP	258, 477	2023
12.2.2	Seasonings and condiments	GMP	477	2023

ZEAXANTHIN, SYNTHETIC

INS 161h(i) Zeaxanthin, synthetic Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Year Adopted
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52 & 400	2017

Notes to the Comments for the Revised General Standard for Food Additives

Note	1	As adipic acid.
Note	2	On the dry ingredient, dry weight, dry mix or concentrate basis.
Note	3	For use in surface treatment only.
Note	4	For use in decoration, stamping, marking or branding the product only.
Note	5	Except for use in products conforming to the Regional Standard for Fermented soybean paste (CXS 298R-2009) as a sweetener.
Note	6	As aluminium.
Note	7	For use in coffee substitutes only.
Note	8	As bixin.
Note	9	Except for use in ready-to-drink coffee products at 10 000 mg/kg.
Note	10	As ascorbyl stearate.
Note	11	On the flour basis.
Note	12	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an acidity regulator.
Note	13	As benzoic acid.
Note	14	For use in hydrolyzed protein liquid formula only.
Note	15	On the fat or oil basis.
Note	16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note	17	As cyclamic acid.
Note	18	As added level; residue not detected in ready-to-eat food.
Note	19	For use in products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981) and the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981): sulfur dioxide (INS 220), sodium sulfite (INS221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS 223), Potassium metabisulfite (INS 224), potassium sulfite (INS 225) as preservatives at 100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product.
Note	20	Except for use in products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989) and the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004) at 200 mg/kg, and in smoked fish and smoke-flavoured fish in products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013) at 2000 mg/kg for reduced oxygen packaged product only.
Note	21	As anhydrous calcium disodium ethylenediaminetetraacetate.
Note	22	For use in smoked fish paste only.
Note	23	As iron.
Note	24	As anhydrous sodium ferrocyanide.
Note	25	For use at GMP in full fat soy flour only.
Note	26	As steviol equivalents.
Note	27	As para-hydroxybenzoic acid.
Note	28	Except for use in wheat flour conforming to the standard for Wheat Flour (CODEX STAN 152-1985) at 2 000 mg/kg.
Note	29	For use in non-standardized food.
Note	30	As residual NO3 ion.
Note	31	On the mash used basis.
Note	32	As residual NO2 ion.
Note	33	As phosphorus.
Note	34	On the anhydrous basis.
Note	35	For use in cloudy juices only.
Note	36	On the residual level basis.
Note	37	Except for products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) at 2000 mg/kg.

Note	38	On the creaming mixture basis.
Note	39	On a total carotenoid basis.
Note	40	Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates.
Note	41	For use in breading or batter coatings only.
Note	42	As sorbic acid.
Note	43	As tin.
Note	44	As residual SO2.
Note	45	As tartaric acid.
Note	46	As thiodipropionic acid.
Note	47	On the dry egg yolk weight basis.
Note	48	For use in olives only.
Note	49	For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.
Note	50	For use in fish roe only.
Note	51	For use in herbs only.
Note	52	Excluding chocolate milk.
Note	53	For use in coatings only.
Note	54	For use in cocktail cherries and candied cherries only.
Note	55	Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
Note	56	Excluding products where starch is present.
Note	57	GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note	58	As calcium.
Note	59	For use as a packaging gas only.
Note	60	The CO2 content in finished still wine shall not exceed 4000 mg/kg at 20o C.
Note	61	For use in minced fish only.
Note	62	As copper.
Note	63	For non-standardized food and for 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 (CODEX STAN 166-1989).
Note	64	For use in dry beans.
Note	65	For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.
Note	66	As formaldehyde.
Note	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.
Note	68	For use in flavoured and/or sweetened products only.
Note	69	For use as a carbonating agent only.
Note	70	As the acid.
Note	71	Calcium, potassium and sodium salts only.
Note	72	On the ready-to-eat basis.
Note	73	Excluding whole fish.
Note	74	Excluding liquid whey and whey products used as ingredients in infant formula.
Note	75	For use in milk powder for vending machines only.
Note	76	For use in potatoes.
Note	77	For special nutritional uses only.
Note	78	Except for use in pickling and balsamic vinegars at 50 000 mg/kg.
Note	79	For use on nuts only.

Note	80	Equivalent to 2 mg/dm2 surface application to a maximum depth of 5 mm.
Note	81	Equivalent to 1 mg/dm2 surface application to a maximum depth of 5 mm.
Note	82	Except for use in shrimp (Crangon crangon and Crangon vulgaris) at 6 000 mg/kg.
Note	83	L(+)-form only.
Note	84	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 20 mg/kg.
Note	85	Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
Note	86	For use in whipped dessert toppings other than cream only.
Note	87	On the treatment level basis.
Note	88	As a result of carryover from the ingredient.
Note	89	For use in sandwich spreads only.
Note	90	For use in milk-sucrose mixtures used in the finished product only.
Note	91	Singly or in combination: Benzoates and sorbates.
Note	92	Excluding tomato-based sauces.
Note	93	For use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015) as a sequestrant.
Note	94	For use in loganiza (fresh, uncured sausage) only.
Note	95	For non-standardized foods: for use in surimi and fish roe products only.
Note	96	On the dried weight basis of the high intensity sweetener.
Note	97	On the final cocoa and chocolate product basis.
Note	98	For use in dust control only.
Note	99	For use in products conforming to the Standard for Bouillons and Consommés (CODEX STAN 117-1981) only.
Note	100	For use in crystalline products and sugar toppings only.
Note	101	When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polysorbates (polyoxyethylene (20) sorbitan monolaurate (INS 432), polyoxyethylene (20) sorbitan monooleate (INS 433), polyoxyethylene (20), sorbitan monostearate (INS 435) and polyoxyethylene (20) sorbitan tristearate (INS 436)), the total combined use level shall not exceed 15,000 mg/kg.
Note	102	For use in fat emulsions for baking purposes only.
Note	103	Except for use in special white wines at 400 mg/kg.
Note	104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	105	Except for use in dried gourd strips (Kampyo) at 5 000 mg/kg.
Note	106	Except for use in Dijon mustard at 500 mg/kg.
Note	107	Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in food-grade dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
Note	108	For use on coffee beans only.
Note	109	Except for use in orange-colored rinds.
Note	110	For use in Seasoned Laver Products only, conforming to the Regional Standard for Laver Products (CXS 323R-2017).
Note	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.
Note	112	For use in grated cheese only.
Note	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).
Note	114	Except for use in microsweets and breath freshening mints at 100 mg/kg.

Note	115	For use in pineapple juice only.
Note	116	For use in doughs only.
Note	117	Except for use in loganiza (fresh, uncured sausage) at 1 000 mg/kg.
Note	118	Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
Note	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 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).
Note	120	Except for use in caviar substitutes at 2 500 mg/kg.
Note	121	Except for use in fermented fish products at 1 000 mg/kg.
Note	122	Subject to national legislation of the importing country.
Note	123	For use of sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), sorbitan monolaurate (INS 493), sorbitan monooleate (INS 494), and sorbitan monopalmitate (INS 495) in combination up to a maximum level of 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981).
Note	124	For use in products containing less than 7% ethanol only.
Note	125	For use in a mixture with vegetable oil only, as a release agent for baking pans.
Note	126	For use in releasing dough in dividing or baking only.
Note	127	On the served to the consumer basis.
Note	128	Tartaric acid (INS 334) only.
Note	129	For use as an acidity regulator in grape juice only.
Note	130	Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
Note	131	For use as a flavour carrier only.
Note	132	Except for use in semi-frozen beverages at 130 mg/kg on a dried basis.
Note	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.
Note	134	Except for use in cereal-based puddings at 500 mg/kg.
Note	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.
Note	136	For use to prevent browning of certain light coloured vegetables only.
Note	137	Except for use in frozen avocado at 300 mg/kg.
Note	138	For use in energy-reduced products only.
Note	139	For use in mollusks, crustaceans, and echinoderms only.
Note	140	Except for use in canned abalone (PAUA) at 1 000 mg/kg.
Note	141	Excluding canned pears and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	142	Excluding coffee and tea.
Note	143	For use in fruit juice-based drinks and dry ginger ale only.
Note	144	For use in sweet and sour products.
Note	145	Except for use at 100 mg/kg in sliced processed cheeses.
Note	146	Except for use in non-plain products conforming to the Standard for Fermented Milks (CXS 243- 2003) at 20 mg/kg.
Note	147	Excluding whey powders for infant food.
Note	148	Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
Note	149	Except for use in fish roe at 100 mg/kg.
Note	150	For use in soy-based formula only.
Note	151	Except for use in hydrolyzed protein and/or amino acid-based formula at 1 000 mg/kg.

Note	152	For use in frying only.
Note	153	For use in instant noodles only.
Note	154	For use in coconut milk only.
Note	155	For use in frozen, sliced apples only.
Note	156	Except for use in microsweets and breath freshening mints at 2 500 mg/kg.
Note	157	Except for use in microsweets and breath freshening mints at 2 000 mg/kg.
Note	158	Except for use in microsweets and breath freshening mints at 1 000 mg/kg.
Note	159	For use in pancake syrup and maple syrup only.
Note	160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note	161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note	162	For use in dehydrated products and salami-type products only.
Note	163	Except for use in microsweets and breath freshening mints at 3 000 mg/kg.
Note	164	Except for use in microsweets and breath freshening mints at 30 000 mg/kg.
Note	165	For use in products for special nutritional use only.
Note	166	For use in milk-based sandwich spreads only.
Note	167	For use in dehydrated products only.
Note	168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
Note	169	For use in fat-based sandwich spreads only.
Note	170	Except for use in products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011) as a flour treatment agent.
Note	171	Excluding anhydrous milkfat.
Note	172	Except for products conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): for use in composite/flavoured soybean beverages and soybean-based beverages.
Note	173	Excluding instant noodles containing vegetables and eggs.
Note	174	Singly or in combination: sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
Note	175	Except for use in jelly-type fruit-based desserts at 200 mg/kg.
Note	176	For use in canned liquid coffee only.
Note	177	For non-standardized food and for 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 (CODEX STAN 166-1989).
Note	178	As carminic acid.
Note	179	For use in restoring the natural colour lost in processing only.
Note	180	Singly or in combination: butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321).
Note	181	As anthocyanin.
Note	182	Excluding coconut milk.
Note	183	For use in surface decoration only.
Note	184	Except for use in products conforming to the Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023): sucrose esters of fatty acids (INS473) and sucrose oligoesters, Type I and Type II (INS 473a), as stabilizers.
Note	185	As norbixin.
Note	186	For use in flours with additives only.
Note	187	Ascorbyl palmitate (INS 304) only.
Note	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.
Note	189	Excluding rolled oats.
Note	190	Except for use in fermented milk drinks at 500 mg/kg.
Note	191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
Note	192	For use in liquid products only.

Note	193	For use in crustacean and fish pastes only.
Note	194	For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
Note	195	Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroquinone (TBHQ, INS 319).
Note	196	Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
Note	197	Singly or in combination: butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
Note	198	For use in solid products (e.g., energy, meal replacement or fortified bars) only.
Note	199	Except for use in microsweets and breath freshening mints at 6 000 mg/kg as steviol equivalents.
Note	200	Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
Note	201	For use in flavoured products only.
Note	202	For use in brine used in the production of sausage only.
Note	203	For use in chewable supplements only.
Note	204	Except for use in longan and lichee at 50 mg/kg.
Note	205	Except for use to prevent browning of certain light colored vegetables at 50 mg/kg.
Note	206	Except for use as a bleaching agent in products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003) at 30 mg/kg.
Note	207	Except for use in soybean sauce intended for further processing at 50 000 mg/kg.
Note	208	For use in dried and dehydrated products only.
Note	209	Except for use in ice cream products with light brown colour at 3600 mg/kg.
Note	210	For non-standardized food and for use as a humectant in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989); and for use as a thickener in breading or batter coatings for products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
Note	211	For use in noodles only.
Note	212	Except for use in products conforming to the Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3 000 mg/kg.
Note	213	For use in liquid products containing high intensity sweeteners only.
Note	214	Except for use in products conforming to the Regional Standard for Fermented soybean paste (CXS 298R-2009): Sodium thiosulfate (INS 539) as an antioxidant.
Note	215	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 20 mg/kg.
Note	216	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.
Note	217	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 5 mg/kg.
Note	218	Only sulfites can be used as preservatives and antioxidants in the products covered by the Standard for Desiccated Coconut (CODEX STAN 177-1991).
Note	219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
Note	220	For use in flavoured products heat treated after fermentation only.
Note	221	For use in potato dough and pre-fried potato slices only.
Note	222	For use in collagen-based casings with a water activity greater than 0.6 only.
Note	223	Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
Note	224	Excluding aromatized beer.
Note	225	Except for use in self-raising flour at 12,000 mg/kg.
Note	226	Except for use as a meat tenderizer at 35,000 mg/kg.

Note	227	For use in sterilized and UHT treated milks only.
Note	228	Except for use to stabilize higher protein liquid whey used for further processing into whey protein concentrates at 1 320 mg/kg.
Note	229	For use as a flour treatment agent, raising agent or leavening agent only.
Note	230	For use as an acidity regulator only.
Note	231	For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation only.
Note	232	Except for use in mustard flavoured products at 30 mg/kg.
Note	233	As nisin.
Note	234	For use as a stabilizer or thickener only.
Note	235	For use in reconstituted and recombined products conforming to the Standard for Fermented Milks (CXS 243-2003) only.
Note	236	Except for use in products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011): Sulfur dioxide (INS 220), sodium sulfite (INS221), sodium metabisulfite (INS223) and Potassium metabisulfite (INS 224), as flour treatment agents.
Note	237	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg in cheese mass only, to obtain the colour characteristic of the product.
Note	238	Except for use in products corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) at GMP.
Note	239	Except for use at 100 mg/kg in sliced processed cheese.
Note	240	Except for use in products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only at 10 mg/kg.
Note	241	For use in surimi products only.
Note	242	For use as an antioxidant only.
Note	243	For use in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) only, as a raising agent.
Note	244	For use in biscuit dough only.
Note	245	For use in pickled vegetables only.
Note	246	Singly or in combination: aluminium ammonium sulfate (INS 523) and sodium aluminium phosphates (acidic and basic; (INS 541(i),(ii)).
Note	247	For use in kuzukiri and harusame only.
Note	248	For use as a raising agent only.
Note	249	For use as a raising agent in mixes for steamed breads and buns only.
Note	250	For use in boiled mollusks and tsukudani only.
Note	251	For use in processed American cheese only.
Note	252	For use in self-rising flour and self-rising corn meal only.
Note	253	For non-standardized foods and for use in minced fish flesh only in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
Note	254	For use in salt applied to dry salted cheeses during manufacturing only.
Note	255	Except for use in seasonings applied to foods in food category 15.1 at 1 700 mg/kg.
Note	256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
Note	257	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as bixin.
Note	258	Excluding maple syrup.
Note	259	Singly or in combination: sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556).
Note	260	For use in powdered beverage whiteners only.
Note	261	For use in heat-treated buttermilk only.
Note	262	For use in edible fungi and fungus products only.
Note	263	Except for use in pickled fungi at 20 000 mg/kg.

Note	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.
Note	265	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): for use in table olives darkened with oxidation as a colour retention agent.
Note	266	Excluding canned mangoes and canned pears conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	267	Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015) except for use in special holiday packs for canned pears conforming to the standard.
Note	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 (CODEX STAN 74-1981).
Note	269	Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
Note	270	For use at 60 000 mg/kg, singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).
Note	271	For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	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 (CODEX STAN 74-1981).
Note	273	Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20 000 mg/kg in gluten-free cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note	274	For use at 15 000 mg/kg in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note	275	For use at 1 500 mg/kg In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	276	Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	277	For use in flavoured vinegar and in rice vinegar only.
Note	278	For use in whipped cream and cream packed under pressure only.
Note	279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note	280	For use in pickled radish only.
Note	281	For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
Note	282	Only non-amidated pectins may be used in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	283	For use in canned fruit-based baby foods conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only.
Note	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 (CODEX STAN 72-1981).
Note	285	Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula for older infants and product for young children (CXS 156-1987).
Note	286	For use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note	287	Except for use in products conforming to the Standard for Corned Beef (CODEX STAN 88-1981) at 30 mg/kg as residual NO_2 ion.

Note	288	For use in products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note	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 (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981). The total amount of phosphates (naturally present and added) shall not exceed 3 520 mg/kg as phosphorus.
Note	290	For use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Meat (CODEX STAN 98-1981) at 15 mg/kg to replace loss of colour in product with binders only.
Note	291	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 35 mg/kg.
Note	292	Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
Note	293	On the saponin basis.
Note	294	Except for use in liquid products at 600 mg/kg as steviol equivalents.
Note	295	For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only, as an acidity regulator.
Note	296	Except for use in perilla in brine at 780 mg/kg.
Note	297	The level in the ready-to-eat food shall not exceed 200 mg/kg on the anhydrous basis.
Note	298	For use only in products conforming to the Standard for Provolone (CXS 272-1968).
Note	299	For use in non-standardized food; and in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989): the following phosphates for use as humectants at 2200 mg/kg as phosphorous, INS 339(i), 339(ii), 339(iii), 340(i), 340(ii), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vii), 451(i), 451(ii), 452(i), 452(ii), 452(iii), 452(iv), 452(v), and 542; and the following phosphates for use as raising agents in bread and batter coatings only at 440 mg/kg as phosphorous, INS 339(i), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vi), 450(vii), 450(ix), 452(i), 452(ii), 452(iii) and 452(iv).
Note	300	For use in salted squid only.
Note	301	Except for use in products conforming to the General Standard for Cheese (CXS283-1978) at 35 mg/kg.
Note	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 Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Meat (CODEX STAN 98-1981) at 1320 mg/kg as phosphorous. The total amount of phosphates (naturally present and added) shall not exceed 3520 mg/kg as phosphorous.

Note	303	Excluding products (other than white chocolate) conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
Note	304	Level of colour corresponds to the finished product as consumed (e.g., the sausage).
Note	305	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as norbixin.
Note	306	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013), and the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note	307	Excluding raw squid.
Note	308	For use in raw mollusks only.
Note	309	For use in breaded or battered foods applied to non-standardized foods only.
Note	310	Except for use in products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1981) and the Standard for Canned Crab Meat (CODEX STAN 90-1981) at 250 mg/kg.
Note	311	For use in terrine only.
Note	312	For use in tsukudani and surimi products only.
Note	313	For use in products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note	314	For use in yeast extracts.
Note	315	Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
Note	316	For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.
Note	317	As ascorbic acid.
Note	318	In dry cereal only.
Note	319	Within the limit for sodium listed in the Codex Standard for Canned Baby Food (CODEX STAN 73-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
Note	320	Within the limit for sodium listed in the Codex Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
Note	321	For use in powdered mixes only.
Note	322	For use in cooked products boiled with soy sauce only.
Note	323	For use as firming agent.
Note	324	For use in aloe vera only.
Note	325	For general use in surimi products.
Note	326	For use in fresh meat, poultry and game products only.
Note	327	For use in fish products cooked in soy sauce.
Note	328	Singly or in combination with other thickeners.
Note	329	Use level in milk and soy based products only.
Note	330	Except for use in canned products.
Note	331	For non-standardized foods: for use in minced fish, shrimps and prawns only.
Note	332	For general use as a glazing agent.
Note	333	In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and SmokeDried Fish (CODEX STAN 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.
Note	334	For salted fish with a salt content of greater than or equal to 18 percent during processing.
Note	335	For use in products containing vegetable protein only.

Note	336	For non-standardized foods: for use in surimi, fish roe products, and dried mollusks and crustaceans, only.
Note	337	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
Note	338	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203), benzoic acid (INS 210), sodium benzoate (INS 211), potassium benzoate (INS 212), and calcium benzoate (INS 213) at 500 mg/kg as sorbic acid (INS 200-203) or as benzoic acid (INS 210-213).
Note	339	Excluding use for canned bouillons and consommés.
Note	340	Except for products not conforming tothe Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 100 mg/kg.
Note	341	Expressed as beta-Carotene.
Note	342	For use of chlorophylls, copper complexes (INS 141(i)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note	343	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): 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)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), and potassium polyphosphate (INS 452(ii)) as acidity regulators at 440 mg/kg as phosphorus; calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), and tricalcium phosphate (INS 341(iii)) as anticaking agents at 800 mg/kg as phosphorus on the dry matter basis in dehydrated products only; and dicalcium diphosphate (INS 450(vi)) and calcium polyphosphate (INS 452(iv)) as emulsifiers, stabilizers, and thickeners at 1320 mg/kg as phosphorus.
Note	344	Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).
Note	345	For use in curried products.
Note	346	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b), and dl-alpha-tocopherol (INS 307c) at 50 mg/kg.
Note	347	Excluding plain products.
Note	348	For general use in dried seaweed.
Note	349	For use at 7,000 mg/kg in bakery cream fillings only.
Note	350	For use at 10,000 mg/kg in cream powder analogues only.
Note	351	Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973).
Note	352	Except for use at 6,000 mg/kg in products with > 20% fat content.
Note	353	On dry basis.
Note	354	For use at 2,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
Note	355	Except for use in flavoured products conforming to the Standard for Fermented Milks (CXS 243-2003) at 10,000 mg/kg.
Note	356	Excluding virgin or cold pressed oils.
Note	357	Except for use in refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil at 200 mg/kg to restore natural tocopherol lost in production.
Note	358	For use in products in a syrup or juice only.
Note	359	Excluding dairy fat spreads with ≥ 70% milk fat content.
Note	360	In dairy fat spreads limited to products with < 70% fat content or baking purposes only.

Note	361	For use at 5,000 mg/kg as tartaric acid in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note	362	Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a sweetener.
Note	363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery products.
Note	364	Singly or in combination.
Note	365	On a casings basis.
Note	366	10,000 mg/kg in imitation chocolate with >5% water content.
Note	367	For use at 10,000 mg/kg in candy containing not less than 10% oil.
Note	368	For use at 10,000 mg/kg in whipped decorations.
Note	369	For use in granola-type breakfast cereals only.
Note	370	For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
Note	371	For use at 10,000 mg/kg in boiled noodles only.
Note	372	For use in rolls only.
Note	373	For use in sausage only.
Note	374	For use in cooked frozen meat products only.
Note	375	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) except for white chocolate, where ascorbyl palmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.
Note	376	For use in hydrolyzed protein and/or amino acid based infant formula only.
Note	377	For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration.
Note	378	Except for use at 100 mg/kg in sliced cheese analogues.
Note	379	Except for use in maize-based products at 60 mg/kg.
Note	380	Except for use in powdered infant formula at 7,500 mg/kg.
Note	381	As consumed.
Note	382	For use only in smoked fish and smoke-flavoured fish products conforming to the Standard for Smoked Fish, Smoked-flavoured fish, and Smoke-dried fish (CODEX STAN 311-2013).
Note	383	For use in gelatin powder only.
Note	384	On a gelatin powder basis.
Note	385	As a humectant for wetting of fumaric acid (INS 297).
Note	386	Except for use in the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981) at 500 mg/kg, singly or in combination with other emulsifiers.
Note	387	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.
Note	388	Excluding bread prepared solely with wheat flour, water, yeast or leaven, and salt.
Note	389	Except for use at 500 mg/kg in products containing nut paste
Note	390	For use as an antioxidant for non-standardized food and for raw chilled shucked mollusks conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note	391	For non-standardized food and for minced fish flesh only in products conforming to the Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note	392	For non-standardized food and for products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008): for use as an antioxidant for raw frozen molluscs.

Note	393	For use on Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed with phosphates conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014) as follows: the following phosphates at 2200 mg/kg as phosphorus for use as acidity regulators: INS 338, 339(i,ii,iii), 340(i,ii,iii), 341(i,ii,iii), 342(i,ii), 343(i,ii,iii), 450(i,ii,iii,v,vi,vii,ix), 451(i,ii), 452(i,ii,iii,iv,v); the following for use as humectants: INS 339(i,ii,iii), 340(i,ii,iii), 341(i,ii,iii), 450(i,ii,iii,v,vii), 451(i,ii), INS 452(i,ii,iii,iv,v), and 542; the following for use as sequestrants: INS 338, 339(i,ii,iii), 340(i,ii,iii), 341(i), 450(i,ii,iii,v,vi,vii), 451(i,ii,), 452(i,ii,iii,iv,v); and the following for use as stabilizers: INS 339(i,ii,ii), 340(i,ii,iii), 341(i,ii,iii), 342(i,ii), 343(i,ii,iii), I450(i), INS 450(ii), INS 450(iii,v,vi,vii,ix), 451(i,ii), 452(i,ii,iii,iv,v) and 542.
Note	394	For use in non-standardized food; and in products conforming to the Standard for Quick Frozen Shrimps or Prawns (CODEX STAN 92-1981); Quick Frozen Lobsters (CODEX STAN 95-1981); Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989); and Quick Frozen Fish Fillets (CODEX STAN 190-1995) as humectants at 2200 mg/kg as phosphorous: INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542.
Note	395	For use in heat-treated products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note	396	For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration.
Note	397	For use at 1000 mg/kg in non-UHT and non-sterilised buttermilk.
Note	398	Some Codex Members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.
Note	399	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 10,000 mg/kg.
Note	400	Except for use in products conforming to the Standard for Fermented Milks (CXS 243- 2003) at 150 mg/kg.
Note	401	Except for use in chocolate lentils at 50 mg/kg.
Note	402	Except for use in products conforming to the Standard for Fermented Milks (CXS 243- 2003) at 100 mg/kg.
Note	403	For use in pumpernickel bread at 15,000 mg/kg and for use in malt bread at 3,000 mg/kg only.
Note	404	For use in energy-reduced products or products with no added sugar conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 400 mg/kg.
Note	405	Except for use in cakes made from yellow vegetables and fruits, such as pumpkin and citrus, at 70 mg/kg.
Note	406	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): for use in milk- and milk derivative-based products energy reduced or with no added at 100 mg/kg.
Note	407	Excluding all fluid milks that are not mineral or vitamin fortified.
Note	408	For use in flavoured and/or sweetened milk powder analogues only.
Note	409	For use only in products intended for further processing or special dietary uses, reduced or low sugar content, or where sweetening properties have been replaced wholly or partially by food additive sweeteners.
Note	410	Excluding lactose reduced milks.
Note	411	Except for use in lactose reduced milks at 500 mg/kg.
Note	412	For use in fish sausage only.
Note	413	INS 452(i-v) only in products conforming to the Standard for Crackers From Marine and Freshwater Fish, crustacean and Molluscan Shellfish (CODEX STAN 222-2001).
Note	414	For use in marinated products only.
Note	415	For use in pickled products only.
Note	416	Tocopherol concentrate, mixed (INS 307b) only.

Note	417	For use in capsule and tablet form.
Note	418	Except for use at 6,000 mg/kg, singly or in combination, on the basis of fish oils.
Note	419	For use only in ready-to-eat products that require refrigeration.
Note	420	Except for use at 700 mg/kg in smoked molluscs and salted molluscs.
Note	421	For use in pastes and condiment products containing plant-derived oils only.
Note	422	For use in curry roux only.
Note	423	For use in dashi and furikake only.
Note	424	For use as a glazing agent.
Note	425	For use in malt liquor only.
Note	426	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note	427	Except for use in concentrated marinades applied to food at 10,000 mg/kg.
Note	428	As residue in biscuits and rusks.
Note	429	Except for use in canned coffee with milk at 2000 mg/kg.
Note	430	Only for use in emulsified liquors.
Note	431	Excluding use in whiskey.
Note	432	For use in doughs used in cereal based savory snacks only.
Note	433	For use in rice crackers and potato snacks only.
Note	434	Carry-over from use as an antioxidant in flavours, colours, juice ingredients and nutrient preparations.
Note	435	For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note	436	For use as acidity regulators only: in products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991) only Phosphoric Acid (INS 338) is permitted up to a maximum of 540 mg/kg as phosphorus; in products conforming to the Standard for Canned Tuna and Bonito (CODEX STAN 70-1981) only Disodium diphosphate (INS 450(i)) is permitted up to a maximum of 4,400 mg/kg as phosphorus (including natural phosphates); in products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981) only Phosphoric Acid (INS 338) and Disodium diphosphate (INS 450(i)) are permitted up to a maximum of 4,400 mg/kg, singly or in combination, as phosphorus (including natural phosphates).
Note	437	Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, SmokeFlavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013).
Note	438	For use as emulsifier or stabilizer only.
Note	439	For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166- 1989), singly or in combination: beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS160a(iv)), carotenal, beta-apo-8’ (INS 160e), and beta-carotenes, vegetable (INS 160a(ii)).
Note	440	Except for use at 200 mg/kg in candy with hard panned sugar coating.
Note	441	Except for use at 300 mg/kg in candies with red fruit flavour.
Note	442	Except for use at 300 mg/kg in lemon flavored candies.
Note	443	Except for use at 200 mg/kg in milk toffees.
Note	444	Except for use at 700 mg/kg in yellow fruit or spice flavoured chewing gum.
Note	445	Except for use at 300 mg/kg in lemon and citrus flavoured products.
Note	446	Except for use at 100 mg/kg in sugar-based icings.
Note	447	Except for use at 500 mg/kg in fat based or aerated products.
Note	448	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: beta-Carotenes (INS 160a(i), 160a(iii), and 160a(iv)), Carotenes, beta-, vegetable (INS 160a(ii)) and carotenal, beta-apo-8’- (INS 160e) at 50 mg/kg.
Note	449	Except for use in monaka wafers and cones for ice cream at 410 mg/kg.
Note	450	Except for use at 20,000 mg/kg in fruity confection products.

Note	451	On the dry mixture basis.
Note	452	Except for use at 5200 mg/kg in dried egg whites used for further processing only.
Note	453	For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
Note	454	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
Note	455	For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
Note	456	For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds.
Note	457	For use in flavoured fermented products, heat treated after fermentation, conforming to the Standard for Fermented Milks (CXS 243-2003) only.
Note	458	Except for use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973) at 35 mg/kg.
Note	459	Except for use at 10,000 mg/kg, singly or in combination: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968), as anticaking agents only: silicates calculated as silicon dioxide.
Note	460	Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).
Note	461	For the surface treatment of sliced, cut, shredded or grated cheese for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as anticaking agents
Note	462	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg.
Note	463	For use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973).
Note	464	For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as preservatives.
Note	465	For products conforming to the Standard for Sugars (CXS 212-1999) as anticaking agents only: Calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii), trimagnesium phosphate (INS 343(iii)), magnesium carbonate (INS 504(i)), bone phosphate (INS 542), silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), and magnesium silicate, synthetic (INS 553(i)) singly or in combination but still within prescribed separate individual maximum levels.
Note	466	For use to produce carbonated products only.
Note	467	Except for use in seasonings and condiments with tumeric or saffron at 1,500 mg/kg.

Note	468	Except for use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent only, at a maximum level of 60 mg/kg.
Note	469	For use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent: calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) only.
Note	470	In products conforming to the Standard for Wheat Flour (CXS 152-1985), only for use as a flour treatment agent in flours for biscuit and pastry manufacture: sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) only.
Note	471	In products conforming to the Standard for Wheat Flour (CXS 152-1985), only for use in flours for high ratio cakes.
Note	472	For use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent only.
Note	473	Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973) at 35 mg/kg.
Note	474	Except for use in octopus with wasabi only.
Note	475	Except in products conforming to the Standard for Instant Noodles (CXS 249-2006): 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 phosphate INS 450(ii), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen phosphate (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)), and ammonium polyphosphate (INS 452(v)) for use only as humectants at 2,000 mg/kg, singly or in combination, as phosphorus.
Note	476	For products conforming to the Standard for Instant Noodles (CXS 249-2006): sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) for use as flour treatment agents only.
Note	477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note	478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
Note	479	For use in cooked mollusks only.
Note	480	Except for use in products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) and the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006): 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)), dicalcium diphosphate (INS 450(vi)), 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)), as acidity regulators only, at 4,400 mg/kg as phosphorus.

Note	481	For use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006), singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroxyquinone (TBHQ, INS 319).
Note	482	Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)) for use as anticaking agents only.
Note	483	Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): 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)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), 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)), and ammonium polyphosphate (INS 452(v)), as acidity regulators only.
Note	484	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.
Note	485	Only for use in products conforming to the Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) and the cheese mass of products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note	486	Except for use in the surface treatment of sliced, cut, shredded, and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): at 20 mg/kg applied to the surface, added during kneading and stretching process.
Note	487	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and 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)) and trisodium diphosphate (INS 450(ii)), as stabilizers/thickeners at 1540 mg/kg as phosphorus, in cheese mass only.
Note	488	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) , singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.
Note	489	For use in smoked or salted mollusks only.
Note	490	For purpose other than sweetening.
Note	491	For use as a flavour enhancer only.
Note	492	For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
Note	493	For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.
Note	494	For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).

Note	495	Except for use in products conforming to the Standard for Cottage cheese (CXS 273-1968): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 1,300 mg/kg as phosphorus, in cheese mass only.
Note	496	Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, in cheese mass only.
Note	497	Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973) as an emulsifier in cheese mass only.
Note	498	Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
Note	499	Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.
Note	500	For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.
Note	501	Except for use at 300 mg/kg in carrot and pumpkin flavoured soup.
Note	502	Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.
Note	503	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.
Note	504	Except for use in sterilized and UHT milk from bovine species at 1000 mg/kg expressed as citric acid, to compensate for low raw milk intrinsic citrate content, as a result of specific environmental conditions only.
Note	505	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP for red marbled cheeses only.
Note	506	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 50 mg/kg.
Note	507	For use in products conforming to the Standard for Edible fats and Oils Not Covered by Individual Standards (CXS 19-1981).
Note	508	For use in products, excluding virgin or cold pressed oils and vegetable oils, conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) only, for the purposes of restoring natural colour lost in processing, or standardising colour.

Note	509	For use only in products conforming to the Regional Standard for Fermented soybean paste (CXS 298R-2009) as acidity regulators.
Note	510	Including malic acid L-.
Note	511	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999).
Note	512	For use in products conforming to the Standard for Edible fats and oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) for the purposes of restoring natural colour lost in processing, or standardizing colour only.
Note	513	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) at 300 mg/kg.
Note	514	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
Note	515	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
Note	516	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999)): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
Note	517	The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV.)
Note	518	Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
Note	519	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999) as an antioxidant only.
Note	520	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), the Standard for Named Vegetable Oils (CXS 210-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
Note	521	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
Note	522	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and Named Animal Fats (CXS 211-1999).
Note	523	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), as an antifoaming agent in oils for deep frying only.

Note	524	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999), as an antifoaming agent in oils for deep frying only.
Note	525	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), as an antifoaming agent in oils for deep frying only.
Note	526	Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017) at 2500 mg/kg.
Note	527	Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017), singly or in combination at 6000 mg/kg.
Note	528	Except for use in concentrates at 50 mg/kg.
Note	529	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007); if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.
Note	530	Except for use in products conforming to the Standard for Spreads and Blended Spreads (CXS 256-2007): phosphoric acid (INS 338), 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), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), as acidity regulators at 1000 mg/kg as phosphorus.
Note	531	For use in products conforming to the Standard for Spreads and Blended Spreads (CXS 256-2007); for use in fat emulsions for frying or baking purpose only.
Note	532	For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers as a preservative.
Note	533	Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note	534	For herbs use is limited to herbs that have been ground or processed into powder only, as an anticaking agent.
Note	535	Except for use in hard capsules and film coated tablets at 1800 mg/kg.
Note	536	For use as an emulsifier only.
Note	537	Except for use at 5000 mg/kg in products conforming to the Regional Standard for Chilli Sauce (CXS 306R-2011).
Note	538	For use in low oil content or refrigerated products only.
Note	539	For use in solid forms as sold to the consumer only.
Note	540	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 300 mg/kg.
Note	541	For use as an antifoaming agent in oils for deep frying conforming to the Standard for Edible Fats and Oils not covered by Individual Standard (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999).
Note	542	For use as an emulsifier in cooking or solid oils conforming to the Standard for Named Vegetable Oils (CXS 210-1999) and the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) only.

Note	543	For use in products conforming to the Standards for Milk Powders and Cream Powder (CXS 207-1999) and Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), as acidity regulators only, singly or in combination at 4,400 mg/kg.
Note	544	Except for use in products conforming to the Standard for Milk Products and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), and trimagnesium phosphate (INS 343(iii)) as anticaking agents only, singly or in combination at 10,000 mg/kg.
Note	545	Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999): ascorbic acid, L- (INS 300), ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305) and sodium ascorbate (INS 301), as antioxidants only, singly or in combination at 500 mg/kg, expressed as ascorbic acid.
Note	546	On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).
Note	547	Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): 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)), as acidity regulators only, singly or in combination at 2,200 mg/kg.
Note	548	For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), as acidity regulators only, singly or in combination at 4,400 mg/kg.

Note	549	Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropyldistarch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)) magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.
Note	550	For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.
Note	551	Maximum use level is expressed as mg additive/L of food.
Note	552	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.
Note	553	For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022) at 10 mg/kg.
Note	554	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), as stabilizers and/or thickeners only, singly or in combination for dairy fat spreads with less than 70% milk fat content only, at 880 mg/kg.
Note	555	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), for use as acidity regulators only, singly or in combination at 880 mg/kg.
Note	556	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 2000 mg/kg for fat contents <59%, and at 1000 mg/kg for fat contents ≥59%.
Note	557	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), as an emulsifier only.

Note	558	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only in dairy fat spreads as an antifoaming agent.
Note	559	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007): propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321), singly or in combination at 200 mg/kg.
Note	560	For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
Note	561	Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.
Note	562	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen phosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), as stabilizers at 4400 mg/kg as phosphorus, singly or in combination, in cheese mass only.
Note	563	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)) for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.
Note	564	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): phosphoric acid (INS 338) 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), 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)), as acidity regulators at 880 mg/kg as phosphorus, singly or in combination, in cheese mass only.

Note	565	Except for use in products conforming to the Standards for Evaporated Milks (CXS 281-1971) and Sweetened Condensed Milks (CXS 282-1971): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), 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)), as acidity regulators only, at 1000 mg/kg as phosphorous, singly or in combination.
Note	566	Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
Note	567	For use only in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium metabisulfite (INS 223) and Potassium metabisulfite (INS 224), singly or in combination.
Note	568	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium benzoate (INS 211) and Potassium benzoate (INS 212) only at 250 mg/kg, singly or in combination.
Note	569	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sorbic acid (INS 200) only.
Note	570	Except for use at 250 mg/kg in products conforming to the Standard for Mango Chutney (CXS 160-1987).
Note	571	For use only in products conforming to the Standard for Gochujang (CXS 294-2009).
Note	572	Except for use in products conforming to the Standard for Gochujang (CXS 294-2009): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (340(ii)), Sodium polyphosphate (INS 452(i)), and Potassium polyphosphate (INS 453(ii)) only at 5000 mg/kg, singly or in combination.
Note	573	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sodium polyphosphate (INS 452(i)) only at 1000 mg/kg.
Note	574	Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	575	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Disodium ethylenediaminetetraacetate (INS 386) only.
Note	576	For use only in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	577	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	578	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Chlorophylls, copper complexes (INS 141(i)) only at 30 mg/kg as copper.
Note	579	Except for use at 1500 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	580	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434) and Polyoxyethylene (20) sorbitan monostearate (INS 435) only, singly or in combination.
Note	581	For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
Note	582	Except for use at 10000 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).

Note	583	Except for use at 150 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	584	For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.
Note	585	If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471).
Note	586	For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): 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)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.
Note	587	Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).
Note	588	For use in powdered hydrolysed protein and/or amino acid based infant formula only.
Note	589	For use as a nutrient carrier in a raw material or other ingredient.
Note	590	For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
Note	591	For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.
Note	592	For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.
Note	593	Except for use at 100 mg/kg in cheese dips and flavoured mayonnaise.
Note	594	Except for use in emulsified sauces and dips with >20% fat content at 8,000 mg/kg.
Note	595	For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
Note	596	Except for use at 100 mg/kg in flavoured mayonnaise.
Note	597	Except for use at 1,100 mg/kg in effervescent forms as sold to the consumer.
Note	598	For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal.
Note	599	For use in non-dairy frozen confections and novelties at a maximum use level of 400 mg/kg.
Note	600	For use in frozen dairy confections and novelties at a maximum use level of 400 mg/kg.
Note	601	On a blue polymer basis.
Note	602	Except for use as an antifoaming agent only in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg.
Note	603	For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
Note	604	Except for use in blue/purple tortilla chips at 1,200 mg/kg
Note	605	Except for use in sliced, cut, shredded, or grated product at 3,000 mg/kg.
Note	606	For use in accordance with general principles for the addition of essential nutrients to foods (CXG 9-1987).
Note	607	For use only in nutrient fortified rice.
Note	608	For use only in nutrient fortified products.
Note	609	For use in fruit based drinks, including fruit flavoured drinks, only.

Note	610	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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 stabilizers and/or thickeners, singly or in combination, at 1000 mg/kg as phosphorous.
Note	611	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer.
Note	612	Except for use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): sodium thiosulfate (INS 539) as a sequestrant.
Note	613	Except for products conforming to the Regional Standard for Laver Products (CXS 323R-2017), only for use in Seasoned Laver Products.
Note	614	Except for use in products conforming to the Standard for Fermented Milks (CXS243-2003): for use in flavoured fermented products, heat treated after fermentation.
Note	615	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer at 5000 mg/kg.
Note	616	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at GMP.
Note	617	Except for use in products conforming to the Standard for Creams and Prepared Creams (CXS 288-1976): 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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 stabilizers or thickeners, singly or in combination, at 1,100 mg/kg as phosphorous.
Note	618	For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
Note	619	For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as a stabilizer or thickener.
Note	620	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 1000 mg/kg. Combination rules for acesulfame potassium (INS 950) and aspartame-acesulfame (INS 962) apply.
Note	621	For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as an emulsifier.
Note	622	For use in flavoured products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as a stabilizer or thickener.

Note	623	Except for use in products conforming to the Standard for Fermented Milks (CXS243-2003) as a stabilizer or thickener.
Note	624	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer or thickener.
Note	625	Except for use in plain products conforming to the Standard for Fermented Milks (CXS243-2003) as a stabilizer or thickener.
Note	626	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an emulsifier.
Note	627	Except for use in cream packed under pressure and whipped cream products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a propellant.
Note	628	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) as a carbonating agent in drinks based on fermented milks.
Note	629	Except for products conforming to the Standard for Fermented Milks (CXS 243-2003): as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
Note	630	For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.
Note	631	Except for use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the Standard for Fermented Milks (CXS 243-2003) as an acidity regulator.
Note	632	For use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an acidity regulator or stabilizer.
Note	633	Except for use in products conforming to the Standard for fermented Milks (CXS 243-2003) as an acidity regulator.
Note	634	For use in products conforming to the Standard for Fermented Milks (CXS243-2003) only.
Note	635	Except for use in plain fermented milks and drinks based on fermented milk that are not heat-treated, conforming to the Standard for Fermented Milks (CXS 243-2003): for use in reconstitution and recombination.
Note	636	Except for use in products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.

Note	637	Except for use in quick frozen French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): phosphoric acid (INS 338), 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)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), 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)), as sequestrants, singly or in combination.
Note	638	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), magnesium dihydrogen diphosphate (INS450(ix)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), 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)), and ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents or preservatives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.
Note	639	Except for use in products conforming to the Standard for Fermented Milks (CXS243-2003): for use in milk- and milk derivative-based products energy reduced or with no added sugar.
Note	640	Except for use in products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011): calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) as flour treatment agents.
Note	641	Residue levels in crustaceans <1 mg/kg.
Note	642	Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as an emulsifier.
Note	643	For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015).
Note	644	For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a sweetener.
Note	645	For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as an emulsifier.
Note	646	For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a stabilizer.

Note	647	Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, INS 338 as an antioxidant, INS339(i)-(iii), 340(i)-(iii), 341(iii), 450(i)-(iii),(v)-(vii), 451(i)-(ii), 452(i)-(v) and bone phosphate (INS 542) as emulsifiers, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i)-(iii), 452(i)-(v), 542 as stabilizers, singly or in combination.
Note	648	For use only in dehydrated soybean curd film conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): sulfur dioxide (INS 220), sodium sulfite (INS221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS223), potassium metabisulfite (INS 224) and potassium sulfite (INS 225), as preservatives.
Note	649	Except for use in semisolid soybean curd and soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, and INS 341(i)-(iii) and INS 450(vi) as firming agents, and for use in soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): INS 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii) and (ix), 451(i)-(ii), 452(i)-(v) and 542 as stabilizers.
Note	650	For use only in compressed soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a preservative.
Note	651	Except for use in products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007) as an antioxidant and preservative.
Note	652	Except for use in products conforming to the Standard for Dried Roots, Rhizomes and Bulbs:Dried or Dehydrated Ginger (CXS 343-2021): sulfur dioxide (INS 220) as a bleaching agent.
Note	653	For use with red fruits only.
Note	654	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use at 200 mg/kg in special holiday packs for canned pears conforming to the standard.

Note	655	Excluding products conforming to the Standard for Canned Stone Fruits (CXS 242-2003) except for use in canned cherries at 30 mg/kg for the purpose of restoring colour lost during processing.
Note	656	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009) except for use in apple jam at 30 mg/kg to restore colour lost during processing.
Note	657	Except for use at 100 mg/kg in jelly desserts and fruit-flavoured jelly.
Note	658	Except for use at 300 mg/kg in products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981), singly or in combination, with other colours permitted in CXS 115-1981.
Note	659	Except for use at 20 mg/kg in products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009).
Note	660	For products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009): only for use in canned mushrooms in sauce.
Note	661	Except for use in salsa at 1200 mg/kg.
Note	662	For use only in tsukudani (seaweed boiled down in soy sauce) to standardize and restore colour lost due to thermal processing.
Note	663	Except for use at 100 mg/kg in extruded and/or puffed cereal products.
Note	664	Except for use at 500 mg/kg in extruded-type breakfast cereals, including granola-type cereals, only.
Note	665	Except for use in starch-based desserts and puddings at 50 mg/kg.
Note	666	Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 5 mg/kg, as bixin.
Note	667	Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 300 mg/kg, as bixin.
Note	668	Except for use in soybean substitute seafood at 20 mg/kg.
Note	669	For use only in breakfast sausages, merguez type products, salsicha fresca, butifarra fresca, longaniza fresca and chorizo fresco and mici.
Note	670	Except for use in cooked ham and cooked chicken at 100 mg/kg to restore faded colour and improve the frying colour.
Note	671	Except for use in salsicha at 80 mg/kg.
Note	672	For use to restore colour lost during processing only.
Note	673	For use with red fruits and in canned Japanese apricot (Prunus mume) only.
Note	674	Except for use in spreads containing strawberry at 400 mg/kg.
Note	675	For use in powdered wasabi only.
Note	676	Some Codex Members allow the use of additives with colour function in this food category while others limit these additives to certain products.
Note	677	Except for use at 500 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).
Note	678	For use only in sweet cherries conforming to the Standard for canned stone fruits (CXS 242-2003) and non-standardized cocktail cherries and candied cherries.
Note	679	Except for use at 100 mg/kg in products conforming to the Standard for jams, jellies and marmalades (CXS 296-2009).
Note	680	Except for use at 300 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).
Note	681	For use in sausages, patties, terrines and in products containing vegetable protein only.
Note	682	Except for use in hot/spicy flavoured products at 50 mg/kg.
Note	683	For use in crustaceans only, exclusively in raw material immediately after harvesting or capture.
Note	684	Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.
Note	XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).

Note	XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CODEX STAN 13-1981).
Note	XS17	Excluding products conforming to the Standard for canned applesauce (CXS 17-1981).
Note	XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
Note	XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note	XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note	XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note	XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note	XS39	Excluding products conforming to the Standard for dried edible fungi (CXS 39-1981).
Note	XS40R	Excluding products conforming to the Regional Standard for Chanterelles (CXS 40R-2017).
Note	XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
Note	XS60	Excluding products conforming to the Standard for canned raspberries (CXS 60-1981).
Note	XS62	Excluding products conforming to the Standard for canned strawberries (CXS 62-1981).
Note	XS66	Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981).
Note	XS67	Excluding products conforming to the Standard for Raisins (CODEX STAN 67-1981).
Note	XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
Note	XS72	Excluding products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981).
Note	XS73	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73- 1981).
Note	XS74	Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
Note	XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note	XS87	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
Note	XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note	XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note	XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
Note	XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note	XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
Note	XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
Note	XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note	XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note	XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).

Note	XS105	Excluding products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981).
Note	XS115	Excluding products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981).
Note	XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note	XS118	Excluding products conforming to the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CXS 118-1979).
Note	XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note	XS130	Excluding products conforming to the Standard for Dried Apricots (CODEX STAN 130-1981).
Note	XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
Note	XS143	Excluding products conforming to the Standard for Dates (CXS 143-1985).
Note	XS145	Excluding products conforming to the Standard for Canned Chestnuts and Canned Chestnut Puree (CODEX STAN 145-1985).
Note	XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
Note	XS152	Excluding products conforming to the Standard for Wheat Flour (CXS 152-1985).
Note	XS153	Excluding products conforming to the Standard for Maize (Corn) (CXS 153-1985).
Note	XS156	Excluding products conforming to the Standard for Follow-Up Formula (CXS 156-1987).
Note	XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
Note	XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note	XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
Note	XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note	XS169	Excluding products conforming to the Standard for Whole and Decorticated Pearl Millet Grains (CXS 169-1989).
Note	XS172	Excluding products conforming to the Standard for Sorghum Grains (CXS 172-1989).
Note	XS175	Excluding products conforming to the Standard for Soy Protein Products (CXS 175-1989).
Note	XS181	Excluding products conforming to the Standard for Formula Foods for Use in Weight Control Diets (CXS 181-1991).
Note	XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note	XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
Note	XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
Note	XS198	Excluding products conforming to the Standard for Rice (CXS 198-1995).
Note	XS199	Excluding products conforming to the Standard for Wheat and Durum Wheat (CXS 199-1995).
Note	XS201	Excluding products conforming to the Standard for Oats (CXS 201-1995).
Note	XS202	Excluding products conforming to the Standard for Couscous (CXS 202-1995).
Note	XS203	Excluding products conforming to the Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction (CXS 203-1995).
Note	XS207	Excluding products conforming to the Standard for Standard for Milk Powders and Cream Powder (CXS 207-1999)
Note	XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).

Note	XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note	XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211- 1999).
Note	XS212	Excluding products conforming to the Standard for Sugars (CXS 212-1999).
Note	XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note	XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note	XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
Note	XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note	XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
Note	XS241	Excluding products conforming to the Standard for canned bamboo shoots (CXS 241-2003).
Note	XS242	Excluding products conforming to the Standard for canned stone fruits (CXS 242-2003).
Note	XS243	Excluding products conforming to the Standard for Fermented Milks (CXS 243-2003).
Note	XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note	XS247	Excluding products conforming to the General Standard for Fruit Juices and Nectars (CXS 247-2005).
Note	XS249	Excluding products conforming to the Standard for Instant Noodles (CXS 249-2006).
Note	XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note	XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note	XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note	XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006).
Note	XS254	Excluding products conforming to the Standard for certain canned citrus fruits (CXS 254-2007).
Note	XS256	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
Note	XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CODEX STAN 257R-2007).
Note	XS258R	Excluding products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007).
Note	XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CODEX STAN 259R-2007).
Note	XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007).
Note	XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2006).
Note	XS263	Excluding products conforming to the Standard for Cheddar (CXS 263-1966).
Note	XS264	Excluding products conforming to the Standard for Danbo (CXS 264-1966).
Note	XS265	Excluding products conforming to the Standard for Edam (CXS 265-1966).
Note	XS266	Excluding products conforming to the Standard for Gouda (CXS 266-1966).
Note	XS267	Excluding products conforming to the Standard for Havarti (CXS 267-1966).
Note	XS268	Excluding products conforming to the Standard for Samsø (CXS 268-1966).
Note	XS269	Excluding products conforming to the Standard for Emmental (CXS 269-1967).
Note	XS270	Excluding products conforming to the Standard for Tilsiter (CXS 270-1968).
Note	XS271	Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968).

Note	XS272	Excluding products conforming to the Standard for Provolone (CXS 272-1968).
Note	XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note	XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note	XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note	XS276	Excluding products conforming to the Standard for Camembert (CXS 276-1973).
Note	XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note	XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note	XS279	Excluding products conforming to the Standard for Butter (CXS 279-1971).
Note	XS283	Excluding products conforming to the General Standard for Cheese (CXS 283-1978).
Note	XS288	Excluding products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976)
Note	XS290	Excluding products conforming to the Standard for Standard for Edible Casein Products (CXS 290-1995).
Note	XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note	XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note	XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
Note	XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
Note	XS297	Excluding products conforming to the Standard for Certain Canned Vegetables (CODEX STAN 297-2009).
Note	XS298R	Excluding products conforming to the Regional Standard for Fermented Soybean Paste (CXS 298R-2009).
Note	XS301R	Excluding products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011).
Note	XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note	XS306	Excluding products conforming to the Standard for Chilli Sauce (CXS 306-2011).
Note	XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
Note	XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note	XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note	XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note	XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note	XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note	XS319	Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	XS320	Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).
Note	XS321	Excluding products conforming to the Standard for Ginseng Products (CXS 321-2015).
Note	XS322R	Excluding products conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015).
Note	XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).
Note	XS324R	Excluding products conforming to the Regional Standard for Yacon (CXS 324R-2017).

Note	XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note	XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
Note	XS327	Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
Note	XS328	Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).
Note	XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
Note	XS330	Excluding products conforming to the Standard for Aubergines (CXS 330-2018).
Note	XS331	Excluding products conforming to the Standard for Dairy Permeate Powders (CXS 331-2017).
Note	XS332R	Excluding products conforming to the Regional Standard for Doogh (CXS 332R-2018).
Note	XS333	Excluding products conforming to the Standard for Quinoa (CXS 333-2019).
Note	XS334R	Excluding products conforming to the Regional Standard for fermented cooked Cassava-based products (Africa) (CXS 334R-2020).
Note	XS336R	Excluding products conforming to the Regional Standard for kava products for use as a beverage when mixed with water (North America and South West Pacific) (CXS 336R-2020).
Note	XS341R	Excluding products conforming to the Regional Standard for mixed zaatar (Near East) (CXS341R-2020).
Note	XS342	Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).
Note	XS343	Excluding products conforming to the Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger (CXS 343-2021).
Note	XS344	Excluding products conforming to the Standard for dried floral parts: Cloves (CXS 344-2021).
Note	XS345	Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).
Note	XS347	Excluding products conforming to the Standard for dried or dehydrated garlic (CXS 347-2019).
Note	XS350R	Excluding products conforming to the Regional Standard for dried meat (Africa) (CXS 350R-2022).
Note	XS351	Excluding products conforming to the Standard for Dried Floral Parts - Saffron (CXS 351-2022).
Note	XS352	Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).
Note	XS353	Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).
Note	XS355R	Excluding products conforming to the Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023).
Note	XS361	Excluding products conforming to the General standard for canned mixed fruits (CXS 361-2020).

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

TABLE TWO

Food Categories or Individual Food Items in Which Food Additives are Permitted

Food Category No. 01.1.1 Fluid milk (plain)

Additive	INS	Year Adopted	Max Level	Notes
NITROGEN	941	2017	GMP	59
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1500 mg/kg	33 & 227
TRISODIUM CITRATE	331(iii)	2023	GMP	227, 438, 504

Food Category No. 01.1.2 Other fluid milk (plain)

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2018	GMP	407
ASCORBIC ACID, L-	300	2018	GMP	410
CAROB BEAN GUM	410	2019	GMP	407 & 438
CARRAGEENAN	407	2019	GMP	407 & 438
CITRIC ACID	330	2018	GMP	407
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2018	GMP	407
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2018	120 mg/kg	407
GELLAN GUM	418(i)	2019	GMP	407 & 438
GUAR GUM	412	2019	GMP	407 & 438
GUM ARABIC (ACACIA GUM)	414	2019	GMP	407 & 438
HYDROXYPROPYL STARCH	1440	2019	GMP	407 & 438
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2018	GMP	407
LECITHIN	322(i)	2018	GMP	410
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2019	GMP	407 & 438
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2018	GMP	410

Food Category No. 01.1.2 Other fluid milk (plain)

Additive	INS	Year Adopted	Max Level	Notes
NITROGEN	941	2018	GMP	59
PECTINS	440	2019	GMP	407 & 438
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2018	2200 mg/kg	33, 364, 411
POLYDEXTROSES	1200	2019	GMP	407 & 438
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	1000 mg/kg	410
POTASSIUM CARBONATE	501(i)	2019	GMP	407
POTASSIUM HYDROXIDE	525	2018	GMP	410
PROPYLENE GLYCOL ALGINATE	405	2023	1300 mg/kg	407 & 438
SODIUM ASCORBATE	301	2018	GMP	410
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2019	GMP	407 & 438
SODIUM HYDROXIDE	524	2019	GMP	410
SUCROSE ESTERS	473, 473a, 474	2021	1000 mg/kg	410
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	410
TRISODIUM CITRATE	331(iii)	2018	GMP	410
XANTHAN GUM	415	2019	GMP	407 & 438

Food Category No. 01.1.3 Fluid buttermilk (plain)

Additive	INS	Year Adopted	Max Level	Notes
MAGNESIUM CARBONATE	504(i)	2013	GMP	261
MAGNESIUM HYDROXIDE	528	2013	GMP	261
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2013	GMP	261
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2017	1500 mg/kg	33, 227 & 397
POTASSIUM DIHYDROGEN CITRATE	332(i)	2013	GMP	261
POTASSIUM LACTATE	326	2013	GMP	261
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	261
SODIUM LACTATE	325	2013	GMP	261
TRIPOTASSIUM CITRATE	332(ii)	2013	GMP	261
TRISODIUM CITRATE	331(iii)	2013	GMP	261

Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478 & 639
ADIPATES	355	2024	1500 mg/kg	1, 634
ADVANTAME	969	2024	6 mg/kg	381, 478 & XS243

Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2023	100 mg/kg	52 & 540
AMARANTH	123	2024	50 mg/kg	52 & XS243
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2017	20 mg/kg	8 & 52
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	52, 185 & 84
ASPARTAME	951	2024	600 mg/kg	191, 478, 620 & 639
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477 & 639
AZORUBINE (CARMOISINE)	122	2017	150 mg/kg	52
BENZOATES	210-213	2024	300 mg/kg	13, 457
BRILLIANT BLACK (BLACK PN)	151	2017	150 mg/kg	52
BRILLIANT BLUE FCF	133	2008	150 mg/kg	52
BROWN HT	155	2017	150 mg/kg	52
CANTHAXANTHIN	161g	2024	15 mg/kg	52 & XS243
CARAMEL II - SULFITE CARAMEL	150b	2017	2000 mg/kg	52 & 400
CARAMEL III - AMMONIA CARAMEL	150c	2009	2000 mg/kg	52
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	2000 mg/kg	52
CARMINES	120	2008	150 mg/kg	52 & 178
CAROTENAL, BETA-APO-8'- (160e)	160e	2024	10 mg/kg	52 & XS243
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	20 mg/kg	52, 341, 344 & 402
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	20 mg/kg	52, 341, 344 & 402
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	50 mg/kg	52 & 190
CURCUMIN	100(i)	2017	150 mg/kg	52 & 402
CYCLAMATES	952(i), (ii), (iv)	2024	250 mg/kg	17, 477 & 639
CYCLODEXTRIN, BETA-	459	2024	5 mg/kg	622
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	5000 mg/kg	399 & 629
ETHYL MALTOL	637	2024	GMP	634
FAST GREEN FCF	143	2008	100 mg/kg	52
GRAPE SKIN EXTRACT	163(ii)	2024	100 mg/kg	52, 181
INDIGOTINE (INDIGO CARMINE)	132	2017	300 mg/kg	52 & 402
IRON OXIDES	172(i)-(iii)	2017	20 mg/kg	52 & 402
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	160 mg/kg	52 & 601
LUTEIN FROM TAGETES ERECTA	161b(i)	2017	100 mg/kg	52 & 400
MALTOL	636	2024	GMP	634
NEOTAME	961	2024	20 mg/kg	478 & 406
NISIN	234	2024	12.5 mg/kg	220 & 233
PAPRIKA EXTRACT	160c(ii)	2024	30 mg/kg	39, 528 & XS243

Food Category No. 01.1.4 Flavoured fluid milk drinks

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	1500 mg/kg	33, 364 & 610
POLYDIMETHYLSILOXANE	900a	2024	50 mg/kg	618
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2024	2000 mg/kg	629
POLYSORBATES	432-436	2024	3000 mg/kg	629
PONCEAU 4R (COCHINEAL RED A)	124	2023	150 mg/kg	52
PROPYLENE GLYCOL ALGINATE	405	2024	1300 mg/kg	616 & 623
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	
QUINOLINE YELLOW	104	2024	10 mg/kg	52 & 400
SACCHARINS	954(i)-(iv)	2024	80 mg/kg	500, 477 & 406
SORBATES	200, 202, 203	2012	1000 mg/kg	42 & 220
SORBITAN ESTERS OF FATTY ACIDS	491-495	2024	5000 mg/kg	629
STEAROYL LACTYLATES	481(i), 482(i)	2024	1000 mg/kg	355 & 629
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2017	200 mg/kg	26, 477 & XS243
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	300 mg/kg	404, 478 & 639
SUCROSE ESTERS	473, 473a, 474	2024	5000 mg/kg	629
SUNSET YELLOW FCF	110	2008	300 mg/kg	52
TARTRATES	334, 335(ii), 337	2024	2000 mg/kg	45 & 630
TARTRAZINE	102	2017	300 mg/kg	52
TOCOPHEROLS	307a, b, c	2024	200 mg/kg	15 & XS243
ZEAXANTHIN, SYNTHETIC	161h(i)	2017	100 mg/kg	52 & 400

Food Category No. 01.2 Fermented and renneted milk products (plain)

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	1000 mg/kg	33, 610 & 635

Food Category No. 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2024	GMP	234, 235 & 634
ACETYLATED DISTARCH ADIPATE	1422	2013	GMP	234 & 235
ACETYLATED DISTARCH PHOSPHATE	1414	2013	GMP	234 & 235
ACETYLATED OXIDIZED STARCH	1451	2024	GMP	234, 235 & 634
ACID-TREATED STARCH	1401	2013	GMP	234 & 235

Food Category No. 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation

Additive	INS	Year Adopted	Max Level	Notes
AGAR	406	2015	GMP	234 & 235
ALGINIC ACID	400	2024	GMP	234, 235 & 634
ALKALINE TREATED STARCH	1402	2013	GMP	234 & 235
AMMONIUM ALGINATE	403	2024	GMP	234, 235 & 634
BLEACHED STARCH	1403	2013	GMP	234 & 235
CALCIUM ALGINATE	404	2024	GMP	234, 235 & 634
CALCIUM CARBONATE	170(i)	2024	GMP	234, 235 & 634
CALCIUM CHLORIDE	509	2024	GMP	234, 235 & 634
CARBON DIOXIDE	290	2024	GMP	628
CAROB BEAN GUM	410	2013	GMP	234 & 235
CARRAGEENAN	407	2015	GMP	234 & 235
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2024	GMP	234, 235 & 634
CROSS-LINKED CARBOXYMETHYL CELLULOSE (CROSS-LINKED CELLULOSE GUM)	468	2024	GMP	234, 235 & 634
CYCLODEXTRIN, BETA-	459	2024	5 mg/kg	234, 235 & 634
DEXTRINS, ROASTED STARCH	1400	2013	GMP	234 & 235
DISTARCH PHOSPHATE	1412	2013	GMP	234 & 235
ETHYL HYDROXYETHYL CELLULOSE	467	2024	GMP	234, 235 & 634
GELLAN GUM	418(i)	2013	GMP	234 & 235
GUAR GUM	412	2015	GMP	234 & 235
GUM ARABIC (ACACIA GUM)	414	2015	GMP	234 & 235
HYDROXYPROPYL CELLULOSE	463	2024	GMP	234, 235 & 634
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2013	GMP	234 & 235
HYDROXYPROPYL METHYL CELLULOSE	464	2024	GMP	234, 235 & 634
HYDROXYPROPYL STARCH	1440	2013	GMP	234 & 235
KARAYA GUM	416	2024	200 mg/kg	234, 235 & 616
KONJAC FLOUR	425	2015	GMP	234 & 235
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2024	GMP	234, 235 & 634
MAGNESIUM CHLORIDE	511	2024	GMP	234, 235 & 634
METHYL CELLULOSE	461	2024	GMP	234, 235 & 634
METHYL ETHYL CELLULOSE	465	2024	GMP	234, 235 & 634
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2013	GMP	234 & 235
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	234 & 235
MONOSTARCH PHOSPHATE	1410	2013	GMP	234 & 235
OXIDIZED STARCH	1404	2013	GMP	234 & 235

Food Category No. 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation

Additive	INS	Year Adopted	Max Level	Notes
PECTINS	440	2013	GMP	234 & 235
PHOSPHATED DISTARCH PHOSPHATE	1413	2013	GMP	234 & 235
POLYDEXTROSES	1200	2015	GMP	234 & 235
POTASSIUM ALGINATE	402	2024	GMP	234, 235 & 634
POTASSIUM CHLORIDE	508	2024	GMP	234, 235 & 634
POWDERED CELLULOSE	460(ii)	2013	GMP	234 & 235
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	234 & 235
PROPYLENE GLYCOL ALGINATE	405	2024	5000 mg/kg	234, 235 & 616
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2024	GMP	234, 235 & 634
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2024	GMP	234, 235 & 634
SODIUM ALGINATE	401	2015	GMP	234 & 235
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2015	GMP	234 & 235
SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYSED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)	469	2024	GMP	234, 235 & 634
STARCH ACETATE	1420	2013	GMP	234 & 235
STARCH SODIUM OCTENYL SUCCINATE	1450	2013	GMP	234 & 235
STARCHES, ENZYME TREATED	1405	2013	GMP	234 & 235
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	234 & 235
TARA GUM	417	2013	GMP	234 & 235
TRAGACANTH GUM	413	2024	GMP	234, 235 & 634
TRISODIUM CITRATE	331(iii)	2024	GMP	234, 235 & 634
XANTHAN GUM	415	2013	GMP	234 & 235

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2013	GMP	234
ACETYLATED DISTARCH ADIPATE	1422	2013	GMP	234
ACETYLATED DISTARCH PHOSPHATE	1414	2013	GMP	234
ACETYLATED OXIDIZED STARCH	1451	2024	GMP	234 & 634
ACID-TREATED STARCH	1401	2013	GMP	234
ADIPATES	355	2016	1500 mg/kg	1
AGAR	406	2015	GMP	234

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Year Adopted	Max Level	Notes
ALGINIC ACID	400	2013	GMP	234
ALKALINE TREATED STARCH	1402	2013	GMP	234
AMMONIUM ALGINATE	403	2013	GMP	234
AMMONIUM CARBONATE	503(i)	2024	GMP	630
AMMONIUM HYDROGEN CARBONATE	503(ii)	2024	GMP	630
AMMONIUM HYDROXIDE	527	2013	GMP	
BLEACHED STARCH	1403	2013	GMP	234
CALCIUM ACETATE	263	2024	GMP	630
CALCIUM ALGINATE	404	2013	GMP	234
CALCIUM CARBONATE	170(i)	2013	GMP	625
CALCIUM CHLORIDE	509	2024	GMP	234 & 634
CALCIUM GLUCONATE	578	2024	GMP	630
CALCIUM HYDROXIDE	526	2024	GMP	631
CALCIUM LACTATE	327	2024	GMP	631
CALCIUM MALATE, D,L-	352(ii)	2024	GMP	630
CALCIUM OXIDE	529	2013	GMP	
CALCIUM SULFATE	516	2024	GMP	630
CARBON DIOXIDE	290	2024	GMP	59 & 628
CAROB BEAN GUM	410	2013	GMP	234
CARRAGEENAN	407	2015	GMP	234
CITRIC ACID	330	2024	GMP	631
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2013	GMP	234
CROSS-LINKED CARBOXYMETHYL CELLULOSE (CROSS-LINKED CELLULOSE GUM)	468	2024	GMP	634
CYCLODEXTRIN, BETA-	459	2024	5 mg/kg	234 & 634
DEXTRINS, ROASTED STARCH	1400	2013	GMP	234
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	5000 mg/kg	XS243
DISTARCH PHOSPHATE	1412	2013	GMP	234
ETHYL HYDROXYETHYL CELLULOSE	467	2024	GMP	234 & 634
FUMARIC ACID	297	2024	GMP	630
GELLAN GUM	418(i)	2013	GMP	234
GLUCONO DELTA-LACTONE	575	2024	GMP	631
GUAR GUM	412	2013	GMP	234
GUM ARABIC (ACACIA GUM)	414	2013	GMP	234
HYDROXYPROPYL CELLULOSE	463	2013	GMP	234
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2024	GMP	234 & 634

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Year Adopted	Max Level	Notes
HYDROXYPROPYL METHYL CELLULOSE	464	2013	GMP	234
HYDROXYPROPYL STARCH	1440	2013	GMP	234
KARAYA GUM	416	2013	GMP	234
KONJAC FLOUR	425	2013	GMP	234
LACTIC ACID, L-, D- and DL-	270	2024	GMP	630
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2013	GMP	234
MAGNESIUM CARBONATE	504(i)	2024	GMP	631
MAGNESIUM CHLORIDE	511	2013	GMP	234
MAGNESIUM HYDROXIDE	528	2024	GMP	631
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2024	GMP	631
MAGNESIUM LACTATE, DL-	329	2024	GMP	631
MAGNESIUM OXIDE	530	2024	GMP	631
MALIC ACID, DL-	296	2024	GMP	631
METHYL CELLULOSE	461	2013	GMP	234
METHYL ETHYL CELLULOSE	465	2013	GMP	234
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2013	GMP	234
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	234
MONOSTARCH PHOSPHATE	1410	2013	GMP	234
NITROGEN	941	2014	GMP	59
NITROUS OXIDE	942	2014	GMP	59
OXIDIZED STARCH	1404	2013	GMP	234
PECTINS	440	2013	GMP	234
PHOSPHATED DISTARCH PHOSPHATE	1413	2013	GMP	234
POLYDEXTROSES	1200	2015	GMP	234
POTASSIUM ACETATE	261(i)	2024	GMP	631
POTASSIUM ALGINATE	402	2013	GMP	234
POTASSIUM CARBONATE	501(i)	2024	GMP	234 & 631
POTASSIUM CHLORIDE	508	2024	GMP	234 & 634
POTASSIUM DIHYDROGEN CITRATE	332(i)	2024	GMP	631
POTASSIUM GLUCONATE	577	2024	GMP	631
POTASSIUM HYDROGEN CARBONATE	501(ii)	2024	GMP	631
POTASSIUM HYDROXIDE	525	2024	GMP	630
POTASSIUM LACTATE	326	2024	GMP	631
POTASSIUM SULFATE	515(i)	2024	GMP	630
POWDERED CELLULOSE	460(ii)	2013	GMP	234

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Year Adopted	Max Level	Notes
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	234
PROPYLENE GLYCOL ALGINATE	405	2024	5000 mg/kg	234 & 616
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2013	GMP	234
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2013	GMP	234
SODIUM ACETATE	262(i)	2024	GMP	631
SODIUM ALGINATE	401	2013	GMP	234
SODIUM CARBONATE	500(i)	2024	GMP	631
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2013	GMP	234
SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYSED (CELLULOSE GUM, ENZYMATICALLY HYDROLYZED)	469	2024	GMP	234 & 634
SODIUM DIHYDROGEN CITRATE	331(i)	2024	GMP	234 & 631
SODIUM FUMARATES	365	2024	GMP	630
SODIUM HYDROGEN CARBONATE	500(ii)	2024	GMP	631
SODIUM HYDROGEN DL-MALATE	350(i)	2024	GMP	630
SODIUM HYDROGEN SULFATE	514(ii)	2024	GMP	630
SODIUM HYDROXIDE	524	2013	GMP	
SODIUM LACTATE	325	2024	GMP	631
SODIUM SESQUICARBONATE	500(iii)	2024	GMP	630
SODIUM SULFATE	514(i)	2024	GMP	630
STARCH ACETATE	1420	2013	GMP	234
STARCH SODIUM OCTENYL SUCCINATE	1450	2013	GMP	234
STARCHES, ENZYME TREATED	1405	2013	GMP	234
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	234
TARA GUM	417	2013	GMP	234
TARTRATES	334, 335(ii), 337	2016	2000 mg/kg	45 & 230
TRAGACANTH GUM	413	2013	GMP	234
TRIAMMONIUM CITRATE	380	2024	GMP	630
TRICALCIUM CITRATE	333(iii)	2024	GMP	630
TRIPOTASSIUM CITRATE	332(ii)	2013	GMP	234
TRISODIUM CITRATE	331(iii)	2024	GMP	632
XANTHAN GUM	415	2013	GMP	234

Food Category No. 01.2.2 Renneted milk (plain)

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 01.2.2 Renneted milk (plain)

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2013	GMP	
ACETYLATED DISTARCH ADIPATE	1422	2013	GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	2013	GMP	
ACID-TREATED STARCH	1401	2013	GMP	
AGAR	406	2015	GMP	
ALKALINE TREATED STARCH	1402	2013	GMP	
BLEACHED STARCH	1403	2013	GMP	
CALCIUM CARBONATE	170(i)	2013	GMP	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	GMP	
CARBON DIOXIDE	290	2014	GMP	59
CAROB BEAN GUM	410	2013	GMP	
CARRAGEENAN	407	2015	GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2013	GMP	
DEXTRINS, ROASTED STARCH	1400	2013	GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
DISTARCH PHOSPHATE	1412	2013	GMP	
GLYCEROL	422	2014	GMP	
GUAR GUM	412	2013	GMP	
GUM ARABIC (ACACIA GUM)	414	2013	GMP	
HYDROXYPROPYL CELLULOSE	463	2013	GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2013	GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	2013	GMP	
HYDROXYPROPYL STARCH	1440	2013	GMP	
KONJAC FLOUR	425	2015	GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2013	GMP	
LECITHIN	322(i)	2013	GMP	
MAGNESIUM CHLORIDE	511	2013	GMP	
MANNITOL	421	2013	GMP	
METHYL CELLULOSE	461	2013	GMP	
METHYL ETHYL CELLULOSE	465	2013	GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2013	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	
MONOSTARCH PHOSPHATE	1410	2013	GMP	
NITROGEN	941	2014	GMP	59

Food Category No. 01.2.2 Renneted milk (plain)

Additive	INS	Year Adopted	Max Level	Notes
OXIDIZED STARCH	1404	2013	GMP	
PECTINS	440	2013	GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	2013	GMP	
POLYDEXTROSES	1200	2015	GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	2013	GMP	
POWDERED CELLULOSE	460(ii)	2013	GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2013	GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2013	GMP	
SODIUM ALGINATE	401	2015	GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2013	GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	
SORBATES	200, 202, 203	2012	1000 mg/kg	42
STARCH ACETATE	1420	2013	GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	2013	GMP	
STARCHES, ENZYME TREATED	1405	2013	GMP	
TARA GUM	417	2013	GMP	
TRAGACANTH GUM	413	2013	GMP	
TRIPOTASSIUM CITRATE	332(ii)	2013	GMP	
TRISODIUM CITRATE	331(iii)	2013	GMP	
XANTHAN GUM	415	2015	GMP	

Food Category No. 01.3.1 Condensed milk (plain)

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	880 mg/kg	33, 565

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	2000 mg/kg	188, 201, 478, XS250, XS252
ADVANTAME	969	2023	60 mg/kg	201, 478, XS250, XS252
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	50 mg/kg	8, XS250 & XS252
ASCORBYL ESTERS	304, 305	2021	80 mg/kg	10, XS250 & XS252
ASPARTAME	951	2021	6000 mg/kg	191, 201, 478, XS250, XS252
ASPARTAME-ACESULFAME SALT	962	2023	2000 mg/kg	113, 201, 477, XS250, XS252

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Year Adopted	Max Level	Notes
BUTYLATED HYDROXYANISOLE	320	2021	100 mg/kg	15, 195, XS250 & XS252
BUTYLATED HYDROXYTOLUENE	321	2021	100 mg/kg	15, 195, XS250 & XS252
CARAMEL III - AMMONIA CARAMEL	150c	2021	1000 mg/kg	XS250 & XS252
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2021	1000 mg/kg	XS250 & XS252
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	10 mg/kg	341, 344, XS250 & XS252
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	10 mg/kg	341, 344, XS250 & XS252
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2021	5000 mg/kg	XS250 & XS252
NEOTAME	961	2021	65 mg/kg	201, 478, XS250, XS252
PAPRIKA EXTRACT	160c(ii)	2023	5 mg/kg	39, XS250 & XS252
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2021	13000 mg/kg	33 & 480
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000 mg/kg	352, XS250 & XS252
POLYSORBATES	432-436	2021	4000 mg/kg	XS250 & XS252
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	XS250 & XS252
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2021	1000 mg/kg	XS250 & XS252
SODIUM ALUMINIUM SILICATE	554	2021	570 mg/kg	6, 260, XS250 & XS252
SORBATES	200, 202, 203	2021	200 mg/kg	42, XS250 & XS252
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	4000 mg/kg	XS250 & XS252
STEAROYL LACTYLATES	481(i), 482(i)	2016	3000 mg/kg	XS250 & XS252
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	580 mg/kg	201, 478, XS250, XS252
SUCROSE ESTERS	473, 473a, 474	2021	20000 mg/kg	XS250 & XS252
TARTRAZINE	102	2023	300 mg/kg	XS250 & XS252
TERTIARY BUTYLHYDROQUINONE	319	2021	100 mg/kg	15, 195, XS250 & XS252
TOCOPHEROLS	307a, b, c	2017	200 mg/kg	XS250 & XS252

Food Category No. 01.4 Cream (plain) and the like

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33 & 617

Food Category No. 01.4.1 Pasteurized cream (plain)

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2013	GMP	XS288
ACETYLATED DISTARCH ADIPATE	1422	2013	GMP	XS288

Food Category No. 01.4.1 Pasteurized cream (plain)

Additive	INS	Year Adopted	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	2013	GMP	XS288
AGAR	406	2013	GMP	XS288
ALGINIC ACID	400	2013	GMP	XS288
AMMONIUM ALGINATE	403	2013	GMP	XS288
CALCIUM ALGINATE	404	2013	GMP	XS288
CALCIUM CARBONATE	170(i)	2013	GMP	XS288
CALCIUM CHLORIDE	509	2013	GMP	XS288
CALCIUM LACTATE	327	2024	GMP	12
CALCIUM SULFATE	516	2013	GMP	XS288
CAROB BEAN GUM	410	2013	GMP	XS288
CARRAGEENAN	407	2013	GMP	XS288
CITRIC ACID	330	2024	GMP	12
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2013	GMP	XS288
DISTARCH PHOSPHATE	1412	2013	GMP	XS288
GELLAN GUM	418(i)	2013	GMP	XS288
GUAR GUM	412	2013	GMP	XS288
GUM ARABIC (ACACIA GUM)	414	2013	GMP	XS288
HYDROXYPROPYL CELLULOSE	463	2013	GMP	XS288
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2013	GMP	XS288
HYDROXYPROPYL METHYL CELLULOSE	464	2013	GMP	XS288
HYDROXYPROPYL STARCH	1440	2013	GMP	XS288
KONJAC FLOUR	425	2013	GMP	XS288
LACTIC ACID, L-, D- and DL-	270	2024	GMP	12
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2013	GMP	XS288
LECITHIN	322(i)	2013	GMP	XS288
METHYL CELLULOSE	461	2013	GMP	XS288
METHYL ETHYL CELLULOSE	465	2013	GMP	XS288
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2013	GMP	XS288
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2013	GMP	XS288
MONOSTARCH PHOSPHATE	1410	2013	GMP	XS288
OXIDIZED STARCH	1404	2013	GMP	XS288
PECTINS	440	2013	GMP	XS288
PHOSPHATED DISTARCH PHOSPHATE	1413	2013	GMP	XS288
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2024	6000 mg/kg	626

Food Category No. 01.4.1 Pasteurized cream (plain)

Additive	INS	Year Adopted	Max Level	Notes
POLYSORBATES	432-436	2024	1000 mg/kg	626
POTASSIUM ALGINATE	402	2013	GMP	XS288
POTASSIUM CARBONATE	501(i)	2013	GMP	XS288
POTASSIUM CHLORIDE	508	2013	GMP	XS288
POTASSIUM DIHYDROGEN CITRATE	332(i)	2013	GMP	XS288
POTASSIUM HYDROGEN CARBONATE	501(ii)	2013	GMP	XS288
POTASSIUM LACTATE	326	2024	GMP	12
POWDERED CELLULOSE	460(ii)	2013	GMP	XS288
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2013	GMP	XS288
SODIUM ALGINATE	401	2013	GMP	XS288
SODIUM CARBONATE	500(i)	2024	GMP	12
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2013	GMP	XS288
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	XS288
SODIUM HYDROGEN CARBONATE	500(ii)	2024	GMP	12
SODIUM LACTATE	325	2024	GMP	12
SODIUM SESQUICARBONATE	500(iii)	2024	GMP	12
STARCH ACETATE	1420	2013	GMP	XS288
STARCH SODIUM OCTENYL SUCCINATE	1450	2013	GMP	XS288
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	XS288
TARA GUM	417	2013	GMP	XS288
TRAGACANTH GUM	413	2013	GMP	XS288
TRICALCIUM CITRATE	333(iii)	2013	GMP	XS288
TRIPOTASSIUM CITRATE	332(ii)	2013	GMP	XS288
TRISODIUM CITRATE	331(iii)	2013	GMP	XS288
XANTHAN GUM	415	2013	GMP	XS288

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2013	GMP	
ACETYLATED DISTARCH ADIPATE	1422	2013	GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	2013	GMP	
ACID-TREATED STARCH	1401	2013	GMP	XS288
AGAR	406	2013	GMP	
ALGINIC ACID	400	2013	GMP	
AMMONIUM ALGINATE	403	2013	GMP	
BLEACHED STARCH	1403	2013	GMP	XS288

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM ALGINATE	404	2013	GMP	
CALCIUM CARBONATE	170(i)	2013	GMP	
CALCIUM CHLORIDE	509	2013	GMP	
CALCIUM LACTATE	327	2013	GMP	
CALCIUM SULFATE	516	2013	GMP	
CARBON DIOXIDE	290	2014	GMP	59 & 278
CAROB BEAN GUM	410	2013	GMP	
CARRAGEENAN	407	2013	GMP	
CITRIC ACID	330	2013	GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2013	GMP	
DEXTRINS, ROASTED STARCH	1400	2013	GMP	XS288
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	6000 mg/kg	615
DISTARCH PHOSPHATE	1412	2013	GMP	
GELLAN GUM	418(i)	2013	GMP	
GUAR GUM	412	2013	GMP	
GUM ARABIC (ACACIA GUM)	414	2013	GMP	
HYDROXYPROPYL CELLULOSE	463	2013	GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2013	GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	2013	GMP	
HYDROXYPROPYL STARCH	1440	2013	GMP	
KONJAC FLOUR	425	2013	GMP	XS288
LACTIC ACID, L-, D- and DL-	270	2013	GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2013	GMP	
LECITHIN	322(i)	2013	GMP	
METHYL CELLULOSE	461	2013	GMP	
METHYL ETHYL CELLULOSE	465	2013	GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2013	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2013	GMP	
MONOSTARCH PHOSPHATE	1410	2013	GMP	
NITROGEN	941	2014	GMP	59 & 278
NITROUS OXIDE	942	2024	GMP	59, 278 & 627
OXIDIZED STARCH	1404	2013	GMP	XS288
PECTINS	440	2013	GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	2013	GMP	

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Year Adopted	Max Level	Notes
POLYDEXTROSES	1200	2013	GMP	XS288
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	6000 mg/kg	
POLYSORBATES	432-436	2008	1000 mg/kg	
POTASSIUM ALGINATE	402	2013	GMP	
POTASSIUM CARBONATE	501(i)	2013	GMP	
POTASSIUM CHLORIDE	508	2013	GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	2013	GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	2013	GMP	
POTASSIUM LACTATE	326	2013	GMP	
POWDERED CELLULOSE	460(ii)	2013	GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2013	GMP	
PROPYLENE GLYCOL ALGINATE	405	2024	5000 mg/kg	619
SODIUM ALGINATE	401	2013	GMP	
SODIUM CARBONATE	500(i)	2013	GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2013	GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	2013	GMP	
SODIUM LACTATE	325	2013	GMP	
SODIUM SESQUICARBONATE	500(iii)	2013	GMP	
SORBITAN ESTERS OF FATTY ACIDS	491-495	2024	5000 mg/kg	621
STARCH ACETATE	1420	2013	GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	2013	GMP	
SUCROSE ESTERS	473, 473a, 474	2024	5000 mg/kg	626
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	
TARA GUM	417	2013	GMP	XS288
TRAGACANTH GUM	413	2013	GMP	XS288
TRICALCIUM CITRATE	333(iii)	2013	GMP	
TRIPOTASSIUM CITRATE	332(ii)	2013	GMP	
TRISODIUM CITRATE	331(iii)	2013	GMP	
XANTHAN GUM	415	2013	GMP	

Food Category No. 01.4.3 Clotted cream (plain)

Additive	INS	Year Adopted	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	5000 mg/kg	611
NISIN	234	2024	10 mg/kg	XS288

Food Category No. 01.4.3 Clotted cream (plain)

Additive	INS	Year Adopted	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	6000 mg/kg	
POLYSORBATES	432-436	2008	1000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2024	5000 mg/kg	624
SORBITAN ESTERS OF FATTY ACIDS	491-495	2024	5000 mg/kg	621
SUCROSE ESTERS	473, 473a, 474	2024	5000 mg/kg	621

Food Category No. 01.4.4 Cream analogues

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	1000 mg/kg	188, 478 & 68
ADVANTAME	969	2023	10 mg/kg	68 & 478
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	100 mg/kg	8
ASPARTAME	951	2021	1000 mg/kg	191, 478 & 68
ASPARTAME-ACESULFAME SALT	962	2023	1000 mg/kg	68, 119, 477
CARAMEL III - AMMONIA CARAMEL	150c	2010	5000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	5000 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	20 mg/kg	341 & 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	20 mg/kg	341 & 344
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2007	6000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2011	150 mg/kg	181 & 201
NEOTAME	961	2021	33 mg/kg	478 & 68
PAPRIKA EXTRACT	160c(ii)	2023	5 mg/kg	39
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	8000 mg/kg	
POLYSORBATES	432-436	2005	5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2016	2500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	86
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	349
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	2
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	580 mg/kg	478 & 68
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	
TOCOPHEROLS	307a, b, c	2017	200 mg/kg	

Food Category No. 01.5.1 Milk powder and cream powder (plain)

Additive	INS	Year Adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2023	GMP	545 & XS290
ASCORBYL ESTERS	304, 305	2023	500 mg/kg	10, 545 & XS290
BUTYLATED HYDROXYANISOLE	320	2023	100 mg/kg	196, 546 & XS290
BUTYLATED HYDROXYTOLUENE	321	2023	200 mg/kg	15, 196, XS207 & XS290

Food Category No. 01.5.1 Milk powder and cream powder (plain)

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM CARBONATE	170(i)	2023	GMP	544, 549 & 550
CALCIUM SILICATE	552	2023	GMP	544 & 549
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2023	10000 mg/kg	XS207 & XS290
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2023	GMP	549 & XS207
MAGNESIUM CARBONATE	504(i)	2023	GMP	544, 549 & 550
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2023	GMP	550
MAGNESIUM OXIDE	530	2023	GMP	544 & 549
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2023	GMP	544 & 549
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2023	GMP	549 & XS207
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	4400 mg/kg	33, 543, 548, 544 & 547
POLYDIMETHYLSILOXANE	900a	2023	10 mg/kg	XS207 & XS290
POWDERED CELLULOSE	460(ii)	2023	GMP	549 & XS207
PROPYL GALLATE	310	2023	200 mg/kg	15, 75, 196, XS207 & XS290
SILICON DIOXIDE, AMORPHOUS	551	2023	GMP	544 & 549
SODIUM ALUMINIUM SILICATE	554	2013	265 mg/kg	6 & 259
SODIUM ASCORBATE	301	2023	GMP	317, 545 & XS290
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	536, XS207 & XS290
TALC	553(iii)	2023	GMP	544 & 549

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	1000 mg/kg	188, 478, XS251 & 408
ADVANTAME	969	2023	20 mg/kg	408, 478, XS251
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	100 mg/kg	8 & XS251
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	10
ASPARTAME	951	2021	2000 mg/kg	191, 478, XS251 & 408
ASPARTAME-ACESULFAME SALT	962	2023	1000 mg/kg	113, 477, XS251, 408
BUTYLATED HYDROXYANISOLE	320	2021	100 mg/kg	15 & 481
BUTYLATED HYDROXYTOLUENE	321	2021	100 mg/kg	15 & 481
CARAMEL III - AMMONIA CARAMEL	150c	2021	5000 mg/kg	XS251
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2021	5000 mg/kg	XS251
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	6 mg/kg	341, 344, XS251
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	6 mg/kg	341, 344, XS251
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2021	10000 mg/kg	XS251

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Year Adopted	Max Level	Notes
GRAPE SKIN EXTRACT	163(ii)	2021	150 mg/kg	181, 201 & XS251
NEOTAME	961	2021	65 mg/kg	478, XS251 & 408
PAPRIKA EXTRACT	160c(ii)	2023	5 mg/kg	39 & XS251
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2021	4400 mg/kg	33, 88, 482 & 483
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000 mg/kg	XS251
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	5000 mg/kg	XS251
POLYSORBATES	432-436	2021	4000 mg/kg	XS251
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2021	100000 mg/kg	XS251
SODIUM ALUMINIUM SILICATE	554	2021	570 mg/kg	6
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	4000 mg/kg	XS251
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2021	330 mg/kg	26, 408, 477 & XS251
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2023	400 mg/kg	408, 478, XS251
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	350 & XS251
TERTIARY BUTYLHYDROQUINONE	319	2021	100 mg/kg	15 & 481

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Year Adopted	Max Level	Notes
ADVANTAME	969	2023	10 mg/kg	201, 478, XS251, XS262, XS273, XS275
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	25 mg/kg	185, 485, XS262 & XS273
ASCORBYL ESTERS	304, 305	2021	500 mg/kg	10, XS221, XS273
ASPARTAME	951	2023	1000 mg/kg	201, 478, XS221, XS262, XS273 & XS275
AZORUBINE (CARMOISINE)	122	2023	150 mg/kg	3, 201, XS221, XS262, XS273, XS275
BRILLIANT BLACK (BLACK PN)	151	2023	150 mg/kg	3, 201, XS221, XS262, XS273, XS275
BROWN HT	155	2023	150 mg/kg	3, 201, XS221, XS262, XS273, XS275
CALCIUM SILICATE	552	2023	GMP	488, 563, XS273, XS275
CANTHAXANTHIN	161g	2023	15 mg/kg	201, XS221, XS273, XS262 & XS275
CARAMEL II - SULFITE CARAMEL	150b	2023	15000 mg/kg	201, XS221, XS262, XS273, XS275
CARAMEL III - AMMONIA CARAMEL	150c	2023	15000 mg/kg	201, XS221, XS273, XS262 & XS275
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2023	50000 mg/kg	201, XS221, XS273, XS262 & XS275
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	1 mg/kg	291, 473, XS262, XS273

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Year Adopted	Max Level	Notes
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	3 mg/kg	341, 344, 462, 473, XS262, XS273
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	3 mg/kg	341, 344, 462, 473, XS262, XS273
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2023	50 mg/kg	484, XS273, XS275 & 237
CURCUMIN	100(i)	2023	150 mg/kg	201, 493, XS262, XS273, XS275
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2021	10000 mg/kg	497, XS221, XS273
INDIGOTINE (INDIGO CARMINE)	132	2023	200 mg/kg	3, XS221, XS262, XS273, XS275
LAURIC ARGINATE ETHYL ESTER	243	2024	200 mg/kg	
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2023	GMP	488, 563, XS273, XS275
NATAMYCIN (PIMARICIN)	235	2023	40 mg/kg	3, 80, 486, 561, XS273, XS275
NISIN	234	2023	12.5 mg/kg	233 & 561
PAPRIKA EXTRACT	160c(ii)	2023	15 mg/kg	39, 201, XS273
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	4400 mg/kg	33, 487, 495, 496, 562, 564
POLYSORBATES	432-436	2023	80 mg/kg	38, XS221, XS262, XS273, XS275
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	XS262
SILICON DIOXIDE, AMORPHOUS	551	2023	GMP	3, 488, 563, XS273, XS275
SORBATES	200, 202, 203	2024	1000 mg/kg	42, 223, 492, 494, 561, 605
SUNSET YELLOW FCF	110	2023	300 mg/kg	3, XS221, XS262, XS273, XS275
TALC	553(iii)	2023	GMP	3, 488, 563, XS273, XS275
TARTRATES	334, 335(ii), 337	2023	1500 mg/kg	45, 351 & XS262
TOCOPHEROLS	307a, b, c	2023	200 mg/kg	168, 351, XS221, XS262, XS273

Food Category No. 01.6.2 Ripened cheese

Additive	INS	Year Adopted	Max Level	Notes
CANTHAXANTHIN	161g	2021	15 mg/kg	201, XS208, XS221, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS283
LYSOZYME	1105	2021	GMP	XS208, XS274, XS276, XS277, XS278
NATAMYCIN (PIMARICIN)	235	2021	40 mg/kg	3, 80, XS208, XS274, XS276, XS277, XS278
NISIN	234	2021	12.5 mg/kg	233, XS208, XS274, XS276, XS277, XS278
NITRATES	251, 252	2021	35 mg/kg	30, 464, XS208, XS274, XS276, XS277, XS278
SORBATES	200, 202, 203	2024	3000 mg/kg	42, 499, 595, XS208, XS274, XS276, XS277

Food Category No. 01.6.2.1 Ripened cheese, includes rind

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	25 mg/kg	185, 463, 506, XS208, XS278
ASCORBYL ESTERS	304, 305	2021	500 mg/kg	10, 112, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283
CALCIUM PROPIONATE	282	2021	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278
CALCIUM SILICATE	552	2021	GMP	459, 461, 502, XS208, XS274, XS276, XS277
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2021	50000 mg/kg	201, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
CARMINES	120	2021	125 mg/kg	178, 505, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	12 mg/kg	458, 301, XS208, XS278
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	25 mg/kg	XS208, XS278, 341, 344, 458
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	25 mg/kg	XS208, XS278, 341, 344, 458
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2021	15 mg/kg	62, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277
CURCUMIN	100(i)	2023	500 mg/kg	498, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2021	10000 mg/kg	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283
HEXAMETHYLENE TETRAMINE	239	2021	25 mg/kg	66, 298, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
LAURIC ARGINATE ETHYL ESTER	243	2024	200 mg/kg	XS208, XS274, XS276 & XS277
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2021	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278
PAPRIKA EXTRACT	160c(ii)	2023	30 mg/kg	39, XS208, XS278
PROPIONIC ACID	280	2021	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278
SILICON DIOXIDE, AMORPHOUS	551	2021	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278
SODIUM PROPIONATE	281	2021	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278
TALC	553(iii)	2021	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278

Food Category No. 01.6.2.2 Rind of ripened cheese

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	20 mg/kg	185, 109
BRILLIANT BLUE FCF	133	2005	100 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2023	50000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	50 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	341 & 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	341 & 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	75 mg/kg	
CURCUMIN	100(i)	2023	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	1000 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	2009	100 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	100 mg/kg	
MICROCRYSTALLINE WAX	905c(i)	2004	30000 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2023	30 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	2008	100 mg/kg	
SUNSET YELLOW FCF	110	2008	300 mg/kg	
TARTRAZINE	102	2023	100 mg/kg	

Food Category No. 01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	50 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	2023	50000 mg/kg	
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	15 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	20 mg/kg	381, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	20 mg/kg	381, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	50 mg/kg	
CURCUMIN	100(i)	2023	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2023	140 mg/kg	39
PROPYLENE GLYCOL ALGINATE	405	2016	16000 mg/kg	353
TOCOPHEROLS	307a, b, c	2017	300 mg/kg	

Food Category No. 01.6.3 Whey cheese

Additive	INS	Year Adopted	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
SORBATES	200, 202, 203	2006	1000 mg/kg	42

Food Category No. 01.6.4 Processed cheese

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2023	100 mg/kg	
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	18 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	25 mg/kg	145, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	25 mg/kg	145, 341, 344
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	
HYDROXYBENZOATES, PARA-	214, 218	2012	300 mg/kg	27
IRON OXIDES	172(i)-(iii)	2005	50 mg/kg	
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
NATAMYCIN (PIMARICIN)	235	2006	40 mg/kg	3 & 80
NISIN	234	2018	12.5 mg/kg	233
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9000 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2019	500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2018	9000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2013	1600 mg/kg	6 & 251
SORBATES	200, 202, 203	2012	3000 mg/kg	42
SUCROSE ESTERS	473, 473a, 474	2021	3000 mg/kg	
SUNSET YELLOW FCF	110	2008	200 mg/kg	3
TARTRATES	334, 335(ii), 337	2019	30000 mg/kg	45
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	

Food Category No. 01.6.4.1 Plain processed cheese

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	60 mg/kg	8, 145
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	70 mg/kg	185
CURCUMIN	100(i)	2023	100 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2023	70 mg/kg	39
TARTRAZINE	102	2023	200 mg/kg	

Food Category No. 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	15 mg/kg	8, 239
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	70 mg/kg	185
AZORUBINE (CARMOISINE)	122	2023	10 mg/kg	
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2023	50000 mg/kg	72
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	72
CARMINES	120	2005	100 mg/kg	178
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	50 mg/kg	
CURCUMIN	100(i)	2023	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	1000 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	2009	100 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	44 mg/kg	601
PAPRIKA EXTRACT	160c(ii)	2023	100 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	2008	100 mg/kg	
TARTRAZINE	102	2023	200 mg/kg	

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	100 mg/kg	3
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	100 mg/kg	8
AZORUBINE (CARMOISINE)	122	2023	100 mg/kg	3
BRILLIANT BLACK (BLACK PN)	151	2023	100 mg/kg	3
BRILLIANT BLUE FCF	133	2009	100 mg/kg	3
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2023	50000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	201
CARMINES	120	2008	100 mg/kg	3 & 178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	25 mg/kg	341, 344, 378
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	25 mg/kg	341, 344, 378
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	50 mg/kg	
CURCUMIN	100(i)	2023	100 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Year Adopted	Max Level	Notes
GRAPE SKIN EXTRACT	163(ii)	2009	1000 mg/kg	
HYDROXYBENZOATES, PARA-	214, 218	2009	500 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2023	200 mg/kg	3
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
NATAMYCIN (PIMARICIN)	235	2006	40 mg/kg	3 & 80
NISIN	234	2010	12.5 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2023	70 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9000 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	100 mg/kg	3
PROPYLENE GLYCOL ALGINATE	405	2016	9000 mg/kg	
SORBATES	200, 202, 203	2010	3000 mg/kg	3 & 42
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	
SUNSET YELLOW FCF	110	2008	300 mg/kg	3
TARTRAZINE	102	2023	300 mg/kg	3
TOCOPHEROLS	307a, b, c	2016	400 mg/kg	

Food Category No. 01.6.6 Whey protein cheese

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2006	GMP	
CALCIUM PROPIONATE	282	2006	3000 mg/kg	70
CITRIC ACID	330	2006	GMP	
GLUCONO DELTA-LACTONE	575	2006	GMP	
LACTIC ACID, L-, D- and DL-	270	2006	GMP	
MALIC ACID, DL-	296	2006	GMP	
NATAMYCIN (PIMARICIN)	235	2006	40 mg/kg	3 & 80
NISIN	234	2006	12.5 mg/kg	
PROPIONIC ACID	280	2006	3000 mg/kg	70
SODIUM PROPIONATE	281	2006	3000 mg/kg	70
SORBATES	200, 202, 203	2006	3000 mg/kg	42

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	350 mg/kg	478, 188 & 639
ADIPATES	355	2024	1500 mg/kg	1 & 634

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Year Adopted	Max Level	Notes
ADVANTAME	969	2024	10 mg/kg	478 & XS243
ALLURA RED AC	129	2023	300 mg/kg	
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	2024	5000 mg/kg	231 & XS243
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	100 mg/kg	8 & 146
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	20 mg/kg	185
ASCORBYL ESTERS	304, 305	2024	500 mg/kg	2, 10 & XS243
ASPARTAME	951	2024	1000 mg/kg	478, 191 & 639
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477 & 639
AZORUBINE (CARMOISINE)	122	2023	150 mg/kg	
BENZOATES	210-213	2024	300 mg/kg	13 & 614
BRILLIANT BLACK (BLACK PN)	151	2023	150 mg/kg	
BRILLIANT BLUE FCF	133	2005	150 mg/kg	
BROWN HT	155	2023	150 mg/kg	
CANTHAXANTHIN	161g	2024	15 mg/kg	XS243
CARAMEL II - SULFITE CARAMEL	150b	2023	2000 mg/kg	400 & 209
CARAMEL III - AMMONIA CARAMEL	150c	1999	2000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	2000 mg/kg	
CARMINES	120	2005	150 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	20 mg/kg	341, 344 & 402
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	20 mg/kg	341, 344 & 402
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	500 mg/kg	
CURCUMIN	100(i)	2023	150 mg/kg	402
CYCLAMATES	952(i), (ii), (iv)	2024	250 mg/kg	17, 477 & 639
CYCLODEXTRIN, BETA-	459	2024	5 mg/kg	622
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	10000 mg/kg	629
ETHYL MALTOL	637	2024	200 mg/kg	616
FAST GREEN FCF	143	1999	100 mg/kg	2
GRAPE SKIN EXTRACT	163(ii)	2024	200 mg/kg	181 & 402
HYDROXYBENZOATES, PARA-	214, 218	2024	120 mg/kg	27 & XS243
INDIGOTINE (INDIGO CARMINE)	132	2024	150 mg/kg	402
IRON OXIDES	172(i)-(iii)	2005	100 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	120 mg/kg	600 & 601
LAURIC ARGINATE ETHYL ESTER	243	2024	200 mg/kg	XS243
LUTEIN FROM TAGETES ERECTA	161b(i)	2024	150 mg/kg	634
MALTOL	636	2024	200 mg/kg	616

Food Category No. 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Year Adopted	Max Level	Notes
NEOTAME	961	2019	100 mg/kg	478 & 639
NISIN	234	2024	12.5 mg/kg	233 & 614
PAPRIKA EXTRACT	160c(ii)	2024	60 mg/kg	39 & XS243
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	1500 mg/kg	33 & 610
POLYDIMETHYLSILOXANE	900a	2024	50 mg/kg	618
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2024	5000 mg/kg	354 & 629
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	5000 mg/kg	XS243
POLYSORBATES	432-436	2024	3000 mg/kg	629
PONCEAU 4R (COCHINEAL RED A)	124	2023	150 mg/kg	
PROPYL GALLATE	310	2024	90 mg/kg	2, 15 & XS243
PROPYLENE GLYCOL ALGINATE	405	2024	6000 mg/kg	616 & 623
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	
QUINOLINE YELLOW	104	2023	150 mg/kg	
SACCHARINS	954(i)-(iv)	2024	100 mg/kg	477, 500 & 639
SORBATES	200, 202, 203	2024	1000 mg/kg	42 & 614
SORBITAN ESTERS OF FATTY ACIDS	491-495	2024	5000 mg/kg	629
STEAROYL LACTYLATES	481(i), 482(i)	2024	5000 mg/kg	355 & 629
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	330 mg/kg	26, 477 & XS243
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	400 mg/kg	478 & 639
SUCROSE ESTERS	473, 473a, 474	2024	5000 mg/kg	629
SUNSET YELLOW FCF	110	2023	300 mg/kg	
TARTRATES	334, 335(ii), 337	2024	2000 mg/kg	45 & 633
TARTRAZINE	102	2023	300 mg/kg	
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	XS243

Food Category No. 01.8 Whey and whey products, excluding whey cheeses

Additive	INS	Year Adopted	Max Level	Notes
TOCOPHEROLS	307a, b, c	2023	200 mg/kg	XS331

Food Category No. 01.8.1 Liquid whey and whey products, excluding whey cheeses

Additive	INS	Year Adopted	Max Level	Notes
BENZOYL PEROXIDE	928	2007	100 mg/kg	74

Food Category No. 01.8.1 Liquid whey and whey products, excluding whey cheeses

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	880 mg/kg	33 & 228

Food Category No. 01.8.2 Dried whey and whey products, excluding whey cheeses

Additive	INS	Year Adopted	Max Level	Notes
BENZOYL PEROXIDE	928	2023	100 mg/kg	147 & XS331
CALCIUM CARBONATE	170(i)	2023	10000 mg/kg	XS331
CALCIUM CHLORIDE	509	2023	GMP	XS331
CALCIUM HYDROXIDE	526	2023	GMP	XS331
CALCIUM SILICATE	552	2023	10000 mg/kg	XS331
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2023	10000 mg/kg	XS331
LECITHIN	322(i)	2023	GMP	XS331
MAGNESIUM CARBONATE	504(i)	2023	10000 mg/kg	XS331
MAGNESIUM OXIDE	530	2023	10000 mg/kg	XS331
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2023	10000 mg/kg	XS331
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2023	10000 mg/kg	XS331
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	4400 mg/kg	33 & XS331
POTASSIUM CARBONATE	501(i)	2023	GMP	XS331
POTASSIUM CHLORIDE	508	2023	GMP	XS331
POTASSIUM DIHYDROGEN CITRATE	332(i)	2023	GMP	XS331
POTASSIUM HYDROGEN CARBONATE	501(ii)	2023	GMP	XS331
POTASSIUM HYDROXIDE	525	2023	GMP	XS331
POWDERED CELLULOSE	460(ii)	2023	10000 mg/kg	XS331
SILICON DIOXIDE, AMORPHOUS	551	2023	10000 mg/kg	XS331
SODIUM ALUMINIUM SILICATE	554	2023	1140 mg/kg	6 & XS331
SODIUM CARBONATE	500(i)	2023	GMP	XS331
SODIUM DIHYDROGEN CITRATE	331(i)	2023	GMP	XS331
SODIUM HYDROGEN CARBONATE	500(ii)	2023	GMP	XS331
SODIUM HYDROXIDE	524	2023	GMP	XS331
SODIUM SESQUICARBONATE	500(iii)	2023	GMP	XS331
TALC	553(iii)	2023	10000 mg/kg	XS331
TRIPOTASSIUM CITRATE	332(ii)	2023	GMP	XS331
TRISODIUM CITRATE	331(iii)	2023	GMP	XS331

Food Category No. 02.1.1 Butter oil, anhydrous milkfat, ghee

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	100 mg/kg	8 & 240
ASCORBYL ESTERS	304, 305	2006	500 mg/kg	10 & 171
BUTYLATED HYDROXYANISOLE	320	2021	175 mg/kg	15, 133, 171, 514
BUTYLATED HYDROXYTOLUENE	321	2021	75 mg/kg	15, 133, 171, 514
CITRIC ACID	330	2006	GMP	171
LECITHIN	322(i)	2021	GMP	507
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2021	GMP	507
PROPYL GALLATE	310	2021	100 mg/kg	15, 133, 171, 514
SODIUM DIHYDROGEN CITRATE	331(i)	2006	GMP	171
TERTIARY BUTYLHYDROQUINONE	319	2021	120 mg/kg	15, 171, 514
TOCOPHEROLS	307a, b, c	2021	500 mg/kg	171, 513
TRICALCIUM CITRATE	333(iii)	2021	GMP	507
TRIPOTASSIUM CITRATE	332(ii)	2021	GMP	507
TRISODIUM CITRATE	331(iii)	2006	GMP	171

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	10 mg/kg	8, 508, XS33, XS210 & XS325R
ASCORBYL ESTERS	304, 305	2023	500 mg/kg	10, 511, XS33 & XS325R
BUTYLATED HYDROXYANISOLE	320	2023	200 mg/kg	15, 130, 511, 515, XS33 & XS325R
BUTYLATED HYDROXYTOLUENE	321	2023	200 mg/kg	15, 130, 511, 515, XS33 & XS325R
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2025	25 mg/kg	508, XS33, XS210, XS325R, 341 & 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2025	25 mg/kg	508, XS33, XS210, XS325R, 341 & 344
CITRIC ACID	330	2023	GMP	15, 511, XS33 & XS325R
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2023	100 mg/kg	511, 520, XS33 & XS325R
CURCUMIN	100(i)	2025	5 mg/kg	508, XS33, XS210 & XS325R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2023	10000 mg/kg	XS19, XS33, XS210 & XS325R
GUAIAC RESIN	314	2023	1000 mg/kg	XS19, XS33, XS210 & XS325R
ISOPROPYL CITRATES	384	2023	200 mg/kg	511, 520, XS33 & XS325R
LECITHIN	322(i)	2023	GMP	511, 519, XS33 & XS325R
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2023	10000 mg/kg	356, XS33, XS325R & 541
POLYDIMETHYLSILOXANE	900a	2023	10 mg/kg	511, 524, XS33 & XS325R
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2023	10000 mg/kg	356, XS33, XS325R & 542
POLYSORBATES	432-436	2023	5000 mg/kg	102, XS19, XS33, XS210 & XS325R
PROPYL GALLATE	310	2023	200 mg/kg	15, 130, 511, 515, XS33 & XS325R

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Year Adopted	Max Level	Notes
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2023	10000 mg/kg	XS19, XS33, XS210 & XS325R
SODIUM DIHYDROGEN CITRATE	331(i)	2023	GMP	511, XS33 & XS325R
SORBITAN ESTERS OF FATTY ACIDS	491-495	2023	750 mg/kg	356, XS33, XS325R & 542
STEAROYL LACTYLATES	481(i), 482(i)	2023	300 mg/kg	356, XS33, XS325R & 542
STEARYL CITRATE	484	2023	GMP	XS19, XS33, XS210 & XS325R
TERTIARY BUTYLHYDROQUINONE	319	2021	200 mg/kg	15, 130, 511, 515, XS33 & XS325R
THIODIPROPIONATES	388, 389	2023	200 mg/kg	46, 511, XS33 & XS325R
TOCOPHEROLS	307a, b, c	2023	300 mg/kg	357, 511 & XS325R
TRICALCIUM CITRATE	333(iii)	2023	GMP	511, XS33 & XS325R
TRIPOTASSIUM CITRATE	332(ii)	2023	GMP	511, XS33 & XS325R
TRISODIUM CITRATE	331(iii)	2023	GMP	511, XS33 & XS325R

Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	10 mg/kg	8, 512, XS329
ASCORBIC ACID, L-	300	2021	GMP	XS19, XS211
ASCORBYL ESTERS	304, 305	2021	500 mg/kg	10, 526
BUTYLATED HYDROXYANISOLE	320	2021	200 mg/kg	15, 130, 516
BUTYLATED HYDROXYTOLUENE	321	2021	200 mg/kg	15, 130, 516
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	10 mg/kg	518, XS329, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	10 mg/kg	518, XS329, 341, 344
CITRIC ACID	330	2014	GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2021	100 mg/kg	521
CURCUMIN	100(i)	2023	5 mg/kg	512, XS329
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2021	10000 mg/kg	XS19, XS211
FAST GREEN FCF	143	2021	GMP	XS19, XS211, XS329
GUAIAC RESIN	314	2021	1000 mg/kg	XS19, XS211
ISOPROPYL CITRATES	384	2021	200 mg/kg	521
LECITHIN	322(i)	2018	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2021	GMP	525
POLYDIMETHYLSILOXANE	900a	2021	10 mg/kg	523, XS211
POLYSORBATES	432-436	2021	5000 mg/kg	102, XS19, XS211
PROPYL GALLATE	310	2021	200 mg/kg	15, 130, 516
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2021	10000 mg/kg	XS19, XS211
SODIUM DIHYDROGEN CITRATE	331(i)	2021	GMP	522, XS329
STEARYL CITRATE	484	2021	GMP	XS19, XS211
SUNSET YELLOW FCF	110	2023	300 mg/kg	XS19, XS211, XS329

Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive	INS	Year Adopted	Max Level	Notes
TERTIARY BUTYLHYDROQUINONE	319	2021	200 mg/kg	15, 130, 516
THIODIPROPIONATES	388, 389	2021	200 mg/kg	46, XS211
TOCOPHEROLS	307a, b, c	2021	300 mg/kg	527
TRICALCIUM CITRATE	333(iii)	2021	GMP	507, XS211
TRIPOTASSIUM CITRATE	332(ii)	2021	GMP	507, XS211
TRISODIUM CITRATE	331(iii)	2021	GMP	522, XS329

Food Category No. 02.2.1 Butter

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2008	20 mg/kg	8
CALCIUM HYDROXIDE	526	2008	GMP	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	12 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	12 mg/kg	341, 344
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2008	880 mg/kg	33 & 34
SODIUM CARBONATE	500(i)	2008	GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	2008	GMP	
SODIUM HYDROXIDE	524	2008	GMP	

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	100 mg/kg	8 & 215
ASCORBYL ESTERS	304, 305	2006	500 mg/kg	10
BENZOATES	210-213	2023	1000 mg/kg	13, 529 & XS253
BUTYLATED HYDROXYANISOLE	320	2023	200 mg/kg	15, 552 & 559
BUTYLATED HYDROXYTOLUENE	321	2023	200 mg/kg	15, 552 & 559
CANTHAXANTHIN	161g	2023	15 mg/kg	XS253 & XS256
CARAMEL II - SULFITE CARAMEL	150b	2023	500 mg/kg	XS253
CARAMEL III - AMMONIA CARAMEL	150c	2023	500 mg/kg	XS253
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2023	500 mg/kg	XS253
CARMINES	120	2023	500 mg/kg	178 & XS253
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	35 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	35 mg/kg	341, 344
CURCUMIN	100(i)	2023	10 mg/kg	217 & 232
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2023	10000 mg/kg	359 & 557
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2023	100 mg/kg	21 & XS253

Food Category No. 02.2.2 Fat spreads, dairy fat spreads and blended spreads

Additive	INS	Year Adopted	Max Level	Notes
HYDROXYBENZOATES, PARA-	214, 218	2023	300 mg/kg	27, XS253, XS256
ISOPROPYL CITRATES	384	2023	100 mg/kg	XS253
LAURIC ARGINATE ETHYL ESTER	243	2023	200 mg/kg	XS253 & XS256
PAPRIKA EXTRACT	160c(ii)	2025	40 mg/kg	39, XS256
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	2200 mg/kg	33, 530, 554, 555
POLYDIMETHYLSILOXANE	900a	2023	10 mg/kg	152 & 558
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2023	5000 mg/kg	359 & 557
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	4000 mg/kg	359
POLYSORBATES	432-436	2023	10000 mg/kg	360 & 557
PROPYL GALLATE	310	2023	200 mg/kg	15, 552, & 559
PROPYLENE GLYCOL ALGINATE	405	2016	3000 mg/kg	359
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2023	20000 mg/kg	XS253
SODIUM DIACETATE	262(ii)	2016	1000 mg/kg	XS253
SORBATES	200, 202, 203	2023	2000 mg/kg	42, 529 & 556
SORBITAN ESTERS OF FATTY ACIDS	491-495	2023	10000 mg/kg	359 & 557
STEAROYL LACTYLATES	481(i), 482(i)	2009	10000 mg/kg	359 & 557
STEARYL CITRATE	484	2023	100 mg/kg	15 & XS253
SUCROSE ESTERS	473, 473a, 474	2023	10000 mg/kg	360 & 557
TARTRATES	334, 335(ii), 337	2016	100 mg/kg	45 & 361
TERTIARY BUTYLHYDROQUINONE	319	2023	200 mg/kg	15, 559 & XS253
THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS	479	2023	5000 mg/kg	531 & XS253
THIODIPROPIONATES	388, 389	2023	200 mg/kg	46 & XS253
TOCOPHEROLS	307a, b, c	2009	500 mg/kg	

Food Category No. 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	25 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	10 mg/kg	185
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	10
BENZOATES	210-213	2001	1000 mg/kg	13
BRILLIANT BLUE FCF	133	2005	100 mg/kg	

Food Category No. 02.3 — Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Year Adopted	Max Level	Notes
BUTYLATED HYDROXYANISOLE	320	2006	200 mg/kg	15 & 130
BUTYLATED HYDROXYTOLUENE	321	2006	200 mg/kg	15 & 130
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2023	20000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	20000 mg/kg	
CARMINES	120	2023	150 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	10 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	10 mg/kg	341, 344
CURCUMIN	100(i)	2023	100 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	
HYDROXYBENZOATES, PARA-	214, 218	2012	300 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2023	100 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	160 mg/kg	601
PAPRIKA EXTRACT	160c(ii)	2023	65 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	2200 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	20000 mg/kg	363
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	10000 mg/kg	
POLYSORBATES	432-436	2007	5000 mg/kg	102
PROPYL GALLATE	310	2004	200 mg/kg	15 & 130
PROPYLENE GLYCOL ALGINATE	405	2016	3000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	30000 mg/kg	
SODIUM DIACETATE	262(ii)	2016	1000 mg/kg	
SORBATES	200, 202, 203	2009	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	363
STEAROYL LACTYLATES	481(i), 482(i)	2016	3000 mg/kg	
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	102 & 363
TARTRATES	334, 335(ii), 337	2016	100 mg/kg	45
TERTIARY BUTYLHYDROQUINONE	319	2005	200 mg/kg	15 & 130
TOCOPHEROLS	307a, b, c	2016	900 mg/kg	

Food Category No. 02.4 — Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188 & 478
ADVANTAME	969	2023	10 mg/kg	478
ALLURA RED AC	129	2023	150 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	15 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	10 mg/kg	185
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	10
ASPARTAME	951	2021	1000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2021	350 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2023	150 mg/kg	
BENZOATES	210-213	2001	1000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2023	150 mg/kg	
BRILLIANT BLUE FCF	133	2005	150 mg/kg	
BROWN HT	155	2023	150 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2006	200 mg/kg	15 & 130
BUTYLATED HYDROXYTOLUENE	321	2006	200 mg/kg	15 & 130
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2023	20000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	20000 mg/kg	
CARMINES	120	2005	150 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	15 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	15 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	500 mg/kg	
CURCUMIN	100(i)	2023	150 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2021	250 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
FAST GREEN FCF	143	2009	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	200 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2009	150 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	350 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	200 mg/kg	599 & 601
NEOTAME	961	2021	100 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2023	50 mg/kg	39

Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1500 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	2000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	2000 mg/kg	
POLYSORBATES	432-436	2007	3000 mg/kg	102
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYL GALLATE	310	2004	200 mg/kg	15 & 130
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2006	40000 mg/kg	
QUINOLINE YELLOW	104	2023	9 mg/kg	
SACCHARINS	954(i)-(iv)	2021	100 mg/kg	500, 477
SODIUM DIACETATE	262(ii)	2016	1000 mg/kg	
SORBATES	200, 202, 203	2010	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	
SUNSET YELLOW FCF	110	2008	50 mg/kg	
TARTRATES	334, 335(ii), 337	2016	100 mg/kg	45
TARTRAZINE	102	2023	150 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	2005	200 mg/kg	15 & 130
TOCOPHEROLS	307a, b, c	2016	200 mg/kg	

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	800 mg/kg	478 & 188
ADVANTAME	969	2021	10 mg/kg	478
ALITAME	956	2021	100 mg/kg	477
ALLURA RED AC	129	2009	150 mg/kg	
AMARANTH	123	2023	25 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2023	20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2023	20 mg/kg	185
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	10 & 15
ASPARTAME	951	2019	1000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2021	1000 mg/kg	119 & 477

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Year Adopted	Max Level	Notes
AZORUBINE (CARMOISINE)	122	2023	50 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	2023	100 mg/kg	
BRILLIANT BLUE FCF	133	2005	150 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2006	200 mg/kg	15 & 195
BUTYLATED HYDROXYTOLUENE	321	2006	100 mg/kg	15 & 195
CARAMEL II - SULFITE CARAMEL	150b	2023	8000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	1999	1000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	1000 mg/kg	
CARMINES	120	2005	150 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	20 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	70 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	70 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	500 mg/kg	
CURCUMIN	100(i)	2023	150 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2019	250 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2006	1000 mg/kg	
ETHYL MALTOL	637	2016	200 mg/kg	
FAST GREEN FCF	143	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2011	100 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2009	150 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	300 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	120 mg/kg	601
MALTOL	636	2016	200 mg/kg	
NEOTAME	961	2019	100 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2023	55 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	7500 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	5000 mg/kg	
POLYSORBATES	432-436	2005	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2016	10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	
SACCHARINS	954(i)-(iv)	2019	100 mg/kg	500, 477

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Year Adopted	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	1000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	15
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	270 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	320 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	
SUNSET YELLOW FCF	110	2008	50 mg/kg	
TARTRATES	334, 335(ii), 337	2016	4000 mg/kg	45
TARTRAZINE	102	2023	40 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 195
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	15

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2021	GMP	454
ACETYLATED DISTARCH PHOSPHATE	1414	2021	GMP	454
AGAR	406	2021	GMP	453 & 454
ALGINIC ACID	400	2021	GMP	454
AMMONIUM ALGINATE	403	2021	GMP	454
BEESWAX	901	2003	GMP	
CALCIUM ALGINATE	404	2021	GMP	454
CANDELILLA WAX	902	2003	GMP	
CARMINES	120	2008	500 mg/kg	4, 16 & 178
CARNAUBA WAX	903	2004	400 mg/kg	
CARRAGEENAN	407	2021	GMP	454
GLYCEROL ESTER OF WOOD ROSIN	445(iii)	2005	110 mg/kg	
GUM ARABIC (ACACIA GUM)	414	2021	GMP	453 & 454
HYDROXYPROPYL CELLULOSE	463	2021	GMP	454
HYDROXYPROPYL METHYL CELLULOSE	464	2021	GMP	454
IRON OXIDES	172(i)-(iii)	2008	1000 mg/kg	4 & 16
LECITHIN	322(i)	2021	GMP	454
MICROCRYSTALLINE WAX	905c(i)	2004	50 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2019	GMP	453
PECTINS	440	2021	GMP	454
POLYETHYLENE GLYCOL	1521	2001	GMP	
POLYVINYLPYRROLIDONE	1201	1999	GMP	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	4 & XS143

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Year Adopted	Max Level	Notes
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2019	GMP	71 & 454
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2021	GMP	454
SHELLAC, BLEACHED	904	2003	GMP	
SODIUM ALGINATE	401	2021	GMP	453 & 454
SUCROSE ESTERS	473, 473a, 474	2021	1500 mg/kg	454
SULFITES	220-225, 539	2011	30 mg/kg	44 & 204

Food Category No. 04.1.1.3 Peeled or cut fresh fruit

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM ASCORBATE	302	2014	GMP	
CARBON DIOXIDE	290	2014	GMP	59
NITROGEN	941	2014	GMP	59
NITROUS OXIDE	942	2014	GMP	
SODIUM ASCORBATE	301	2014	GMP	

Food Category No. 04.1.2 Processed fruit

Additive	INS	Year Adopted	Max Level	Notes
CARNAUBA WAX	903	2004	400 mg/kg	XS160 &XS314R

Food Category No. 04.1.2.1 Frozen fruit

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	500 mg/kg	188, 478 & 358
ADVANTAME	969	2023	20 mg/kg	358, 478
ASPARTAME	951	2021	2000 mg/kg	191, 478, & 358
ASPARTAME-ACESULFAME SALT	962	2023	500 mg/kg	113, 477, 358
NEOTAME	961	2021	100 mg/kg	478 & 358
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	40 mg/kg	26, 358, 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	478 & 358
SULFITES	220-225, 539	2007	500 mg/kg	44 & 155

Food Category No. 04.1.2.2 Dried fruit

Additive	INS	Year Adopted	Max Level	Notes
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	10
BENZOATES	210-213	2003	800 mg/kg	13
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	265 mg/kg	21
HYDROGENATED POLY-1-DECENES	907	2016	2000 mg/kg	

Food Category No. 04.1.2.2 Dried fruit

Additive	INS	Year Adopted	Max Level	Notes
HYDROXYBENZOATES, PARA-	214, 218	2010	800 mg/kg	27
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
MINERAL OIL, HIGH VISCOSITY	905d	2005	5000 mg/kg	
MINERAL OIL, MEDIUM VISCOSITY	905e	2005	5000 mg/kg	
SORBATES	200, 202, 203	2012	500 mg/kg	42
SULFITES	220-225, 539	2011	1000 mg/kg	44, 135 & 218
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	XS67, XS130

Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	200 mg/kg	144 & 188
ADVANTAME	969	2023	3 mg/kg	144
ASPARTAME	951	2007	300 mg/kg	144 & 191
ASPARTAME-ACESULFAME SALT	962	2023	200 mg/kg	113, 144, 477
BENZOATES	210-213	2001	1000 mg/kg	13
CARAMEL II - SULFITE CARAMEL	150b	2025	7500 mg/kg	653
CARAMEL III - AMMONIA CARAMEL	150c	2010	200 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	7500 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	50 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	100 mg/kg	62
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	1000 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2008	250 mg/kg	21
GRAPE SKIN EXTRACT	163(ii)	2025	1500 mg/kg	672
HYDROXYBENZOATES, PARA-	214, 218	2012	250 mg/kg	27
NEOTAME	961	2021	100 mg/kg	144
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33 & 636
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
SACCHARINS	954(i)-(iv)	2007	160 mg/kg	500, 144
SORBATES	200, 202, 203	2009	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	100 mg/kg	26 & 144
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	180 mg/kg	144
SULFITES	220-225, 539	2006	100 mg/kg	44
TARTRATES	334, 335(ii), 337	2018	1000 mg/kg	45

Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188, 478 & XS319
ADVANTAME	969	2023	10 mg/kg	478
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	30 mg/kg	185, XS17, XS60, XS62, XS254, XS361, 654, 655, 672
ASPARTAME	951	2021	1000 mg/kg	191, 478 & XS319
ASPARTAME-ACESULFAME SALT	962	2021	350 mg/kg	113, 477 & XS319
AZORUBINE (CARMOISINE)	122	2025	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361
BRILLIANT BLUE FCF	133	2025	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361
BROWN HT	155	2025	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361
CARAMEL II - SULFITE CARAMEL	150b	2025	7500 mg/kg	267, XS361, 653
CARAMEL III - AMMONIA CARAMEL	150c	2018	200 mg/kg	267
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2018	7500 mg/kg	267
CARMINES	120	2018	200 mg/kg	104 & 178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	50 mg/kg	104, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	104, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2018	100 mg/kg	62 & 267
CURCUMIN	100(i)	2025	200 mg/kg	267, XS17, XS60, XS62, XS242, XS254, XS361, 672
CYCLAMATES	952(i), (ii), (iv)	2021	1000 mg/kg	17, 477 & XS319
ERYTHROSINE	127	2025	200 mg/kg	XS17, XS254, XS319, XS361, 678
FAST GREEN FCF	143	2018	200 mg/kg	267
GRAPE SKIN EXTRACT	163(ii)	2018	1500 mg/kg	181 & 267
IRON OXIDES	172(i)-(iii)	2018	300 mg/kg	267
NEOTAME	961	2021	33 mg/kg	478 & XS319
POLYDIMETHYLSILOXANE	900a	2018	10 mg/kg	266
PONCEAU 4R (COCHINEAL RED A)	124	2025	300 mg/kg	104, 673, XS17, XS242, XS254, XS361
QUINOLINE YELLOW	104	2025	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361
SACCHARINS	954(i)-(iv)	2021	200 mg/kg	500, 477 & XS319
STANNOUS CHLORIDE	512	2018	20 mg/kg	43 & 141
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2018	330 mg/kg	26, 477 & XS319
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	478 & XS319
TARTRAZINE	102	2025	200 mg/kg	267, 653, XS17, XS60, XS62, XS242, XS254, XS361

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478 & 188
ADVANTAME	969	2021	10 mg/kg	478 & XS296
ALLURA RED AC	129	2025	100 mg/kg	
AMARANTH	123	2025	100 mg/kg	XS296
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	20 mg/kg	8 & XS296
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185 & XS296
ASPARTAME	951	2019	1000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2019	1000 mg/kg	119 & 477
AZORUBINE (CARMOISINE)	122	2025	200 mg/kg	XS296
BENZOATES	210-213	2001	1000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2025	200 mg/kg	XS296
BRILLIANT BLUE FCF	133	2025	200 mg/kg	679
BROWN HT	155	2025	200 mg/kg	XS296
CANTHAXANTHIN	161g	2011	200 mg/kg	XS296
CARAMEL II - SULFITE CARAMEL	150b	2025	1500 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	200 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	1500 mg/kg	
CARMINES	120	2005	200 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	15 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	15 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2025	200 mg/kg	
CURCUMIN	100(i)	2025	500 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2019	1000 mg/kg	17 & 477
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	130 mg/kg	21
FAST GREEN FCF	143	1999	400 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2025	500 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2012	250 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2025	300 mg/kg	XS296
IRON OXIDES	172(i)-(iii)	2005	200 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	120 mg/kg	601
NEOTAME	961	2019	70 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2025	50 mg/kg	39 & XS296
POLYDIMETHYLSILOXANE	900a	2024	30 mg/kg	602
PONCEAU 4R (COCHINEAL RED A)	124	2025	200 mg/kg	679
PROPYLENE GLYCOL ALGINATE	405	2018	5000 mg/kg	409, XS296
QUINOLINE YELLOW	104	2025	100 mg/kg	

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Year Adopted	Max Level	Notes
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	500, 477
SORBATES	200, 202, 203	2012	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	360 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478
SULFITES	220-225, 539	2008	100 mg/kg	44
SUNSET YELLOW FCF	110	2025	300 mg/kg	
TARTRATES	334, 335(ii), 337	2016	3000 mg/kg	45
TARTRAZINE	102	2025	200 mg/kg	656

Food Category No. 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	1000 mg/kg	188, 478 & XS160
ADVANTAME	969	2021	10 mg/kg	478 & XS160
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	20 mg/kg	8 & XS160
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185 & XS160
ASPARTAME	951	2023	1000 mg/kg	191, 478 & XS160
ASPARTAME-ACESULFAME SALT	962	2021	1000 mg/kg	119, 477 & XS160
AZORUBINE (CARMOISINE)	122	2025	200 mg/kg	XS160
BENZOATES	210-213	2023	1000 mg/kg	13 & 568
BRILLIANT BLUE FCF	133	2025	100 mg/kg	XS160
CANTHAXANTHIN	161g	2023	15 mg/kg	XS160
CARAMEL II - SULFITE CARAMEL	150b	2025	500 mg/kg	XS160
CARAMEL III - AMMONIA CARAMEL	150c	2023	500 mg/kg	XS160
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2023	500 mg/kg	XS160
CARMINES	120	2023	500 mg/kg	178 & XS160
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	10 mg/kg	XS160, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	10 mg/kg	XS160, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2023	150 mg/kg	XS160
CURCUMIN	100(i)	2025	200 mg/kg	XS160
CYCLAMATES	952(i), (ii), (iv)	2023	2000 mg/kg	17, 477 & XS160
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2023	5000 mg/kg	XS160
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2023	100 mg/kg	21 & XS160
FAST GREEN FCF	143	2025	100 mg/kg	XS160
GRAPE SKIN EXTRACT	163(ii)	2025	500 mg/kg	181 & XS160
HYDROXYBENZOATES, PARA-	214, 218	2023	1000 mg/kg	27 & 570

Food Category No. 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5

Additive	INS	Year Adopted	Max Level	Notes
INDIGOTINE (INDIGO CARMINE)	132	2025	200 mg/kg	XS160
IRON OXIDES	172(i)-(iii)	2023	500 mg/kg	XS160
NEOTAME	961	2023	70 mg/kg	478 & XS160
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	1100 mg/kg	33 & XS160
POLYDIMETHYLSILOXANE	900a	2023	10 mg/kg	XS160
PONCEAU 4R (COCHINEAL RED A)	124	2025	100 mg/kg	XS160 & 674
SACCHARINS	954(i)-(iv)	2023	200 mg/kg	500, 477 & XS160
SORBATES	200, 202, 203	2023	1000 mg/kg	42 & 569
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	330 mg/kg	26, 477 & XS160
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2023	400 mg/kg	478 & XS160
SULFITES	220-225, 539	2023	100 mg/kg	44 & 567
SUNSET YELLOW FCF	110	2025	200 mg/kg	XS160
TARTRATES	334, 335(ii), 337	2023	3000 mg/kg	45
TARTRAZINE	102	2025	500 mg/kg	XS160
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	XS160

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	500 mg/kg	188 & 478
ADVANTAME	969	2023	20 mg/kg	478
ALLURA RED AC	129	2025	100 mg/kg	
AMARANTH	123	2025	50 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	20 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185
ASPARTAME	951	2021	2000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	500 mg/kg	113, 144, 477
AZORUBINE (CARMOISINE)	122	2025	100 mg/kg	
BENZOATES	210-213	2001	1000 mg/kg	13
BRILLIANT BLUE FCF	133	2025	200 mg/kg	
BROWN HT	155	2025	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2025	7500 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	200 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	7500 mg/kg	
CARMINES	120	2005	200 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	2 mg/kg	

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Year Adopted	Max Level	Notes
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	30 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	30 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	250 mg/kg	
CURCUMIN	100(i)	2025	200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	1000 mg/kg	
ERYTHROSINE	127	2005	200 mg/kg	54
FAST GREEN FCF	143	2025	200 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2011	1000 mg/kg	
HYDROXYBENZOATES, PARA-	214, 218	2010	1000 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2025	200 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	250 mg/kg	
NEOTAME	961	2021	100 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2025	50 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	10 mg/kg	33
PONCEAU 4R (COCHINEAL RED A)	124	2025	200 mg/kg	
QUINOLINE YELLOW	104	2025	200 mg/kg	
SORBATES	200, 202, 203	2012	500 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	1500 mg/kg	478
SULFITES	220-225, 539	2006	100 mg/kg	44
SUNSET YELLOW FCF	110	2025	200 mg/kg	
TARTRATES	334, 335(ii), 337	2017	20000 mg/kg	45
TARTRAZINE	102	2025	200 mg/kg	

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478 & XS314R
ADVANTAME	969	2021	10 mg/kg	478, XS240 & XS314R
ALLURA RED AC	129	2025	100 mg/kg	XS240 & XS314R
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	100 mg/kg	8, XS240 & XS314R
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185, XS240 & XS314R
ASPARTAME	951	2024	1000 mg/kg	191, 478 & XS314R
ASPARTAME-ACESULFAME SALT	962	2024	350 mg/kg	113, 477 & XS314R
AZORUBINE (CARMOISINE)	122	2025	200 mg/kg	XS240, XS314R & 653

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Year Adopted	Max Level	Notes
BENZOATES	210-213	2024	1000 mg/kg	13 & XS314R
BRILLIANT BLUE FCF	133	2025	100 mg/kg	XS240 & XS314R
CARAMEL II - SULFITE CARAMEL	150b	2025	7500 mg/kg	XS240 & XS314R
CARAMEL III - AMMONIA CARAMEL	150c	2024	7500 mg/kg	182 & XS314R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2024	7500 mg/kg	182 & XS314R
CARMINES	120	2024	500 mg/kg	178, 182 & XS314R
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	18 mg/kg	341, 344, XS240 & XS314R
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	18 mg/kg	341, 344, XS240 & XS314R
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2024	100 mg/kg	62, 182 & XS314R
CURCUMIN	100(i)	2025	300 mg/kg	XS240 & XS314R
CYCLAMATES	952(i), (ii), (iv)	2024	250 mg/kg	17, 477 & XS314R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	2500 mg/kg	XS314R
FAST GREEN FCF	143	2025	100 mg/kg	XS240 & XS314R
GRAPE SKIN EXTRACT	163(ii)	2024	500 mg/kg	179, 181, 182 & XS314R
HYDROXYBENZOATES, PARA-	214, 218	2024	800 mg/kg	27 & XS314R
INDIGOTINE (INDIGO CARMINE)	132	2024	150 mg/kg	161, 182 & XS314R
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	120 mg/kg	601, XS240 & XS314R
NEOTAME	961	2024	100 mg/kg	478 & XS314R
PAPRIKA EXTRACT	160c(ii)	2025	50 mg/kg	39, XS240 & XS314R
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	350 mg/kg	33 & XS314R
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000 mg/kg	XS240 & XS314R
POLYSORBATES	432-436	2024	1000 mg/kg	154 & XS314R
PONCEAU 4R (COCHINEAL RED A)	124	2025	50 mg/kg	XS240 & XS314R
PROPYLENE GLYCOL	1520	2016	2000 mg/kg	XS240 & XS314R
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	XS240 & XS314R
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2024	40000 mg/kg	XS314R
QUINOLINE YELLOW	104	2025	10 mg/kg	XS240 & XS314R
SACCHARINS	954(i)-(iv)	2024	200 mg/kg	477, 500 & XS314R
SORBATES	200, 202, 203	2024	1000 mg/kg	42 & XS314R
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	XS240 & XS314R
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	XS240 & XS314R
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	330 mg/kg	26, 477 & XS314R

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Year Adopted	Max Level	Notes
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	400 mg/kg	478 & XS314R
SUCROSE ESTERS	473, 473a, 474	2021	1500 mg/kg	XS314R
SULFITES	220-225, 539	2024	100 mg/kg	44, 206 & XS314R
SUNSET YELLOW FCF	110	2025	100 mg/kg	XS240 & XS314R
TARTRAZINE	102	2025	200 mg/kg	XS240 & XS314R
TOCOPHEROLS	307a, b, c	2016	150 mg/kg	XS240 & XS314R

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	350 mg/kg	478 & 188
ADVANTAME	969	2021	10 mg/kg	478
ALLURA RED AC	129	2025	300 mg/kg	
AMARANTH	123	2025	80 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	30 mg/kg	8, 657
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	15 mg/kg	185
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	2 & 10
ASPARTAME	951	2019	1000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2019	350 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2025	150 mg/kg	
BENZOATES	210-213	2001	1000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2025	150 mg/kg	
BRILLIANT BLUE FCF	133	2005	150 mg/kg	
BROWN HT	155	2025	30 mg/kg	
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2025	7500 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	200 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	7500 mg/kg	
CARMINES	120	2005	150 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	50 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	150 mg/kg	
CURCUMIN	100(i)	2025	150 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2019	250 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Year Adopted	Max Level	Notes
DIOCTYL SODIUM SULFOSUCCINATE	480	2017	15 mg/kg	383, 384 & 385
FAST GREEN FCF	143	2025	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2025	500 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2012	800 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2025	150 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	200 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	120 mg/kg	601
NEOTAME	961	2019	100 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2025	80 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1500 mg/kg	33
POLYDIMETHYLSILOXANE	900a	1999	110 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	2000 mg/kg	
POLYSORBATES	432-436	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2025	50 mg/kg	
PROPYL GALLATE	310	2001	90 mg/kg	2 & 15
PROPYLENE GLYCOL ALGINATE	405	2016	6000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	
QUINOLINE YELLOW	104	2025	150 mg/kg	
SACCHARINS	954(i)-(iv)	2019	100 mg/kg	500, 477
SORBATES	200, 202, 203	2012	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	350 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	
SULFITES	220-225, 539	2008	100 mg/kg	44
SUNSET YELLOW FCF	110	2025	50 mg/kg	
TARTRATES	334, 335(ii), 337	2016	1000 mg/kg	45
TARTRAZINE	102	2025	150 mg/kg	
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	15

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	350 mg/kg	478 & 188
ADVANTAME	969	2021	10 mg/kg	478
ASPARTAME	951	2019	1000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2021	350 mg/kg	113 & 477
BENZOATES	210-213	2001	1000 mg/kg	13
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	10 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	10 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	100 mg/kg	62
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2008	250 mg/kg	21
GRAPE SKIN EXTRACT	163(ii)	2025	500 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2010	800 mg/kg	27
NEOTAME	961	2019	65 mg/kg	478
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33 & 636
POLYDIMETHYLSILOXANE	900a	2008	10 mg/kg	
SACCHARINS	954(i)-(iv)	2019	160 mg/kg	500, 477
SORBATES	200, 202, 203	2009	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	115 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	150 mg/kg	478
SULFITES	220-225, 539	2008	100 mg/kg	44

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188 & 478
ADVANTAME	969	2023	10 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	161
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	35 mg/kg	185
ASPARTAME	951	2021	1000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	113, 477
BENZOATES	210-213	2001	1000 mg/kg	13
BRILLIANT BLUE FCF	133	2005	250 mg/kg	
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2025	7500 mg/kg	

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	1999	7500 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	7500 mg/kg	
CARMINES	120	2005	300 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	10 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	10 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	100 mg/kg	62
CURCUMIN	100(i)	2025	150 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	650 mg/kg	21
FAST GREEN FCF	143	2025	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2025	500 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2010	800 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	150 mg/kg	161
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	120 mg/kg	601
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
NEOTAME	961	2021	100 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2025	50 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1500 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	2000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	2000 mg/kg	
POLYSORBATES	432-436	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2025	50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	
SORBATES	200, 202, 203	2009	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	478
SULFITES	220-225, 539	2006	100 mg/kg	44
SUNSET YELLOW FCF	110	2025	200 mg/kg	
TARTRATES	334, 335(ii), 337	2016	10000 mg/kg	45
TARTRAZINE	102	2025	200 mg/kg	

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Year Adopted	Max Level	Notes
TOCOPHEROLS	307a, b, c	2016	150 mg/kg	

Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	500 mg/kg	478 & 188
ADVANTAME	969	2021	10 mg/kg	478
ASPARTAME	951	2019	1000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2021	500 mg/kg	113 & 477
BENZOATES	210-213	2001	1000 mg/kg	13
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	100 mg/kg	62
NEOTAME	961	2019	65 mg/kg	478
SORBATES	200, 202, 203	2009	1200 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	40 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	150 mg/kg	478

Food Category No. 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2025	GMP	262, 263, XS40R, XS324R
ASCORBIC ACID, L-	300	2025	500 mg/kg	262, XS40R, XS324R
CITRIC ACID	330	2025	GMP	262, 264, XS40R, XS324R
LACTIC ACID, L-, D- and DL-	270	2025	GMP	262, 264, XS40R, XS324R
SODIUM DIHYDROGEN CITRATE	331(i)	2025	GMP	262, XS40R, XS324R
TRISODIUM CITRATE	331(iii)	2025	GMP	262, XS40R, XS324R

Food Category No. 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Notes
AGAR	406	2021	GMP	455 & 456
BEESWAX	901	2003	GMP	79
CANDELILLA WAX	902	2003	GMP	79
CARMINES	120	2008	500 mg/kg	4, 16 & 178
CARNAUBA WAX	903	2004	400 mg/kg	79
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	50 mg/kg	4, 16, 341
GLYCEROL ESTER OF WOOD ROSIN	445(iii)	2005	110 mg/kg	

Food Category No. 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
LECITHIN	322(i)	2021	GMP	455 & 456
MICROCRYSTALLINE WAX	905c(i)	2004	50 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2019	GMP	455
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	1760 mg/kg	16 & 33
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	4 & XS330
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2019	GMP	71 & 456
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2021	GMP	456
SHELLAC, BLEACHED	904	2003	GMP	79
SODIUM ALGINATE	401	2021	GMP	455 & 456
SUNSET YELLOW FCF	110	2008	300 mg/kg	4 & 16

Food Category No. 04.2.1.3 Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	5600 mg/kg	33 & 76
SODIUM ASCORBATE	301	2014	GMP	
SULFITES	220-225, 539	2006	50 mg/kg	44, 76 & 136

Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2024	GMP	262, 263 & XS320
ASCORBIC ACID, L-	300	2024	GMP	93
CALCIUM CHLORIDE	509	2024	GMP	29, 323, 324 & XS320
CALCIUM SULFATE	516	2024	GMP	29, 323, 324 & 93
CITRIC ACID	330	2024	GMP	242, 262, 264 & 93

Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Notes
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	100 mg/kg	21 & 93
LACTIC ACID, L-, D- and DL-	270	2024	GMP	262, 264 & XS320
MALIC ACID, DL-	296	2024	GMP	93
MONOSODIUM L-GLUTAMATE	621	2024	GMP	201 & XS320
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	5000 mg/kg	33, 76 & 637
POLYDIMETHYLSILOXANE	900a	2024	10 mg/kg	15 & XS320
POTASSIUM DIHYDROGEN CITRATE	332(i)	2024	GMP	29 & 93
SODIUM DIHYDROGEN CITRATE	331(i)	2024	GMP	29 & 93
SULFITES	220-225, 539	2024	50 mg/kg	44, 76, 136, 137 & 612
TRICALCIUM CITRATE	333(iii)	2024	GMP	29 & 93
TRIPOTASSIUM CITRATE	332(ii)	2024	GMP	29 & 93
TRISODIUM CITRATE	331(iii)	2024	GMP	29 & 93

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	300 mg/kg	110
ADVANTAME	969	2024	10 mg/kg	144, 348 & 613
ASCORBYL ESTERS	304, 305	2024	80 mg/kg	10 & 613
ASPARTAME	951	2024	1000 mg/kg	144, 348 & 613
BENZOATES	210-213	2024	1000 mg/kg	13 & XS323R
BUTYLATED HYDROXYANISOLE	320	2024	200 mg/kg	15, 76, 196 & 613
BUTYLATED HYDROXYTOLUENE	321	2024	200 mg/kg	15, 76, 196 & 613
CANTHAXANTHIN	161g	2024	10 mg/kg	XS323R
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	76, 161, XS323R
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	50 mg/kg	341, 344 & XS323R
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	341, 344 & XS323R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	10000 mg/kg	XS323R
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	800 mg/kg	21, 64, 297 & 613
NEOTAME	961	2021	33 mg/kg	144, 348, 613
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	5000 mg/kg	33, 76 & 613

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Notes
PROPYL GALLATE	310	2024	50 mg/kg	15, 76, 196 & 613
SACCHARINS	954(i)-(iv)	2024	500 mg/kg	500, 144, 348 & 613
SORBITAN ESTERS OF FATTY ACIDS	491-495	2024	5000 mg/kg	76 & XS323R
STEAROYL LACTYLATES	481(i), 482(i)	2024	5000 mg/kg	76 & XS323R
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	40 mg/kg	26, 144, 348 & 613
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	580 mg/kg	144, 348 & 613
SULFITES	220-225, 539	2024	500 mg/kg	44, 105 & 613
TARTRAZINE	102	2025	940 mg/kg	XS38, XS39, XS321, XS323R, XS336R, XS341R, 675
TOCOPHEROLS	307a, b, c	2024	200 mg/kg	613 & XS38

Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	200 mg/kg	144 & 188
ADVANTAME	969	2023	3 mg/kg	144
ALLURA RED AC	129	2025	300 mg/kg	XS38, XS66, XS115 & XS260
ALUMINIUM AMMONIUM SULFATE	523	2017	520 mg/kg	6, 245, 296 & XS66
AMARANTH	123	2025	50 mg/kg	XS38, XS66, XS115 & XS260
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	10 mg/kg	8, XS38, XS66, XS260 & 658
ASPARTAME	951	2007	300 mg/kg	144 & 191
ASPARTAME-ACESULFAME SALT	962	2024	200 mg/kg	113, 144 & XS66
AZORUBINE (CARMOISINE)	122	2025	200 mg/kg	XS38, XS66, XS115 & XS260
BENZOATES	210-213	2001	2000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2025	200 mg/kg	XS38, XS66, XS115 & XS260
BRILLIANT BLUE FCF	133	2025	500 mg/kg	XS38, XS66, XS260 & 658
CARAMEL II - SULFITE CARAMEL	150b	2025	500 mg/kg	XS38, XS66, XS115 & XS260
CARAMEL III - AMMONIA CARAMEL	150c	2024	500 mg/kg	XS66
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2025	500 mg/kg	XS38, XS66, XS260 & 658
CARMINES	120	2025	200 mg/kg	178, XS38, XS66, XS115 & XS260
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	5 mg/kg	341, 344 & XS66
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	5 mg/kg	341, 344 & XS66
CURCUMIN	100(i)	2025	50 mg/kg	XS38, XS66, XS260 & 658
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	2500 mg/kg	XS66
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	250 mg/kg	21 & 216

Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

Additive	INS	Year Adopted	Max Level	Notes
FAST GREEN FCF	143	2024	300 mg/kg	XS66
FERROUS GLUCONATE	579	2024	150 mg/kg	23, 48 & 265
FERROUS LACTATE	585	2024	150 mg/kg	23, 48 & 265
GRAPE SKIN EXTRACT	163(ii)	2024	100 mg/kg	179, 181 & XS66
HYDROXYBENZOATES, PARA-	214, 218	2010	1000 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2025	150 mg/kg	XS38, XS66, XS115 & XS260
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
NEOTAME	961	2007	10 mg/kg	144
PAPRIKA EXTRACT	160c(ii)	2025	100 mg/kg	39, XS38, XS66, XS260 & 658
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33, 638 & 636
POLYDIMETHYLSILOXANE	900a	2024	10 mg/kg	XS66
PROPYLENE GLYCOL ALGINATE	405	2024	6000 mg/kg	386, XS38, XS66 & XS260
SACCHARINS	954(i)-(iv)	2024	160 mg/kg	144, 500 & XS66
SORBATES	200, 202, 203	2012	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	330 mg/kg	26, 144 & XS66
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	400 mg/kg	144
SULFITES	220-225, 539	2006	100 mg/kg	44
TARTRATES	334, 335(ii), 337	2016	15000 mg/kg	45, XS38 & XS115
TARTRAZINE	102	2025	100 mg/kg	39, XS38, XS66, XS260 & 658

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2025	350 mg/kg	188, 478, XS57, XS257R & XS258R
ADVANTAME	969	2025	10 mg/kg	478 & XS57, XS257R & XS258R
ALLURA RED AC	129	2025	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
ASPARTAME	951	2025	1000 mg/kg	191, 478, XS57, XS257R & XS258R
ASPARTAME-ACESULFAME SALT	962	2025	350 mg/kg	113, 477, XS57, XS257R & XS258R
BRILLIANT BLACK (BLACK PN)	151	2025	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2025	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & 659
CARAMEL III - AMMONIA CARAMEL	150c	2025	50000 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & 660
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2025	50000 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R & XS258R
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2025	50 mg/kg	341, 344, XS57, XS257R & XS258R
CAROTENES, BETA-, VEGETABLE	160a(ii)	2025	50 mg/kg	341, 344, XS57, XS257R & XS258R
CURCUMIN	100(i)	2025	200 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2025	365 mg/kg	21, XS57, XS257R & 651
FAST GREEN FCF	143	2025	200 mg/kg	XS57, XS257R & XS258R
NEOTAME	961	2025	33 mg/kg	478, XS57, XS257R & XS258R
PAPRIKA EXTRACT	160c(ii)	2025	50 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R, XS258R & XS297
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2025	2200 mg/kg	33, XS57, XS257R & XS258R
POLYDIMETHYLSILOXANE	900a	2025	10 mg/kg	XS57, XS257R & XS258R
SACCHARINS	954(i)-(iv)	2025	160 mg/kg	500, 144, 477, XS57, XS257R & XS258R
STANNOUS CHLORIDE	512	2025	25 mg/kg	43, XS57, XS257R & XS258R
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2025	70 mg/kg	26, 477, XS57, XS257R & XS258R
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2025	580 mg/kg	478, XS57, XS257R & XS258R
SULFITES	220-225, 539	2025	50 mg/kg	44, XS57, XS257R & XS258R
TARTRATES	334, 335(ii), 337	2025	1300 mg/kg	45, XS13, XS38, XS57, XS145, XS257R, XS258R, XS259R & XS297
TARTRAZINE	102	2025	100 mg/kg	XS13, XS38, XS57, XS145, XS241, XS257R & XS258R

Food Category No. 04.2.2.5 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)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	1000 mg/kg	188, 478 & XS57
ADVANTAME	969	2024	10 mg/kg	478, XS57 & XS257R
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	20 mg/kg	8 & XS57

Food Category No. 04.2.2.5 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)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185 & XS57
ASPARTAME	951	2024	1000 mg/kg	191, 478 & XS57
ASPARTAME-ACESULFAME SALT	962	2024	1000 mg/kg	119, 477 & XS57
BENZOATES	210-213	2001	1000 mg/kg	13 & XS57
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	XS57
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2025	400 mg/kg	XS57
CARMINES	120	2024	100 mg/kg	178 & XS57
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2024	50 mg/kg	341, 344 & XS57
CAROTENES, BETA-, VEGETABLE	160a(ii)	2024	50 mg/kg	341, 344 & XS57
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2024	100 mg/kg	62 & XS57
CURCUMIN	100(i)	2025	200 mg/kg	XS57
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	250 mg/kg	21 & XS57
GRAPE SKIN EXTRACT	163(ii)	2024	100 mg/kg	179, 181 & XS57
HYDROXYBENZOATES, PARA-	214, 218	2024	1000 mg/kg	27 & XS57
NEOTAME	961	2024	33 mg/kg	478 & XS57
PAPRIKA EXTRACT	160c(ii)	2025	50 mg/kg	39 & XS57
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33, 76 & XS57
POLYDIMETHYLSILOXANE	900a	2024	10 mg/kg	XS57
QUINOLINE YELLOW	104	2025	100 mg/kg	XS57
SACCHARINS	954(i)-(iv)	2024	160 mg/kg	500, 477 & XS57
SORBATES	200, 202, 203	2024	1000 mg/kg	42 & XS57
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	330 mg/kg	26, 477 & XS57
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	400 mg/kg	169, 478 & XS57
SULFITES	220-225, 539	2024	500 mg/kg	44, 138 & XS57
TOCOPHEROLS	307a, b, c	2017	300 mg/kg	XS57

Food Category No. 04.2.2.6 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 04.2.2.5

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2025	350 mg/kg	188, 478, XS57, XS259R & XS308R
ADVANTAME	969	2023	10 mg/kg	478, XS38, XS57, XS259R, XS308R, XS321
ALLURA RED AC	129	2025	200 mg/kg	92, XS38, XS57, XS259R, XS308R, XS321
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	10 mg/kg	8, 92, XS38, XS57, XS259R, XS308R & XS321
ASPARTAME	951	2025	1000 mg/kg	191, 478, XS57, XS259R & XS308R
ASPARTAME-ACESULFAME SALT	962	2025	350 mg/kg	113, 477, XS57, XS259R & XS308R
BENZOATES	210-213	2025	3000 mg/kg	13, XS57, XS259R & XS308R
BRILLIANT BLUE FCF	133	2025	100 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321
CARAMEL III - AMMONIA CARAMEL	150c	2025	50000 mg/kg	XS38, XS57, XS259R, XS308R & XS321
CARMINES	120	2025	200 mg/kg	92, 178, XS57, XS259R & XS308R
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2025	50 mg/kg	92, 341, 344, XS57, XS259R & XS308R
CAROTENES, BETA-, VEGETABLE	160a(ii)	2025	50 mg/kg	92, 341, 344, XS57, XS259R & XS308R
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2025	100 mg/kg	62, 92, XS57, XS259R & XS308R
CURCUMIN	100(i)	2025	200 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321
CYCLAMATES	952(i), (ii), (iv)	2025	250 mg/kg	17, 477, XS57, XS259R & XS308R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2025	2500 mg/kg	XS57, XS259R & XS308R
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2025	80 mg/kg	21, XS57, XS259R & XS308R
GRAPE SKIN EXTRACT	163(ii)	2025	100 mg/kg	92, 181, XS57, XS259R & XS308R
HYDROXYBENZOATES, PARA-	214, 218	2025	1000 mg/kg	27, XS57, XS259R & XS308R
INDIGOTINE (INDIGO CARMINE)	132	2025	100 mg/kg	92, XS38, XS57, XS259R, XS308R & XS321
NEOTAME	961	2025	33 mg/kg	478, XS57, XS259R & XS308R
PAPRIKA EXTRACT	160c(ii)	2025	200 mg/kg	39, XS38, XS57, XS259R, XS308R, XS321 & 661
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2025	2200 mg/kg	33, XS57, XS259R & XS308R

Food Category No. 04.2.2.6 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 04.2.2.5

Additive	INS	Year Adopted	Max Level	Notes
POLYDIMETHYLSILOXANE	900a	2025	50 mg/kg	XS57, XS259R & XS308R
POLYSORBATES	432-436	2025	3000 mg/kg	XS57, XS259R & XS308R
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2025	5000 mg/kg	XS57, XS259R & XS308R
SACCHARINS	954(i)-(iv)	2025	200 mg/kg	500, 477, XS57, XS259R & XS308R
SORBATES	200, 202, 203	2025	1000 mg/kg	42, XS57, XS259R & XS308R
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2025	165 mg/kg	26, 477, XS57, XS259R & XS308R
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2025	400 mg/kg	478, XS57, XS259R & XS308R
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	XS38, XS57, XS259R, XS308R, XS321 & 536
SULFITES	220-225, 539	2025	300 mg/kg	44, 205, XS57, XS259R & XS308R
SUNSET YELLOW FCF	110	2025	50 mg/kg	92, XS57, XS259R & XS308R

Food Category No. 04.2.2.7 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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	1000 mg/kg	144, 188 & XS294
ACETIC ACID, GLACIAL	260	2025	GMP	
ADVANTAME	969	2023	25 mg/kg	144
ALGINIC ACID	400	2023	GMP	XS294
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	10 mg/kg	8, XS38, XS151, XS223 & XS294
ASCORBIC ACID, L-	300	2023	GMP	XS294
ASPARTAME	951	2023	2500 mg/kg	144, 191 & XS294
ASPARTAME-ACESULFAME SALT	962	2023	1000 mg/kg	113, 144
BEET RED	162	2025	GMP	XS38, XS151, XS223 & XS294
BENZOATES	210-213	2023	1000 mg/kg	13 & XS294
BRILLIANT BLUE FCF	133	2025	100 mg/kg	92, XS38, XS151, XS223 & XS294
CALCIUM 5'-RIBONUCLEOTIDES	634	2023	GMP	279 & XS294
CALCIUM CARBONATE	170(i)	2023	GMP	XS294
CALCIUM CHLORIDE	509	2023	GMP	XS294
CALCIUM LACTATE	327	2025	10000 mg/kg	58
CARAMEL I - PLAIN CARAMEL	150a	2025	GMP	XS38, XS151, XS223 & XS294

Food Category No. 04.2.2.7 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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2025	50000 mg/kg	XS38, XS151, XS223 & XS294
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	5 mg/kg	341, 344, XS38, XS151, XS223, XS294
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	5 mg/kg	341, 344, XS38, XS151, XS223, XS294
CARRAGEENAN	407	2023	GMP	XS294
CHLOROPHYLLS	140	2025	GMP	XS38, XS151, XS223 & XS294
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2023	100 mg/kg	62 & XS294
CITRIC ACID	330	2025	GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2023	GMP	XS294
CURCUMIN	100(i)	2025	200 mg/kg	XS38, XS151, XS223 & XS294
DEXTRINS, ROASTED STARCH	1400	2023	GMP	XS294
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2023	2500 mg/kg	XS294
DISODIUM 5'-GUANYLATE	627	2025	GMP	279
DISODIUM 5'-INOSINATE	631	2025	GMP	279
DISODIUM 5'-RIBONUCLEOTIDES	635	2025	GMP	279
ERYTHROSINE	127	2023	30 mg/kg	XS294
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2023	250 mg/kg	21 & XS294
FAST GREEN FCF	143	2025	100 mg/kg	XS38, XS151, XS223 & XS294
FUMARIC ACID	297	2023	GMP	XS294
GLYCEROL	422	2024	GMP	XS260 & XS294
GRAPE SKIN EXTRACT	163(ii)	2025	100 mg/kg	181, XS38, XS151, XS223 & XS294
GUAR GUM	412	2013	GMP	
GUM ARABIC (ACACIA GUM)	414	2023	GMP	571
HYDROXYBENZOATES, PARA-	214, 218	2023	300 mg/kg	27 & XS294
INDIGOTINE (INDIGO CARMINE)	132	2025	200 mg/kg	XS38, XS151, XS223 & XS294
LACTIC ACID, L-, D- and DL-	270	2025	GMP	
LECITHIN	322(i)	2023	GMP	XS294
LUTEIN FROM TAGETES ERECTA	161b(i)	2025	GMP	XS38, XS151, XS223 & XS294
MAGNESIUM CARBONATE	504(i)	2023	5000 mg/kg	36 & XS294
MALIC ACID, DL-	296	2013	GMP	
MONOSODIUM L-GLUTAMATE	621	2014	GMP	279
NEOTAME	961	2023	33 mg/kg	144 & XS294

Food Category No. 04.2.2.7 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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Additive	INS	Year Adopted	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2025	20 mg/kg	39, XS38, XS151, XS223 & XS294
PECTINS	440	2023	GMP	XS294
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	2200 mg/kg	33, 572 & 636
POLYDIMETHYLSILOXANE	900a	2023	10 mg/kg	XS294
PONCEAU 4R (COCHINEAL RED A)	124	2025	100 mg/kg	XS38, XS151, XS223 & XS294
POTASSIUM CARBONATE	501(i)	2023	GMP	XS294
POTASSIUM CHLORIDE	508	2013	GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2023	GMP	XS294
PULLULAN	1204	2024	GMP	XS260 & XS294
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	XS294
SACCHARINS	954(i)-(iv)	2023	200 mg/kg	500, 144 & XS294
SODIUM ACETATE	262(i)	2023	GMP	XS294
SODIUM ASCORBATE	301	2023	GMP	XS294
SODIUM CARBONATE	500(i)	2023	GMP	XS294
SODIUM DL-MALATE	350(ii)	2023	GMP	XS294
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	2023	GMP	280 & XS294
SODIUM FUMARATES	365	2023	GMP	XS294
SODIUM GLUCONATE	576	2023	GMP	XS294
SODIUM LACTATE	325	2013	GMP	
SORBATES	200, 202, 203	2012	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	200 mg/kg	26, 144 & XS294
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2023	580 mg/kg	144 & XS294
SULFITES	220-225, 539	2023	500 mg/kg	44 & XS294
SUNSET YELLOW FCF	110	2023	200 mg/kg	92 & XS294
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	XS38
TARTRAZINE	102	2025	200 mg/kg	XS38, XS151, XS223 & XS294
THAUMATIN	957	2023	GMP	144
TRISODIUM CITRATE	331(iii)	2023	GMP	XS294
XANTHAN GUM	415	2013	GMP	

Food Category No. 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	300 mg/kg	110
ADVANTAME	969	2024	10 mg/kg	144, 345, 478 & 613
ASPARTAME	951	2024	1000 mg/kg	144, 345, 478 & 613
BENZOATES	210-213	2024	1000 mg/kg	13 & XS323R
CARAMEL III - AMMONIA CARAMEL	150c	2024	50000 mg/kg	161, XS323R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2025	20000 mg/kg	XS323R, XS334R & 662
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2024	100 mg/kg	62 & XS323R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2024	2500 mg/kg	XS323R
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2024	250 mg/kg	21 & 613
NEOTAME	961	2024	33 mg/kg	144, 345, 478 & 613
PAPRIKA EXTRACT	160c(ii)	2025	50 mg/kg	39, XS323R & XS334R
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2024	2200 mg/kg	33, 76 & 613
SACCHARINS	954(i)-(iv)	2024	160 mg/kg	500, 144, 345, 477 & 613
SORBATES	200, 202, 203	2024	1000 mg/kg	42, 221 & XS323R
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	40 mg/kg	26, 144, 345, 477 & 613
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	150 mg/kg	144, 345, 478 & 613

Food Category No. 05.0 Confectionery

Additive	INS	Year Adopted	Max Level	Notes
ASCORBYL ESTERS	304, 305	2017	500 mg/kg	10, 15, 375, XS86, XS105, XS141 & XS309R
MINERAL OIL, MEDIUM VISCOSITY	905e	2017	2000 mg/kg	3, XS86, XS87, XS105, XS309R & XS141

Food Category No. 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes

Additive	INS	Year Adopted	Max Level	Notes
MINERAL OIL, HIGH VISCOSITY	905d	2016	2000 mg/kg	3, XS86, XS87, XS105 & XS141
PROPYL GALLATE	310	2016	200 mg/kg	15, 130, 303, XS86, XS105 & XS141

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2016	350 mg/kg	97, 188, 478 & XS141

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Year Adopted	Max Level	Notes
ADVANTAME	969	2023	30 mg/kg	97, 478, XS141
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	2009	10000 mg/kg	97
ASPARTAME	951	2016	3000 mg/kg	97, 191, 478 & XS141
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	97, 113, XS141
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2016	1100 mg/kg	33, 97
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000 mg/kg	97 & XS141
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	5000 mg/kg	97
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2016	5000 mg/kg	97 & XS141
SACCHARINS	954(i)-(iv)	2016	100 mg/kg	500, 97, 477 & XS141
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	2000 mg/kg	97, 123 & XS141
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	350 mg/kg	26, 97, 477, XS141
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2016	580 mg/kg	97, 478 & XS141
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	97 & XS141
TARTRATES	334, 335(ii), 337	2016	5000 mg/kg	45, 97 & 128

Food Category No. 05.1.2 Cocoa mixes (syrups)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	97, 188 & 478
ADVANTAME	969	2023	10 mg/kg	97, 478
ASPARTAME	951	2023	1000 mg/kg	97, 191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	97, 113, 477
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2012	50000 mg/kg	
CARMINES	120	2005	300 mg/kg	178
CYCLAMATES	952(i), (ii), (iv)	2021	250 mg/kg	17, 127 & 477
NEOTAME	961	2021	33 mg/kg	97 & 478
POLYSORBATES	432-436	2007	500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2017	10000 mg/kg	
SACCHARINS	954(i)-(iv)	2021	80 mg/kg	500 & 477
SORBATES	200, 202, 203	2012	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	350 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	97 & 478
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	

Food Category No. 05.1.2 Cocoa mixes (syrups)

Additive	INS	Year Adopted	Max Level	Notes
TARTRATES	334, 335(ii), 337	2016	2000 mg/kg	45
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	15

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478, 188 & XS86
ADVANTAME	969	2021	10 mg/kg	478 & XS86
ALLURA RED AC	129	2021	300 mg/kg	XS86
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	50 mg/kg	8 & XS86
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2021	30 mg/kg	185 & XS86
ASPARTAME	951	2019	3000 mg/kg	478, 191 & XS86
ASPARTAME-ACESULFAME SALT	962	2021	1000 mg/kg	113, 477 & XS86
BENZOATES	210-213	2016	1500 mg/kg	13 & XS86
BRILLIANT BLUE FCF	133	2021	100 mg/kg	XS86
CARAMEL II - SULFITE CARAMEL	150b	2021	50000 mg/kg	XS86
CARAMEL III - AMMONIA CARAMEL	150c	2016	50000 mg/kg	XS86
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2016	50000 mg/kg	XS86
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	10 mg/kg	XS86
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	3 mg/kg	XS86, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	3 mg/kg	XS86, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2021	6.4 mg/kg	62 & XS86
CURCUMIN	100(i)	2021	300 mg/kg	XS86
CYCLAMATES	952(i), (ii), (iv)	2019	500 mg/kg	17, 477 & XS86
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2016	50 mg/kg	21 & XS86
GRAPE SKIN EXTRACT	163(ii)	2016	200 mg/kg	181 & XS86
HYDROXYBENZOATES, PARA-	214, 218	2016	300 mg/kg	27 & XS86
LAURIC ARGINATE ETHYL ESTER	243	2016	200 mg/kg	XS86
NEOTAME	961	2019	100 mg/kg	478 & XS86
PAPRIKA EXTRACT	160c(ii)	2021	95 mg/kg	39 & XS86
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2016	880 mg/kg	33 & XS86
POLYSORBATES	432-436	2016	1000 mg/kg	XS86
PROPYLENE GLYCOL	1520	2017	1000 mg/kg	XS86
PROPYLENE GLYCOL ALGINATE	405	2017	10000 mg/kg	XS86
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	500, 477 & XS86
SORBATES	200, 202, 203	2016	1000 mg/kg	42 & XS86

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Year Adopted	Max Level	Notes
SORBITAN ESTERS OF FATTY ACIDS	491-495	2017	10000 mg/kg	XS86
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2021	350 mg/kg	26, 477 & XS86
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, 169 & XS86
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	XS86
TARTRATES	334, 335(ii), 337	2017	2000 mg/kg	45 & XS86
TARTRAZINE	102	2021	100 mg/kg	XS86
TOCOPHEROLS	307a, b, c	2017	100 mg/kg	15 & XS86

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	500 mg/kg	478 & 188
ADVANTAME	969	2021	20 mg/kg	478
ALLURA RED AC	129	2016	300 mg/kg	183
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	2016	10000 mg/kg	101
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	50 mg/kg	8 & 183
ASPARTAME	951	2019	3000 mg/kg	37, 478 & 191
ASPARTAME-ACESULFAME SALT	962	2021	500 mg/kg	113 & 477
BEESWAX	901	2001	GMP	3
BRILLIANT BLUE FCF	133	2016	100 mg/kg	183
BUTYLATED HYDROXYANISOLE	320	2017	200 mg/kg	15, 130 & 303
BUTYLATED HYDROXYTOLUENE	321	2017	200 mg/kg	15, 130 & 303
CANDELILLA WAX	902	2001	GMP	3
CARAMEL II - SULFITE CARAMEL	150b	2021	50000 mg/kg	183
CARAMEL III - AMMONIA CARAMEL	150c	2016	50000 mg/kg	183
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2016	50000 mg/kg	183
CARNAUBA WAX	903	2017	5000 mg/kg	3 & XS87
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	10 mg/kg	183, 401
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	183, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	183, 341, 344
CASTOR OIL	1503	2017	350 mg/kg	XS87
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2016	700 mg/kg	183
CURCUMIN	100(i)	2021	300 mg/kg	183
CYCLAMATES	952(i), (ii), (iv)	2019	500 mg/kg	17 & 477
GRAPE SKIN EXTRACT	163(ii)	2016	200 mg/kg	181 & 183
INDIGOTINE (INDIGO CARMINE)	132	2016	450 mg/kg	183
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	800 mg/kg	183 & 601

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Year Adopted	Max Level	Notes
NEOTAME	961	2019	80 mg/kg	478 & XS87
PAPRIKA EXTRACT	160c(ii)	2021	95 mg/kg	39 & 183
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1100 mg/kg	33
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	5000 mg/kg	101
POLYSORBATES	432-436	2016	5000 mg/kg	101
PONCEAU 4R (COCHINEAL RED A)	124	2016	300 mg/kg	183
SACCHARINS	954(i)-(iv)	2019	500 mg/kg	500, 477
SHELLAC, BLEACHED	904	2001	GMP	3
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	101
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	350 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	800 mg/kg	478 & XS87
SUNSET YELLOW FCF	110	2016	400 mg/kg	183
TARTRATES	334, 335(ii), 337	2016	5000 mg/kg	45 & 128
TARTRAZINE	102	2021	100 mg/kg	183
TERTIARY BUTYLHYDROQUINONE	319	2017	200 mg/kg	15, 130 & 303
TOCOPHEROLS	307a, b, c	2016	750 mg/kg	15 & 168

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	500 mg/kg	188 & 478
ADVANTAME	969	2023	30 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	2009	10000 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	50 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2021	25 mg/kg	185
ASPARTAME	951	2021	3000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2021	500 mg/kg	113 & 477
BEESWAX	901	2001	GMP	3
BENZOATES	210-213	2003	1500 mg/kg	13
BRILLIANT BLUE FCF	133	2009	100 mg/kg	
BUTYLATED HYDROXYTOLUENE	321	2006	200 mg/kg	15 & 197
CANDELILLA WAX	902	2001	GMP	3
CARAMEL II - SULFITE CARAMEL	150b	2021	50000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2009	50000 mg/kg	

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2012	50000 mg/kg	
CARMINES	120	2005	300 mg/kg	178
CARNAUBA WAX	903	2006	5000 mg/kg	3
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	700 mg/kg	
CURCUMIN	100(i)	2021	300 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2021	500 mg/kg	17 & 477
GRAPE SKIN EXTRACT	163(ii)	2009	200 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2009	300 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	
NEOTAME	961	2021	100 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2021	95 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	2200 mg/kg	33
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	2000 mg/kg	366
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	3000 mg/kg	366
POLYSORBATES	432-436	2007	5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
SACCHARINS	954(i)-(iv)	2021	500 mg/kg	500, 477
SHELLAC, BLEACHED	904	2001	GMP	3
SORBATES	200, 202, 203	2009	1500 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2017	10000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	350 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	800 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	6000 mg/kg	
TARTRATES	334, 335(ii), 337	2016	5000 mg/kg	45
TARTRAZINE	102	2021	100 mg/kg	
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	15

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2017	300 mg/kg	XS309R
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2019	200 mg/kg	8
BEESWAX	901	2017	GMP	3 & XS309R
BENZOATES	210-213	2017	1500 mg/kg	13 & XS309R
BRILLIANT BLACK (BLACK PN)	151	2019	100 mg/kg	
BRILLIANT BLUE FCF	133	2017	300 mg/kg	XS309R
BROWN HT	155	2019	50 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2017	200 mg/kg	15, 130 & XS309R
BUTYLATED HYDROXYTOLUENE	321	2017	200 mg/kg	15, 130 & XS309R
CANDELILLA WAX	902	2017	GMP	3 & XS309R
CARAMEL II - SULFITE CARAMEL	150b	2019	50000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2017	50000 mg/kg	XS309R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2017	50000 mg/kg	XS309R
CARMINES	120	2017	300 mg/kg	178 & XS309R
CARNAUBA WAX	903	2017	5000 mg/kg	3 & XS309R
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	50 mg/kg	XS309R
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	XS309R, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	XS309R, 341, 344
CASTOR OIL	1503	2017	500 mg/kg	XS309R
CURCUMIN	100(i)	2019	300 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2019	500 mg/kg	17, 156, 477 & XS309R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2017	10000 mg/kg	XS309R
ETHYL MALTOL	637	2017	1000 mg/kg	XS309R
FAST GREEN FCF	143	2017	100 mg/kg	XS309R
HYDROXYBENZOATES, PARA-	214, 218	2017	1000 mg/kg	27 & XS309R
INDIGOTINE (INDIGO CARMINE)	132	2017	300 mg/kg	XS309R
IRON OXIDES	172(i)-(iii)	2017	200 mg/kg	XS309R
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	800 mg/kg	601 & XS309R
MALTOL	636	2017	200 mg/kg	XS309R
MICROCRYSTALLINE WAX	905c(i)	2017	GMP	3 & XS309R
MINERAL OIL, HIGH VISCOSITY	905d	2017	2000 mg/kg	3 & XS309R
NEOTAME	961	2019	330 mg/kg	158, 478 & XS309R
PAPRIKA EXTRACT	160c(ii)	2019	100 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2017	2200 mg/kg	33 & XS309R

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Year Adopted	Max Level	Notes
POLYDIMETHYLSILOXANE	900a	2017	10 mg/kg	XS309R
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	2000 mg/kg	367 & XS309R
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	3000 mg/kg	XS309R
POLYSORBATES	432-436	2017	1000 mg/kg	XS309R
PONCEAU 4R (COCHINEAL RED A)	124	2021	100 mg/kg	XS309R
PROPYL GALLATE	310	2017	200 mg/kg	15, 130 & XS309R
PROPYLENE GLYCOL ALGINATE	405	2017	5000 mg/kg	XS309R
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2017	5000 mg/kg	XS309R
SACCHARINS	954(i)-(iv)	2019	500 mg/kg	500, 477, 163 & XS309R
SHELLAC, BLEACHED	904	2017	GMP	3 & XS309R
SODIUM DIACETATE	262(ii)	2016	1000 mg/kg	XS309R
SORBATES	200, 202, 203	2017	1500 mg/kg	42 & XS309R
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	XS309R
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2017	700 mg/kg	26, 199, 477 & XS309R
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	1800 mg/kg	478, 164 & XS309R
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	XS309R
SUNSET YELLOW FCF	110	2021	300 mg/kg	XS309R
TARTRATES	334, 335(ii), 337	2019	5000 mg/kg	45, XS309R & 450
TARTRAZINE	102	2019	300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	2017	200 mg/kg	15, 130 & XS309R
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	15 & XS309R

Food Category No. 05.2.1 Hard candy

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	500 mg/kg	156, 478 & 188
ADVANTAME	969	2021	40 mg/kg	114 & 478
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2019	30 mg/kg	185, 440
ASPARTAME	951	2023	3000 mg/kg	148, 191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	500 mg/kg	113, 156, 477
AZORUBINE (CARMOISINE)	122	2019	50 mg/kg	441
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	700 mg/kg	
PROPYLENE GLYCOL	1520	2017	5300 mg/kg	
QUINOLINE YELLOW	104	2019	100 mg/kg	442
SORBITAN ESTERS OF FATTY ACIDS	491-495	2017	10000 mg/kg	

Food Category No. 05.2.2 Soft candy

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	157, 478, 188 & XS309R
ADVANTAME	969	2021	30 mg/kg	114, 478 & XS309R
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2019	30 mg/kg	185, 440 & 443
ASPARTAME	951	2023	3000 mg/kg	148, 191, 478 & XS309R
ASPARTAME-ACESULFAME SALT	962	2023	1000 mg/kg	113, 157, XS309R
AZORUBINE (CARMOISINE)	122	2019	100 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2017	100 mg/kg	XS309R
GRAPE SKIN EXTRACT	163(ii)	2017	1700 mg/kg	181 & XS309R
HYDROGENATED POLY-1-DECENES	907	2016	2000 mg/kg	XS309R
PROPYLENE GLYCOL	1520	2017	4500 mg/kg	XS309R
QUINOLINE YELLOW	104	2019	100 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	2017	10000 mg/kg	XS309R

Food Category No. 05.2.3 Nougats and marzipans

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478 & 188
ADVANTAME	969	2021	30 mg/kg	478
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2019	30 mg/kg	185
ASPARTAME	951	2019	3000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2023	1000 mg/kg	114, 477
AZORUBINE (CARMOISINE)	122	2019	50 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	100 mg/kg	
PROPYLENE GLYCOL	1520	2017	1000 mg/kg	
QUINOLINE YELLOW	104	2019	100 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	2017	10000 mg/kg	

Food Category No. 05.3 Chewing gum

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	5000 mg/kg	478 & 188
ADVANTAME	969	2021	400 mg/kg	478
ALITAME	956	2021	300 mg/kg	477
ALLURA RED AC	129	2009	300 mg/kg	
AMARANTH	123	2019	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2019	300 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2019	50 mg/kg	185
ASPARTAME	951	2019	10000 mg/kg	478 & 191

Food Category No. 05.3 Chewing gum

Additive	INS	Year Adopted	Max Level	Notes
ASPARTAME-ACESULFAME SALT	962	2021	5000 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2019	100 mg/kg	
BEESWAX	901	2003	GMP	
BENZOATES	210-213	2005	1500 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2019	300 mg/kg	
BRILLIANT BLUE FCF	133	2005	300 mg/kg	
BROWN HT	155	2019	300 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2006	400 mg/kg	130
BUTYLATED HYDROXYTOLUENE	321	2006	400 mg/kg	130
CANDELILLA WAX	902	2003	GMP	
CARAMEL II - SULFITE CARAMEL	150b	2019	20000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	1999	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	20000 mg/kg	
CARMINES	120	2008	500 mg/kg	178
CARNAUBA WAX	903	2003	1200 mg/kg	3
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	25 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	341, 344
CASTOR OIL	1503	2007	2100 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	700 mg/kg	
CURCUMIN	100(i)	2019	300 mg/kg	444
CYCLAMATES	952(i), (ii), (iv)	2019	3000 mg/kg	17 & 477
CYCLODEXTRIN, BETA-	459	2001	20000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	50000 mg/kg	
ERYTHROSINE	127	2011	50 mg/kg	
ETHYL MALTOL	637	2017	1000 mg/kg	
FAST GREEN FCF	143	1999	300 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	181
GUAIAC RESIN	314	1999	1500 mg/kg	
HYDROXYBENZOATES, PARA-	214, 218	2010	1500 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	
IRON OXIDES	172(i)-(iii)	2021	5000 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	800 mg/kg	601
LAURIC ARGINATE ETHYL ESTER	243	2011	225 mg/kg	
MALTOL	636	2017	200 mg/kg	
MICROCRYSTALLINE WAX	905c(i)	2001	20000 mg/kg	3
MINERAL OIL, HIGH VISCOSITY	905d	2004	20000 mg/kg	

Food Category No. 05.3 Chewing gum

Additive	INS	Year Adopted	Max Level	Notes
NEOTAME	961	2019	1000 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2019	150 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	44000 mg/kg	33
POLYDIMETHYLSILOXANE	900a	1999	100 mg/kg	
POLYETHYLENE GLYCOL	1521	2001	20000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2017	500 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	2017	200 mg/kg	
POLYSORBATES	432-436	2007	5000 mg/kg	
POLYVINYLPYRROLIDONE	1201	1999	10000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	300 mg/kg	
PROPYL GALLATE	310	2001	1000 mg/kg	130
PROPYLENE GLYCOL	1520	2017	20000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	20000 mg/kg	
QUINOLINE YELLOW	104	2019	30 mg/kg	445
SACCHARINS	954(i)-(iv)	2019	2500 mg/kg	500, 477
SHELLAC, BLEACHED	904	2003	GMP	3
SODIUM ALUMINIUM SILICATE	554	2013	100 mg/kg	6 & 174
SORBATES	200, 202, 203	2009	1500 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	
STEARYL CITRATE	484	1999	15000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	3500 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	5000 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	12000 mg/kg	
SUNSET YELLOW FCF	110	2008	300 mg/kg	
TARTRATES	334, 335(ii), 337	2016	30000 mg/kg	45
TARTRAZINE	102	2019	300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	2006	400 mg/kg	130
TOCOPHEROLS	307a, b, c	2016	1500 mg/kg	

Food Category No. 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	500 mg/kg	478 & 188
ADVANTAME	969	2021	20 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	
AMARANTH	123	2019	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2019	80 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2019	25 mg/kg	185 & 446
ASPARTAME	951	2019	1000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2021	500 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2019	300 mg/kg	447
BEESWAX	901	2003	GMP	
BENZOATES	210-213	2003	1500 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2019	500 mg/kg	
BRILLIANT BLUE FCF	133	2005	500 mg/kg	
BROWN HT	155	2019	50 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2007	200 mg/kg	15 & 130
BUTYLATED HYDROXYTOLUENE	321	2007	200 mg/kg	15 & 130
CANDELILLA WAX	902	2003	GMP	
CARAMEL II - SULFITE CARAMEL	150b	2019	50000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2012	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2012	50000 mg/kg	
CARMINES	120	2005	500 mg/kg	178
CARNAUBA WAX	903	2001	4000 mg/kg	
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	11 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	100 mg/kg	
CURCUMIN	100(i)	2019	500 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2019	500 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	
ERYTHROSINE	127	2011	100 mg/kg	
FAST GREEN FCF	143	2009	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2010	300 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	100 mg/kg	

Food Category No. 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Year Adopted	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	120 mg/kg	601
MINERAL OIL, HIGH VISCOSITY	905d	2004	2000 mg/kg	3
NEOTAME	961	2019	100 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2019	100 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1500 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	2000 mg/kg	368
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	5000 mg/kg	
POLYSORBATES	432-436	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYL GALLATE	310	2001	200 mg/kg	15 & 130
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	
QUINOLINE YELLOW	104	2019	50 mg/kg	445
SACCHARINS	954(i)-(iv)	2019	500 mg/kg	500, 477
SHELLAC, BLEACHED	904	2003	GMP	
SORBATES	200, 202, 203	2012	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2021	330 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	1000 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	387
SUNSET YELLOW FCF	110	2008	300 mg/kg	
TARTRATES	334, 335(ii), 337	2016	8000 mg/kg	45
TARTRAZINE	102	2019	500 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 130
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	15

Food Category No. 06.1 Whole, broken, or flaked grain, including rice

Additive	INS	Year Adopted	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2024	GMP	589, XS153, XS169, XS172, XS199, XS201, XS202, XS333, 606 & 607
MINERAL OIL, HIGH VISCOSITY	905d	2025	800 mg/kg	98, XS198 & XS202
PROPYL GALLATE	310	2025	100 mg/kg	15, XS198 & XS202

Food Category No. 06.2 Flours and starches (including soybean powder)

Additive	INS	Year Adopted	Max Level	Notes
ALPHA AMYLASE FROM ASPERGILLUS ORYZAE VAR.	1100(i)	1999	GMP	
ALPHA-AMYLASE FROM BACILLUS SUBTILIS	1100(iii)	2019	GMP	XS152
CARBOHYDRASE FROM BACILLUS LICHENIFORMIS	1100(vi)	2019	GMP	XS152
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2025	3000 mg/kg	186, XS152 & XS301R

Food Category No. 06.2.1 Flours

Additive	INS	Year Adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2025	300 mg/kg	472 & 170
BENZOYL PEROXIDE	928	2025	75 mg/kg	468 & 170
CALCIUM SULFATE	516	2025	GMP	57 & 170
CHLORINE	925	2019	2500 mg/kg	87, 471
LECITHIN	322(i)	2025	GMP	25, 28 & 170
MAGNESIUM CARBONATE	504(i)	2025	1500 mg/kg	170
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2025	GMP	XS301R
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2025	2500 mg/kg	33, 225, 469 & 640
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	2025	GMP	170
PULLULAN	1204	2025	GMP	25, XS152 & XS301R
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2025	1600 mg/kg	6, 252, XS152 & XS301R
SODIUM ASCORBATE	301	2025	300 mg/kg	170
STEAROYL LACTYLATES	481(i), 482(i)	2025	5000 mg/kg	186, XS152 & 170
SULFITES	220-225, 539	2025	200 mg/kg	44, 470 & 236
TARTRATES	334, 335(ii), 337	2025	5000 mg/kg	45, 186, XS152 & XS301R
TOCOPHEROLS	307a, b, c	2025	5000 mg/kg	15, 186, XS152 & XS301R
TRISODIUM CITRATE	331(iii)	2025	GMP	25, XS152 & XS301R

Food Category No. 06.2.2 Starches

Additive	INS	Year Adopted	Max Level	Notes
SODIUM CARBONATE	500(i)	2014	GMP	
SULFITES	220-225, 539	2006	50 mg/kg	44
TARTRATES	334, 335(ii), 337	2017	2000 mg/kg	45

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	1200 mg/kg	478 & 188
ADVANTAME	969	2021	10 mg/kg	478

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	75 mg/kg	8 & 663
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	30 mg/kg	185
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	10
ASPARTAME	951	2019	1000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2021	1000 mg/kg	119 & 477
AZORUBINE (CARMOISINE)	122	2025	150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	2025	160 mg/kg	
BRILLIANT BLUE FCF	133	2005	200 mg/kg	
BROWN HT	155	2025	30 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2005	200 mg/kg	15 & 196
BUTYLATED HYDROXYTOLUENE	321	2006	100 mg/kg	15 & 196
CARAMEL II - SULFITE CARAMEL	150b	2025	2500 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2009	50000 mg/kg	189
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	2500 mg/kg	
CARMINES	120	2005	200 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	200 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	200 mg/kg	341, 344
CURCUMIN	100(i)	2025	200 mg/kg	664
GRAPE SKIN EXTRACT	163(ii)	2010	200 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	75 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	2000 mg/kg	601
NEOTAME	961	2019	160 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2025	120 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	2200 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	10000 mg/kg	369
PROPYL GALLATE	310	2001	200 mg/kg	15 & 196
QUINOLINE YELLOW	104	2025	200 mg/kg	
SACCHARINS	954(i)-(iv)	2019	100 mg/kg	500, 477
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	350 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	1000 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	
SUNSET YELLOW FCF	110	2025	300 mg/kg	

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Year Adopted	Max Level	Notes
TARTRAZINE	102	2025	300 mg/kg	
TOCOPHEROLS	307a, b, c	2016	200 mg/kg	

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2015	GMP	211
AGAR	406	2014	GMP	211
ALGINIC ACID	400	2014	GMP	211
ALUMINIUM AMMONIUM SULFATE	523	2013	300 mg/kg	6 & 247
ASCORBIC ACID, L-	300	2013	200 mg/kg	
CALCIUM CARBONATE	170(i)	2013	GMP	
CARBON DIOXIDE	290	2014	GMP	59 & 211
CAROB BEAN GUM	410	2014	GMP	211
CARRAGEENAN	407	2014	GMP	211
CITRIC ACID	330	2013	GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2015	GMP	211
CURDLAN	424	2014	GMP	211
DISTARCH PHOSPHATE	1412	2014	GMP	211
FUMARIC ACID	297	2013	700 mg/kg	
GELLAN GUM	418(i)	2014	GMP	211
GLUCONO DELTA-LACTONE	575	2013	GMP	
GLYCEROL	422	2014	GMP	211
GUAR GUM	412	2014	GMP	211
GUM ARABIC (ACACIA GUM)	414	2014	GMP	211
KARAYA GUM	416	2014	GMP	211
KONJAC FLOUR	425	2014	GMP	211
LACTIC ACID, L-, D- and DL-	270	2013	GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2015	GMP	211
LECITHIN	322(i)	2014	GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2014	GMP	211
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2014	GMP	
PECTINS	440	2014	GMP	211
PHOSPHATED DISTARCH PHOSPHATE	1413	2014	GMP	211
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2500 mg/kg	33 & 211

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Year Adopted	Max Level	Notes
POTASSIUM CARBONATE	501(i)	2013	11000 mg/kg	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2014	GMP	211
PROPYLENE GLYCOL	1520	2016	20000 mg/kg	370
PROPYLENE GLYCOL ALGINATE	405	2016	10000 mg/kg	370
PULLULAN	1204	2014	GMP	211
SODIUM ACETATE	262(i)	2013	6000 mg/kg	
SODIUM ALGINATE	401	2014	GMP	211
SODIUM ASCORBATE	301	2014	GMP	
SODIUM CARBONATE	500(i)	2013	10000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	211
SODIUM DL-MALATE	350(ii)	2013	GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	2013	GMP	
SODIUM LACTATE	325	2013	GMP	
SUCROSE ESTERS	473, 473a, 474	2021	2000 mg/kg	370
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	211
TARTRATES	334, 335(ii), 337	2016	5000 mg/kg	45 & 128
TRAGACANTH GUM	413	2014	GMP	211
XANTHAN GUM	415	2014	GMP	211

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Year Adopted	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	2015	GMP	256
ACETYLATED DISTARCH PHOSPHATE	1414	2015	GMP	256
AGAR	406	2014	GMP	256
ALGINIC ACID	400	2014	GMP	256
AMMONIUM ALGINATE	403	2014	GMP	256
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	10 mg/kg	8, 676
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	25 mg/kg	185 & 676
ASCORBIC ACID, L-	300	2013	GMP	256
BEET RED	162	2025	GMP	676
CALCIUM 5'-RIBONUCLEOTIDES	634	2014	GMP	256
CALCIUM ALGINATE	404	2014	GMP	256
CALCIUM ASCORBATE	302	2014	200 mg/kg	256
CALCIUM CARBONATE	170(i)	2013	GMP	256
CALCIUM SULFATE	516	2014	GMP	256
CANTHAXANTHIN	161g	2011	15 mg/kg	211
CARAMEL I - PLAIN CARAMEL	150a	2025	GMP	676

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	211
CAROB BEAN GUM	410	2014	GMP	256
CARRAGEENAN	407	2014	GMP	256
CHLOROPHYLLS	140	2025	GMP	676
CITRIC ACID	330	2013	GMP	256
CURCUMIN	100(i)	2025	200 mg/kg	676
DEXTRINS, ROASTED STARCH	1400	2015	GMP	256
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2008	5000 mg/kg	
DISODIUM 5'-GUANYLATE	627	2014	GMP	256
DISODIUM 5'-INOSINATE	631	2014	GMP	256
DISODIUM 5'-RIBONUCLEOTIDES	635	2014	GMP	256
DISTARCH PHOSPHATE	1412	2014	GMP	256
FUMARIC ACID	297	2013	GMP	256
GELLAN GUM	418(i)	2014	GMP	256
GUAR GUM	412	2014	GMP	256
GUM ARABIC (ACACIA GUM)	414	2014	GMP	256
KARAYA GUM	416	2014	GMP	256
KONJAC FLOUR	425	2014	GMP	256
LACTIC ACID, L-, D- and DL-	270	2013	GMP	256
LECITHIN	322(i)	2014	GMP	256
LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	2025	100 mg/kg	676
LYCOPENE, SYNTHETIC	160d(iii)	2025	100 mg/kg	676
LYCOPENE, TOMATO	160d(ii)	2025	100 mg/kg	676
MALIC ACID, DL-	296	2013	GMP	256
MANNITOL	421	2014	GMP	256
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2025	GMP	256, 606 & 608
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2014	GMP	256
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2014	GMP	256
MONOSODIUM L-GLUTAMATE	621	2014	GMP	256
NITROUS OXIDE	942	2014	GMP	256
PECTINS	440	2014	GMP	256
PHOSPHATED DISTARCH PHOSPHATE	1413	2014	GMP	256
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	900 mg/kg	33 & 211
POLYSORBATES	432-436	2008	5000 mg/kg	

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Year Adopted	Max Level	Notes
POTASSIUM ALGINATE	402	2014	GMP	256
POTASSIUM CARBONATE	501(i)	2013	GMP	256
POTASSIUM CHLORIDE	508	2014	GMP	256
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2014	GMP	256
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	211
PULLULAN	1204	2014	GMP	256
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2014	GMP	256
SODIUM ACETATE	262(i)	2013	GMP	256
SODIUM ALGINATE	401	2014	GMP	256
SODIUM ASCORBATE	301	2014	200 mg/kg	256
SODIUM CARBONATE	500(i)	2013	GMP	256
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	256
SODIUM GLUCONATE	576	2014	GMP	256
SODIUM HYDROGEN CARBONATE	500(ii)	2013	GMP	256
SODIUM LACTATE	325	2013	GMP	256
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	11 & 211
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	211
SUCROSE ESTERS	473, 473a, 474	2021	4000 mg/kg	211
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	256
TARA GUM	417	2014	GMP	256
TARTRAZINE	102	2025	70 mg/kg	676
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	211
TRAGACANTH GUM	413	2014	GMP	256
XANTHAN GUM	415	2014	GMP	256

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Year Adopted	Max Level	Notes
AMARANTH	123	2019	100 mg/kg	194
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	20 mg/kg	8, 676
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	25 mg/kg	185, 676
ASCORBYL ESTERS	304, 305	2012	500 mg/kg	10 & 211
BENZOATES	210-213	2019	1000 mg/kg	13 & XS249
BUTYLATED HYDROXYANISOLE	320	2006	200 mg/kg	15 & 130
BUTYLATED HYDROXYTOLUENE	321	2006	200 mg/kg	15 & 130
CANTHAXANTHIN	161g	2019	15 mg/kg	153 & XS249
CARAMEL II - SULFITE CARAMEL	150b	2019	50000 mg/kg	194
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	153 & 173

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	153
CARMINES	120	2008	100 mg/kg	153 & 178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	40 mg/kg	153, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	40 mg/kg	153, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	100 mg/kg	153
CURCUMIN	100(i)	2025	100 mg/kg	676, 677
CYCLODEXTRIN, BETA-	459	2012	1000 mg/kg	153
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	
FAST GREEN FCF	143	2010	290 mg/kg	194
PAPRIKA EXTRACT	160c(ii)	2025	120 mg/kg	39 & 676
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2019	2500 mg/kg	33, 211, 475
POLYDIMETHYLSILOXANE	900a	2007	50 mg/kg	153
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	2000 mg/kg	194
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	500 mg/kg	194
POLYOXYETHYLENE STEARATES	430, 431	2016	5000 mg/kg	2 & 194
POLYSORBATES	432-436	2007	5000 mg/kg	153
PROPYL GALLATE	310	2012	200 mg/kg	15, 130 & 211
PROPYLENE GLYCOL	1520	2016	10000 mg/kg	194
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	194 & 371
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2007	5000 mg/kg	2 & 153
SORBATES	200, 202, 203	2012	2000 mg/kg	42 & 211
SORBITAN ESTERS OF FATTY ACIDS	491-495	2019	5000 mg/kg	2 & 194
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	194 & 371
SUCROSE ESTERS	473, 473a, 474	2021	2000 mg/kg	194
SULFITES	220-225, 539	2019	20 mg/kg	44, 476
SUNSET YELLOW FCF	110	2008	300 mg/kg	153
TARTRATES	334, 335(ii), 337	2019	7500 mg/kg	45 & 128
TARTRAZINE	102	2025	70 mg/kg	676, 680
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 130
TOCOPHEROLS	307a, b, c	2016	200 mg/kg	211

Food Category No. 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188 & 478
ADVANTAME	969	2023	10 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	
AMARANTH	123	2025	80 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	10 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	10 mg/kg	134, 185 & 665
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	2 & 10
ASPARTAME	951	2021	1000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2025	150 mg/kg	
BENZOATES	210-213	2003	1000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2025	150 mg/kg	
BRILLIANT BLUE FCF	133	2005	150 mg/kg	
BROWN HT	155	2025	30 mg/kg	
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2025	1000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2009	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	2500 mg/kg	
CARMINES	120	2005	150 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	11 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	50 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	75 mg/kg	
CURCUMIN	100(i)	2025	150 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2021	250 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	315 mg/kg	21
FAST GREEN FCF	143	2025	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2011	200 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2009	150 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	75 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	84 mg/kg	601
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
NEOTAME	961	2021	33 mg/kg	478
NISIN	234	2010	3 mg/kg	

Food Category No. 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Year Adopted	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2025	100 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	7000 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2016	5000 mg/kg	
POLYSORBATES	432-436	2005	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYL GALLATE	310	2001	90 mg/kg	2 & 15
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	
QUINOLINE YELLOW	104	2025	100 mg/kg	
SACCHARINS	954(i)-(iv)	2021	100 mg/kg	500, 477
SORBATES	200, 202, 203	2012	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2016	6000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	
SUNSET YELLOW FCF	110	2008	50 mg/kg	
TARTRATES	334, 335(ii), 337	2016	2860 mg/kg	45
TARTRAZINE	102	2025	100 mg/kg	
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	15

Food Category No. 06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	80 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	100 mg/kg	185
CARAMEL II - SULFITE CARAMEL	150b	2025	2500 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2009	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	2500 mg/kg	
CARMINES	120	2005	500 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	50 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	341, 344
CURCUMIN	100(i)	2025	100 mg/kg	

Food Category No. 06.6 Batters (e.g. for breading or batters for fish or poultry)

Additive	INS	Year Adopted	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2025	200 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	5600 mg/kg	33
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
POLYSORBATES	432-436	2007	5000 mg/kg	2
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2013	1000 mg/kg	6
SORBATES	200, 202, 203	2009	2000 mg/kg	42
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	
TOCOPHEROLS	307a, b, c	2016	100 mg/kg	

Food Category No. 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	1 mg/kg	185
CARAMEL III - AMMONIA CARAMEL	150c	2009	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	2500 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2025	160 mg/kg	39
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2025	200 mg/kg	72, 478 & XS355R
SUCROSE ESTERS	473, 473a, 474	2025	10000 mg/kg	184

Food Category No. 06.8.1 Soybean-based beverages

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2025	500 mg/kg	478 & 362
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	10 mg/kg	8 & 666
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	100 mg/kg	185 & 643
ASCORBYL ESTERS	304, 305	2025	500 mg/kg	187 & 643
ASPARTAME	951	2025	1300 mg/kg	644
BRILLIANT BLUE FCF	133	2025	100 mg/kg	643
CARAMEL III - AMMONIA CARAMEL	150c	2025	1500 mg/kg	172
CARMINES	120	2025	100 mg/kg	178 & 172
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2025	30 mg/kg	62 & 643
CURCUMIN	100(i)	2025	1 mg/kg	643
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2025	2000 mg/kg	347 & 642

Food Category No. 06.8.1 Soybean-based beverages

Additive	INS	Year Adopted	Max Level	Notes
INDIGOTINE (INDIGO CARMINE)	132	2025	150 mg/kg	643
PAPRIKA EXTRACT	160c(ii)	2025	15 mg/kg	39 & XS322R
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2025	1300 mg/kg	33 & 647
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2025	20000 mg/kg	645
POLYSORBATES	432-436	2025	2000 mg/kg	645
PONCEAU 4R (COCHINEAL RED A)	124	2025	10 mg/kg	XS322R
PROPYLENE GLYCOL ALGINATE	405	2025	10000 mg/kg	646
SORBITAN ESTERS OF FATTY ACIDS	491-495	2025	20000 mg/kg	645
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2025	200 mg/kg	26, 477 & 172
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2025	400 mg/kg	478 & 362
SUCROSE ESTERS	473, 473a, 474	2025	20000 mg/kg	642
SUNSET YELLOW FCF	110	2025	300 mg/kg	643
TARTRAZINE	102	2025	20 mg/kg	667
TOCOPHEROLS	307a, b, c	2025	200 mg/kg	643

Food Category No. 06.8.2 Soybean-based beverage film

Additive	INS	Year Adopted	Max Level	Notes
SULFITES	220-225, 539	2025	200 mg/kg	44 & 648

Food Category No. 06.8.3 Soybean curd (tofu)

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2025	100 mg/kg	33 & 649

Food Category No. 06.8.4.2 Deep fried semi-dehydrated soybean curd

Additive	INS	Year Adopted	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2025	20 mg/kg	39 & XS322R
SODIUM DIACETATE	262(ii)	2025	1000 mg/kg	650

Food Category No. 06.8.8 Other soybean protein products

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2019	20000 mg/kg	XS175
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2019	20000 mg/kg	XS175
PAPRIKA EXTRACT	160c(ii)	2025	5 mg/kg	39, XS175 & 668

Food Category No. 07.0 Bakery wares

Additive	INS	Year Adopted	Max Level	Notes
ASCORBYL ESTERS	304, 305	2003	1000 mg/kg	10 & 15
BENZOATES	210-213	2004	1000 mg/kg	13
BUTYLATED HYDROXYANISOLE	320	2007	200 mg/kg	15 & 180
BUTYLATED HYDROXYTOLUENE	321	2007	200 mg/kg	15 & 180
CARNAUBA WAX	903	2001	GMP	3
MINERAL OIL, HIGH VISCOSITY	905d	2004	3000 mg/kg	125
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	15000 mg/kg	11 & 72
SORBATES	200, 202, 203	2012	1000 mg/kg	42

Food Category No. 07.1 Bread and ordinary bakery wares

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2024	1000 mg/kg	188 & 398
ADVANTAME	969	2024	10 mg/kg	398
ASPARTAME	951	2025	1700 mg/kg	191 & 398
ASPARTAME-ACESULFAME SALT	962	2024	1000 mg/kg	113 & 398
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2006	6000 mg/kg	
NEOTAME	961	2024	70 mg/kg	398
POLYOXYETHYLENE STEARATES	430, 431	2016	3000 mg/kg	
PROPYLENE GLYCOL	1520	2016	1500 mg/kg	
SODIUM DIACETATE	262(ii)	2017	4000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2024	165 mg/kg	26 & 398
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2024	650 mg/kg	398
SUCROSE ESTERS	473, 473a, 474	2021	3000 mg/kg	
TARTRATES	334, 335(ii), 337	2017	4000 mg/kg	45 & 388

Food Category No. 07.1.1 Breads and rolls

Additive	INS	Year Adopted	Max Level	Notes
MINERAL OIL, MEDIUM VISCOSITY	905e	2004	3000 mg/kg	36 & 126
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	10000 mg/kg	372
POLYSORBATES	432-436	2008	3000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	2017	3000 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 195

Food Category No. 07.1.1.1 Yeast-leavened breads and specialty breads

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2024	100 mg/kg	398
CARAMEL II - SULFITE CARAMEL	150b	2024	15000 mg/kg	398 & 403
CURCUMIN	100(i)	2024	200 mg/kg	398

Food Category No. 07.1.1.1 Yeast-leavened breads and specialty breads

Additive	INS	Year Adopted	Max Level	Notes
FAST GREEN FCF	143	2024	100 mg/kg	398
PROPYLENE GLYCOL ALGINATE	405	2017	4000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2017	3000 mg/kg	388
TARTRAZINE	102	2024	300 mg/kg	398

Food Category No. 07.1.1.2 Soda breads

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2024	100 mg/kg	398
CARAMEL II - SULFITE CARAMEL	150b	2024	15000 mg/kg	398
FAST GREEN FCF	143	2024	100 mg/kg	398
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9300 mg/kg	33 & 229
STEAROYL LACTYLATES	481(i), 482(i)	2016	3000 mg/kg	
TARTRAZINE	102	2024	300 mg/kg	398

Food Category No. 07.1.2 Crackers, excluding sweet crackers

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2024	100 mg/kg	
ALUMINIUM AMMONIUM SULFATE	523	2013	100 mg/kg	6 & 246
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	2024	50 mg/kg	
BRILLIANT BLUE FCF	133	2024	100 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2024	15000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2024	15000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2024	1200 mg/kg	
CARMINES	120	2008	200 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	15 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	200 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	200 mg/kg	341, 344
CURCUMIN	100(i)	2024	200 mg/kg	
FAST GREEN FCF	143	2024	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2011	200 mg/kg	181
PAPRIKA EXTRACT	160c(ii)	2024	100 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9300 mg/kg	33 & 229

Food Category No. 07.1.2 Crackers, excluding sweet crackers

Additive	INS	Year Adopted	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	6000 mg/kg	
POLYSORBATES	432-436	2008	5000 mg/kg	11
PROPYLENE GLYCOL ALGINATE	405	2017	2000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2013	100 mg/kg	6 & 246
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	2016	3000 mg/kg	
TARTRAZINE	102	2024	300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 195
TOCOPHEROLS	307a, b, c	2017	200 mg/kg	

Food Category No. 07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2024	300 mg/kg	398
ALUMINIUM AMMONIUM SULFATE	523	2013	100 mg/kg	6, 244 & 246
AZORUBINE (CARMOISINE)	122	2024	50 mg/kg	398
BRILLIANT BLUE FCF	133	2024	100 mg/kg	398
CARAMEL II - SULFITE CARAMEL	150b	2024	15000 mg/kg	398
CARAMEL III - AMMONIA CARAMEL	150c	2024	15000 mg/kg	398
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2024	25000 mg/kg	398
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	60 mg/kg	341, 344
CURCUMIN	100(i)	2024	200 mg/kg	398
FAST GREEN FCF	143	2024	100 mg/kg	398
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9300 mg/kg	33 & 229
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	6000 mg/kg	
POLYSORBATES	432-436	2008	3000 mg/kg	11
PROPYL GALLATE	310	2001	100 mg/kg	15 & 130
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2013	100 mg/kg	6, 244 & 246
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	
TARTRAZINE	102	2024	300 mg/kg	398
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 130

Food Category No. 07.1.4 Bread-type products, including bread stuffing and bread crumbs

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 07.1.4 Bread-type products, including bread stuffing and bread crumbs

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	200 mg/kg	8 & 398
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185 & 398
BRILLIANT BLUE FCF	133	2024	100 mg/kg	398
CARAMEL II - SULFITE CARAMEL	150b	2024	15000 mg/kg	398
CARAMEL III - AMMONIA CARAMEL	150c	2024	15000 mg/kg	
CARMINES	120	2008	500 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	15 mg/kg	116
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	30 mg/kg	116, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	30 mg/kg	116, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2024	6 mg/kg	62 & 398
CURCUMIN	100(i)	2024	200 mg/kg	398
FAST GREEN FCF	143	2024	100 mg/kg	398
GRAPE SKIN EXTRACT	163(ii)	2011	200 mg/kg	181
PAPRIKA EXTRACT	160c(ii)	2024	100 mg/kg	39 & 398
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9300 mg/kg	33 & 229
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	10000 mg/kg	
POLYSORBATES	432-436	2008	3000 mg/kg	11
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	
TARTRAZINE	102	2024	300 mg/kg	398
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 195

Food Category No. 07.1.5 Steamed breads and buns

Additive	INS	Year Adopted	Max Level	Notes
ALUMINIUM AMMONIUM SULFATE	523	2013	40 mg/kg	6, 246 & 248
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	200 mg/kg	8, 201 & 398
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185, 201 & 398
BRILLIANT BLUE FCF	133	2024	100 mg/kg	201 & 398
CARAMEL II - SULFITE CARAMEL	150b	2024	15000 mg/kg	201 & 398
CARAMEL III - AMMONIA CARAMEL	150c	2024	15000 mg/kg	201 & 398
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	15 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	1 mg/kg	341, 344, 379
CURCUMIN	100(i)	2024	200 mg/kg	201 & 398
FAST GREEN FCF	143	2024	100 mg/kg	201 & 398

Food Category No. 07.1.5 Steamed breads and buns

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9300 mg/kg	33 & 229
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	10000 mg/kg	
POLYSORBATES	432-436	2008	3000 mg/kg	11
PROPYLENE GLYCOL ALGINATE	405	2017	500 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2013	40 mg/kg	6, 246 & 248
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	2016	3000 mg/kg	
TARTRAZINE	102	2024	300 mg/kg	201 & 398

Food Category No. 07.1.6 Mixes for bread and ordinary bakery wares

Additive	INS	Year Adopted	Max Level	Notes
ALUMINIUM AMMONIUM SULFATE	523	2013	40 mg/kg	6, 246 & 249
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	200 mg/kg	8 & 398
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185 & 398
BRILLIANT BLUE FCF	133	2024	100 mg/kg	398
CARAMEL II - SULFITE CARAMEL	150b	2024	15000 mg/kg	398
CARAMEL III - AMMONIA CARAMEL	150c	2024	15000 mg/kg	398
CURCUMIN	100(i)	2024	200 mg/kg	398
FAST GREEN FCF	143	2024	100 mg/kg	398
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9300 mg/kg	33 & 229
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	15000 mg/kg	11
POLYSORBATES	432-436	2008	3000 mg/kg	11
PROPYLENE GLYCOL ALGINATE	405	2017	20000 mg/kg	11
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	2013	40 mg/kg	6, 246 & 249
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	11
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	
TARTRAZINE	102	2024	200 mg/kg	398
TOCOPHEROLS	307a, b, c	2017	100 mg/kg	

Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	1000 mg/kg	165, 188 & 478
ADVANTAME	969	2023	17 mg/kg	165, 478

Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2024	300 mg/kg	398
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	100 mg/kg	8
ASPARTAME	951	2007	1700 mg/kg	165, 191 & 478
ASPARTAME-ACESULFAME SALT	962	2009	1000 mg/kg	77, 113 & 477
AZORUBINE (CARMOISINE)	122	2024	100 mg/kg	
BEESWAX	901	2001	GMP	3
BRILLIANT BLACK (BLACK PN)	151	2024	200 mg/kg	
BRILLIANT BLUE FCF	133	2024	200 mg/kg	398
BROWN HT	155	2024	50 mg/kg	
CANDELILLA WAX	902	2001	GMP	3
CARAMEL II - SULFITE CARAMEL	150b	2024	3000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2024	15000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	1200 mg/kg	
CARMINES	120	2005	200 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	20 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	42 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	42 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	75 mg/kg	
CURCUMIN	100(i)	2024	200 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2007	1600 mg/kg	17, 165 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2006	20000 mg/kg	
FAST GREEN FCF	143	2024	100 mg/kg	
HYDROXYBENZOATES, PARA-	214, 218	2010	300 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2024	200 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	100 mg/kg	
NEOTAME	961	2021	80 mg/kg	165 & 478
NISIN	234	2016	6.25 mg/kg	233
PAPRIKA EXTRACT	160c(ii)	2024	90 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	9300 mg/kg	33 & 229
POLYOXYETHYLENE STEARATES	430, 431	2016	3000 mg/kg	
POLYSORBATES	432-436	2008	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYLENE GLYCOL	1520	2016	1500 mg/kg	
QUINOLINE YELLOW	104	2024	200 mg/kg	

Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury) and mixes

Additive	INS	Year Adopted	Max Level	Notes
SACCHARINS	954(i)-(iv)	2007	170 mg/kg	500, 165 & 477
SHELLAC, BLEACHED	904	2001	GMP	3
SORBITAN ESTERS OF FATTY ACIDS	491-495	2016	10000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2016	5000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	350 mg/kg	26, 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2023	700 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	
SULFITES	220-225, 539	2006	50 mg/kg	44
SUNSET YELLOW FCF	110	2008	50 mg/kg	
TARTRAZINE	102	2024	100 mg/kg	

Food Category No. 07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185 & 405
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	10000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2017	3000 mg/kg	
TARTRATES	334, 335(ii), 337	2017	5000 mg/kg	45
TOCOPHEROLS	307a, b, c	2017	200 mg/kg	389

Food Category No. 07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185 & 449
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2016	10000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2017	2000 mg/kg	
TARTRATES	334, 335(ii), 337	2017	500 mg/kg	45
TOCOPHEROLS	307a, b, c	2017	200 mg/kg	

Food Category No. 07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	25 mg/kg	185 & 405
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2019	16000 mg/kg	451
PROPYL GALLATE	310	2001	200 mg/kg	15 & 196
PROPYLENE GLYCOL ALGINATE	405	2017	10000 mg/kg	11

Food Category No. 07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes)

Additive	INS	Year Adopted	Max Level	Notes
TARTRATES	334, 335(ii), 337	2017	8000 mg/kg	11 & 45
TOCOPHEROLS	307a, b, c	2017	200 mg/kg	11

Food Category No. 08.0 Meat and meat products, including poultry and game

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2014	100 mg/kg	4, 16, XS88, XS89, XS96, XS97 & XS98
CARAMEL III - AMMONIA CARAMEL	150c	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98

Food Category No. 08.1 Fresh meat, poultry, and game

Additive	INS	Year Adopted	Max Level	Notes
DISODIUM 5'-GUANYLATE	627	2014	GMP	16
DISODIUM 5'-INOSINATE	631	2014	GMP	16
FAST GREEN FCF	143	2009	100 mg/kg	3, 4 & 16
MONOAMMONIUM L-GLUTAMATE	624	2014	GMP	16
MONOSODIUM L-GLUTAMATE	621	2014	GMP	16
SUNSET YELLOW FCF	110	2008	300 mg/kg	4 & 16

Food Category No. 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2015	GMP	16 & 326
ACETYLATED DISTARCH PHOSPHATE	1414	2015	GMP	16 & 326
AGAR	406	2015	GMP	16 & 326
BEET RED	162	2025	GMP	4
BROMELAIN	1101(iii)	2015	GMP	16 & 326
CALCIUM CARBONATE	170(i)	2015	GMP	4, 16 & 326
CALCIUM CHLORIDE	509	2015	GMP	16 & 326
CARAMEL I - PLAIN CARAMEL	150a	2025	GMP	4
CARMINES	120	2008	500 mg/kg	4, 16 & 178
CARRAGEENAN	407	2015	GMP	16 & 326
CHLOROPHYLLS	140	2025	GMP	4
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2015	GMP	16 & 326
CURCUMIN	100(i)	2025	300 mg/kg	4
GELLAN GUM	418(i)	2015	GMP	16 & 326
GLYCEROL	422	2015	GMP	16 & 326

Food Category No. 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
GUM ARABIC (ACACIA GUM)	414	2015	GMP	16 & 326
HYDROXYPROPYL CELLULOSE	463	2015	GMP	16 & 326
HYDROXYPROPYL METHYL CELLULOSE	464	2015	GMP	16 & 326
HYDROXYPROPYL STARCH	1440	2015	GMP	16 & 326
KARAYA GUM	416	2015	GMP	16 & 326
KONJAC FLOUR	425	2015	GMP	16 & 326
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2015	GMP	16 & 326
LECITHIN	322(i)	2015	GMP	16 & 326
MAGNESIUM CHLORIDE	511	2015	GMP	16 & 326
MANNITOL	421	2015	GMP	16 & 326
METHYL CELLULOSE	461	2015	GMP	16 & 326
METHYL ETHYL CELLULOSE	465	2015	GMP	16 & 326
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2015	GMP	16 & 326
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	16 & 326
OXIDIZED STARCH	1404	2015	GMP	16 & 326
PECTINS	440	2015	GMP	16 & 326
POTASSIUM CHLORIDE	508	2015	GMP	16 & 326
POTASSIUM DIHYDROGEN CITRATE	332(i)	2015	GMP	16 & 326
POWDERED CELLULOSE	460(ii)	2015	GMP	16 & 326
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	16 & 326
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2015	GMP	16, 71 & 326
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2015	GMP	16 & 326
SODIUM ALGINATE	401	2015	GMP	16 & 326
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2015	GMP	16 & 326
SODIUM DIHYDROGEN CITRATE	331(i)	2015	GMP	16 & 326
TARA GUM	417	2015	GMP	16 & 326
TITANIUM DIOXIDE	171	2025	GMP	4
TRAGACANTH GUM	413	2015	GMP	16 & 326
TRIPOTASSIUM CITRATE	332(ii)	2015	GMP	16 & 326
TRISODIUM CITRATE	331(iii)	2015	GMP	16 & 326
XANTHAN GUM	415	2015	GMP	16 & 326

Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2014	GMP	281
ACETYLATED DISTARCH PHOSPHATE	1414	2014	GMP	281
AGAR	406	2015	GMP	281
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	20 mg/kg	8 & 669
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185 & 669
ASCORBIC ACID, L-	300	2014	GMP	281
BEET RED	162	2025	GMP	669
CALCIUM ASCORBATE	302	2014	GMP	281
CALCIUM CARBONATE	170(i)	2014	GMP	4, 16 & 281
CALCIUM LACTATE	327	2014	GMP	281
CARAMEL I - PLAIN CARAMEL	150a	2025	GMP	669
CARAMEL II - SULFITE CARAMEL	150b	2025	2000 mg/kg	669
CARMINES	120	2008	100 mg/kg	4, 16, 117 & 178
CAROB BEAN GUM	410	2014	GMP	281
CARRAGEENAN	407	2015	GMP	281
CITRIC ACID	330	2014	GMP	15 & 281
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2014	GMP	281
CURCUMIN	100(i)	2025	20 mg/kg	669
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	2014	GMP	281
GELLAN GUM	418(i)	2014	GMP	281
GLYCEROL	422	2014	GMP	
GRAPE SKIN EXTRACT	163(ii)	2010	1000 mg/kg	4, 16 & 94
GUAR GUM	412	2014	GMP	281
GUM ARABIC (ACACIA GUM)	414	2014	GMP	281
HYDROXYPROPYL CELLULOSE	463	2014	GMP	281
HYDROXYPROPYL METHYL CELLULOSE	464	2014	GMP	281
HYDROXYPROPYL STARCH	1440	2014	GMP	281
ISOPROPYL CITRATES	384	2001	200 mg/kg	
KARAYA GUM	416	2014	GMP	281
KONJAC FLOUR	425	2015	GMP	281
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2014	GMP	281
LECITHIN	322(i)	2014	GMP	281
MAGNESIUM CHLORIDE	511	2014	GMP	281
MANNITOL	421	2015	GMP	281
METHYL CELLULOSE	461	2014	GMP	281
METHYL ETHYL CELLULOSE	465	2014	GMP	281

Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Year Adopted	Max Level	Notes
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2014	GMP	281
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2014	GMP	281
OXIDIZED STARCH	1404	2014	GMP	281
PECTINS	440	2015	GMP	281
POTASSIUM DIHYDROGEN CITRATE	332(i)	2014	GMP	281
POWDERED CELLULOSE	460(ii)	2014	GMP	281
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	281
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2014	GMP	71 & 281
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2014	GMP	281
SODIUM ALGINATE	401	2014	GMP	281
SODIUM ASCORBATE	301	2014	GMP	281
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	281
SODIUM DIHYDROGEN CITRATE	331(i)	2014	GMP	281
TARA GUM	417	2015	GMP	281
TOCOPHEROLS	307a, b, c	2017	300 mg/kg	15 & 281
TRAGACANTH GUM	413	2014	GMP	281
TRICALCIUM CITRATE	333(iii)	2014	GMP	281
TRIPOTASSIUM CITRATE	332(ii)	2014	GMP	281
TRISODIUM CITRATE	331(iii)	2014	GMP	281
XANTHAN GUM	415	2015	GMP	281

Food Category No. 08.2 Processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
BUTYLATED HYDROXYANISOLE	320	2014	200 mg/kg	15, 130, XS96 & XS97
BUTYLATED HYDROXYTOLUENE	321	2014	100 mg/kg	15, 130, 167, XS96 & XS97
CARMINES	120	2014	500 mg/kg	16, 178, XS96 & XS97
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	20 mg/kg	16, XS96, XS97, 341
CURCUMIN	100(i)	2025	20 mg/kg	XS96, XS97 & XS350R
ERYTHROSINE	127	2014	30 mg/kg	4, 16, XS96 & XS97
FAST GREEN FCF	143	2014	100 mg/kg	3, 4, XS96 & XS97
GRAPE SKIN EXTRACT	163(ii)	2014	5000 mg/kg	16, XS96 & XS97
POLYSORBATES	432-436	2014	5000 mg/kg	XS96 & XS97
PROPYL GALLATE	310	2014	200 mg/kg	15, 130, XS96 & XS97
SODIUM DIACETATE	262(ii)	2016	1000 mg/kg	XS96 & XS97
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	80 mg/kg	26 & 200

Food Category No. 08.2 Processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
SUNSET YELLOW FCF	110	2014	300 mg/kg	16, XS96 & XS97
TERTIARY BUTYLHYDROQUINONE	319	2014	100 mg/kg	15, 130, 167, XS96 & XS97
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	XS96 & XS97

Food Category No. 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2016	200 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33

Food Category No. 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
SORBATES	200, 202, 203	2016	200 mg/kg	3 & 42

Food Category No. 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
BENZOATES	210-213	2005	1000 mg/kg	3 & 13
ISOPROPYL CITRATES	384	2001	200 mg/kg	
NATAMYCIN (PIMARICIN)	235	2001	6 mg/kg	
SORBATES	200, 202, 203	2016	2000 mg/kg	3 & 42

Food Category No. 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
SORBATES	200, 202, 203	2016	200 mg/kg	3 & 42

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	20 mg/kg	8, XS96, XS97, XS350R & 670
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185, XS96, XS97, XS350R & 670
LAURIC ARGINATE ETHYL ESTER	243	2019	200 mg/kg	396
NISIN	234	2015	25 mg/kg	233, 330, XS96 & XS97
NITRITES	249, 250	2014	80 mg/kg	32 & 288

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
PAPRIKA EXTRACT	160c(ii)	2025	20 mg/kg	39, XS96 & XS97
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2014	1320 mg/kg	33 & 289
SORBATES	200, 202, 203	2016	200 mg/kg	3, 42, XS96 & XS97
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	373, XS96 & XS97
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	15, XS96 & XS97

Food Category No. 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Year Adopted	Max Level	Notes
LAURIC ARGINATE ETHYL ESTER	243	2016	200 mg/kg	3 & 374
MINERAL OIL, HIGH VISCOSITY	905d	2004	950 mg/kg	3
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	2200 mg/kg	33
SORBATES	200, 202, 203	2016	200 mg/kg	3 & 42

Food Category No. 08.3 Processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Notes
BUTYLATED HYDROXYANISOLE	320	2014	200 mg/kg	15, 130, XS88, XS89 & XS98
BUTYLATED HYDROXYTOLUENE	321	2014	100 mg/kg	15, 130, 162, XS88, XS89 & XS98
CARAMEL II - SULFITE CARAMEL	150b	2025	2000 mg/kg	335 & 681
ERYTHROSINE	127	2014	30 mg/kg	4, 290 & XS88
GRAPE SKIN EXTRACT	163(ii)	2014	5000 mg/kg	16, XS88, XS89 & XS98
NITRITES	249, 250	2014	80 mg/kg	32, 286 & 287
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2015	2200 mg/kg	33, 302 & XS88
POLYSORBATES	432-436	2014	5000 mg/kg	XS88, XS89 & XS98
PROPYL GALLATE	310	2014	200 mg/kg	15, 130, XS88, XS89 & XS98
PROPYLENE GLYCOL ALGINATE	405	2016	3000 mg/kg	XS88, XS89 & XS98
SODIUM DIACETATE	262(ii)	2016	1000 mg/kg	XS88, XS89 & XS98
SORBATES	200, 202, 203	2016	1500 mg/kg	42, XS88, XS89 & XS98
TERTIARY BUTYLHYDROQUINONE	319	2014	100 mg/kg	15, 130, 162, XS88, XS89 & XS98
TOCOPHEROLS	307a, b, c	2016	500 mg/kg	XS88, XS89 & XS98

Food Category No. 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Notes
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	20 mg/kg	16, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	20 mg/kg	16, 341, 344
CURCUMIN	100(i)	2025	20 mg/kg	118 & 671
LAURIC ARGINATE ETHYL ESTER	243	2016	315 mg/kg	
TARTRATES	334, 335(ii), 337	2017	500 mg/kg	45

Food Category No. 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185
CANTHAXANTHIN	161g	2011	100 mg/kg	4, 16 & 118
CARMINES	120	2005	200 mg/kg	118 & 178
SUNSET YELLOW FCF	110	2008	300 mg/kg	16

Food Category No. 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185
BENZOATES	210-213	2005	1000 mg/kg	3 & 13
CARMINES	120	2005	100 mg/kg	178
ISOPROPYL CITRATES	384	2001	200 mg/kg	
NATAMYCIN (PIMARICIN)	235	2001	20 mg/kg	3 & 81
SUNSET YELLOW FCF	110	2008	135 mg/kg	

Food Category No. 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185
CARMINES	120	2005	100 mg/kg	178
SUNSET YELLOW FCF	110	2008	300 mg/kg	16

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2025	25 mg/kg	XS88, XS89 & XS98
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	100 mg/kg	8, XS88, XS89 & XS98
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	185, XS88, XS89 & XS98
CARMINES	120	2014	100 mg/kg	178, XS88, XS89 & XS98
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	20 mg/kg	16, XS88, XS89, XS98, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	20 mg/kg	16, XS88, XS89, XS98, 341, 344
CURCUMIN	100(i)	2025	20 mg/kg	XS88, XS89 & XS98
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2014	35 mg/kg	21, XS88, XS89 & XS98
LAURIC ARGINATE ETHYL ESTER	243	2019	200 mg/kg	377
NISIN	234	2016	25 mg/kg	233 & 377
PAPRIKA EXTRACT	160c(ii)	2025	40 mg/kg	39, XS88, XS89, XS98 & 682
STEAROYL LACTYLATES	481(i), 482(i)	2016	2000 mg/kg	XS88, XS89 & XS98
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2014	100 mg/kg	26, 202, 477, XS88, XS89 & XS98
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	15, 373, XS88, XS89 & XS98
SUNSET YELLOW FCF	110	2014	300 mg/kg	16, XS88, XS89 & XS98
TARTRATES	334, 335(ii), 337	2017	500 mg/kg	45, XS88, XS89 & XS98

Food Category No. 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2025	20 mg/kg	8, 16
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2025	20 mg/kg	16, 185
CARMINES	120	2005	500 mg/kg	16 & 178
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	15 mg/kg	16, 341
CURCUMIN	100(i)	2025	20 mg/kg	16
LAURIC ARGINATE ETHYL ESTER	243	2016	315 mg/kg	3 & 374
MINERAL OIL, HIGH VISCOSITY	905d	2004	950 mg/kg	3
SUNSET YELLOW FCF	110	2008	300 mg/kg	16
TARTRATES	334, 335(ii), 337	2017	500 mg/kg	45

Food Category No. 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	300 mg/kg	16
ASCORBYL ESTERS	304, 305	2001	5000 mg/kg	10
CARMINES	120	2005	500 mg/kg	16 &178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	100 mg/kg	304
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	50 mg/kg	304, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	304, 341, 344

Food Category No. 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Year Adopted	Max Level	Notes
FAST GREEN FCF	143	2009	100 mg/kg	3 & 4
GRAPE SKIN EXTRACT	163(ii)	2009	5000 mg/kg	
HYDROXYBENZOATES, PARA-	214, 218	2010	36 mg/kg	27
IRON OXIDES	172(i)-(iii)	2005	1000 mg/kg	72
NISIN	234	2015	7 mg/kg	233
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2010	1100 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2017	5000 mg/kg	365
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2017	5000 mg/kg	365
POLYSORBATES	432-436	2007	1500 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	16
SORBATES	200, 202, 203	2016	10000 mg/kg	42, 222 & 365
SUNSET YELLOW FCF	110	2008	300 mg/kg	16
TARTRATES	334, 335(ii), 337	2017	2000 mg/kg	45 & 365
TOCOPHEROLS	307a, b, c	2016	5000 mg/kg	365

Food Category No. 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2017	30000 mg/kg	4, 16, XS292, XS312 & XS315

Food Category No. 09.1.1 Fresh fish

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2008	300 mg/kg	4, 16 & 50
CARMINES	120	2008	300 mg/kg	4, 16, 50 & 178
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	4, 16 & 50
SUNSET YELLOW FCF	110	2008	300 mg/kg	4, 16 & 50

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
4-HEXYLRESORCINOL	586	2025	50 mg/kg	683, 641, XS292, XS312 & XS315
ASCORBIC ACID, L-	300	2017	GMP	390, XS312 & XS315
BRILLIANT BLUE FCF	133	2017	500 mg/kg	4, 16, XS292, XS312 & XS315
CALCIUM ASCORBATE	302	2017	GMP	390, XS312 & XS315
CARMINES	120	2017	500 mg/kg	4, 16, 178, XS292, XS312 & XS315
CITRIC ACID	330	2017	GMP	390, XS312 & XS315
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2017	GMP	390, XS312 & XS315

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	2017	GMP	390, XS312 & XS315
LECITHIN	322(i)	2017	GMP	390, XS312 & XS315
NITROUS OXIDE	942	2017	GMP	390, XS312 & XS315
SODIUM ASCORBATE	301	2017	GMP	390, XS312 & XS315
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	2017	GMP	390, XS312 & XS315
SULFITES	220-225, 539	2017	100 mg/kg	44, 390, XS312 & XS315
SUNSET YELLOW FCF	110	2017	300 mg/kg	4, 16, XS292, XS312 & XS315

Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2018	200 mg/kg	144, 188, 478, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
ADVANTAME	969	2023	3 mg/kg	144
ASPARTAME	951	2018	300 mg/kg	144, 191, 478, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
ASPARTAME-ACESULFAME SALT	962	2023	200 mg/kg	113, 144, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
CARAMEL III - AMMONIA CARAMEL	150c	2018	30000 mg/kg	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2018	30000 mg/kg	95, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	100 mg/kg	336, 439, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	341, 344, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	336, 439, 341, 344, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
POTASSIUM DIHYDROGEN CITRATE	332(i)	2018	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315

Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
SODIUM ASCORBATE	301	2018	GMP	437, 307, 392, XS92, XS167, XS189, XS191, XS222, XS236, XS244, XS312 & XS315
SODIUM DIHYDROGEN CITRATE	331(i)	2018	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
SODIUM GLUCONATE	576	2017	GMP	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
TRICALCIUM CITRATE	333(iii)	2018	GMP	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
TRIPOTASSIUM CITRATE	332(ii)	2018	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
TRISODIUM CITRATE	331(iii)	2018	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
4-HEXYLRESORCINOL	586	2025	50 mg/kg	683, 641, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312, XS315
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
ACETYLATED DISTARCH PHOSPHATE	1414	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
AGAR	406	2017	GMP	3, 53, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
ALGINIC ACID	400	2017	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
ALLURA RED AC	129	2017	300 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
AMMONIUM ALGINATE	403	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
ASCORBIC ACID, L-	300	2017	GMP	307, 392, XS189, XS190, XS191, XS222, XS236, XS312 & XS315
ASCORBYL ESTERS	304, 305	2017	1000 mg/kg	10, 392, XS36, XS92, XS95, XS190, XS191, XS312 & XS315

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2017	500 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
BUTYLATED HYDROXYANISOLE	320	2017	200 mg/kg	15, 180, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
BUTYLATED HYDROXYTOLUENE	321	2017	200 mg/kg	15, 180, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
CALCIUM ALGINATE	404	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
CALCIUM ASCORBATE	302	2017	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
CALCIUM CARBONATE	170(i)	2017	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
CANTHAXANTHIN	161g	2017	35 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
CARMINES	120	2017	100 mg/kg	95, 178, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
CAROB BEAN GUM	410	2017	GMP	391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
CARRAGEENAN	407	2017	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
CITRIC ACID	330	2017	GMP	331, 391, 392, XS36, XS95, XS190, XS191, XS312 & XS315
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2017	GMP	392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
DEXTRINS, ROASTED STARCH	1400	2017	GMP	3, 53, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
DISODIUM 5'-GUANYLATE	627	2017	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
DISODIUM 5'-INOSINATE	631	2017	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
DISODIUM 5'-RIBONUCLEOTIDES	635	2017	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	2017	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2017	75 mg/kg	21, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
GELLAN GUM	418(i)	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
GUAR GUM	412	2017	GMP	73, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
GUM ARABIC (ACACIA GUM)	414	2017	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
HYDROXYPROPYL CELLULOSE	463	2017	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
HYDROXYPROPYL METHYL CELLULOSE	464	2017	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
HYDROXYPROPYL STARCH	1440	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
INDIGOTINE (INDIGO CARMINE)	132	2017	300 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
KARAYA GUM	416	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
KONJAC FLOUR	425	2017	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
LECITHIN	322(i)	2017	GMP	392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
MAGNESIUM CHLORIDE	511	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
MANNITOL	421	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
METHYL CELLULOSE	461	2017	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
METHYL ETHYL CELLULOSE	465	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2017	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
MONOSODIUM L-GLUTAMATE	621	2017	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
NITROUS OXIDE	942	2017	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
OXIDIZED STARCH	1404	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
PECTINS	440	2017	GMP	16, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2017	2200 mg/kg	33, 393, 394, XS36, XS191, XS292 & XS312
POLYDEXTROSES	1200	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	241
PONCEAU 4R (COCHINEAL RED A)	124	2017	30 mg/kg	395, XS36, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
POTASSIUM ALGINATE	402	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
POTASSIUM CHLORIDE	508	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
POWDERED CELLULOSE	460(ii)	2017	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2017	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2017	GMP	71, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
SODIUM ALGINATE	401	2017	GMP	XS36, XS92, XS95, XS191, XS292, XS312 & XS315
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2017	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	2017	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
SULFITES	220-225, 539	2017	100 mg/kg	19, 44, 139, 392, XS36, XS165, XS190, XS191, XS312 & XS315
SUNSET YELLOW FCF	110	2017	300 mg/kg	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
TARA GUM	417	2017	GMP	73, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
TRAGACANTH GUM	413	2017	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
XANTHAN GUM	415	2017	GMP	391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2017	GMP	41 & XS166
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2017	GMP	16 & XS166
ACETYLATED DISTARCH ADIPATE	1422	2014	GMP	63
ACETYLATED DISTARCH PHOSPHATE	1414	2014	GMP	63
ACID-TREATED STARCH	1401	2014	GMP	63
AGAR	406	2017	GMP	XS166
ALGINIC ACID	400	2015	GMP	41 & 332
ALKALINE TREATED STARCH	1402	2014	GMP	63
AMMONIUM ALGINATE	403	2017	GMP	63
AMMONIUM CARBONATE	503(i)	2013	GMP	41
AMMONIUM HYDROGEN CARBONATE	503(ii)	2017	GMP	63
ASCORBIC ACID, L-	300	2015	GMP	306 & 307
ASCORBYL ESTERS	304, 305	2001	1000 mg/kg	10
BRILLIANT BLUE FCF	133	2017	500 mg/kg	16 & XS166
BUTYLATED HYDROXYANISOLE	320	2017	200 mg/kg	15, 180 & XS166
BUTYLATED HYDROXYTOLUENE	321	2017	200 mg/kg	15, 180 & XS166
CALCIUM ALGINATE	404	2017	GMP	63
CALCIUM ASCORBATE	302	2017	GMP	139 & XS166
CALCIUM CARBONATE	170(i)	2017	GMP	16 & XS166
CALCIUM CHLORIDE	509	2017	GMP	41 & XS166
CALCIUM LACTATE	327	2017	GMP	41 & XS166
CARAMEL I - PLAIN CARAMEL	150a	2017	GMP	41
CARMINES	120	2017	500 mg/kg	16, 95, 178, & XS166
CAROB BEAN GUM	410	2014	GMP	177
CARRAGEENAN	407	2015	GMP	177 & 332
CITRIC ACID	330	2013	GMP	61

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2017	GMP	16 & XS166
DEXTRINS, ROASTED STARCH	1400	2017	GMP	XS166
DISODIUM 5'-GUANYLATE	627	2017	GMP	309 & XS166
DISODIUM 5'-INOSINATE	631	2017	GMP	309 & XS166
DISODIUM 5'-RIBONUCLEOTIDES	635	2017	GMP	309 & XS166
DISTARCH PHOSPHATE	1412	2014	GMP	63
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	2017	GMP	139 & XS166
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2017	75 mg/kg	21 & XS166
FUMARIC ACID	297	2017	GMP	41 & XS166
GELLAN GUM	418(i)	2017	GMP	XS166
GLYCEROL	422	2017	GMP	41 & XS166
GRAPE SKIN EXTRACT	163(ii)	2017	500 mg/kg	16 & XS166
GUAR GUM	412	2014	GMP	177
GUM ARABIC (ACACIA GUM)	414	2017	GMP	16 & XS166
HYDROXYPROPYL CELLULOSE	463	2015	GMP	63 & 332
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2014	GMP	63
HYDROXYPROPYL METHYL CELLULOSE	464	2015	GMP	63 & 332
HYDROXYPROPYL STARCH	1440	2014	GMP	63
KARAYA GUM	416	2017	GMP	XS166
KONJAC FLOUR	425	2017	GMP	41, 325, 332 & XS166
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2017	GMP	16 & XS166
LECITHIN	322(i)	2014	GMP	63
MAGNESIUM CARBONATE	504(i)	2017	GMP	16 & XS166
MAGNESIUM CHLORIDE	511	2017	GMP	XS166
MAGNESIUM HYDROXIDE	528	2017	GMP	16 & XS166
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2017	GMP	16 & XS166
MALIC ACID, DL-	296	2017	GMP	41 & XS166
MANNITOL	421	2017	GMP	XS166
METHYL CELLULOSE	461	2015	GMP	177 & 332
METHYL ETHYL CELLULOSE	465	2014	GMP	63
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2017	GMP	41, 325, 332 & XS166
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	41
MONOPOTASSIUM L-GLUTAMATE	622	2015	GMP	41

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
MONOSODIUM L-GLUTAMATE	621	2015	GMP	41
MONOSTARCH PHOSPHATE	1410	2014	GMP	63
OXIDIZED STARCH	1404	2014	GMP	63
PECTINS	440	2014	GMP	177
PHOSPHATED DISTARCH PHOSPHATE	1413	2014	GMP	63
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2017	2200 mg/kg	33 & 299
PONCEAU 4R (COCHINEAL RED A)	124	2017	500 mg/kg	16, 95 & XS166
POTASSIUM ALGINATE	402	2017	GMP	63
POTASSIUM CARBONATE	501(i)	2013	GMP	41
POTASSIUM CHLORIDE	508	2017	GMP	41 & XS166
POTASSIUM HYDROGEN CARBONATE	501(ii)	2013	GMP	41
POWDERED CELLULOSE	460(ii)	2017	GMP	16 & XS166
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	177 & 332
PULLULAN	1204	2017	GMP	41 & XS166
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	16 & XS166
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2017	GMP	16, 71 & XS166
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2017	GMP	16 & XS166
SODIUM ACETATE	262(i)	2017	GMP	41 & XS166
SODIUM ALGINATE	401	2017	GMP	210 & 332
SODIUM CARBONATE	500(i)	2013	GMP	41
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2015	GMP	177 & 332
SODIUM DL-MALATE	350(ii)	2017	GMP	41 & XS166
SODIUM FUMARATES	365	2017	GMP	41 & XS166
SODIUM HYDROGEN CARBONATE	500(ii)	2013	GMP	41
SODIUM LACTATE	325	2017	GMP	41 & XS166
SODIUM SESQUICARBONATE	500(iii)	2013	GMP	41
STARCH ACETATE	1420	2014	GMP	63
SUNSET YELLOW FCF	110	2017	300 mg/kg	16 & XS166
TARA GUM	417	2017	GMP	73 & XS166
THIODIPROPIONATES	388, 389	2017	200 mg/kg	15, 46 & XS166
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	15, XS166

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
TRAGACANTH GUM	413	2017	GMP	16 & XS166
XANTHAN GUM	415	2014	GMP	177

Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2015	GMP	16
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2014	GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	2014	GMP	16
AGAR	406	2014	GMP	
ALGINIC ACID	400	2015	GMP	
ASCORBIC ACID, L-	300	2015	GMP	16
BRILLIANT BLUE FCF	133	2005	500 mg/kg	16
CALCIUM CARBONATE	170(i)	2013	GMP	16
CALCIUM CHLORIDE	509	2015	GMP	
CALCIUM LACTATE	327	2015	GMP	16
CARMINES	120	2005	500 mg/kg	16 & 178
CAROB BEAN GUM	410	2014	GMP	
CARRAGEENAN	407	2014	GMP	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	40 mg/kg	95
CITRIC ACID	330	2015	GMP	16
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2014	GMP	16
DEXTRINS, ROASTED STARCH	1400	2014	GMP	
DISODIUM 5'-GUANYLATE	627	2015	GMP	311
DISODIUM 5'-INOSINATE	631	2015	GMP	311
DISODIUM 5'-RIBONUCLEOTIDES	635	2015	GMP	311
FUMARIC ACID	297	2013	GMP	16
GELLAN GUM	418(i)	2014	GMP	
GLYCEROL	422	2015	GMP	
GRAPE SKIN EXTRACT	163(ii)	2009	GMP	16 & 95
GUAR GUM	412	2014	GMP	
GUM ARABIC (ACACIA GUM)	414	2014	GMP	16
HYDROXYPROPYL CELLULOSE	463	2014	GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	2014	GMP	16

Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
HYDROXYPROPYL STARCH	1440	2014	GMP	16
KARAYA GUM	416	2014	GMP	
KONJAC FLOUR	425	2015	GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2014	GMP	16
LECITHIN	322(i)	2014	GMP	16
MAGNESIUM CARBONATE	504(i)	2013	GMP	16
MAGNESIUM CHLORIDE	511	2014	GMP	16
MAGNESIUM HYDROXIDE	528	2013	GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2013	GMP	16
MALIC ACID, DL-	296	2013	GMP	16
MANNITOL	421	2014	GMP	
METHYL CELLULOSE	461	2014	GMP	16
METHYL ETHYL CELLULOSE	465	2014	GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2015	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	
MONOSODIUM L-GLUTAMATE	621	2015	GMP	311
OXIDIZED STARCH	1404	2014	GMP	16
PECTINS	440	2014	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	16 & 95
POTASSIUM CARBONATE	501(i)	2015	GMP	
POTASSIUM CHLORIDE	508	2015	GMP	
POWDERED CELLULOSE	460(ii)	2014	GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2014	GMP	
PULLULAN	1204	2015	GMP	
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	16
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2014	GMP	16
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2014	GMP	16
SODIUM ACETATE	262(i)	2015	GMP	16
SODIUM ALGINATE	401	2014	GMP	
SODIUM CARBONATE	500(i)	2015	GMP	16

Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	16
SODIUM DL-MALATE	350(ii)	2015	GMP	16
SODIUM FUMARATES	365	2013	GMP	16
SODIUM LACTATE	325	2015	GMP	16
SORBITOL	420(i)	2023	GMP	16, 241
SORBITOL SYRUP	420(ii)	2023	GMP	16, 241
SUNSET YELLOW FCF	110	2008	300 mg/kg	16 & 95
TARA GUM	417	2014	GMP	
TRAGACANTH GUM	413	2014	GMP	16
XANTHAN GUM	415	2014	GMP	

Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2015	GMP	
ASCORBIC ACID, L-	300	2013	GMP	
CALCIUM CARBONATE	170(i)	2013	GMP	
CALCIUM LACTATE	327	2015	GMP	
CITRIC ACID	330	2015	GMP	
DISODIUM 5'-GUANYLATE	627	2015	GMP	312
DISODIUM 5'-INOSINATE	631	2015	GMP	312
DISODIUM 5'-RIBONUCLEOTIDES	635	2015	GMP	312
FUMARIC ACID	297	2013	GMP	
MAGNESIUM CARBONATE	504(i)	2013	GMP	
MAGNESIUM HYDROXIDE	528	2013	GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2013	GMP	
MALIC ACID, DL-	296	2013	GMP	
MONOSODIUM L-GLUTAMATE	621	2015	GMP	312
POTASSIUM CARBONATE	501(i)	2015	GMP	
SODIUM ACETATE	262(i)	2015	GMP	
SODIUM CARBONATE	500(i)	2015	GMP	
SODIUM DL-MALATE	350(ii)	2015	GMP	
SODIUM FUMARATES	365	2013	GMP	
SODIUM LACTATE	325	2015	GMP	
SORBITOL	420(i)	2023	GMP	144, 241, 322, 474, 479

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2015	GMP	241
ACETYLATED DISTARCH PHOSPHATE	1414	2014	GMP	241
AGAR	406	2015	GMP	241
ALGINIC ACID	400	2015	GMP	325
ALLURA RED AC	129	2009	300 mg/kg	95
BRILLIANT BLUE FCF	133	2009	100 mg/kg	95
CALCIUM CHLORIDE	509	2015	GMP	241
CARMINES	120	2005	500 mg/kg	178
CAROB BEAN GUM	410	2014	GMP	241
CARRAGEENAN	407	2015	GMP	16 & 325
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	30 mg/kg	62 & 95
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2015	GMP	241
DEXTRINS, ROASTED STARCH	1400	2014	GMP	241
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2005	50 mg/kg	21
FAST GREEN FCF	143	1999	100 mg/kg	
GELLAN GUM	418(i)	2014	GMP	241
GLYCEROL	422	2015	GMP	241
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	95
GUAR GUM	412	2015	GMP	241
GUM ARABIC (ACACIA GUM)	414	2015	GMP	16 & 325
HYDROXYPROPYL CELLULOSE	463	2015	GMP	16 & 325
HYDROXYPROPYL METHYL CELLULOSE	464	2015	GMP	16 & 325
HYDROXYPROPYL STARCH	1440	2014	GMP	241
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	95
ISOMALT (HYDROGENATED ISOMALTULOSE)	953	2023	GMP	322 & 478
KARAYA GUM	416	2014	GMP	241
KONJAC FLOUR	425	2015	GMP	16 & 325
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2015	GMP	241
LAURIC ARGINATE ETHYL ESTER	243	2018	200 mg/kg	
LECITHIN	322(i)	2015	GMP	241
MAGNESIUM CHLORIDE	511	2015	GMP	241
MANNITOL	421	2015	GMP	241
METHYL CELLULOSE	461	2015	GMP	16 & 325
METHYL ETHYL CELLULOSE	465	2015	GMP	241

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Year Adopted	Max Level	Notes
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2015	GMP	16 & 325
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	241
OXIDIZED STARCH	1404	2014	GMP	241
PECTINS	440	2015	GMP	241
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33
POLYDEXTROSES	1200	2015	GMP	241
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	1000 mg/kg	412
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2018	1000 mg/kg	412
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	95
POWDERED CELLULOSE	460(ii)	2015	GMP	16 & 325
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	16 & 325
PULLULAN	1204	2015	GMP	241
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	95
SACCHARINS	954(i)-(iv)	2021	500 mg/kg	500, 477 & 322
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2015	GMP	241
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2015	GMP	241
SODIUM ALGINATE	401	2015	GMP	16 & 325
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2015	GMP	16 & 325
SORBATES	200, 202, 203	2009	2000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	70 mg/kg	26, 322, 477
SUCROSE ESTERS	473, 473a, 474	2021	4500 mg/kg	241
SUNSET YELLOW FCF	110	2008	300 mg/kg	95
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	241 & 327
TARA GUM	417	2015	GMP	241
TRAGACANTH GUM	413	2014	GMP	241
XANTHAN GUM	415	2015	GMP	241 & 327

Food Category No. 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
AGAR	406	2015	GMP	241
ALGINIC ACID	400	2015	GMP	16
ALLURA RED AC	129	2009	250 mg/kg	

Food Category No. 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ALUMINIUM AMMONIUM SULFATE	523	2013	200 mg/kg	6 & 250
BENZOATES	210-213	2003	2000 mg/kg	13 & 82
BRILLIANT BLUE FCF	133	2009	100 mg/kg	
CARMINES	120	2005	250 mg/kg	178
CARRAGEENAN	407	2015	GMP	16 & 325
GRAPE SKIN EXTRACT	163(ii)	2011	1000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	2015	GMP	16
HYDROXYPROPYL CELLULOSE	463	2015	GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	2015	GMP	16
INDIGOTINE (INDIGO CARMINE)	132	2009	250 mg/kg	16
KONJAC FLOUR	425	2015	GMP	16
LAURIC ARGINATE ETHYL ESTER	243	2018	200 mg/kg	
METHYL CELLULOSE	461	2015	GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2015	GMP	16
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33
PONCEAU 4R (COCHINEAL RED A)	124	2008	250 mg/kg	
POWDERED CELLULOSE	460(ii)	2015	GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	16
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	
SODIUM ALGINATE	401	2015	GMP	16 & 325
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2015	GMP	16 & 325
SORBATES	200, 202, 203	2009	2000 mg/kg	42 & 82
SORBITOL SYRUP	420(ii)	2023	GMP	479
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	165 mg/kg	26
SULFITES	220-225, 539	2007	150 mg/kg	44
SUNSET YELLOW FCF	110	2008	250 mg/kg	

Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2015	GMP	41
ACETYLATED DISTARCH PHOSPHATE	1414	2014	GMP	41
AGAR	406	2015	GMP	41 & 325
ALGINIC ACID	400	2015	GMP	41 & 332

Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2005	500 mg/kg	16
CALCIUM CHLORIDE	509	2015	GMP	41
CARMINES	120	2008	500 mg/kg	16, 95 & 178
CAROB BEAN GUM	410	2014	GMP	41
CARRAGEENAN	407	2015	GMP	41, 325 & 332
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	40 mg/kg	95
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2015	GMP	41
DEXTRINS, ROASTED STARCH	1400	2014	GMP	41
GELLAN GUM	418(i)	2014	GMP	41
GLYCEROL	422	2015	GMP	41
GRAPE SKIN EXTRACT	163(ii)	2009	1000 mg/kg	16 & 95
GUAR GUM	412	2015	GMP	41
GUM ARABIC (ACACIA GUM)	414	2015	GMP	41, 325 & 332
HYDROXYPROPYL CELLULOSE	463	2015	GMP	41, 325 & 332
HYDROXYPROPYL METHYL CELLULOSE	464	2015	GMP	41, 325 & 332
HYDROXYPROPYL STARCH	1440	2014	GMP	41
KARAYA GUM	416	2014	GMP	41
KONJAC FLOUR	425	2015	GMP	41, 325 & 332
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2015	GMP	41
LAURIC ARGINATE ETHYL ESTER	243	2018	200 mg/kg	419
LECITHIN	322(i)	2015	GMP	41
MAGNESIUM CHLORIDE	511	2015	GMP	41
MANNITOL	421	2015	GMP	41
METHYL CELLULOSE	461	2015	GMP	41, 325 & 332
METHYL ETHYL CELLULOSE	465	2015	GMP	41
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2015	GMP	41, 325 & 332
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	41
OXIDIZED STARCH	1404	2014	GMP	41
PECTINS	440	2015	GMP	41
POLYDEXTROSES	1200	2015	GMP	41
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	41
POWDERED CELLULOSE	460(ii)	2015	GMP	41, 325 & 332
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2015	GMP	41, 325 & 332
PULLULAN	1204	2015	GMP	41

Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	16
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2015	GMP	41
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2015	GMP	41
SODIUM ALGINATE	401	2015	GMP	41, 325 & 332
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2015	GMP	41, 325 & 332
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	250 mg/kg	26, 241
SUNSET YELLOW FCF	110	2008	300 mg/kg	16
TARA GUM	417	2015	GMP	41
TRAGACANTH GUM	413	2014	GMP	41
XANTHAN GUM	415	2015	GMP	41

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2018	GMP	437, XS167, XS189, XS222, XS236 & XS244
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
ACETYLATED DISTARCH PHOSPHATE	1414	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
AGAR	406	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
ALGINIC ACID	400	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
ALLURA RED AC	129	2018	300 mg/kg	382, XS167, XS189, XS222, XS236 & XS244
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2018	10 mg/kg	8, 382, XS167, XS189, XS222, XS236 & XS244
ASCORBIC ACID, L-	300	2018	GMP	XS167, XS189, XS222, XS236 & XS311
BENZOATES	210-213	2018	200 mg/kg	13, 121, 333, XS167, XS189, XS222 & XS236
BUTYLATED HYDROXYANISOLE	320	2018	200 mg/kg	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311
BUTYLATED HYDROXYTOLUENE	321	2018	200 mg/kg	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311
CALCIUM CARBONATE	170(i)	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
CALCIUM CHLORIDE	509	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
CALCIUM LACTATE	327	2018	GMP	437, XS167, XS189, XS222, XS236, & XS244

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
CANTHAXANTHIN	161g	2018	15 mg/kg	22, XS167, XS189, XS222, XS236, XS244 & XS311
CARBON DIOXIDE	290	2018	GMP	59, 382, XS167, XS189, XS222, XS236 & XS244
CARMINES	120	2018	300 mg/kg	22, 178, XS167, XS189, XS222, XS236, XS244 & XS311
CARRAGEENAN	407	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2018	200 mg/kg	XS167, XS189, XS222, XS236, XS244 & XS311
CITRIC ACID	330	2018	GMP	437, XS167, XS189, XS222 & XS236
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
DISODIUM 5'-GUANYLATE	627	2018	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311
DISODIUM 5'-INOSINATE	631	2018	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311
DISODIUM 5'-RIBONUCLEOTIDES	635	2018	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311
FAST GREEN FCF	143	2018	100 mg/kg	XS167, XS189, XS222, XS236, XS244 & XS311
FUMARIC ACID	297	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
GLYCEROL	422	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
GRAPE SKIN EXTRACT	163(ii)	2018	1000 mg/kg	22, XS167, XS189, XS222, XS236, XS244 & XS311
GUAR GUM	412	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
GUM ARABIC (ACACIA GUM)	414	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
HYDROXYPROPYL CELLULOSE	463	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
HYDROXYPROPYL METHYL CELLULOSE	464	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
HYDROXYPROPYL STARCH	1440	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
IRON OXIDES	172(i)-(iii)	2018	250 mg/kg	22, XS167, XS189, XS222, XS236, XS244 & XS311
KONJAC FLOUR	425	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
LACTIC ACID, L-, D- and DL-	270	2018	GMP	382, XS167, XS189, XS222, XS236 & XS244
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
LAURIC ARGINATE ETHYL ESTER	243	2021	200 mg/kg	333, XS189, XS222 & XS236

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
LECITHIN	322(i)	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
MAGNESIUM CARBONATE	504(i)	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
MAGNESIUM CHLORIDE	511	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
MAGNESIUM HYDROXIDE	528	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
MALIC ACID, DL-	296	2013	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
MALTITOL	965(i)	2023	GMP	489
MALTITOL SYRUP	965(ii)	2023	GMP	489
MANNITOL	421	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
METHYL CELLULOSE	461	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
METHYL ETHYL CELLULOSE	465	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
MONOSODIUM L-GLUTAMATE	621	2018	GMP	29, 313, XS167, XS189, XS236, XS244 & XS311
NITROGEN	941	2018	GMP	59, 382, XS167, XS189, XS222, XS236 & XS244
OXIDIZED STARCH	1404	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
PECTINS	440	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2018	2200 mg/kg	33, 334, XS167, XS189, XS236, XS244, XS311, 413, 420
PONCEAU 4R (COCHINEAL RED A)	124	2018	100 mg/kg	22, XS167, XS189, XS222, XS236, XS244 & XS311
POTASSIUM CARBONATE	501(i)	2018	GMP	230, XS167, XS189, XS222, XS236, XS244 & XS311
POTASSIUM CHLORIDE	508	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
POTASSIUM LACTATE	326	2018	GMP	382, XS167, XS189, XS222, XS236 & XS244
POWDERED CELLULOSE	460(ii)	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
PROPYL GALLATE	310	2018	100 mg/kg	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311
PULLULAN	1204	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
SODIUM ACETATE	262(i)	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
SODIUM ALGINATE	401	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
SODIUM CARBONATE	500(i)	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2018	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
SODIUM DL-MALATE	350(ii)	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	2018	GMP	382, XS167, XS189, XS222, XS236 & XS244
SODIUM FUMARATES	365	2018	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
SODIUM LACTATE	325	2018	GMP	437, XS167, XS189, XS222, XS236 & XS244
SORBATES	200, 202, 203	2018	1000 mg/kg	20, 42, XS189, XS222 & XS236
SORBITOL	420(i)	2023	GMP	
SORBITOL SYRUP	420(ii)	2023	GMP	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	165 mg/kg	26, 208, 489
SULFITES	220-225, 539	2018	30 mg/kg	44, XS167, XS189, XS222, XS236, XS244 & XS311
SUNSET YELLOW FCF	110	2018	100 mg/kg	382, XS167, XS189, XS222, XS236 & XS244
TARA GUM	417	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
TARTRATES	334, 335(ii), 337	2018	200 mg/kg	45, 128, 382, XS167, XS189, XS222, XS236 & XS244
TARTRAZINE	102	2018	100 mg/kg	382, XS167, XS189, XS222, XS236 & XS244
TRAGACANTH GUM	413	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
XANTHAN GUM	415	2018	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311

Food Category No. 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2018	200 mg/kg	144, 188 & XS291
ADVANTAME	969	2023	3 mg/kg	144, XS291
ASPARTAME	951	2018	300 mg/kg	144, 191 & XS291
ASPARTAME-ACESULFAME SALT	962	2018	200 mg/kg	113, 144 & XS291
BENZOATES	210-213	2018	2000 mg/kg	13, 120 & XS291
BUTYLATED HYDROXYANISOLE	320	2018	200 mg/kg	15, 180 & XS291
BUTYLATED HYDROXYTOLUENE	321	2018	200 mg/kg	15, 180 & XS291
CARAMEL III - AMMONIA CARAMEL	150c	2018	30000 mg/kg	95 & XS291
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2018	30000 mg/kg	95 & XS291
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	20 mg/kg	95 & XS291
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	20 mg/kg	95, XS291, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	20 mg/kg	95, XS291, 341, 344
HYDROXYBENZOATES, PARA-	214, 218	2018	1000 mg/kg	27 & XS291
NEOTAME	961	2021	10 mg/kg	144 & XS291
SORBATES	200, 202, 203	2018	1000 mg/kg	42 & XS291
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2018	120 mg/kg	144 & XS291

Food Category No. 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2005	500 mg/kg	16
CARMINES	120	2005	500 mg/kg	16 & 178
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	40 mg/kg	16
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	16
LAURIC ARGINATE ETHYL ESTER	243	2018	200 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	1000 mg/kg	414
SACCHARINS	954(i)-(iv)	2007	160 mg/kg	500, 144
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	100 mg/kg	26 & 144
SUNSET YELLOW FCF	110	2008	300 mg/kg	16

Food Category No. 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Year Adopted	Max Level	Notes
BRILLIANT BLUE FCF	133	2005	500 mg/kg	16
CARMINES	120	2005	500 mg/kg	16 & 178
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	40 mg/kg	16
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21
GRAPE SKIN EXTRACT	163(ii)	2009	1500 mg/kg	16
LAURIC ARGINATE ETHYL ESTER	243	2018	200 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	1000 mg/kg	415
SACCHARINS	954(i)-(iv)	2007	160 mg/kg	500, 144
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26 & 144
SUNSET YELLOW FCF	110	2008	300 mg/kg	16

Food Category No. 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2018	300 mg/kg	XS291
BRILLIANT BLUE FCF	133	2018	500 mg/kg	XS291
CANTHAXANTHIN	161g	2018	15 mg/kg	XS291
CARMINES	120	2018	500 mg/kg	178 & XS291
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2018	200 mg/kg	XS291
FAST GREEN FCF	143	2018	100 mg/kg	XS291
GRAPE SKIN EXTRACT	163(ii)	2018	1500 mg/kg	XS291
INDIGOTINE (INDIGO CARMINE)	132	2018	300 mg/kg	XS291
IRON OXIDES	172(i)-(iii)	2018	100 mg/kg	XS291
LAURIC ARGINATE ETHYL ESTER	243	2018	200 mg/kg	XS291
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2018	2200 mg/kg	33 & XS291
PONCEAU 4R (COCHINEAL RED A)	124	2018	500 mg/kg	XS291
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2018	100 mg/kg	26, 144 & XS291
SUNSET YELLOW FCF	110	2018	300 mg/kg	XS291

Food Category No. 09.3.4 — Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	300 mg/kg	
CARMINES	120	2005	100 mg/kg	178
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	75 mg/kg	95
GRAPE SKIN EXTRACT	163(ii)	2009	1500 mg/kg	16
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161
IRON OXIDES	172(i)-(iii)	2010	50 mg/kg	95
LAURIC ARGINATE ETHYL ESTER	243	2018	200 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2010	2200 mg/kg	33 & 193
PONCEAU 4R (COCHINEAL RED A)	124	2008	100 mg/kg	
SACCHARINS	954(i)-(iv)	2007	160 mg/kg	500, 144
SUNSET YELLOW FCF	110	2008	300 mg/kg	

Food Category No. 09.4 — Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2018	200 mg/kg	144, 188, XS3, XS37, XS70, XS90, XS94 & XS119
ADVANTAME	969	2023	3 mg/kg	144
AMARANTH	123	2018	30 mg/kg	435, XS3, XS70, XS90, XS94 & XS119
ASPARTAME	951	2018	300 mg/kg	144, 191, XS3, XS37, XS70, XS90, XS94 & XS119
ASPARTAME-ACESULFAME SALT	962	2018	200 mg/kg	113, 144, XS3, XS37, XS70, XS90, XS94 & XS119
BRILLIANT BLUE FCF	133	2018	500 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
BUTYLATED HYDROXYANISOLE	320	2018	200 mg/kg	15, 180, XS3, XS37, XS70, XS90, XS94 & XS119
BUTYLATED HYDROXYTOLUENE	321	2018	200 mg/kg	15, 180, XS3, XS37, XS70, XS90, XS94 & XS119
CANTHAXANTHIN	161g	2018	15 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
CARAMEL III - AMMONIA CARAMEL	150c	2018	500 mg/kg	50, XS3, XS37, XS70, XS90, XS94 & XS119
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2018	30000 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119
CARMINES	120	2018	500 mg/kg	16, 178, XS3, XS37, XS70, XS90, XS94 & XS119

Food Category No. 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Notes
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	20 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	20 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	20 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2018	500 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2018	340 mg/kg	21, 310, XS3, XS70, XS94 & XS119
FAST GREEN FCF	143	2018	100 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119
GRAPE SKIN EXTRACT	163(ii)	2018	1500 mg/kg	16, XS3, XS37, XS70, XS90, XS94 & XS119
INDIGOTINE (INDIGO CARMINE)	132	2018	300 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
IRON OXIDES	172(i)-(iii)	2018	50 mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119
NEOTAME	961	2021	10 mg/kg	144, XS3, XS37, XS70, XS90, XS94 & XS119
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2018	2200 mg/kg	33, 436, XS3, XS94 & XS119
PONCEAU 4R (COCHINEAL RED A)	124	2018	500 mg/kg	435, XS3, XS70, XS90, XS94 & XS119
SACCHARINS	954(i)-(iv)	2018	200 mg/kg	500, 144, XS3, XS37, XS70, XS90, XS94 & XS119
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2018	100 mg/kg	26, 144, XS3, XS37, XS70, XS90, XS94 & XS119
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2018	120 mg/kg	144, XS3, XS37, XS70, XS90, XS94 & XS119
SULFITES	220-225, 539	2018	150 mg/kg	44, 140, XS3, XS37, XS70, XS90, XS94 & XS119
SUNSET YELLOW FCF	110	2018	300 mg/kg	95, 435, XS3, XS70, XS90, XS94 & XS119
TARTRAZINE	102	2018	30 mg/kg	435, XS3, XS70, XS90, XS94 & XS119

Food Category No. 10.1 Fresh eggs

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	100 mg/kg	4
BRILLIANT BLUE FCF	133	2005	GMP	4
CANTHAXANTHIN	161g	2005	GMP	4
CARAMEL III - AMMONIA CARAMEL	150c	2010	20000 mg/kg	4

Food Category No. 10.1 Fresh eggs

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2010	20000 mg/kg	4
CARMINES	120	2005	GMP	4 & 178
FAST GREEN FCF	143	1999	GMP	4
GRAPE SKIN EXTRACT	163(ii)	2010	1500 mg/kg	4
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	4 & 161
IRON OXIDES	172(i)-(iii)	2005	GMP	4
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	4
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	4
SUNSET YELLOW FCF	110	2008	GMP	4

Food Category No. 10.2 Egg products

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	20000 mg/kg	161
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	200 mg/kg	341
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	1000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2018	1000 mg/kg	

Food Category No. 10.2.1 Liquid egg products

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2013	GMP	
AGAR	406	2014	GMP	
BENZOATES	210-213	2003	5000 mg/kg	13
CALCIUM ALGINATE	404	2014	GMP	
CALCIUM SULFATE	516	2015	GMP	
CAROB BEAN GUM	410	2014	GMP	
CARRAGEENAN	407	2014	GMP	
CITRIC ACID	330	2013	GMP	
DEXTRINS, ROASTED STARCH	1400	2015	GMP	
GELLAN GUM	418(i)	2014	GMP	
GUAR GUM	412	2014	GMP	
GUM ARABIC (ACACIA GUM)	414	2014	GMP	
KARAYA GUM	416	2014	GMP	
KONJAC FLOUR	425	2014	GMP	
LACTIC ACID, L-, D- and DL-	270	2013	GMP	
LECITHIN	322(i)	2014	GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2014	GMP	

Food Category No. 10.2.1 Liquid egg products

Additive	INS	Year Adopted	Max Level	Notes
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2015	GMP	
NISIN	234	2018	6.25 mg/kg	233
PECTINS	440	2014	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	4400 mg/kg	33 & 67
POLYDEXTROSES	1200	2014	GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2014	GMP	
PROPYLENE GLYCOL ALGINATE	405	2018	10000 mg/kg	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2014	GMP	
SODIUM ACETATE	262(i)	2013	GMP	
SODIUM ALGINATE	401	2014	GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	
SODIUM LACTATE	325	2013	GMP	
SORBATES	200, 202, 203	2009	5000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2019	500 mg/kg	
STARCH SODIUM OCTENYL SUCCINATE	1450	2015	GMP	
STEAROYL LACTYLATES	481(i), 482(i)	2018	500 mg/kg	
TARA GUM	417	2014	GMP	
TRIETHYL CITRATE	1505	1999	2500 mg/kg	47
TRISODIUM CITRATE	331(iii)	2013	GMP	
XANTHAN GUM	415	2014	GMP	

Food Category No. 10.2.2 Frozen egg products

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2013	GMP	
AGAR	406	2014	GMP	
CALCIUM ALGINATE	404	2014	GMP	
CAROB BEAN GUM	410	2014	GMP	
CARRAGEENAN	407	2014	GMP	
CITRIC ACID	330	2013	GMP	
DEXTRINS, ROASTED STARCH	1400	2018	GMP	
GELLAN GUM	418(i)	2014	GMP	
GLYCEROL	422	2015	GMP	
GUAR GUM	412	2014	GMP	

Food Category No. 10.2.2 Frozen egg products

Additive	INS	Year Adopted	Max Level	Notes
GUM ARABIC (ACACIA GUM)	414	2014	GMP	
KARAYA GUM	416	2014	GMP	
KONJAC FLOUR	425	2014	GMP	
LACTIC ACID, L-, D- and DL-	270	2013	GMP	
LECITHIN	322(i)	2014	GMP	
MALTITOL SYRUP	965(ii)	2023	GMP	490
MANNITOL	421	2014	GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2014	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2014	GMP	
PECTINS	440	2014	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	1290 mg/kg	33
POLYDEXTROSES	1200	2014	GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2014	GMP	
PROPYLENE GLYCOL ALGINATE	405	2018	10000 mg/kg	
PULLULAN	1204	2015	GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2014	GMP	
SODIUM ACETATE	262(i)	2013	GMP	
SODIUM ALGINATE	401	2014	GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	
SODIUM LACTATE	325	2013	GMP	
SORBATES	200, 202, 203	2009	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2019	500 mg/kg	
SORBITOL SYRUP	420(ii)	2023	GMP	490
STARCH SODIUM OCTENYL SUCCINATE	1450	2015	GMP	
STEAROYL LACTYLATES	481(i), 482(i)	2018	500 mg/kg	
TARA GUM	417	2014	GMP	
TRISODIUM CITRATE	331(iii)	2013	GMP	
XANTHAN GUM	415	2014	GMP	

Food Category No. 10.2.3 Dried and/or heat coagulated egg products

Additive	INS	Year Adopted	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	

Food Category No. 10.2.3 Dried and/or heat coagulated egg products

Additive	INS	Year Adopted	Max Level	Notes
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	200 mg/kg	21 & 47
SORBATES	200, 202, 203	2009	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2019	500 mg/kg	452
STEAROYL LACTYLATES	481(i), 482(i)	2018	5000 mg/kg	
TRIETHYL CITRATE	1505	1999	2500 mg/kg	47

Food Category No. 10.3 Preserved eggs, including alkaline, salted, and canned eggs

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2010	20000 mg/kg	4
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	20000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1000 mg/kg	33

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	350 mg/kg	478 & 188
ADVANTAME	969	2021	10 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	161
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	2 & 10
ASPARTAME	951	2019	1000 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2021	350 mg/kg	113 & 477
BENZOATES	210-213	2003	1000 mg/kg	13
BRILLIANT BLUE FCF	133	2005	150 mg/kg	
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	20000 mg/kg	
CARMINES	120	2005	150 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	11 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	15 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	15 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	300 mg/kg	2
CYCLAMATES	952(i), (ii), (iv)	2019	250 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
FAST GREEN FCF	143	2009	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	200 mg/kg	181

Food Category No. 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Year Adopted	Max Level	Notes
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161
IRON OXIDES	172(i)-(iii)	2010	150 mg/kg	
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
NEOTAME	961	2019	100 mg/kg	478
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1400 mg/kg	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	6000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2018	1000 mg/kg	
POLYSORBATES	432-436	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYL GALLATE	310	2001	90 mg/kg	2 & 15
PROPYLENE GLYCOL ALGINATE	405	2018	3000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	
SACCHARINS	954(i)-(iv)	2007	100 mg/kg	500, 144 & 477
SODIUM DIACETATE	262(ii)	2018	2000 mg/kg	
SORBATES	200, 202, 203	2009	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	5000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	
SUNSET YELLOW FCF	110	2008	50 mg/kg	
TARTRATES	334, 335(ii), 337	2018	2000 mg/kg	45
TOCOPHEROLS	307a, b, c	2019	500 mg/kg	72

Food Category No. 11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose

Additive	INS	Year Adopted	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2024	GMP	589, 606, 608 & XS212
SULFITES	220-225, 539	2005	15 mg/kg	44

Food Category No. 11.1.2 Powdered sugar, powdered dextrose

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM SILICATE	552	2019	15000 mg/kg	56, 465
MAGNESIUM CARBONATE	504(i)	2019	15000 mg/kg	56, 465
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2019	15000 mg/kg	56, 465
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2024	GMP	589, 606, 608 & XS212

Food Category No. 11.1.2 Powdered sugar, powdered dextrose

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2019	6600 mg/kg	33, 56, 465
SILICON DIOXIDE, AMORPHOUS	551	2019	15000 mg/kg	56, 465
SULFITES	220-225, 539	2005	15 mg/kg	44

Food Category No. 11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar

Additive	INS	Year Adopted	Max Level	Notes
SULFITES	220-225, 539	2006	20 mg/kg	44 & 111

Food Category No. 11.1.5 Plantation or mill white sugar

Additive	INS	Year Adopted	Max Level	Notes
SULFITES	220-225, 539	2005	70 mg/kg	44

Food Category No. 11.2 Brown sugar excluding products of food category 11.1.3

Additive	INS	Year Adopted	Max Level	Notes
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2024	GMP	589, 606 & 608
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2015	GMP	
SULFITES	220-225, 539	2006	40 mg/kg	44

Food Category No. 11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3

Additive	INS	Year Adopted	Max Level	Notes
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	
SULFITES	220-225, 539	2007	70 mg/kg	44

Food Category No. 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	1000 mg/kg	159, 188 & 478
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2014	GMP	258
ACETYLATED DISTARCH ADIPATE	1422	2014	GMP	258
ACETYLATED DISTARCH PHOSPHATE	1414	2014	GMP	258
ACID-TREATED STARCH	1401	2014	GMP	258
ADVANTAME	969	2023	30 mg/kg	258, 478
AGAR	406	2014	GMP	258

Food Category No. 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Year Adopted	Max Level	Notes
ALGINIC ACID	400	2014	GMP	258
ALKALINE TREATED STARCH	1402	2014	GMP	258
ALLURA RED AC	129	2009	300 mg/kg	161
AMMONIUM ALGINATE	403	2014	GMP	258
ASCORBYL ESTERS	304, 305	2003	200 mg/kg	10
ASPARTAME	951	2007	3000 mg/kg	159, 191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	1000 mg/kg	113, 159, 477
BENZOATES	210-213	2003	1000 mg/kg	13
BLEACHED STARCH	1403	2014	GMP	258
CALCIUM ACETATE	263	2013	GMP	258
CALCIUM ALGINATE	404	2014	GMP	258
CANTHAXANTHIN	161g	2011	15 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	100
CAROB BEAN GUM	410	2014	GMP	258
CARRAGEENAN	407	2014	GMP	258
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	64 mg/kg	62
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2014	GMP	258
CYCLAMATES	952(i), (ii), (iv)	2007	500 mg/kg	17, 159 & 477
DISTARCH PHOSPHATE	1412	2014	GMP	258
GELLAN GUM	418(i)	2014	GMP	258
GLYCEROL	422	2015	GMP	258
GUAR GUM	412	2014	GMP	258
GUM ARABIC (ACACIA GUM)	414	2014	GMP	258
HYDROXYBENZOATES, PARA-	214, 218	2012	100 mg/kg	27
HYDROXYPROPYL CELLULOSE	463	2014	GMP	258
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2014	GMP	258
HYDROXYPROPYL METHYL CELLULOSE	464	2014	GMP	258
HYDROXYPROPYL STARCH	1440	2014	GMP	258
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161
ISOMALT (HYDROGENATED ISOMALTULOSE)	953	2023	GMP	258, 478
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	120 mg/kg	258 & 601
KARAYA GUM	416	2014	GMP	258
KONJAC FLOUR	425	2014	GMP	258
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2014	GMP	258

Food Category No. 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Year Adopted	Max Level	Notes
LACTITOL	966	2023	GMP	258, 477
LECITHIN	322(i)	2014	GMP	258
MAGNESIUM CARBONATE	504(i)	2013	GMP	258
MAGNESIUM CHLORIDE	511	2014	GMP	258
MAGNESIUM HYDROXIDE	528	2013	GMP	258
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2013	GMP	258
MALTITOL	965(i)	2023	GMP	258, 477
MALTITOL SYRUP	965(ii)	2023	GMP	258, 477
MANNITOL	421	2014	GMP	258
METHYL CELLULOSE	461	2014	GMP	258
METHYL ETHYL CELLULOSE	465	2014	GMP	258
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2014	GMP	258
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2014	GMP	258
MONOSTARCH PHOSPHATE	1410	2014	GMP	258
NEOTAME	961	2007	70 mg/kg	159 & 478
NITROUS OXIDE	942	2015	GMP	
OXIDIZED STARCH	1404	2014	GMP	258
PECTINS	440	2014	GMP	258
PHOSPHATED DISTARCH PHOSPHATE	1413	2014	GMP	258
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	1320 mg/kg	33
POLYDEXTROSES	1200	2014	GMP	258
PONCEAU 4R (COCHINEAL RED A)	124	2008	300 mg/kg	159
POTASSIUM ALGINATE	402	2014	GMP	258
POTASSIUM DIHYDROGEN CITRATE	332(i)	2013	GMP	258
POWDERED CELLULOSE	460(ii)	2014	GMP	258
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2014	GMP	258
PROPYLENE GLYCOL ALGINATE	405	2018	10000 mg/kg	258
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	
PULLULAN	1204	2015	GMP	258
RIBOFLAVINS	101(i),(ii), (iii), (iv)	2024	GMP	
SACCHARINS	954(i)-(iv)	2008	300 mg/kg	500, 159 & 477
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2014	GMP	71 & 258

Food Category No. 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)

Additive	INS	Year Adopted	Max Level	Notes
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2014	GMP	258
SODIUM ALGINATE	401	2014	GMP	258
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	258
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	258
SORBATES	200, 202, 203	2009	1000 mg/kg	42
SORBITOL	420(i)	2023	GMP	258, 477
SORBITOL SYRUP	420(ii)	2023	GMP	258, 477
STARCHES, ENZYME TREATED	1405	2014	GMP	258
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	1500 mg/kg	159 & 478
SULFITES	220-225, 539	2006	40 mg/kg	44
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	258
THAUMATIN	957	2023	GMP	258, 478
TRAGACANTH GUM	413	2014	GMP	258
TRIPOTASSIUM CITRATE	332(ii)	2013	GMP	258
TRISODIUM CITRATE	331(iii)	2013	GMP	258
XANTHAN GUM	415	2014	GMP	258
XYLITOL	967	2023	GMP	258, 477

Food Category No. 11.6 Table-top sweeteners, including those containing high-intensity sweeteners

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	GMP	
ADVANTAME	969	2023	GMP	
ALITAME	956	2007	GMP	
ASPARTAME	951	2023	GMP	
ASPARTAME-ACESULFAME SALT	962	2012	GMP	
BENZOATES	210-213	2003	2000 mg/kg	13
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	1200 mg/kg	213
CYCLAMATES	952(i), (ii), (iv)	2007	GMP	17
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2005	1000 mg/kg	21 & 96
NEOTAME	961	2007	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	1000 mg/kg	33
POLYETHYLENE GLYCOL	1521	2001	10000 mg/kg	
POLYVINYLPYRROLIDONE	1201	1999	3000 mg/kg	

Food Category No. 11.6 Table-top sweeteners, including those containing high-intensity sweeteners

Additive	INS	Year Adopted	Max Level	Notes
SACCHARINS	954(i)-(iv)	2007	GMP	
SORBATES	200, 202, 203	2010	1000 mg/kg	42 & 192
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	GMP	26
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	GMP	
TARTRATES	334, 335(ii), 337	2018	2000 mg/kg	45

Food Category No. 12.1.1 Salt

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM CARBONATE	170(i)	2006	GMP	
CALCIUM SILICATE	552	2006	GMP	
FERROCYANIDES	535, 536, 538	2006	14 mg/kg	24 & 107
MAGNESIUM CARBONATE	504(i)	2006	GMP	
MAGNESIUM OXIDE	530	2006	GMP	
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2006	GMP	
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2021	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2006	8800 mg/kg	33
POLYSORBATES	432-436	2006	10 mg/kg	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2006	GMP	71
SILICON DIOXIDE, AMORPHOUS	551	2006	GMP	
SODIUM ALUMINIUM SILICATE	554	2013	1000 mg/kg	6 & 254

Food Category No. 12.1.2 Salt Substitutes

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2013	GMP	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2014	GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	2014	GMP	
AGAR	406	2014	GMP	
ALGINIC ACID	400	2014	GMP	
ASCORBIC ACID, L-	300	2013	GMP	
CALCIUM 5'-GUANYLATE	629	2015	GMP	
CALCIUM 5'-INOSINATE	633	2015	GMP	
CALCIUM 5'-RIBONUCLEOTIDES	634	2015	GMP	
CALCIUM CARBONATE	170(i)	2013	GMP	
CALCIUM CHLORIDE	509	2014	GMP	58

Food Category No. 12.1.2 Salt Substitutes

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM DI-L-GLUTAMATE	623	2015	GMP	
CALCIUM LACTATE	327	2013	GMP	
CALCIUM SILICATE	552	2015	GMP	
CARRAGEENAN	407	2014	GMP	
CITRIC ACID	330	2013	GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2014	GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2006	16000 mg/kg	
DIPOTASSIUM 5'-GUANYLATE	628	2015	GMP	
DISODIUM 5'-GUANYLATE	627	2015	GMP	
DISODIUM 5'-INOSINATE	631	2015	GMP	
DISODIUM 5'-RIBONUCLEOTIDES	635	2015	GMP	
FERROCYANIDES	535, 536, 538	1999	20 mg/kg	24
FUMARIC ACID	297	2013	GMP	
GELLAN GUM	418(i)	2014	GMP	
GLUTAMIC ACID, L(+)-	620	2015	GMP	
GLYCEROL	422	2015	GMP	
GUANYLIC ACID, 5'-	626	2015	GMP	
GUAR GUM	412	2014	GMP	
GUM ARABIC (ACACIA GUM)	414	2014	GMP	
HYDROXYPROPYL CELLULOSE	463	2014	GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	2014	GMP	
HYDROXYPROPYL STARCH	1440	2014	GMP	
INOSINIC ACID, 5'-	630	2015	GMP	
KARAYA GUM	416	2014	GMP	
KONJAC FLOUR	425	2014	GMP	
LACTIC ACID, L-, D- and DL-	270	2013	GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2014	GMP	
LECITHIN	322(i)	2014	GMP	
MAGNESIUM CARBONATE	504(i)	2013	GMP	
MAGNESIUM CHLORIDE	511	2014	GMP	
MAGNESIUM DI-L-GLUTAMATE	625	2015	GMP	
MAGNESIUM HYDROXIDE	528	2013	GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2013	GMP	
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2015	GMP	
MAGNESIUM SULFATE	518	2015	GMP	
MALIC ACID, DL-	296	2013	GMP	
MANNITOL	421	2014	GMP	

Food Category No. 12.1.2 Salt Substitutes

Additive	INS	Year Adopted	Max Level	Notes
METHYL CELLULOSE	461	2014	GMP	
METHYL ETHYL CELLULOSE	465	2014	GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2014	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2014	GMP	
MONOAMMONIUM L-GLUTAMATE	624	2015	GMP	
MONOPOTASSIUM L-GLUTAMATE	622	2015	GMP	
MONOSODIUM L-GLUTAMATE	621	2015	GMP	
OXIDIZED STARCH	1404	2014	GMP	
PECTINS	440	2014	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	4400 mg/kg	33
POTASSIUM 5'-INOSINATE	632	2015	GMP	
POTASSIUM CHLORIDE	508	2014	GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	2013	GMP	
POWDERED CELLULOSE	460(ii)	2014	GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2014	GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2014	GMP	
SILICON DIOXIDE, AMORPHOUS	551	2015	GMP	
SODIUM ACETATE	262(i)	2013	GMP	
SODIUM ASCORBATE	301	2015	GMP	314
SODIUM CARBONATE	500(i)	2013	GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	
SODIUM FUMARATES	365	2013	GMP	
SODIUM GLUCONATE	576	2014	GMP	
TALC	553(iii)	2015	GMP	
THAUMATIN	957	2023	GMP	491
TRAGACANTH GUM	413	2014	GMP	
TRIPOTASSIUM CITRATE	332(ii)	2013	GMP	
TRISODIUM CITRATE	331(iii)	2013	GMP	
XANTHAN GUM	415	2014	GMP	

Food Category No. 12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)

Additive	INS	Year Adopted	Max Level	Notes
ASCORBYL ESTERS	304, 305	2025	500 mg/kg	10, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
BUTYLATED HYDROXYANISOLE	320	2025	200 mg/kg	15, 130, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
BUTYLATED HYDROXYTOLUENE	321	2025	200 mg/kg	15, 130, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2025	70 mg/kg	21, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
PROPYL GALLATE	310	2025	200 mg/kg	15, 130, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
SORBATES	200, 202, 203	2025	1000 mg/kg	42, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
TERTIARY BUTYLHYDROQUINONE	319	2025	200 mg/kg	15, 130, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
TOCOPHEROLS	307a, b, c	2025	2000 mg/kg	421, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM CARBONATE	170(i)	2025	GMP	534, XS326 & XS351
CALCIUM SILICATE	552	2025	GMP	534, XS326 & XS351
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2025	GMP	534, XS326 & XS351
ISOMALT (HYDROGENATED ISOMALTULOSE)	953	2025	GMP	534, XS326 & XS351
MAGNESIUM CARBONATE	504(i)	2025	GMP	534, XS326 & XS351
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2025	GMP	534, XS326 & XS351
MAGNESIUM OXIDE	530	2025	GMP	534, XS326 & XS351
MAGNESIUM SILICATE, SYNTHETIC	553(i)	2025	GMP	534, XS326 & XS351
MAGNESIUM STEARATE	470(iii)	2025	GMP	534, XS326 & XS351
MANNITOL	421	2025	GMP	534, XS326 & XS351
METHACRYLATE COPOLYMER, BASIC (BMC)	1205	2025	GMP	606, 608, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2025	GMP	534, XS326 & XS351
POLYSORBATES	432-436	2025	2000 mg/kg	XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
POWDERED CELLULOSE	460(ii)	2025	GMP	534, XS326 & XS351

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Year Adopted	Max Level	Notes
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2025	GMP	534, XS326 & XS351
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2025	GMP	534, XS326 & XS351
SILICON DIOXIDE, AMORPHOUS	551	2025	GMP	51, 534, XS326 & XS351
SODIUM CARBONATE	500(i)	2025	GMP	534, XS326 & XS351
SODIUM HYDROGEN CARBONATE	500(ii)	2025	GMP	534, XS326 & XS351
SODIUM SESQUICARBONATE	500(iii)	2025	GMP	534, XS326 & XS351
SUCROSE ESTERS	473, 473a, 474	2025	2000 mg/kg	422, XS326, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
SULFITES	220-225, 539	2025	150 mg/kg	44, 532, 652, XS327, XS328, XS342, XS343, XS344, XS345, XS347, XS351, XS352 & XS353
TALC	553(iii)	2025	GMP	534, XS326 & XS351

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	2000 mg/kg	188, 478
ADVANTAME	969	2023	20 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	600 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	30 mg/kg	185
ASPARTAME	951	2023	2000 mg/kg	191, 478
ASPARTAME-ACESULFAME SALT	962	2023	2000 mg/kg	119, 477
AZORUBINE (CARMOISINE)	122	2024	500 mg/kg	
BENZOATES	210-213	2003	1000 mg/kg	13
BRILLIANT BLUE FCF	133	2009	100 mg/kg	
CANTHAXANTHIN	161g	2011	20 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2024	50000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2024	50000 mg/kg	
CARMINES	120	2005	500 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	50 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	500 mg/kg	
CURCUMIN	100(i)	2024	500 mg/kg	467
ERYTHRITOL	968	2023	GMP	478

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Year Adopted	Max Level	Notes
FAST GREEN FCF	143	2009	100 mg/kg	
FERROCYANIDES	535, 536, 538	1999	20 mg/kg	24
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	1000 mg/kg	
ISOMALT (HYDROGENATED ISOMALTULOSE)	953	2023	GMP	478
LACTITOL	966	2023	GMP	477
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
MALTITOL	965(i)	2023	GMP	477
MALTITOL SYRUP	965(ii)	2023	GMP	477
NEOTAME	961	2023	32 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2024	350 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	2200 mg/kg	33 & 226
POLYSORBATES	432-436	2007	5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	
SACCHARINS	954(i)-(iv)	2024	150 mg/kg	477 & 500
SODIUM ALUMINIUM SILICATE	554	2013	1000 mg/kg	6 & 255
SORBITOL	420(i)	2023	GMP	477
SORBITOL SYRUP	420(ii)	2023	GMP	477
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	30 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2023	700 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	20000 mg/kg	423 & 424
SULFITES	220-225, 539	2006	200 mg/kg	44
SUNSET YELLOW FCF	110	2008	300 mg/kg	
TARTRATES	334, 335(ii), 337	2018	7500 mg/kg	45
TARTRAZINE	102	2024	425 mg/kg	
XYLITOL	967	2023	GMP	477

Food Category No. 12.3 Vinegars

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	2000 mg/kg	188, 478 & 277
ADVANTAME	969	2023	30 mg/kg	277, 478
ASPARTAME	951	2021	3000 mg/kg	191, 478 & 277
ASPARTAME-ACESULFAME SALT	962	2023	2000 mg/kg	113, 277, 477
BENZOATES	210-213	2003	1000 mg/kg	13
CARAMEL II - SULFITE CARAMEL	150b	2024	5000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	1000 mg/kg	78

Food Category No. 12.3 Vinegars

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	
HYDROXYBENZOATES, PARA-	214, 218	2012	100 mg/kg	27
NEOTAME	961	2021	12 mg/kg	478 & 277
POLYVINYLPYRROLIDONE	1201	1999	40 mg/kg	
SACCHARINS	954(i)-(iv)	2008	300 mg/kg	500, 277 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	400 mg/kg	478 & 277
SULFITES	220-225, 539	2006	100 mg/kg	44

Food Category No. 12.4 Mustards

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	350 mg/kg	188 & 478
ADVANTAME	969	2023	3.5 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	100 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	30 mg/kg	185
ASCORBYL ESTERS	304, 305	2003	500 mg/kg	10
ASPARTAME	951	2007	350 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	119 & 478
AZORUBINE (CARMOISINE)	122	2024	300 mg/kg	
BENZOATES	210-213	2003	1000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2024	300 mg/kg	
BRILLIANT BLUE FCF	133	2009	100 mg/kg	
BROWN HT	155	2024	300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2024	300 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	
CARMINES	120	2005	300 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	5 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	5 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	500 mg/kg	
CURCUMIN	100(i)	2024	300 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	75 mg/kg	21
GRAPE SKIN EXTRACT	163(ii)	2009	200 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2010	300 mg/kg	27

Food Category No. 12.4 Mustards

Additive	INS	Year Adopted	Max Level	Notes
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	
NEOTAME	961	2007	12 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2024	70 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	2008	300 mg/kg	
QUINOLINE YELLOW	104	2024	300 mg/kg	
SACCHARINS	954(i)-(iv)	2007	320 mg/kg	500 & 477
SORBATES	200, 202, 203	2012	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	130 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	140 mg/kg	478
SULFITES	220-225, 539	2007	250 mg/kg	44 & 106
SUNSET YELLOW FCF	110	2008	300 mg/kg	
TARTRATES	334, 335(ii), 337	2018	5000 mg/kg	45
TARTRAZINE	102	2024	300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	

Food Category No. 12.5 Soups and broths

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2019	110 mg/kg	478, 188 & XS117
ADVANTAME	969	2021	12 mg/kg	478 & XS117
ALLURA RED AC	129	2024	100 mg/kg	337
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	50 mg/kg	8 & 501
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	10
ASPARTAME	951	2023	1200 mg/kg	478, 191 & XS117
ASPARTAME-ACESULFAME SALT	962	2021	110 mg/kg	113, 138, 477 & XS117
AZORUBINE (CARMOISINE)	122	2015	50 mg/kg	99
BENZOATES	210-213	2015	500 mg/kg	13, 338 & 339
BRILLIANT BLUE FCF	133	2009	50 mg/kg	
BROWN HT	155	2024	50 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2006	200 mg/kg	15 & 130
BUTYLATED HYDROXYTOLUENE	321	2015	200 mg/kg	15, 130 & 340
CARAMEL II - SULFITE CARAMEL	150b	2024	25000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	25000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	25000 mg/kg	212
CARMINES	120	2005	50 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	15 mg/kg	448
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	10 mg/kg	448, 341, 344

Food Category No. 12.5 Soups and broths

Additive	INS	Year Adopted	Max Level	Notes
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	10 mg/kg	448, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2015	400 mg/kg	342
CURCUMIN	100(i)	2015	50 mg/kg	99
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2015	5000 mg/kg	XS117
GRAPE SKIN EXTRACT	163(ii)	2015	500 mg/kg	181 & XS117
INDIGOTINE (INDIGO CARMINE)	132	2009	50 mg/kg	
IRON OXIDES	172(i)-(iii)	2015	100 mg/kg	XS117
LAURIC ARGINATE ETHYL ESTER	243	2015	200 mg/kg	XS117
NEOTAME	961	2019	20 mg/kg	478 & XS117
PAPRIKA EXTRACT	160c(ii)	2024	85 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2015	1500 mg/kg	33 & 343
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
POLYSORBATES	432-436	2005	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYL GALLATE	310	2012	200 mg/kg	15, 127 & 130
QUINOLINE YELLOW	104	2015	50 mg/kg	99
SACCHARINS	954(i)-(iv)	2019	110 mg/kg	500, 477 & XS117
SODIUM DIACETATE	262(ii)	2018	500 mg/kg	XS117
SORBATES	200, 202, 203	2015	1000 mg/kg	42, 338 & 339
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2015	50 mg/kg	26, 477 & XS117
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	600 mg/kg	478 & XS117
SUCROSE ESTERS	473, 473a, 474	2021	2000 mg/kg	
SUNSET YELLOW FCF	110	2008	50 mg/kg	
TARTRATES	334, 335(ii), 337	2018	5000 mg/kg	45, XS117
TARTRAZINE	102	2015	50 mg/kg	99
TERTIARY BUTYLHYDROQUINONE	319	2006	200 mg/kg	15 & 130
TOCOPHEROLS	307a, b, c	2015	50 mg/kg	346

Food Category No. 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

Additive	INS	Year Adopted	Max Level	Notes
NISIN	234	2018	5 mg/kg	233, 339
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	400 mg/kg	XS117
PROPYLENE GLYCOL ALGINATE	405	2018	10000 mg/kg	XS117

Food Category No. 12.5.2 Mixes for soups and broths

Additive	INS	Year Adopted	Max Level	Notes
CANTHAXANTHIN	161g	2015	30 mg/kg	XS117
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	3000 mg/kg	127, XS117
SODIUM ALUMINIUM SILICATE	554	2015	570 mg/kg	6 & XS117
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	250 mg/kg	127, XS117

Food Category No. 12.6 Sauces and like products

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	1000 mg/kg	188 & 478
ADVANTAME	969	2023	3.5 mg/kg	478
ALLURA RED AC	129	2018	300 mg/kg	XS302
ASPARTAME	951	2007	350 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	119, 477
AZORUBINE (CARMOISINE)	122	2024	500 mg/kg	XS302 & XS306
BENZOATES	210-213	2003	1000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2024	500 mg/kg	XS302 & XS306
BRILLIANT BLUE FCF	133	2018	100 mg/kg	XS302
BROWN HT	155	2024	500 mg/kg	577 & XS302
BUTYLATED HYDROXYANISOLE	320	2023	200 mg/kg	15, 130 & XS302, 574
BUTYLATED HYDROXYTOLUENE	321	2018	100 mg/kg	15, 130 & XS302
CANTHAXANTHIN	161g	2023	30 mg/kg	XS302 & XS306
CARAMEL II - SULFITE CARAMEL	150b	2024	6000 mg/kg	XS302 & XS306
CARAMEL III - AMMONIA CARAMEL	150c	2023	50000 mg/kg	579
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2023	30000 mg/kg	XS302 & 579
CARMINES	120	2023	500 mg/kg	178, XS302 & 577
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	80 mg/kg	XS302
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	80 mg/kg	XS302, 341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	80 mg/kg	XS302, 341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2023	100 mg/kg	XS302 & 578
CURCUMIN	100(i)	2024	500 mg/kg	XS302
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2018	10000 mg/kg	XS302
GUAIAC RESIN	314	2023	600 mg/kg	15, XS302 & XS306
HYDROXYBENZOATES, PARA-	214, 218	2018	1000 mg/kg	27 & XS302
INDIGOTINE (INDIGO CARMINE)	132	2023	300 mg/kg	XS302 & XS306
IRON OXIDES	172(i)-(iii)	2023	75 mg/kg	XS302 & XS306
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	2200 mg/kg	33, XS302 & 573

Food Category No. 12.6 Sauces and like products

Additive	INS	Year Adopted	Max Level	Notes
PONCEAU 4R (COCHINEAL RED A)	124	2018	50 mg/kg	XS302
PROPYL GALLATE	310	2023	200 mg/kg	15, 130, XS302 & XS306
QUINOLINE YELLOW	104	2024	500 mg/kg	XS302 & XS306
SACCHARINS	954(i)-(iv)	2023	160 mg/kg	500, 477, 583 & XS302
SORBATES	200, 202, 203	2012	1000 mg/kg	42 & 127
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	450 mg/kg	127 & 478
SULFITES	220-225, 539	2018	300 mg/kg	44 & XS302
SUNSET YELLOW FCF	110	2018	300 mg/kg	XS302
TARTRAZINE	102	2024	500 mg/kg	577 & XS302
TERTIARY BUTYLHYDROQUINONE	319	2023	200 mg/kg	15, 130, XS302 & XS306

Food Category No. 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	30 mg/kg	8 & 593
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	30 mg/kg	185 & 596
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	10 & 15
CYCLAMATES	952(i), (ii), (iv)	2021	500 mg/kg	17 & 477
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	100 mg/kg	21
FAST GREEN FCF	143	2009	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
NEOTAME	961	2007	65 mg/kg	478
NISIN	234	2021	5 mg/kg	233 & 538
PAPRIKA EXTRACT	160c(ii)	2024	150 mg/kg	39
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2024	5000 mg/kg	594
POLYSORBATES	432-436	2007	3000 mg/kg	
PROPYLENE GLYCOL	1520	2018	1000 mg/kg	426
PROPYLENE GLYCOL ALGINATE	405	2018	8000 mg/kg	
SODIUM DIACETATE	262(ii)	2018	2500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	5000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2018	2500 mg/kg	427
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	350 mg/kg	26 & 477
SUCROSE ESTERS	473, 473a, 474	2021	2000 mg/kg	426
TARTRATES	334, 335(ii), 337	2018	2000 mg/kg	45
TOCOPHEROLS	307a, b, c	2018	600 mg/kg	

Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	100 mg/kg	8 & 577
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	30 mg/kg	185 & XS306
ASCORBYL ESTERS	304, 305	2023	500 mg/kg	10 & XS306
BROWN HT	155	2023	50 mg/kg	576
CURCUMIN	100(i)	2023	GMP	576
ERYTHROSINE	127	2023	50 mg/kg	576
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2023	75 mg/kg	21 & 575
GRAPE SKIN EXTRACT	163(ii)	2023	300 mg/kg	181 & XS306
LAURIC ARGINATE ETHYL ESTER	243	2023	200 mg/kg	XS306
NEOTAME	961	2023	70 mg/kg	478 & XS306
NISIN	234	2021	5 mg/kg	233, XS306 & 538
PAPRIKA EXTRACT	160c(ii)	2024	150 mg/kg	39 & XS306
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2023	5000 mg/kg	582
POLYSORBATES	432-436	2023	5000 mg/kg	580
PROPYLENE GLYCOL ALGINATE	405	2023	8000 mg/kg	576
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2023	20000 mg/kg	576
SODIUM DIACETATE	262(ii)	2018	2500 mg/kg	XS306
STEAROYL LACTYLATES	481(i), 482(i)	2018	2500 mg/kg	XS306
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	350 mg/kg	26, 477 & XS306
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	537
TARTRATES	334, 335(ii), 337	2023	5000 mg/kg	45
TARTRAZINE	102	2023	100 mg/kg	576
TOCOPHEROLS	307a, b, c	2018	600 mg/kg	

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	100 mg/kg	8 & 127
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	30 mg/kg	185 & 127
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	10
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181
NEOTAME	961	2007	12 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2024	150 mg/kg	39 & 127
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	127
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2018	5000 mg/kg	127
POLYSORBATES	432-436	2007	5000 mg/kg	127

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Year Adopted	Max Level	Notes
PROPYLENE GLYCOL ALGINATE	405	2018	8000 mg/kg	127
SODIUM ALUMINIUM SILICATE	554	2013	570 mg/kg	6
SODIUM DIACETATE	262(ii)	2018	2500 mg/kg	127
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	50 mg/kg	127
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	350 mg/kg	26, 127 & 477
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	127
TARTRATES	334, 335(ii), 337	2018	5000 mg/kg	45, 127
TOCOPHEROLS	307a, b, c	2018	300 mg/kg	127

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)

Additive	INS	Year Adopted	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	400 mg/kg	8 & XS302
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185 & XS302
ASCORBYL ESTERS	304, 305	2018	200 mg/kg	10 & XS302
NEOTAME	961	2018	12 mg/kg	478 & XS302
NISIN	234	2021	5 mg/kg	233, XS302 & 538
POLYSORBATES	432-436	2018	5000 mg/kg	XS302
SODIUM DIACETATE	262(ii)	2018	2500 mg/kg	XS302
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2018	350 mg/kg	26, 477 & XS302
SUCROSE ESTERS	473, 473a, 474	2021	10000 mg/kg	XS302

Food Category No. 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	350 mg/kg	166, 188 & 478
ADVANTAME	969	2023	3.5 mg/kg	166, 478
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	10 mg/kg	8
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	10
ASPARTAME	951	2023	350 mg/kg	166, 191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	119, 166, 477
BENZOATES	210-213	2003	1500 mg/kg	13
CARAMEL II - SULFITE CARAMEL	150b	2024	200 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2012	50000 mg/kg	89
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	20 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	20 mg/kg	341, 344
CYCLAMATES	952(i), (ii), (iv)	2021	500 mg/kg	17 & 477

Food Category No. 12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Year Adopted	Max Level	Notes
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	100 mg/kg	21
GRAPE SKIN EXTRACT	163(ii)	2009	1500 mg/kg	
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	
NEOTAME	961	2021	33 mg/kg	166 & 478
NISIN	234	2021	5 mg/kg	233 & 538
PAPRIKA EXTRACT	160c(ii)	2024	50 mg/kg	39
POLYSORBATES	432-436	2007	2000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	200 mg/kg	
SACCHARINS	954(i)-(iv)	2021	200 mg/kg	500, 166 & 477
SORBATES	200, 202, 203	2009	1500 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	115 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	1250 mg/kg	169 & 478

Food Category No. 12.8 Yeast and like products

Additive	INS	Year Adopted	Max Level	Notes
BUTYLATED HYDROXYANISOLE	320	2006	200 mg/kg	15
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	15000 mg/kg	

Food Category No. 12.9 Soybean-based seasonings and condiments

Additive	INS	Year Adopted	Max Level	Notes
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2025	1200 mg/kg	33 & XS298R

Food Category No. 12.9.1 Fermented soybean paste (e.g., miso)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2025	350 mg/kg	478 & 5
BENZOATES	210-213	2024	1000 mg/kg	13
SACCHARINS	954(i)-(iv)	2012	200 mg/kg	500 & 477
SORBATES	200, 202, 203	2010	1000 mg/kg	42
SULFITES	220-225, 539	2025	30 mg/kg	44 & 214
TARTRATES	334, 335(ii), 337	2025	1000 mg/kg	45 & 509

Food Category No. 12.9.2 Soybean sauce

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 12.9.2 Soybean sauce

Additive	INS	Year Adopted	Max Level	Notes
BENZOATES	210-213	2024	1000 mg/kg	13

Food Category No. 12.9.2.1 Fermented soybean sauce

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2011	20000 mg/kg	207
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	60000 mg/kg	
SACCHARINS	954(i)-(iv)	2012	500 mg/kg	500 & 477
SORBATES	200, 202, 203	2010	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	30 mg/kg	26 & 477

Food Category No. 12.9.2.2 Non-fermented soybean sauce

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2011	1500 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26 & 477

Food Category No. 12.9.2.3 Other soybean sauces

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2011	20000 mg/kg	
SORBATES	200, 202, 203	2010	1000 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	165 mg/kg	26 & 477

Food Category No. 13.1.1 Infant formulae

Additive	INS	Year Adopted	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	2023	5000 mg/kg	150, 284, 292, 381 & 551
ASCORBYL ESTERS	304, 305	2023	10 mg/kg	187, 381 & 551
CALCIUM HYDROXIDE	526	2023	2000 mg/kg	55, 381 & 551
CARBON DIOXIDE	290	2015	GMP	59
CAROB BEAN GUM	410	2023	1000 mg/kg	381 & 551
CARRAGEENAN	407	2023	300 mg/kg	381, 584 & 551
CITRIC ACID	330	2023	GMP	381 & 551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2023	9000 mg/kg	380, 381 & 551
DISTARCH PHOSPHATE	1412	2023	5000 mg/kg	150, 284, 292, 381 & 551
GUAR GUM	412	2023	1000 mg/kg	14, 381 & 551
GUM ARABIC (ACACIA GUM)	414	2023	10 mg/kg	381, 589 & 551
HYDROXYPROPYL STARCH	1440	2023	5000 mg/kg	150, 284, 292, 381 & 551
LACTIC ACID, L-, D- and DL-	270	2023	GMP	83, 381 & 551
LECITHIN	322(i)	2023	5000 mg/kg	381, 585 & 551
MANNITOL	421	2023	10 mg/kg	381, 589 & 551

Food Category No. 13.1.1 Infant formulae

Additive	INS	Year Adopted	Max Level	Notes
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2023	4000 mg/kg	381, 585 & 551
NITROGEN	941	2015	GMP	59
PHOSPHATED DISTARCH PHOSPHATE	1413	2023	5000 mg/kg	150, 284, 292, 381 & 551
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	450 mg/kg	33, 230, 381, 586, 587 & 551
POTASSIUM CARBONATE	501(i)	2023	2000 mg/kg	55, 381 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2023	GMP	55, 381 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2023	2000 mg/kg	55, 381 & 551
POTASSIUM HYDROXIDE	525	2023	2000 mg/kg	55, 381 & 551
SILICON DIOXIDE, AMORPHOUS	551	2023	10 mg/kg	381, 589 & 551
SODIUM ASCORBATE	301	2023	75 mg/kg	83, 381, 591 & 551
SODIUM CARBONATE	500(i)	2023	2000 mg/kg	55, 381 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2023	GMP	55, 381 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2023	2000 mg/kg	55, 381 & 551
SODIUM HYDROXIDE	524	2023	2000 mg/kg	55, 381 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2023	20000 mg/kg	376, 381, 590 & 551
TOCOPHEROLS	307a, b, c	2023	10 mg/kg	381, 416 & 551
TRIPOTASSIUM CITRATE	332(ii)	2023	GMP	55, 381 & 551
TRISODIUM CITRATE	331(iii)	2023	GMP	55, 381 & 551

Food Category No. 13.1.2 Follow-up formulae

Additive	INS	Year Adopted	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	2023	5000 mg/kg	150, 285, 292, 381 & 551
ACETYLATED DISTARCH PHOSPHATE	1414	2023	5000 mg/kg	150, 285, 292, 381 & 551
ASCORBIC ACID, L-	300	2023	50 mg/kg	242, 315, 381 & 551
ASCORBYL ESTERS	304, 305	2023	50 mg/kg	187, 315, 381 & 551
CALCIUM ASCORBATE	302	2023	50 mg/kg	315, 317, 381 & 551
CALCIUM HYDROXIDE	526	2023	GMP	381 & 551
CARBON DIOXIDE	290	2023	GMP	59
CAROB BEAN GUM	410	2023	1000 mg/kg	381 & 551
CARRAGEENAN	407	2023	300 mg/kg	151, 328, 329, 381 & 551
CITRIC ACID	330	2023	GMP	381 & 551
DISTARCH PHOSPHATE	1412	2023	5000 mg/kg	150, 285, 292, 381 & 551
GUAR GUM	412	2023	1000 mg/kg	381 & 551
GUM ARABIC (ACACIA GUM)	414	2023	10 mg/kg	381, 589 & 551
LACTIC ACID, L-, D- and DL-	270	2023	GMP	83, 381 & 551

Food Category No. 13.1.2 Follow-up formulae

Additive	INS	Year Adopted	Max Level	Notes
LECITHIN	322(i)	2023	5000 mg/kg	381 & 551
MANNITOL	421	2023	10 mg/kg	381, 589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2023	4000 mg/kg	381 & 551
NITROGEN	941	2023	GMP	59
PECTINS	440	2023	10000 mg/kg	381 & 551
PHOSPHATED DISTARCH PHOSPHATE	1413	2023	5000 mg/kg	150, 285, 292, 381 & 551
POTASSIUM CARBONATE	501(i)	2023	GMP	381 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2023	GMP	381 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2023	GMP	381 & 551
POTASSIUM HYDROXIDE	525	2023	GMP	381 & 551
SILICON DIOXIDE, AMORPHOUS	551	2023	10 mg/kg	381, 589 & 551
SODIUM ASCORBATE	301	2023	50 mg/kg	315, 316, 317, 381, 581 & 551
SODIUM CARBONATE	500(i)	2023	GMP	316, 381 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2023	GMP	316, 381 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2023	GMP	316, 381 & 551
SODIUM HYDROXIDE	524	2023	GMP	316, 381 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2023	100 mg/kg	316, 381, 589 & 551
TOCOPHEROLS	307a, b, c	2023	30 mg/kg	381 & 551
TRIPOTASSIUM CITRATE	332(ii)	2023	GMP	381 & 551
TRISODIUM CITRATE	331(iii)	2023	GMP	316, 381 & 551

Food Category No. 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Year Adopted	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	2023	5000 mg/kg	150, 284, 292, 381 & 551
ASCORBYL ESTERS	304, 305	2023	10 mg/kg	187, 381 & 551
CALCIUM HYDROXIDE	526	2023	2000 mg/kg	55, 381 & 551
CARBON DIOXIDE	290	2015	GMP	59
CAROB BEAN GUM	410	2023	1000 mg/kg	381 & 551
CARRAGEENAN	407	2023	1000 mg/kg	381, 584 & 551
CITRIC ACID	330	2023	GMP	381 & 551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2023	9000 mg/kg	380, 381 & 551
DISTARCH PHOSPHATE	1412	2023	5000 mg/kg	150, 284, 292, 381 & 551
GUAR GUM	412	2023	1000 mg/kg	14, 381 & 551
GUM ARABIC (ACACIA GUM)	414	2023	10 mg/kg	381, 589 & 551
HYDROXYPROPYL STARCH	1440	2023	5000 mg/kg	150, 284, 292, 381 & 551
LACTIC ACID, L-, D- and DL-	270	2023	GMP	83, 381 & 551

Food Category No. 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Year Adopted	Max Level	Notes
LECITHIN	322(i)	2023	5000 mg/kg	381, 585 & 551
MANNITOL	421	2023	10 mg/kg	381, 589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2023	4000 mg/kg	381, 585 & 551
NITROGEN	941	2015	GMP	59
PECTINS	440	2023	2000 mg/kg	14, 381 & 551
PHOSPHATED DISTARCH PHOSPHATE	1413	2023	5000 mg/kg	150, 284, 292, 381 & 551
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	450 mg/kg	33, 230, 586, 587 & 551
POTASSIUM CARBONATE	501(i)	2023	2000 mg/kg	55, 381 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2023	GMP	55, 381 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2023	2000 mg/kg	55, 381 & 551
POTASSIUM HYDROXIDE	525	2023	2000 mg/kg	55, 381 & 551
SILICON DIOXIDE, AMORPHOUS	551	2023	10 mg/kg	381, 589 & 551
SODIUM ASCORBATE	301	2023	75 mg/kg	83, 381, 591 & 551
SODIUM CARBONATE	500(i)	2023	2000 mg/kg	55, 381 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2023	GMP	55, 381 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2023	2000 mg/kg	55, 381 & 551
SODIUM HYDROXIDE	524	2023	2000 mg/kg	55, 381 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2023	20000 mg/kg	376, 381, 590 & 551
TOCOPHEROLS	307a, b, c	2023	10 mg/kg	381, 416 & 551
TRIPOTASSIUM CITRATE	332(ii)	2023	GMP	55, 381 & 551
TRISODIUM CITRATE	331(iii)	2023	GMP	55, 381 & 551
XANTHAN GUM	415	2023	1000 mg/kg	381, 588 & 551

Food Category No. 13.2 Complementary foods for infants and young children

Additive	INS	Year Adopted	Max Level	Notes
ACETIC ACID, GLACIAL	260	2013	5000 mg/kg	238
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2023	5000 mg/kg	268 & XS73
ACETYLATED DISTARCH ADIPATE	1422	2014	50000 mg/kg	269 & 270
ACETYLATED DISTARCH PHOSPHATE	1414	2014	50000 mg/kg	269 & 270
ACETYLATED OXIDIZED STARCH	1451	2023	50000 mg/kg	269 & XS73
AMMONIUM CARBONATE	503(i)	2023	GMP	248 & XS73
AMMONIUM HYDROGEN CARBONATE	503(ii)	2023	GMP	248 & XS73

Food Category No. 13.2 Complementary foods for infants and young children

Additive	INS	Year Adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2013	500 mg/kg	242
ASCORBYL ESTERS	304, 305	2018	200 mg/kg	15, 187
CALCIUM ACETATE	263	2023	GMP	XS73
CALCIUM ASCORBATE	302	2023	200 mg/kg	317 & XS73
CALCIUM CARBONATE	170(i)	2013	GMP	
CALCIUM HYDROXIDE	526	2023	GMP	XS73
CALCIUM LACTATE	327	2023	GMP	83 & XS73
CARBON DIOXIDE	290	2015	GMP	59
CAROB BEAN GUM	410	2014	2000 mg/kg	271 & 272
CITRIC ACID	330	2013	5000 mg/kg	238
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2023	5000 mg/kg	268 & XS73
DISTARCH PHOSPHATE	1412	2014	50000 mg/kg	269 & 270
GLUCONO DELTA-LACTONE	575	2023	GMP	XS73
GUAR GUM	412	2014	2000 mg/kg	271 & 272
GUM ARABIC (ACACIA GUM)	414	2023	10000 mg/kg	273, 592 & XS73
HYDROCHLORIC ACID	507	2023	GMP	XS73
HYDROXYPROPYL STARCH	1440	2023	60000 mg/kg	276 & XS74
LACTIC ACID, L-, D- and DL-	270	2013	2000 mg/kg	83 & 238
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2023	5000 mg/kg	268 & XS73
LECITHIN	322(i)	2014	5000 mg/kg	271 & 274
MALIC ACID, DL-	296	2023	GMP	83 & XS73
MANNITOL	421	2023	10 mg/kg	592 & XS73
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2014	5000 mg/kg	268 & 275
MONOSTARCH PHOSPHATE	1410	2023	50000 mg/kg	269 & XS73
NITROGEN	941	2015	GMP	59
OXIDIZED STARCH	1404	2023	50000 mg/kg	269 & XS73
PECTINS	440	2014	10000 mg/kg	273, 282 & 283
PHOSPHATED DISTARCH PHOSPHATE	1413	2014	50000 mg/kg	269 & 270
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	4400 mg/kg	33, 230 & XS73
POTASSIUM ACETATE	261(i)	2023	GMP	XS73
POTASSIUM DIHYDROGEN CITRATE	332(i)	2023	GMP	XS73
POTASSIUM HYDROGEN CARBONATE	501(ii)	2013	GMP	
POTASSIUM HYDROXIDE	525	2023	GMP	XS73

Food Category No. 13.2 Complementary foods for infants and young children

Additive	INS	Year Adopted	Max Level	Notes
POTASSIUM LACTATE	326	2023	GMP	83 & XS73
SILICON DIOXIDE, AMORPHOUS	551	2023	2000 mg/kg	318, 592 & XS73
SODIUM ACETATE	262(i)	2023	GMP	320 & XS73
SODIUM ASCORBATE	301	2023	500 mg/kg	317, 319, 320 & 65
SODIUM CARBONATE	500(i)	2023	GMP	243, 295, 319 & 320
SODIUM DIHYDROGEN CITRATE	331(i)	2023	5000 mg/kg	238, 319 & 320
SODIUM HYDROGEN CARBONATE	500(ii)	2023	GMP	319 & 320
SODIUM HYDROXIDE	524	2023	GMP	320 & XS73
SODIUM LACTATE	325	2023	GMP	83, 320 & XS73
STARCH ACETATE	1420	2023	50000 mg/kg	269 & XS73
STARCH SODIUM OCTENYL SUCCINATE	1450	2023	50000 mg/kg	269, 49 & XS73
TARTRATES	334, 335(ii), 337	2023	5000 mg/kg	45, 428, XS73
TOCOPHEROLS	307a, b, c	2018	300 mg/kg	15
TRICALCIUM CITRATE	333(iii)	2023	GMP	XS73
TRIPOTASSIUM CITRATE	332(ii)	2023	GMP	XS73
TRISODIUM CITRATE	331(iii)	2023	5000 mg/kg	238, 319 & 320
XANTHAN GUM	415	2023	10000 mg/kg	273 & XS73

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2023	500 mg/kg	188, 478 & 566
ADVANTAME	969	2023	10 mg/kg	478
ALLURA RED AC	129	2023	50 mg/kg	566
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	50 mg/kg	8 & 566
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185 & 566
ASCORBYL ESTERS	304, 305	2023	10 mg/kg	187 & 560
ASPARTAME	951	2023	1000 mg/kg	191, 478 & 566
ASPARTAME-ACESULFAME SALT	962	2023	500 mg/kg	113, 477 & 566
AZORUBINE (CARMOISINE)	122	2024	50 mg/kg	566
BENZOATES	210-213	2023	1500 mg/kg	13 & 566
BRILLIANT BLUE FCF	133	2023	50 mg/kg	566
CARAMEL II - SULFITE CARAMEL	150b	2024	4000 mg/kg	566
CARAMEL III - AMMONIA CARAMEL	150c	2023	20000 mg/kg	566
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2023	20000 mg/kg	566
CARMINES	120	2023	50 mg/kg	178 & 566
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	50 mg/kg	XS118, 341, 344 & 566

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Year Adopted	Max Level	Notes
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	50 mg/kg	XS118, 341, 344 & 566
CURCUMIN	100(i)	2024	50 mg/kg	566
CYCLAMATES	952(i), (ii), (iv)	2023	400 mg/kg	17, 477 & 566
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2023	5000 mg/kg	566
GRAPE SKIN EXTRACT	163(ii)	2023	250 mg/kg	181 & 566
INDIGOTINE (INDIGO CARMINE)	132	2023	50 mg/kg	566
NEOTAME	961	2023	33 mg/kg	478 & 566
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	2200 mg/kg	33 & 566
POLYDIMETHYLSILOXANE	900a	2023	50 mg/kg	566
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2023	1000 mg/kg	566
POLYSORBATES	432-436	2023	1000 mg/kg	566
PONCEAU 4R (COCHINEAL RED A)	124	2023	50 mg/kg	566
PROPYLENE GLYCOL ALGINATE	405	2023	1200 mg/kg	566
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2023	5000 mg/kg	566
QUINOLINE YELLOW	104	2024	10 mg/kg	566
SACCHARINS	954(i)-(iv)	2023	200 mg/kg	500, 477 & 566
SORBATES	200, 202, 203	2023	1500 mg/kg	42 & 566
SORBITAN ESTERS OF FATTY ACIDS	491-495	2023	1000 mg/kg	566
STEAROYL LACTYLATES	481(i), 482(i)	2023	2000 mg/kg	566
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	350 mg/kg	26, 477 & 566
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2023	400 mg/kg	478 & 566
SUCROSE ESTERS	473, 473a, 474	2023	5000 mg/kg	566
SUNSET YELLOW FCF	110	2023	50 mg/kg	566
TARTRAZINE	102	2024	100 mg/kg	566
TOCOPHEROLS	307a, b, c	2023	30 mg/kg	553

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	450 mg/kg	188 & 478
ADVANTAME	969	2023	8 mg/kg	478
ALLURA RED AC	129	2009	50 mg/kg	
ASCORBYL ESTERS	304, 305	2005	500 mg/kg	10
ASPARTAME	951	2007	800 mg/kg	191 & 478

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Year Adopted	Max Level	Notes
ASPARTAME-ACESULFAME SALT	962	2009	450 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2024	50 mg/kg	
BENZOATES	210-213	2003	1500 mg/kg	13
BRILLIANT BLUE FCF	133	2005	50 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2024	5000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	20000 mg/kg	
CARMINES	120	2005	50 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2009	8 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	8 mg/kg	341, 344
CURCUMIN	100(i)	2024	50 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2007	400 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	250 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2009	50 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	65 mg/kg	601
NEOTAME	961	2007	33 mg/kg	478
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	2200 mg/kg	33
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	1000 mg/kg	
POLYSORBATES	432-436	2005	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2018	1200 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	
QUINOLINE YELLOW	104	2024	10 mg/kg	
SACCHARINS	954(i)-(iv)	2007	300 mg/kg	500 & 477
SORBATES	200, 202, 203	2009	1500 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	1000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2018	2000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	270 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	320 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	
SUNSET YELLOW FCF	110	2008	50 mg/kg	

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Year Adopted	Max Level	Notes
TARTRAZINE	102	2024	50 mg/kg	
TOCOPHEROLS	307a, b, c	2018	300 mg/kg	

Food Category No. 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	450 mg/kg	188 & 478
ADVANTAME	969	2023	10 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	
ASCORBYL ESTERS	304, 305	2009	500 mg/kg	10
ASPARTAME	951	2007	1000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2009	450 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2024	300 mg/kg	
BENZOATES	210-213	2003	2000 mg/kg	13
BRILLIANT BLUE FCF	133	2005	300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2024	20000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	20000 mg/kg	
CARMINES	120	2005	300 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	100 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	100 mg/kg	341, 344
CHLOROPHYLLS	140	2024	20 mg/kg	
CURCUMIN	100(i)	2024	50 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2007	400 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	250 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	65 mg/kg	601
NEOTAME	961	2007	65 mg/kg	478
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	2200 mg/kg	33
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	300 mg/kg	
QUINOLINE YELLOW	104	2024	10 mg/kg	
SACCHARINS	954(i)-(iv)	2007	200 mg/kg	500 & 477

Food Category No. 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6

Additive	INS	Year Adopted	Max Level	Notes
SORBATES	200, 202, 203	2012	1500 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	5000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	660 mg/kg	26, 198, 294 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	400 mg/kg	478
SUNSET YELLOW FCF	110	2008	300 mg/kg	
TARTRAZINE	102	2024	300 mg/kg	
TOCOPHEROLS	307a, b, c	2018	300 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	2000 mg/kg	188 & 478
ADVANTAME	969	2023	55 mg/kg	478
ALLURA RED AC	129	2009	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	200 mg/kg	8 & 539
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2021	100 mg/kg	185 & 539
ASCORBYL ESTERS	304, 305	2003	500 mg/kg	10
ASPARTAME	951	2007	5500 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2012	2000 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2024	300 mg/kg	533, 539 & 597
BEESWAX	901	2001	GMP	3
BENZOATES	210-213	2003	2000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2021	530 mg/kg	539
BRILLIANT BLUE FCF	133	2005	300 mg/kg	
BROWN HT	155	2021	300 mg/kg	539
BUTYLATED HYDROXYANISOLE	320	2006	400 mg/kg	15 & 196
BUTYLATED HYDROXYTOLUENE	321	2006	400 mg/kg	15 & 196
CANDELILLA WAX	902	2001	GMP	3
CARAMEL II - SULFITE CARAMEL	150b	2021	7500 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	20000 mg/kg	
CARMINES	120	2005	300 mg/kg	178
CARNAUBA WAX	903	2006	5000 mg/kg	3
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	210 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	220 mg/kg	341, 344, 539
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	220 mg/kg	341, 344, 539
CASTOR OIL	1503	2007	1000 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Year Adopted	Max Level	Notes
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	500 mg/kg	3
CURCUMIN	100(i)	2021	300 mg/kg	539
CYCLAMATES	952(i), (ii), (iv)	2007	1250 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	150 mg/kg	21
FAST GREEN FCF	143	2009	600 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	
IRON OXIDES	172(i)-(iii)	2009	7500 mg/kg	3
NEOTAME	961	2007	90 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2021	100 mg/kg	39 & 539
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2010	2200 mg/kg	33
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	
POLYETHYLENE GLYCOL	1521	2001	70000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	18000 mg/kg	
POLYSORBATES	432-436	2007	25000 mg/kg	
POLYVINYL ALCOHOL	1203	2007	45000 mg/kg	
POLYVINYL ALCOHOL (PVA) – POLYETHYLENE GLYCOL (PEG) GRAFT COPOLYMER	1209	2018	100000 mg/kg	417
POLYVINYLPYRROLIDONE	1201	1999	GMP	
PONCEAU 4R (COCHINEAL RED A)	124	2008	300 mg/kg	
PROPYL GALLATE	310	2001	400 mg/kg	15 & 196
PROPYLENE GLYCOL	1520	2018	2000 mg/kg	417
PROPYLENE GLYCOL ALGINATE	405	2018	1000 mg/kg	
QUINOLINE YELLOW	104	2021	300 mg/kg	539 & 535
SACCHARINS	954(i)-(iv)	2007	1200 mg/kg	500 & 477
SHELLAC, BLEACHED	904	2001	GMP	3
SORBATES	200, 202, 203	2012	2000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	10000 mg/kg	364
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	2500 mg/kg	26, 203 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	2400 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	20000 mg/kg	
SUNSET YELLOW FCF	110	2008	300 mg/kg	
TARTRATES	334, 335(ii), 337	2018	5000 mg/kg	45

Food Category No. 13.6 Food supplements

Additive	INS	Year Adopted	Max Level	Notes
TARTRAZINE	102	2021	300 mg/kg	539
TOCOPHEROLS	307a, b, c	2018	2000 mg/kg	418

Food Category No. 14.1.1.1 Natural mineral waters and source waters

Additive	INS	Year Adopted	Max Level	Notes
CARBON DIOXIDE	290	2019	GMP	466

Food Category No. 14.1.1.2 Table waters and soda waters

Additive	INS	Year Adopted	Max Level	Notes
CARBON DIOXIDE	290	2019	GMP	466

Food Category No. 14.1.2 Fruit and vegetable juices

Additive	INS	Year Adopted	Max Level	Notes
DIMETHYL DICARBONATE	242	2024	250 mg/kg	XS247
XANTHAN GUM	415	2023	GMP	XS247

Food Category No. 14.1.2.1 Fruit juice

Additive	INS	Year Adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2005	GMP	
BENZOATES	210-213	2004	1000 mg/kg	13, 91 & 122
CALCIUM ASCORBATE	302	2005	GMP	
CARBON DIOXIDE	290	2005	GMP	69
CITRIC ACID	330	2005	3000 mg/kg	122
MALIC ACID, DL-	296	2005	GMP	115
PECTINS	440	2005	GMP	35
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40 & 122
SODIUM ASCORBATE	301	2005	GMP	
SORBATES	200, 202, 203	2005	1000 mg/kg	42, 91 & 122
SULFITES	220-225, 539	2005	50 mg/kg	44 & 122
TARTRATES	334, 335(ii), 337	2005	4000 mg/kg	45, 128 & 129

Food Category No. 14.1.2.2 Vegetable juice

Additive	INS	Year Adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2013	GMP	
CITRIC ACID	330	2013	GMP	
MALIC ACID, DL-	296	2013	GMP	
PECTINS	440	2023	GMP	35
SULFITES	220-225, 539	2006	50 mg/kg	44 & 122

Food Category No. 14.1.2.3 Concentrates for fruit juice

Additive	INS	Year Adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2005	GMP	127
BENZOATES	210-213	2004	1000 mg/kg	13, 91, 122 & 127
CALCIUM ASCORBATE	302	2005	GMP	127
CARBON DIOXIDE	290	2005	GMP	69 & 127
CITRIC ACID	330	2005	3000 mg/kg	122 & 127
MALIC ACID, DL-	296	2005	GMP	115 & 127
PECTINS	440	2005	GMP	35 & 127
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40, 122 & 127
SODIUM ASCORBATE	301	2005	GMP	127
SORBATES	200, 202, 203	2005	1000 mg/kg	42, 91, 122 & 127
SULFITES	220-225, 539	2005	50 mg/kg	44, 122 & 127
TARTRATES	334, 335(ii), 337	2005	4000 mg/kg	45, 127, 128 & 129

Food Category No. 14.1.2.4 Concentrates for vegetable juice

Additive	INS	Year Adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2013	GMP	
CITRIC ACID	330	2013	GMP	
MALIC ACID, DL-	296	2013	GMP	
PECTINS	440	2023	GMP	35
SULFITES	220-225, 539	2006	50 mg/kg	44, 122 & 127

Food Category No. 14.1.3 Fruit and vegetable nectars

Additive	INS	Year Adopted	Max Level	Notes
DIMETHYL DICARBONATE	242	2024	250 mg/kg	XS247
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26 & 477
TAMARIND SEED POLYSACCHARIDE	437	2023	GMP	XS247
XANTHAN GUM	415	2023	GMP	XS247

Food Category No. 14.1.3.1 Fruit nectar

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2005	350 mg/kg	188 & 478
ADVANTAME	969	2023	6 mg/kg	478
ASCORBIC ACID, L-	300	2005	GMP	
ASPARTAME	951	2005	600 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	113 & 477
BENZOATES	210-213	2004	1000 mg/kg	13, 91 & 122
CALCIUM ASCORBATE	302	2005	GMP	
CARBON DIOXIDE	290	2005	GMP	69

Food Category No. 14.1.3.1 Fruit nectar

Additive	INS	Year Adopted	Max Level	Notes
CITRIC ACID	330	2005	5000 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2005	400 mg/kg	17, 122 & 477
MALIC ACID, DL-	296	2005	GMP	
NEOTAME	961	2023	65 mg/kg	478
PECTINS	440	2005	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40 & 122
SACCHARINS	954(i)-(iv)	2005	80 mg/kg	500 & 477
SODIUM ASCORBATE	301	2005	GMP	
SORBATES	200, 202, 203	2005	1000 mg/kg	42, 91 & 122
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2005	300 mg/kg	478
SULFITES	220-225, 539	2005	50 mg/kg	44 & 122
TARTRATES	334, 335(ii), 337	2005	4000 mg/kg	45 & 128

Food Category No. 14.1.3.2 Vegetable nectar

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	188 & 478
ADVANTAME	969	2023	6 mg/kg	478
ASCORBIC ACID, L-	300	2013	GMP	
ASPARTAME	951	2021	600 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	113, 477
CITRIC ACID	330	2013	GMP	
CYCLAMATES	952(i), (ii), (iv)	2021	400 mg/kg	17 & 477
MALIC ACID, DL-	296	2013	GMP	
NEOTAME	961	2021	65 mg/kg	478
PECTINS	440	2014	GMP	
SACCHARINS	954(i)-(iv)	2021	80 mg/kg	500 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	300 mg/kg	478
SULFITES	220-225, 539	2006	50 mg/kg	44 & 122

Food Category No. 14.1.3.3 Concentrates for fruit nectar

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2005	350 mg/kg	127, 188 & 478
ADVANTAME	969	2023	6 mg/kg	127, 478
ASCORBIC ACID, L-	300	2005	GMP	127
ASPARTAME	951	2005	600 mg/kg	127, 191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	113, 127, 477
BENZOATES	210-213	2004	1000 mg/kg	13, 91, 122 & 127

Food Category No. 14.1.3.3 Concentrates for fruit nectar

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM ASCORBATE	302	2005	GMP	127
CARBON DIOXIDE	290	2005	GMP	69 & 127
CITRIC ACID	330	2005	5000 mg/kg	127
CYCLAMATES	952(i), (ii), (iv)	2005	400 mg/kg	17, 122, 127 & 477
MALIC ACID, DL-	296	2005	GMP	127
NEOTAME	961	2023	65 mg/kg	127, 478
PECTINS	440	2005	GMP	127
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40, 122 & 127
SACCHARINS	954(i)-(iv)	2005	80 mg/kg	500, 127 & 477
SODIUM ASCORBATE	301	2005	GMP	127
SORBATES	200, 202, 203	2005	1000 mg/kg	42, 91, 122 & 127
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2005	300 mg/kg	127 & 478
SULFITES	220-225, 539	2005	50 mg/kg	44, 122 & 127
TARTRATES	334, 335(ii), 337	2005	4000 mg/kg	45, 127 & 128

Food Category No. 14.1.3.4 Concentrates for vegetable nectar

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2021	350 mg/kg	127, 188 & 478
ADVANTAME	969	2023	6 mg/kg	127, 478
ASCORBIC ACID, L-	300	2013	GMP	
ASPARTAME	951	2023	600 mg/kg	127, 191, 478
ASPARTAME-ACESULFAME SALT	962	2023	350 mg/kg	113, 127, 477
BENZOATES	210-213	2004	600 mg/kg	13
CITRIC ACID	330	2013	GMP	
CYCLAMATES	952(i), (ii), (iv)	2021	400 mg/kg	17, 127 & 477
MALIC ACID, DL-	296	2013	GMP	
NEOTAME	961	2021	65 mg/kg	127 & 478
PECTINS	440	2014	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2023	1000 mg/kg	33, 40 & 127
SACCHARINS	954(i)-(iv)	2023	80 mg/kg	500, 127 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	300 mg/kg	127 & 478
SULFITES	220-225, 539	2006	50 mg/kg	44, 122 & 127
TARTRATES	334, 335(ii), 337	2023	1600 mg/kg	45, 127, 128

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	600 mg/kg	161 & 188
ADVANTAME	969	2021	10 mg/kg	478
ALITAME	956	2021	40 mg/kg	477
ALLURA RED AC	129	2021	150 mg/kg	127
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	30 mg/kg	8 & 127
ASCORBYL ESTERS	304, 305	2001	1000 mg/kg	10 & 15
ASPARTAME	951	2019	600 mg/kg	478 & 191
ASPARTAME-ACESULFAME SALT	962	2021	600 mg/kg	119 & 477
AZORUBINE (CARMOISINE)	122	2021	95 mg/kg	127
BEESWAX	901	2006	200 mg/kg	131
BENZOATES	210-213	2023	250 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2021	10 mg/kg	127
BRILLIANT BLUE FCF	133	2005	100 mg/kg	
CANDELILLA WAX	902	2006	200 mg/kg	131
CARAMEL III - AMMONIA CARAMEL	150c	2010	5000 mg/kg	9
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	50000 mg/kg	
CARMINES	120	2008	100 mg/kg	178
CARNAUBA WAX	903	2003	200 mg/kg	131
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	10 mg/kg	127
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	25 mg/kg	341, 344, 127
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	25 mg/kg	341, 344, 127
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	300 mg/kg	
CURCUMIN	100(i)	2021	60 mg/kg	127
CYCLAMATES	952(i), (ii), (iv)	2010	350 mg/kg	17, 127 & 477
CYCLODEXTRIN, BETA-	459	2001	500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
DIMETHYL DICARBONATE	242	1999	250 mg/kg	18
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	200 mg/kg	21
FAST GREEN FCF	143	1999	100 mg/kg	
GLYCEROL ESTER OF WOOD ROSIN	445(iii)	1999	150 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2010	500 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	100 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	100 mg/kg	
ISOPROPYL CITRATES	384	2001	200 mg/kg	

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Year Adopted	Max Level	Notes
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	80 mg/kg	601 & 609
NEOTAME	961	2019	33 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2021	30 mg/kg	39 & 127
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	1000 mg/kg	33
POLYDIMETHYLSILOXANE	900a	1999	20 mg/kg	
POLYETHYLENE GLYCOL	1521	2001	1000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2019	5000 mg/kg	127
POLYSORBATES	432-436	2007	500 mg/kg	127
PONCEAU 4R (COCHINEAL RED A)	124	2008	50 mg/kg	
PROPYL GALLATE	310	2001	1000 mg/kg	15
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	500 mg/kg	
QUILLAIA EXTRACTS	999(i),(ii)	2016	50 mg/kg	132 & 293
QUINOLINE YELLOW	104	2021	70 mg/kg	127
SORBATES	200, 202, 203	2012	500 mg/kg	42 & 127
STANNOUS CHLORIDE	512	2001	20 mg/kg	43
STEARYL CITRATE	484	1999	500 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	300 mg/kg	127 & 478
SUCROSE ACETATE ISOBUTYRATE	444	1999	500 mg/kg	
SUCROSE ESTERS	473, 473a, 474	2021	200 mg/kg	219
SULFITES	220-225, 539	2006	70 mg/kg	44, 127 & 143
SUNSET YELLOW FCF	110	2021	100 mg/kg	127
TARTRATES	334, 335(ii), 337	2018	800 mg/kg	45
TARTRAZINE	102	2021	100 mg/kg	127
THIODIPROPIONATES	388, 389	1999	1000 mg/kg	15 & 46
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	434
TRIETHYL CITRATE	1505	1999	200 mg/kg	

Food Category No. 14.1.4.1 Carbonated water-based flavoured drinks

Additive	INS	Year Adopted	Max Level	Notes
CANTHAXANTHIN	161g	2011	5 mg/kg	
LAURIC ARGINATE ETHYL ESTER	243	2011	50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2018	500 mg/kg	

Food Category No. 14.1.4.1 Carbonated water-based flavoured drinks

Additive	INS	Year Adopted	Max Level	Notes
SACCHARINS	954(i)-(iv)	2008	300 mg/kg	500 & 161
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	500 mg/kg	

Food Category No. 14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades

Additive	INS	Year Adopted	Max Level	Notes
CANTHAXANTHIN	161g	2011	5 mg/kg	
LAURIC ARGINATE ETHYL ESTER	243	2011	50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2018	500 mg/kg	
SACCHARINS	954(i)-(iv)	2008	300 mg/kg	500 & 161
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	500 mg/kg	

Food Category No. 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks

Additive	INS	Year Adopted	Max Level	Notes
CANTHAXANTHIN	161g	2011	5 mg/kg	127
FERRIC AMMONIUM CITRATE	381	1999	10 mg/kg	23
LAURIC ARGINATE ETHYL ESTER	243	2011	50 mg/kg	127
POLYVINYLPYRROLIDONE	1201	1999	500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2018	500 mg/kg	127
SACCHARINS	954(i)-(iv)	2008	300 mg/kg	500, 127 & 161
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	500 mg/kg	127

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	600 mg/kg	160, 161 & 188
ACETIC ACID, GLACIAL	260	2013	GMP	160
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2014	GMP	160
ACETYLATED DISTARCH ADIPATE	1422	2014	GMP	160
ACETYLATED DISTARCH PHOSPHATE	1414	2014	GMP	160
ACID-TREATED STARCH	1401	2014	GMP	160
ADVANTAME	969	2021	6 mg/kg	160 & 478
AGAR	406	2014	GMP	160
ALGINIC ACID	400	2014	GMP	160
ALKALINE TREATED STARCH	1402	2014	GMP	160
ASCORBIC ACID, L-	300	2013	GMP	160
ASPARTAME	951	2023	600 mg/kg	160, 191 & 478
ASPARTAME-ACESULFAME SALT	962	2021	600 mg/kg	119, 160 & 477

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Year Adopted	Max Level	Notes
BEESWAX	901	2001	GMP	108
BENZOATES	210-213	2004	1000 mg/kg	13
BLEACHED STARCH	1403	2014	GMP	160
CALCIUM CARBONATE	170(i)	2013	GMP	160
CALCIUM CHLORIDE	509	2014	GMP	160
CALCIUM LACTATE	327	2013	GMP	160
CANDELILLA WAX	902	2001	GMP	108
CARAMEL I - PLAIN CARAMEL	150a	2021	GMP	160 & 201
CARAMEL III - AMMONIA CARAMEL	150c	2010	10000 mg/kg	7 & 160
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	10000 mg/kg	7 & 127
CARBON DIOXIDE	290	2015	GMP	59 & 160
CARNAUBA WAX	903	2006	200 mg/kg	108
CAROB BEAN GUM	410	2014	GMP	160
CARRAGEENAN	407	2014	GMP	160
CITRIC ACID	330	2013	GMP	160
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2014	GMP	160
DEXTRINS, ROASTED STARCH	1400	2014	GMP	90 & 160
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2006	500 mg/kg	142
DIMETHYL DICARBONATE	242	2004	250 mg/kg	18
DISODIUM 5'-GUANYLATE	627	2015	GMP	201
DISODIUM 5'-INOSINATE	631	2015	GMP	201
DISODIUM 5'-RIBONUCLEOTIDES	635	2015	GMP	201
DISTARCH PHOSPHATE	1412	2014	GMP	160
ERYTHRITOL	968	2021	16000 mg/kg	160, 381 & 478
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	35 mg/kg	21
FUMARIC ACID	297	2013	GMP	160
GELLAN GUM	418(i)	2014	GMP	160
GLYCEROL	422	2015	GMP	160
GUAR GUM	412	2014	GMP	160
GUM ARABIC (ACACIA GUM)	414	2014	GMP	160
HYDROXYBENZOATES, PARA-	214, 218	2012	450 mg/kg	27 & 160
HYDROXYPROPYL CELLULOSE	463	2014	GMP	160
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	2014	GMP	160
HYDROXYPROPYL METHYL CELLULOSE	464	2014	GMP	160

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Year Adopted	Max Level	Notes
HYDROXYPROPYL STARCH	1440	2014	GMP	160
KARAYA GUM	416	2014	GMP	160
KONJAC FLOUR	425	2014	GMP	160
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	2014	GMP	160
LECITHIN	322(i)	2014	GMP	160
MAGNESIUM CARBONATE	504(i)	2013	GMP	160
MAGNESIUM CHLORIDE	511	2014	GMP	160
MAGNESIUM HYDROXIDE	528	2013	GMP	160
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	2013	GMP	160
MALIC ACID, DL-	296	2013	GMP	160
MALTITOL	965(i)	2021	GMP	160 & 477
MALTITOL SYRUP	965(ii)	2021	GMP	160 & 477
METHYL CELLULOSE	461	2014	GMP	160
METHYL ETHYL CELLULOSE	465	2014	GMP	160
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	2014	GMP	160
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2014	GMP	160
MONOSODIUM L-GLUTAMATE	621	2015	GMP	201
MONOSTARCH PHOSPHATE	1410	2014	GMP	160
NEOTAME	961	2007	50 mg/kg	160 & 478
NITROGEN	941	2015	GMP	59 & 160
OXIDIZED STARCH	1404	2014	GMP	160
PECTINS	440	2014	GMP	160
PHOSPHATED DISTARCH PHOSPHATE	1413	2014	GMP	160
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	300 mg/kg	33 & 160
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2019	5000 mg/kg	127
POTASSIUM CARBONATE	501(i)	2013	GMP	160
POTASSIUM CHLORIDE	508	2014	GMP	160
POTASSIUM DIHYDROGEN CITRATE	332(i)	2013	GMP	160
POWDERED CELLULOSE	460(ii)	2014	GMP	160
PROCESSED EUCHEUMA SEAWEED (PES)	407a	2014	GMP	160
PROPYLENE GLYCOL ALGINATE	405	2018	500 mg/kg	160

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Year Adopted	Max Level	Notes
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	2018	GMP	160
PULLULAN	1204	2015	GMP	160
SACCHARINS	954(i)-(iv)	2007	200 mg/kg	500, 160 & 477
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	2014	GMP	160
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	2014	GMP	160
SHELLAC, BLEACHED	904	2001	GMP	108
SILICON DIOXIDE, AMORPHOUS	551	2015	GMP	321
SODIUM ACETATE	262(i)	2013	GMP	160
SODIUM ALGINATE	401	2014	GMP	160
SODIUM ASCORBATE	301	2015	GMP	160
SODIUM CARBONATE	500(i)	2013	GMP	160
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2014	GMP	160
SODIUM DIHYDROGEN CITRATE	331(i)	2013	GMP	160
SODIUM DL-MALATE	350(ii)	2013	GMP	160
SODIUM FUMARATES	365	2013	GMP	160
SODIUM GLUCONATE	576	2014	GMP	160
SODIUM HYDROGEN CARBONATE	500(ii)	2013	GMP	160
SODIUM LACTATE	325	2013	GMP	160
SORBATES	200, 202, 203	2012	500 mg/kg	42 & 160
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	500 mg/kg	429
STARCH SODIUM OCTENYL SUCCINATE	1450	2015	GMP	160
STARCHES, ENZYME TREATED	1405	2014	GMP	160
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26, 160 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	300 mg/kg	160 & 478
SUCROSE ESTERS	473, 473a, 474	2021	1000 mg/kg	176
TARA GUM	417	2014	GMP	160
THAUMATIN	957	2021	GMP	160 & 478
TRAGACANTH GUM	413	2014	GMP	160
TRIPOTASSIUM CITRATE	332(ii)	2013	GMP	160
TRISODIUM CITRATE	331(iii)	2013	GMP	160
XANTHAN GUM	415	2014	GMP	160

Food Category No. 14.2.1 Beer and malt beverages

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 14.2.1 Beer and malt beverages

Additive	INS	Year Adopted	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	2021	50000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	
CARMINES	120	2005	100 mg/kg	178
CURCUMIN	100(i)	2021	200 mg/kg	425
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2004	25 mg/kg	21
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
POLYVINYLPYRROLIDONE	1201	1999	10 mg/kg	36
PROPYLENE GLYCOL ALGINATE	405	2018	500 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	70 mg/kg	26
SULFITES	220-225, 539	2006	50 mg/kg	44
TARTRATES	334, 335(ii), 337	2018	2000 mg/kg	45
TARTRAZINE	102	2021	500 mg/kg	425

Food Category No. 14.2.2 Cider and perry

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	200 mg/kg	
BENZOATES	210-213	2004	1000 mg/kg	13 & 124
BRILLIANT BLUE FCF	133	2005	200 mg/kg	
BROWN HT	155	2021	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2021	1000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	1000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	1000 mg/kg	
CARMINES	120	2005	200 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	3 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	3 mg/kg	341, 344
CURCUMIN	100(i)	2021	200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
DIMETHYL DICARBONATE	242	2004	250 mg/kg	18
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2010	200 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	
LYSOZYME	1105	2004	500 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2021	10 mg/kg	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2010	880 mg/kg	33

Food Category No. 14.2.2 Cider and perry

Additive	INS	Year Adopted	Max Level	Notes
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
POLYVINYLPYRROLIDONE	1201	1999	2 mg/kg	36
SORBATES	200, 202, 203	2012	500 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	50 mg/kg	26, 477
SULFITES	220-225, 539	2006	200 mg/kg	44
TARTRATES	334, 335(ii), 337	2018	2000 mg/kg	45
TARTRAZINE	102	2021	200 mg/kg	

Food Category No. 14.2.3 Grape wines

Additive	INS	Year Adopted	Max Level	Notes
ASCORBIC ACID, L-	300	2023	GMP	517
CARBON DIOXIDE	290	2015	GMP	60
CITRIC ACID	330	2023	GMP	517
DIMETHYL DICARBONATE	242	2004	200 mg/kg	18
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	2023	GMP	517
FUMARIC ACID	297	2023	GMP	517
GUM ARABIC (ACACIA GUM)	414	2023	GMP	517
LACTIC ACID, L-, D- and DL-	270	2023	GMP	517
LYSOZYME	1105	2004	500 mg/kg	
MALIC ACID, DL-	296	2023	GMP	517, 510
MANNOPROTEINS FROM YEAST CELL WALLS	455	2025	400 mg/kg	
METATARTARIC ACID	353	2025	100 mg/kg	
NITROGEN	941	2024	GMP	59
POTASSIUM POLYASPARTATE	456	2024	100 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	2023	GMP	517
SORBATES	200, 202, 203	2012	200 mg/kg	42
SULFITES	220-225, 539	2006	350 mg/kg	44 & 103
TARTRATES	334, 335(ii), 337	2023	GMP	517

Food Category No. 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

Additive	INS	Year Adopted	Max Level	Notes
CALCIUM SULFATE	516	2023	GMP	517
CARAMEL I - PLAIN CARAMEL	150a	2024	GMP	
CARAMEL II - SULFITE CARAMEL	150b	2024	50000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	200 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	20 mg/kg	8
BENZOATES	210-213	2003	1000 mg/kg	13
BRILLIANT BLUE FCF	133	2005	200 mg/kg	
BROWN HT	155	2021	200 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2021	1000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	1000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	1000 mg/kg	
CARMINES	120	2005	200 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	3 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	3 mg/kg	341, 344
CURCUMIN	100(i)	2021	200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
DIMETHYL DICARBONATE	242	2004	250 mg/kg	18
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2012	200 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2021	10 mg/kg	39
SORBATES	200, 202, 203	2012	500 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	160 mg/kg	26
SULFITES	220-225, 539	2006	200 mg/kg	44
TARTRATES	334, 335(ii), 337	2018	4000 mg/kg	45
TARTRAZINE	102	2021	200 mg/kg	

Food Category No. 14.2.5 Mead

Additive	INS	Year Adopted	Max Level	Notes
BENZOATES	210-213	2004	1000 mg/kg	13
CARAMEL II - SULFITE CARAMEL	150b	2021	5000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	1000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	1000 mg/kg	
DIMETHYL DICARBONATE	242	2004	200 mg/kg	18
HYDROXYBENZOATES, PARA-	214, 218	2010	200 mg/kg	27
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	440 mg/kg	33 & 88
SORBATES	200, 202, 203	2012	200 mg/kg	42
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	160 mg/kg	26
SULFITES	220-225, 539	2006	200 mg/kg	44

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	30 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2021	10 mg/kg	185
AZORUBINE (CARMOISINE)	122	2021	200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	2021	200 mg/kg	
BRILLIANT BLUE FCF	133	2005	200 mg/kg	
CANTHAXANTHIN	161g	2011	5 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2021	5000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	
CARMINES	120	2005	200 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	3 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	3 mg/kg	341, 344
CURCUMIN	100(i)	2021	100 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2005	25 mg/kg	21
FAST GREEN FCF	143	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2010	300 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	440 mg/kg	33 & 88
POLYSORBATES	432-436	2007	120 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	200 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2018	8000 mg/kg	430
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2023	160 mg/kg	26, 477
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	431
SULFITES	220-225, 539	2006	200 mg/kg	44
SUNSET YELLOW FCF	110	2008	200 mg/kg	
TARTRATES	334, 335(ii), 337	2018	3000 mg/kg	45, 431
TARTRAZINE	102	2021	200 mg/kg	

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	350 mg/kg	188 & 478

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Year Adopted	Max Level	Notes
ADVANTAME	969	2023	6 mg/kg	478
ALLURA RED AC	129	2009	200 mg/kg	
AMARANTH	123	2021	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2021	30 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2021	10 mg/kg	185
ASPARTAME	951	2007	600 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2010	350 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2021	100 mg/kg	
BENZOATES	210-213	2003	1000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2021	30 mg/kg	
BRILLIANT BLUE FCF	133	2005	200 mg/kg	
BROWN HT	155	2021	200 mg/kg	
CANTHAXANTHIN	161g	2011	5 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2021	4000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2011	50000 mg/kg	
CARMINES	120	2008	200 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	15 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	15 mg/kg	341, 344
CURCUMIN	100(i)	2021	100 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2007	250 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2007	25 mg/kg	21
FAST GREEN FCF	143	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2012	1000 mg/kg	27 & 224
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	
NEOTAME	961	2007	33 mg/kg	478
PAPRIKA EXTRACT	160c(ii)	2021	10 mg/kg	39
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	20 mg/kg	
POLYSORBATES	432-436	2007	120 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	200 mg/kg	
QUINOLINE YELLOW	104	2021	70 mg/kg	
SACCHARINS	954(i)-(iv)	2007	80 mg/kg	500 & 477

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Year Adopted	Max Level	Notes
SORBATES	200, 202, 203	2012	500 mg/kg	42 & 224
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	700 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	536
SULFITES	220-225, 539	2011	250 mg/kg	44
SUNSET YELLOW FCF	110	2008	200 mg/kg	
TARTRATES	334, 335(ii), 337	2018	4000 mg/kg	45
TARTRAZINE	102	2021	200 mg/kg	
TOCOPHEROLS	307a, b, c	2018	5 mg/kg	

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Year Adopted	Max Level	Notes
ACESULFAME POTASSIUM	950	2007	350 mg/kg	188 & 478
ADVANTAME	969	2023	5 mg/kg	478
ASPARTAME	951	2008	500 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2023	500 mg/kg	119 & 144
BEESWAX	901	2001	GMP	3
BUTYLATED HYDROXYTOLUENE	321	2006	200 mg/kg	15 & 130
CANDELILLA WAX	902	2001	GMP	3
CARAMEL II - SULFITE CARAMEL	150b	2024	1000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2009	10000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2009	10000 mg/kg	
CARNAUBA WAX	903	2006	200 mg/kg	3
NEOTAME	961	2007	32 mg/kg	478
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2009	2200 mg/kg	33
SACCHARINS	954(i)-(iv)	2007	100 mg/kg	500 & 477
SHELLAC, BLEACHED	904	2001	GMP	3
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	170 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2021	1000 mg/kg	478
TARTRATES	334, 335(ii), 337	2018	2000 mg/kg	45
TERTIARY BUTYLHYDROQUINONE	319	2005	200 mg/kg	15 & 130
THIODIPROPIONATES	388, 389	1999	200 mg/kg	46

Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2024	200 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	20 mg/kg	8 & 603
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	20 mg/kg	185 & 603
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	10
AZORUBINE (CARMOISINE)	122	2024	200 mg/kg	
BENZOATES	210-213	2004	1000 mg/kg	13
BRILLIANT BLACK (BLACK PN)	151	2024	200 mg/kg	
BRILLIANT BLUE FCF	133	2005	200 mg/kg	
BROWN HT	155	2024	200 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2005	200 mg/kg	15 & 130
CANTHAXANTHIN	161g	2011	45 mg/kg	
CARMINES	120	2005	200 mg/kg	178
CAROTENAL, BETA-APO-8'- (160e)	160e	2023	30 mg/kg	
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	30 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	30 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	350 mg/kg	
CURCUMIN	100(i)	2024	300 mg/kg	
CYCLODEXTRIN, BETA-	459	2004	500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	20000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2009	300 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	200 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	500 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2024	600 mg/kg	601 & 604
PAPRIKA EXTRACT	160c(ii)	2024	250 mg/kg	39
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	2000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2008	200 mg/kg	
PROPYL GALLATE	310	2005	200 mg/kg	15 & 130
PROPYLENE GLYCOL	1520	2018	300 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2018	3000 mg/kg	
QUINOLINE YELLOW	104	2024	200 mg/kg	
SODIUM DIACETATE	262(ii)	2018	1000 mg/kg	
SORBATES	200, 202, 203	2009	1000 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2018	300 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2018	5000 mg/kg	432

Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Additive	INS	Year Adopted	Max Level	Notes
SUCROSE ESTERS	473, 473a, 474	2021	5000 mg/kg	433
SULFITES	220-225, 539	2006	50 mg/kg	44
SUNSET YELLOW FCF	110	2008	200 mg/kg	
TARTRAZINE	102	2024	300 mg/kg	
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	

Food Category No. 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)

Additive	INS	Year Adopted	Max Level	Notes
ALLURA RED AC	129	2009	100 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2024	10 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2024	10 mg/kg	185
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	10
AZORUBINE (CARMOISINE)	122	2024	100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	2024	100 mg/kg	
BRILLIANT BLUE FCF	133	2005	100 mg/kg	
BROWN HT	155	2024	100 mg/kg	
BUTYLATED HYDROXYANISOLE	320	2005	200 mg/kg	15 & 130
CARMINES	120	2005	100 mg/kg	178
CAROTENES, BETA-	160a(i),a(iii),a(iv)	2023	30 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	30 mg/kg	341, 344
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	100 mg/kg	
CURCUMIN	100(i)	2024	100 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181
HYDROXYBENZOATES, PARA-	214, 218	2010	300 mg/kg	27
INDIGOTINE (INDIGO CARMINE)	132	2009	100 mg/kg	
IRON OXIDES	172(i)-(iii)	2005	400 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2024	100 mg/kg	39
PONCEAU 4R (COCHINEAL RED A)	124	2008	100 mg/kg	
PROPYL GALLATE	310	2005	200 mg/kg	15 & 130
SORBATES	200, 202, 203	2009	1000 mg/kg	42
TARTRAZINE	102	2024	120 mg/kg	
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	

Food Category No. 15.3 Snacks - fish based

Additive	INS	Year Adopted	Max Level	Notes

Food Category No. 15.3 Snacks - fish based

Additive	INS	Year Adopted	Max Level	Notes
CARMINES	120	2009	200 mg/kg	178
CAROTENES, BETA-, VEGETABLE	160a(ii)	2023	4 mg/kg	341
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	350 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2011	400 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2024	100 mg/kg	39

Notes to the General Standard for Food Additives

Note	1	As adipic acid.
Note	2	On the dry ingredient, dry weight, dry mix or concentrate basis.
Note	3	For use in surface treatment only.
Note	4	For use in decoration, stamping, marking or branding the product only.
Note	5	Except for use in products conforming to the Regional Standard for Fermented soybean paste (CXS 298R-2009) as a sweetener.
Note	6	As aluminium.
Note	7	For use in coffee substitutes only.
Note	8	As bixin.
Note	9	Except for use in ready-to-drink coffee products at 10 000 mg/kg.
Note	10	As ascorbyl stearate.
Note	11	On the flour basis.
Note	12	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an acidity regulator.
Note	13	As benzoic acid.
Note	14	For use in hydrolyzed protein liquid formula only.
Note	15	On the fat or oil basis.
Note	16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note	17	As cyclamic acid.
Note	18	As added level; residue not detected in ready-to-eat food.
Note	19	For use in products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981) and the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981): sulfur dioxide (INS 220), sodium sulfite (INS221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS 223), Potassium metabisulfite (INS 224), potassium sulfite (INS 225) as preservatives at 100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product.
Note	20	Except for use in products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989) and the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004) at 200 mg/kg, and in smoked fish and smoke-flavoured fish in products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013) at 2000 mg/kg for reduced oxygen packaged product only.
Note	21	As anhydrous calcium disodium ethylenediaminetetraacetate.
Note	22	For use in smoked fish paste only.
Note	23	As iron.
Note	24	As anhydrous sodium ferrocyanide.
Note	25	For use at GMP in full fat soy flour only.
Note	26	As steviol equivalents.
Note	27	As para-hydroxybenzoic acid.
Note	28	Except for use in wheat flour conforming to the standard for Wheat Flour (CODEX STAN 152-1985) at 2 000 mg/kg.
Note	29	For use in non-standardized food.
Note	30	As residual NO3 ion.
Note	31	On the mash used basis.
Note	32	As residual NO2 ion.
Note	33	As phosphorus.
Note	34	On the anhydrous basis.
Note	35	For use in cloudy juices only.
Note	36	On the residual level basis.
Note	37	Except for products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) at 2000 mg/kg.

Note	38	On the creaming mixture basis.
Note	39	On a total carotenoid basis.
Note	40	Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates.
Note	41	For use in breading or batter coatings only.
Note	42	As sorbic acid.
Note	43	As tin.
Note	44	As residual SO2.
Note	45	As tartaric acid.
Note	46	As thiodipropionic acid.
Note	47	On the dry egg yolk weight basis.
Note	48	For use in olives only.
Note	49	For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.
Note	50	For use in fish roe only.
Note	51	For use in herbs only.
Note	52	Excluding chocolate milk.
Note	53	For use in coatings only.
Note	54	For use in cocktail cherries and candied cherries only.
Note	55	Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
Note	56	Excluding products where starch is present.
Note	57	GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note	58	As calcium.
Note	59	For use as a packaging gas only.
Note	60	The CO2 content in finished still wine shall not exceed 4000 mg/kg at 20o C.
Note	61	For use in minced fish only.
Note	62	As copper.
Note	63	For non-standardized food and for 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 (CODEX STAN 166-1989).
Note	64	For use in dry beans.
Note	65	For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.
Note	66	As formaldehyde.
Note	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.
Note	68	For use in flavoured and/or sweetened products only.
Note	69	For use as a carbonating agent only.
Note	70	As the acid.
Note	71	Calcium, potassium and sodium salts only.
Note	72	On the ready-to-eat basis.
Note	73	Excluding whole fish.
Note	74	Excluding liquid whey and whey products used as ingredients in infant formula.
Note	75	For use in milk powder for vending machines only.
Note	76	For use in potatoes.
Note	77	For special nutritional uses only.
Note	78	Except for use in pickling and balsamic vinegars at 50 000 mg/kg.

Note	79	For use on nuts only.
Note	80	Equivalent to 2 mg/dm2 surface application to a maximum depth of 5 mm.
Note	81	Equivalent to 1 mg/dm2 surface application to a maximum depth of 5 mm.
Note	82	Except for use in shrimp (Crangon crangon and Crangon vulgaris) at 6 000 mg/kg.
Note	83	L(+)-form only.
Note	84	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 20 mg/kg.
Note	85	Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
Note	86	For use in whipped dessert toppings other than cream only.
Note	87	On the treatment level basis.
Note	88	As a result of carryover from the ingredient.
Note	89	For use in sandwich spreads only.
Note	90	For use in milk-sucrose mixtures used in the finished product only.
Note	91	Singly or in combination: Benzoates and sorbates.
Note	92	Excluding tomato-based sauces.
Note	93	For use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015) as a sequestrant.
Note	94	For use in loganiza (fresh, uncured sausage) only.
Note	95	For non-standardized foods: for use in surimi and fish roe products only.
Note	96	On the dried weight basis of the high intensity sweetener.
Note	97	On the final cocoa and chocolate product basis.
Note	98	For use in dust control only.
Note	99	For use in products conforming to the Standard for Bouillons and Consommés (CODEX STAN 117-1981) only.
Note	100	For use in crystalline products and sugar toppings only.
Note	101	When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polysorbates (polyoxyethylene (20) sorbitan monolaurate (INS 432), polyoxyethylene (20) sorbitan monooleate (INS 433), polyoxyethylene (20), sorbitan monostearate (INS 435) and polyoxyethylene (20) sorbitan tristearate (INS 436)), the total combined use level shall not exceed 15,000 mg/kg.
Note	102	For use in fat emulsions for baking purposes only.
Note	103	Except for use in special white wines at 400 mg/kg.
Note	104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	105	Except for use in dried gourd strips (Kampyo) at 5 000 mg/kg.
Note	106	Except for use in Dijon mustard at 500 mg/kg.
Note	107	Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in food-grade dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
Note	108	For use on coffee beans only.
Note	109	Except for use in orange-colored rinds.
Note	110	For use in Seasoned Laver Products only, conforming to the Regional Standard for Laver Products (CXS 323R-2017).
Note	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.
Note	112	For use in grated cheese only.
Note	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).

Note	114	Except for use in microsweets and breath freshening mints at 100 mg/kg.
Note	115	For use in pineapple juice only.
Note	116	For use in doughs only.
Note	117	Except for use in loganiza (fresh, uncured sausage) at 1 000 mg/kg.
Note	118	Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
Note	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 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).
Note	120	Except for use in caviar substitutes at 2 500 mg/kg.
Note	121	Except for use in fermented fish products at 1 000 mg/kg.
Note	122	Subject to national legislation of the importing country.
Note	123	For use of sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), sorbitan monolaurate (INS 493), sorbitan monooleate (INS 494), and sorbitan monopalmitate (INS 495) in combination up to a maximum level of 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981).
Note	124	For use in products containing less than 7% ethanol only.
Note	125	For use in a mixture with vegetable oil only, as a release agent for baking pans.
Note	126	For use in releasing dough in dividing or baking only.
Note	127	On the served to the consumer basis.
Note	128	Tartaric acid (INS 334) only.
Note	129	For use as an acidity regulator in grape juice only.
Note	130	Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
Note	131	For use as a flavour carrier only.
Note	132	Except for use in semi-frozen beverages at 130 mg/kg on a dried basis.
Note	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.
Note	134	Except for use in cereal-based puddings at 500 mg/kg.
Note	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.
Note	136	For use to prevent browning of certain light coloured vegetables only.
Note	137	Except for use in frozen avocado at 300 mg/kg.
Note	138	For use in energy-reduced products only.
Note	139	For use in mollusks, crustaceans, and echinoderms only.
Note	140	Except for use in canned abalone (PAUA) at 1 000 mg/kg.
Note	141	Excluding canned pears and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	142	Excluding coffee and tea.
Note	143	For use in fruit juice-based drinks and dry ginger ale only.
Note	144	For use in sweet and sour products.
Note	145	Except for use at 100 mg/kg in sliced processed cheeses.
Note	146	Except for use in non-plain products conforming to the Standard for Fermented Milks (CXS 243- 2003) at 20 mg/kg.
Note	147	Excluding whey powders for infant food.
Note	148	Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
Note	149	Except for use in fish roe at 100 mg/kg.
Note	150	For use in soy-based formula only.

Note	151	Except for use in hydrolyzed protein and/or amino acid-based formula at 1 000 mg/kg.
Note	152	For use in frying only.
Note	153	For use in instant noodles only.
Note	154	For use in coconut milk only.
Note	155	For use in frozen, sliced apples only.
Note	156	Except for use in microsweets and breath freshening mints at 2 500 mg/kg.
Note	157	Except for use in microsweets and breath freshening mints at 2 000 mg/kg.
Note	158	Except for use in microsweets and breath freshening mints at 1 000 mg/kg.
Note	159	For use in pancake syrup and maple syrup only.
Note	160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note	161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note	162	For use in dehydrated products and salami-type products only.
Note	163	Except for use in microsweets and breath freshening mints at 3 000 mg/kg.
Note	164	Except for use in microsweets and breath freshening mints at 30 000 mg/kg.
Note	165	For use in products for special nutritional use only.
Note	166	For use in milk-based sandwich spreads only.
Note	167	For use in dehydrated products only.
Note	168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
Note	169	For use in fat-based sandwich spreads only.
Note	170	Except for use in products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011) as a flour treatment agent.
Note	171	Excluding anhydrous milkfat.
Note	172	Except for products conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): for use in composite/flavoured soybean beverages and soybean-based beverages.
Note	173	Excluding instant noodles containing vegetables and eggs.
Note	174	Singly or in combination: sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
Note	175	Except for use in jelly-type fruit-based desserts at 200 mg/kg.
Note	176	For use in canned liquid coffee only.
Note	177	For non-standardized food and for 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 (CODEX STAN 166-1989).
Note	178	As carminic acid.
Note	179	For use in restoring the natural colour lost in processing only.
Note	180	Singly or in combination: butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321).
Note	181	As anthocyanin.
Note	182	Excluding coconut milk.
Note	183	For use in surface decoration only.
Note	184	Except for use in products conforming to the Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023): sucrose esters of fatty acids (INS473) and sucrose oligoesters, Type I and Type II (INS 473a), as stabilizers.
Note	185	As norbixin.
Note	186	For use in flours with additives only.
Note	187	Ascorbyl palmitate (INS 304) only.
Note	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.
Note	189	Excluding rolled oats.
Note	190	Except for use in fermented milk drinks at 500 mg/kg.

Note	191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
Note	192	For use in liquid products only.
Note	193	For use in crustacean and fish pastes only.
Note	194	For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
Note	195	Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroquinone (TBHQ, INS 319).
Note	196	Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
Note	197	Singly or in combination: butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
Note	198	For use in solid products (e.g., energy, meal replacement or fortified bars) only.
Note	199	Except for use in microsweets and breath freshening mints at 6 000 mg/kg as steviol equivalents.
Note	200	Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
Note	201	For use in flavoured products only.
Note	202	For use in brine used in the production of sausage only.
Note	203	For use in chewable supplements only.
Note	204	Except for use in longan and lichee at 50 mg/kg.
Note	205	Except for use to prevent browning of certain light colored vegetables at 50 mg/kg.
Note	206	Except for use as a bleaching agent in products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003) at 30 mg/kg.
Note	207	Except for use in soybean sauce intended for further processing at 50 000 mg/kg.
Note	208	For use in dried and dehydrated products only.
Note	209	Except for use in ice cream products with light brown colour at 3600 mg/kg.
Note	210	For non-standardized food and for use as a humectant in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989); and for use as a thickener in breading or batter coatings for products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
Note	211	For use in noodles only.
Note	212	Except for use in products conforming to the Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3 000 mg/kg.
Note	213	For use in liquid products containing high intensity sweeteners only.
Note	214	Except for use in products conforming to the Regional Standard for Fermented soybean paste (CXS 298R-2009): Sodium thiosulfate (INS 539) as an antioxidant.
Note	215	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 20 mg/kg.
Note	216	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.
Note	217	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 5 mg/kg.
Note	218	Only sulfites can be used as preservatives and antioxidants in the products covered by the Standard for Desiccated Coconut (CODEX STAN 177-1991).
Note	219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
Note	220	For use in flavoured products heat treated after fermentation only.
Note	221	For use in potato dough and pre-fried potato slices only.
Note	222	For use in collagen-based casings with a water activity greater than 0.6 only.
Note	223	Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.

Note	224	Excluding aromatized beer.
Note	225	Except for use in self-raising flour at 12,000 mg/kg.
Note	226	Except for use as a meat tenderizer at 35,000 mg/kg.
Note	227	For use in sterilized and UHT treated milks only.
Note	228	Except for use to stabilize higher protein liquid whey used for further processing into whey protein concentrates at 1 320 mg/kg.
Note	229	For use as a flour treatment agent, raising agent or leavening agent only.
Note	230	For use as an acidity regulator only.
Note	231	For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation only.
Note	232	Except for use in mustard flavoured products at 30 mg/kg.
Note	233	As nisin.
Note	234	For use as a stabilizer or thickener only.
Note	235	For use in reconstituted and recombined products conforming to the Standard for Fermented Milks (CXS 243-2003) only.
Note	236	Except for use in products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011): Sulfur dioxide (INS 220), sodium sulfite (INS221), sodium metabisulfite (INS223) and Potassium metabisulfite (INS 224), as flour treatment agents.
Note	237	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg in cheese mass only, to obtain the colour characteristic of the product.
Note	238	Except for use in products corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) at GMP.
Note	239	Except for use at 100 mg/kg in sliced processed cheese.
Note	240	Except for use in products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only at 10 mg/kg.
Note	241	For use in surimi products only.
Note	242	For use as an antioxidant only.
Note	243	For use in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) only, as a raising agent.
Note	244	For use in biscuit dough only.
Note	245	For use in pickled vegetables only.
Note	246	Singly or in combination: aluminium ammonium sulfate (INS 523) and sodium aluminium phosphates (acidic and basic; (INS 541(i),(ii)).
Note	247	For use in kuzukiri and harusame only.
Note	248	For use as a raising agent only.
Note	249	For use as a raising agent in mixes for steamed breads and buns only.
Note	250	For use in boiled mollusks and tsukudani only.
Note	251	For use in processed American cheese only.
Note	252	For use in self-rising flour and self-rising corn meal only.
Note	253	For non-standardized foods and for use in minced fish flesh only in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
Note	254	For use in salt applied to dry salted cheeses during manufacturing only.
Note	255	Except for use in seasonings applied to foods in food category 15.1 at 1 700 mg/kg.
Note	256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
Note	257	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as bixin.
Note	258	Excluding maple syrup.
Note	259	Singly or in combination: sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556).
Note	260	For use in powdered beverage whiteners only.

Note	261	For use in heat-treated buttermilk only.
Note	262	For use in edible fungi and fungus products only.
Note	263	Except for use in pickled fungi at 20 000 mg/kg.
Note	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.
Note	265	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): for use in table olives darkened with oxidation as a colour retention agent.
Note	266	Excluding canned mangoes and canned pears conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	267	Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015) except for use in special holiday packs for canned pears conforming to the standard.
Note	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 (CODEX STAN 74-1981).
Note	269	Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
Note	270	For use at 60 000 mg/kg, singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).
Note	271	For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	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 (CODEX STAN 74-1981).
Note	273	Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20 000 mg/kg in gluten-free cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note	274	For use at 15 000 mg/kg in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note	275	For use at 1 500 mg/kg In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	276	Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	277	For use in flavoured vinegar and in rice vinegar only.
Note	278	For use in whipped cream and cream packed under pressure only.
Note	279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note	280	For use in pickled radish only.
Note	281	For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
Note	282	Only non-amidated pectins may be used in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	283	For use in canned fruit-based baby foods conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only.
Note	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 (CODEX STAN 72-1981).
Note	285	Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula for older infants and product for young children (CXS 156-1987).
Note	286	For use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).

Note	287	Except for use in products conforming to the Standard for Corned Beef (CODEX STAN 88-1981) at 30 mg/kg as residual NO2 ion.
Note	288	For use in products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note	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 (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981). The total amount of phosphates (naturally present and added) shall not exceed 3 520 mg/kg as phosphorus.
Note	290	For use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Meat (CODEX STAN 98-1981) at 15 mg/kg to replace loss of colour in product with binders only.
Note	291	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 35 mg/kg.
Note	292	Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
Note	293	On the saponin basis.
Note	294	Except for use in liquid products at 600 mg/kg as steviol equivalents.
Note	295	For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only, as an acidity regulator.
Note	296	Except for use in perilla in brine at 780 mg/kg.
Note	297	The level in the ready-to-eat food shall not exceed 200 mg/kg on the anhydrous basis.
Note	298	For use only in products conforming to the Standard for Provolone (CXS 272-1968).
Note	299	For use in non-standardized food; and in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989): the following phosphates for use as humectants at 2200 mg/kg as phosphorous, INS 339(i), 339(ii), 339(iii), 340(i), 340(ii), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vii), 451(i), 451(ii), 452(i), 452(ii), 452(iii), 452(iv), 452(v), and 542; and the following phosphates for use as raising agents in bread and batter coatings only at 440 mg/kg as phosphorous, INS 339(i), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vi), 450(vii), 450(ix), 452(i), 452(ii), 452(iii) and 452(iv).
Note	300	For use in salted squid only.
Note	301	Except for use in products conforming to the General Standard for Cheese (CXS283-1978) at 35 mg/kg.

Note	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 Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Meat (CODEX STAN 98-1981) at 1320 mg/kg as phosphorous. The total amount of phosphates (naturally present and added) shall not exceed 3520 mg/kg as phosphorous.
Note	303	Excluding products (other than white chocolate) conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
Note	304	Level of colour corresponds to the finished product as consumed (e.g., the sausage).
Note	305	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as norbixin.
Note	306	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013), and the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note	307	Excluding raw squid.
Note	308	For use in raw mollusks only.
Note	309	For use in breaded or battered foods applied to non-standardized foods only.
Note	310	Except for use in products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1981) and the Standard for Canned Crab Meat (CODEX STAN 90-1981) at 250 mg/kg.
Note	311	For use in terrine only.
Note	312	For use in tsukudani and surimi products only.
Note	313	For use in products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note	314	For use in yeast extracts.
Note	315	Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
Note	316	For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.
Note	317	As ascorbic acid.
Note	318	In dry cereal only.
Note	319	Within the limit for sodium listed in the Codex Standard for Canned Baby Food (CODEX STAN 73-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
Note	320	Within the limit for sodium listed in the Codex Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
Note	321	For use in powdered mixes only.
Note	322	For use in cooked products boiled with soy sauce only.
Note	323	For use as firming agent.
Note	324	For use in aloe vera only.
Note	325	For general use in surimi products.

Note	326	For use in fresh meat, poultry and game products only.
Note	327	For use in fish products cooked in soy sauce.
Note	328	Singly or in combination with other thickeners.
Note	329	Use level in milk and soy based products only.
Note	330	Except for use in canned products.
Note	331	For non-standardized foods: for use in minced fish, shrimps and prawns only.
Note	332	For general use as a glazing agent.
Note	333	In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and SmokeDried Fish (CODEX STAN 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.
Note	334	For salted fish with a salt content of greater than or equal to 18 percent during processing.
Note	335	For use in products containing vegetable protein only.
Note	336	For non-standardized foods: for use in surimi, fish roe products, and dried mollusks and crustaceans, only.
Note	337	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
Note	338	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203), benzoic acid (INS 210), sodium benzoate (INS 211), potassium benzoate (INS 212), and calcium benzoate (INS 213) at 500 mg/kg as sorbic acid (INS 200-203) or as benzoic acid (INS 210-213).
Note	339	Excluding use for canned bouillons and consommés.
Note	340	Except for products not conforming tothe Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 100 mg/kg.
Note	341	Expressed as beta-Carotene.
Note	342	For use of chlorophylls, copper complexes (INS 141(i)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note	343	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): 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)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), and potassium polyphosphate (INS 452(ii)) as acidity regulators at 440 mg/kg as phosphorus; calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), and tricalcium phosphate (INS 341(iii)) as anticaking agents at 800 mg/kg as phosphorus on the dry matter basis in dehydrated products only; and dicalcium diphosphate (INS 450(vi)) and calcium polyphosphate (INS 452(iv)) as emulsifiers, stabilizers, and thickeners at 1320 mg/kg as phosphorus.
Note	344	Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).
Note	345	For use in curried products.
Note	346	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b), and dl-alpha-tocopherol (INS 307c) at 50 mg/kg.
Note	347	Excluding plain products.
Note	348	For general use in dried seaweed.
Note	349	For use at 7,000 mg/kg in bakery cream fillings only.
Note	350	For use at 10,000 mg/kg in cream powder analogues only.

Note	351	Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973).
Note	352	Except for use at 6,000 mg/kg in products with > 20% fat content.
Note	353	On dry basis.
Note	354	For use at 2,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
Note	355	Except for use in flavoured products conforming to the Standard for Fermented Milks (CXS 243-2003) at 10,000 mg/kg.
Note	356	Excluding virgin or cold pressed oils.
Note	357	Except for use in refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil at 200 mg/kg to restore natural tocopherol lost in production.
Note	358	For use in products in a syrup or juice only.
Note	359	Excluding dairy fat spreads with ≥ 70% milk fat content.
Note	360	In dairy fat spreads limited to products with < 70% fat content or baking purposes only.
Note	361	For use at 5,000 mg/kg as tartaric acid in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note	362	Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a sweetener.
Note	363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery products.
Note	364	Singly or in combination.
Note	365	On a casings basis.
Note	366	10,000 mg/kg in imitation chocolate with >5% water content.
Note	367	For use at 10,000 mg/kg in candy containing not less than 10% oil.
Note	368	For use at 10,000 mg/kg in whipped decorations.
Note	369	For use in granola-type breakfast cereals only.
Note	370	For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
Note	371	For use at 10,000 mg/kg in boiled noodles only.
Note	372	For use in rolls only.
Note	373	For use in sausage only.
Note	374	For use in cooked frozen meat products only.
Note	375	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) except for white chocolate, where ascorbyl palmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.
Note	376	For use in hydrolyzed protein and/or amino acid based infant formula only.
Note	377	For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration.
Note	378	Except for use at 100 mg/kg in sliced cheese analogues.
Note	379	Except for use in maize-based products at 60 mg/kg.
Note	380	Except for use in powdered infant formula at 7,500 mg/kg.
Note	381	As consumed.
Note	382	For use only in smoked fish and smoke-flavoured fish products conforming to the Standard for Smoked Fish, Smoked-flavoured fish, and Smoke-dried fish (CODEX STAN 311-2013).
Note	383	For use in gelatin powder only.
Note	384	On a gelatin powder basis.
Note	385	As a humectant for wetting of fumaric acid (INS 297).
Note	386	Except for use in the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981) at 500 mg/kg, singly or in combination with other emulsifiers.
Note	387	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.

Note	388	Excluding bread prepared solely with wheat flour, water, yeast or leaven, and salt.
Note	389	Except for use at 500 mg/kg in products containing nut paste
Note	390	For use as an antioxidant for non-standardized food and for raw chilled shucked mollusks conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note	391	For non-standardized food and for minced fish flesh only in products conforming to the Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note	392	For non-standardized food and for products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008): for use as an antioxidant for raw frozen molluscs.
Note	393	For use on Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed with phosphates conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014) as follows: the following phosphates at 2200 mg/kg as phosphorus for use as acidity regulators: INS 338, 339(i,ii,iii), 340(i,ii,iii), 341(i,ii,iii), 342(i,ii), 343(i,ii,iii), 450(i,ii,iii,v,vi,vii,ix), 451(i,ii), 452(i,ii,iii,iv,v); the following for use as humectants: INS 339(i,ii,iii), 340(i,ii,iii), 341(i,ii,iii), 450(i,ii,iii,v,vii), 451(i,ii), INS 452(i,ii,iii,iv,v), and 542; the following for use as sequestrants: INS 338, 339(i,ii,iii), 340(i,ii,iii), 341(i), 450(i,ii,iii,v,vi,vii), 451(i,ii,), 452(i,ii,iii,iv,v); and the following for use as stabilizers: INS 339(i,ii,ii), 340(i,ii,iii), 341(i,ii,iii), 342(i,ii), 343(i,ii,iii), l450(i), INS 450(ii), INS 450(iii,v,vi,vii,ix), 451(i,ii), 452(i,ii,iii,iv,v) and 542.
Note	394	For use in non-standardized food; and in products conforming to the Standard for Quick Frozen Shrimps or Prawns (CODEX STAN 92-1981); Quick Frozen Lobsters (CODEX STAN 95-1981); Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989); and Quick Frozen Fish Fillets (CODEX STAN 190-1995) as humectants at 2200 mg/kg as phosphorous: INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542.
Note	395	For use in heat-treated products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note	396	For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration.
Note	397	For use at 1000 mg/kg in non-UHT and non-sterilised buttermilk.
Note	398	Some Codex Members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.
Note	399	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 10,000 mg/kg.
Note	400	Except for use in products conforming to the Standard for Fermented Milks (CXS 243- 2003) at 150 mg/kg.
Note	401	Except for use in chocolate lentils at 50 mg/kg.
Note	402	Except for use in products conforming to the Standard for Fermented Milks (CXS 243- 2003) at 100 mg/kg.
Note	403	For use in pumpernickel bread at 15,000 mg/kg and for use in malt bread at 3,000 mg/kg only.
Note	404	For use in energy-reduced products or products with no added sugar conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 400 mg/kg.
Note	405	Except for use in cakes made from yellow vegetables and fruits, such as pumpkin and citrus, at 70 mg/kg.
Note	406	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): for use in milk- and milk derivative-based products energy reduced or with no added at 100 mg/kg.
Note	407	Excluding all fluid milks that are not mineral or vitamin fortified.
Note	408	For use in flavoured and/or sweetened milk powder analogues only.

Note	409	For use only in products intended for further processing or special dietary uses, reduced or low sugar content, or where sweetening properties have been replaced wholly or partially by food additive sweeteners.
Note	410	Excluding lactose reduced milks.
Note	411	Except for use in lactose reduced milks at 500 mg/kg.
Note	412	For use in fish sausage only.
Note	413	INS 452(i-v) only in products conforming to the Standard for Crackers From Marine and Freshwater Fish, crustacean and Molluscan Shellfish (CODEX STAN 222-2001).
Note	414	For use in marinated products only.
Note	415	For use in pickled products only.
Note	416	Tocopherol concentrate, mixed (INS 307b) only.
Note	417	For use in capsule and tablet form.
Note	418	Except for use at 6,000 mg/kg, singly or in combination, on the basis of fish oils.
Note	419	For use only in ready-to-eat products that require refrigeration.
Note	420	Except for use at 700 mg/kg in smoked molluscs and salted molluscs.
Note	421	For use in pastes and condiment products containing plant-derived oils only.
Note	422	For use in curry roux only.
Note	423	For use in dashi and furikake only.
Note	424	For use as a glazing agent.
Note	425	For use in malt liquor only.
Note	426	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note	427	Except for use in concentrated marinades applied to food at 10,000 mg/kg.
Note	428	As residue in biscuits and rusks.
Note	429	Except for use in canned coffee with milk at 2000 mg/kg.
Note	430	Only for use in emulsified liquors.
Note	431	Excluding use in whiskey.
Note	432	For use in doughs used in cereal based savory snacks only.
Note	433	For use in rice crackers and potato snacks only.
Note	434	Carry-over from use as an antioxidant in flavours, colours, juice ingredients and nutrient preparations.
Note	435	For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note	436	For use as acidity regulators only: in products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991) only Phosphoric Acid (INS 338) is permitted up to a maximum of 540 mg/kg as phosphorus; in products conforming to the Standard for Canned Tuna and Bonito (CODEX STAN 70-1981) only Disodium diphosphate (INS 450(i)) is permitted up to a maximum of 4,400 mg/kg as phosphorus (including natural phosphates); in products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981) only Phosphoric Acid (INS 338) and Disodium diphosphate (INS 450(i)) are permitted up to a maximum of 4,400 mg/kg, singly or in combination, as phosphorus (including natural phosphates).
Note	437	Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, SmokeFlavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013).
Note	438	For use as emulsifier or stabilizer only.
Note	439	For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166- 1989), singly or in combination: beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS160a(iv)), carotenal, beta-apo-8' (INS 160e), and beta-carotenes, vegetable (INS 160a(ii)).
Note	440	Except for use at 200 mg/kg in candy with hard panned sugar coating.
Note	441	Except for use at 300 mg/kg in candies with red fruit flavour.
Note	442	Except for use at 300 mg/kg in lemon flavored candies.

Note	443	Except for use at 200 mg/kg in milk toffees.
Note	444	Except for use at 700 mg/kg in yellow fruit or spice flavoured chewing gum.
Note	445	Except for use at 300 mg/kg in lemon and citrus flavoured products.
Note	446	Except for use at 100 mg/kg in sugar-based icings.
Note	447	Except for use at 500 mg/kg in fat based or aerated products.
Note	448	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: beta-Carotenes (INS 160a(i), 160a(iii), and 160a(iv)), Carotenes, beta-, vegetable (INS 160a(ii)) and carotenal, beta-apo-8'- (INS 160e) at 50 mg/kg.
Note	449	Except for use in monaka wafers and cones for ice cream at 410 mg/kg.
Note	450	Except for use at 20,000 mg/kg in fruity confection products.
Note	451	On the dry mixture basis.
Note	452	Except for use at 5200 mg/kg in dried egg whites used for further processing only.
Note	453	For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
Note	454	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.
Note	455	For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
Note	456	For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds.
Note	457	For use in flavoured fermented products, heat treated after fermentation, conforming to the Standard for Fermented Milks (CXS 243-2003) only.
Note	458	Except for use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973) at 35 mg/kg.
Note	459	Except for use at 10,000 mg/kg, singly or in combination: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968), as anticaking agents only: silicates calculated as silicon dioxide.
Note	460	Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).
Note	461	For the surface treatment of sliced, cut, shredded or grated cheese for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as anticaking agents
Note	462	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg.
Note	463	For use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973).

Note	464	For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as preservatives.
Note	465	For products conforming to the Standard for Sugars (CXS 212-1999) as anticaking agents only: Calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii), trimagnesium phosphate (INS 343(iii)), magnesium carbonate (INS 504(i)), bone phosphate (INS 542), silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), and magnesium silicate, synthetic (INS 553(i)) singly or in combination but still within prescribed separate individual maximum levels.
Note	466	For use to produce carbonated products only.
Note	467	Except for use in seasonings and condiments with tumeric or saffron at 1,500 mg/kg.
Note	468	Except for use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent only, at a maximum level of 60 mg/kg.
Note	469	For use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent: calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) only.
Note	470	In products conforming to the Standard for Wheat Flour (CXS 152-1985), only for use as a flour treatment agent in flours for biscuit and pastry manufacture: sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) only.
Note	471	In products conforming to the Standard for Wheat Flour (CXS 152-1985), only for use in flours for high ratio cakes.
Note	472	For use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent only.
Note	473	Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973) at 35 mg/kg.
Note	474	Except for use in octopus with wasabi only.
Note	475	Except in products conforming to the Standard for Instant Noodles (CXS 249-2006): 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 phosphate INS 450(ii), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen phosphate (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)), and ammonium polyphosphate (INS 452(v)) for use only as humectants at 2,000 mg/kg, singly or in combination, as phosphorus.
Note	476	For products conforming to the Standard for Instant Noodles (CXS 249-2006): sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) for use as flour treatment agents only.
Note	477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
Note	478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
Note	479	For use in cooked mollusks only.

Note	480	Except for use in products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) and the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006): 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)), dicalcium diphosphate (INS 450(vi)), 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)), as acidity regulators only, at 4,400 mg/kg as phosphorus.
Note	481	For use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006), singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroxyquinone (TBHQ, INS 319).
Note	482	Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)) for use as anticaking agents only.
Note	483	Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): 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)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), 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)), and ammonium polyphosphate (INS 452(v)), as acidity regulators only.
Note	484	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.
Note	485	Only for use in products conforming to the Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) and the cheese mass of products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note	486	Except for use in the surface treatment of sliced, cut, shredded, and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): at 20 mg/kg applied to the surface, added during kneading and stretching process.
Note	487	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and 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)) and trisodium diphosphate (INS 450(ii)), as stabilizers/thickeners at 1540 mg/kg as phosphorus, in cheese mass only.
Note	488	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) , singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.
Note	489	For use in smoked or salted mollusks only.

Note	490	For purpose other than sweetening.
Note	491	For use as a flavour enhancer only.
Note	492	For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
Note	493	For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.
Note	494	For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
Note	495	Except for use in products conforming to the Standard for Cottage cheese (CXS 273-1968): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 1,300 mg/kg as phosphorus, in cheese mass only.
Note	496	Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, in cheese mass only.
Note	497	Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973) as an emulsifier in cheese mass only.
Note	498	Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
Note	499	Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.
Note	500	For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.
Note	501	Except for use at 300 mg/kg in carrot and pumpkin flavoured soup.
Note	502	Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.
Note	503	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.

Note	504	Except for use in sterilized and UHT milk from bovine species at 1000 mg/kg expressed as citric acid, to compensate for low raw milk intrinsic citrate content, as a result of specific environmental conditions only.
Note	505	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP for red marbled cheeses only.
Note	506	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 50 mg/kg.
Note	507	For use in products conforming to the Standard for Edible fats and Oils Not Covered by Individual Standards (CXS 19-1981).
Note	508	For use in products, excluding virgin or cold pressed oils and vegetable oils, conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) only, for the purposes of restoring natural colour lost in processing, or standardising colour.
Note	509	For use only in products conforming to the Regional Standard for Fermented soybean paste (CXS 298R-2009) as acidity regulators.
Note	510	Including malic acid L-.
Note	511	Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999).
Note	512	For use in products conforming to the Standard for Edible fats and oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) for the purposes of restoring natural colour lost in processing, or standardizing colour only.
Note	513	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) at 300 mg/kg.
Note	514	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
Note	515	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
Note	516	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999)): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
Note	517	The maximum level of the additive in grape wine set as Good Manufacturing Practice must not result in (i) the modification of the natural and essential characteristics of the wine and (ii) a substantial change in the composition of the wine. Some Codex Members further specify the use to be consistent with the Code of Oenological Practice of the International Organisation of Vine and Wine (OIV.)
Note	518	Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
Note	519	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999) as an antioxidant only.

Note	520	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), the Standard for Named Vegetable Oils (CXS 210-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
Note	521	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
Note	522	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and Named Animal Fats (CXS 211-1999).
Note	523	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), as an antifoaming agent in oils for deep frying only.
Note	524	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999), as an antifoaming agent in oils for deep frying only.
Note	525	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), as an antifoaming agent in oils for deep frying only.
Note	526	Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017) at 2500 mg/kg.
Note	527	Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017), singly or in combination at 6000 mg/kg.
Note	528	Except for use in concentrates at 50 mg/kg.
Note	529	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007); if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.
Note	530	Except for use in products conforming to the Standard for Spreads and Blended Spreads (CXS 256-2007): phosphoric acid (INS 338), 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), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), as acidity regulators at 1000 mg/kg as phosphorus.
Note	531	For use in products conforming to the Standard for Spreads and Blended Spreads (CXS 256-2007); for use in fat emulsions for frying or baking purpose only.
Note	532	For products conforming to the Standard for Black, White and Green Peppers (CXS 326-2017), only sulfur dioxide (INS 220) may be used and only in green peppers as a preservative.
Note	533	Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note	534	For herbs use is limited to herbs that have been ground or processed into powder only, as an anticaking agent.
Note	535	Except for use in hard capsules and film coated tablets at 1800 mg/kg.
Note	536	For use as an emulsifier only.
Note	537	Except for use at 5000 mg/kg in products conforming to the Regional Standard for Chilli Sauce (CXS 306R-2011).
Note	538	For use in low oil content or refrigerated products only.

Note	539	For use in solid forms as sold to the consumer only.
Note	540	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 300 mg/kg.
Note	541	For use as an antifoaming agent in oils for deep frying conforming to the Standard for Edible Fats and Oils not covered by Individual Standard (CODEX STAN 19-1981) and the Standard for Named Vegetable Oils (CODEX STAN 210-1999).
Note	542	For use as an emulsifier in cooking or solid oils conforming to the Standard for Named Vegetable Oils (CXS 210-1999) and the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) only.
Note	543	For use in products conforming to the Standards for Milk Powders and Cream Powder (CXS 207-1999) and Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), as acidity regulators only, singly or in combination at 4,400 mg/kg.
Note	544	Except for use in products conforming to the Standard for Milk Products and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), and trimagnesium phosphate (INS 343(iii)) as anticaking agents only, singly or in combination at 10,000 mg/kg.
Note	545	Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999): ascorbic acid, L- (INS 300), ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305) and sodium ascorbate (INS 301), as antioxidants only, singly or in combination at 500 mg/kg, expressed as ascorbic acid.
Note	546	On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).
Note	547	Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): 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)), as acidity regulators only, singly or in combination at 2,200 mg/kg.

Note	548	For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), as acidity regulators only, singly or in combination at 4,400 mg/kg.
Note	549	Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropyldistarch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)) magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.
Note	550	For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.
Note	551	Maximum use level is expressed as mg additive/L of food.
Note	552	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.
Note	553	For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022) at 10 mg/kg.
Note	554	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), as stabilizers and/or thickeners only, singly or in combination for dairy fat spreads with less than 70% milk fat content only, at 880 mg/kg.

Note	555	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), for use as acidity regulators only, singly or in combination at 880 mg/kg.
Note	556	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 2000 mg/kg for fat contents <59%, and at 1000 mg/kg for fat contents ≥59%.
Note	557	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), as an emulsifier only.
Note	558	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only in dairy fat spreads as an antifoaming agent.
Note	559	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007): propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321), singly or in combination at 200 mg/kg.
Note	560	For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
Note	561	Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.
Note	562	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen phosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)), as stabilizers at 4400 mg/kg as phosphorus, singly or in combination, in cheese mass only.
Note	563	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)) for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.

Note	564	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): phosphoric acid (INS 338) 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), 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)), as acidity regulators at 880 mg/kg as phosphorus, singly or in combination, in cheese mass only.
Note	565	Except for use in products conforming to the Standards for Evaporated Milks (CXS 281-1971) and Sweetened Condensed Milks (CXS 282-1971): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), 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)), as acidity regulators only, at 1000 mg/kg as phosphorous, singly or in combination.
Note	566	Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
Note	567	For use only in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium metabisulfite (INS 223) and Potassium metabisulfite (INS 224), singly or in combination.
Note	568	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium benzoate (INS 211) and Potassium benzoate (INS 212) only at 250 mg/kg, singly or in combination.
Note	569	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sorbic acid (INS 200) only.
Note	570	Except for use at 250 mg/kg in products conforming to the Standard for Mango Chutney (CXS 160-1987).
Note	571	For use only in products conforming to the Standard for Gochujang (CXS 294-2009).
Note	572	Except for use in products conforming to the Standard for Gochujang (CXS 294-2009): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (340(ii)), Sodium polyphosphate (INS 452(i)), and Potassium polyphosphate (INS 453(ii)) only at 5000 mg/kg, singly or in combination.
Note	573	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sodium polyphosphate (INS 452(i)) only at 1000 mg/kg.
Note	574	Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	575	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Disodium ethylenediaminetetraacetate (INS 386) only.

Note	576	For use only in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	577	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	578	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Chlorophylls, copper complexes (INS 141(i)) only at 30 mg/kg as copper.
Note	579	Except for use at 1500 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	580	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434) and Polyoxyethylene (20) sorbitan monostearate (INS 435) only, singly or in combination.
Note	581	For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
Note	582	Except for use at 10000 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	583	Except for use at 150 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
Note	584	For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.
Note	585	If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471).
Note	586	For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): 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)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.
Note	587	Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).
Note	588	For use in powdered hydrolysed protein and/or amino acid based infant formula only.
Note	589	For use as a nutrient carrier in a raw material or other ingredient.
Note	590	For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
Note	591	For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.
Note	592	For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.
Note	593	Except for use at 100 mg/kg in cheese dips and flavoured mayonnaise.
Note	594	Except for use in emulsified sauces and dips with >20% fat content at 8,000 mg/kg.
Note	595	For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
Note	596	Except for use at 100 mg/kg in flavoured mayonnaise.
Note	597	Except for use at 1,100 mg/kg in effervescent forms as sold to the consumer.
Note	598	For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal.
Note	599	For use in non-dairy frozen confections and novelties at a maximum use level of 400 mg/kg.

Note	600	For use in frozen dairy confections and novelties at a maximum use level of 400 mg/kg.
Note	601	On a blue polymer basis.
Note	602	Except for use as an antifoaming agent only in products conforming to the Standards for Jams, Jellies and Marmalades (CXS 296-2009) at a maximum level of 10 mg/kg.
Note	603	For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
Note	604	Except for use in blue/purple tortilla chips at 1,200 mg/kg
Note	605	Except for use in sliced, cut, shredded, or grated product at 3,000 mg/kg.
Note	606	For use in accordance with general principles for the addition of essential nutrients to foods (CXG 9-1987).
Note	607	For use only in nutrient fortified rice.
Note	608	For use only in nutrient fortified products.
Note	609	For use in fruit based drinks, including fruit flavoured drinks, only.
Note	610	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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 stabilizers and/or thickeners, singly or in combination, at 1000 mg/kg as phosphorous.
Note	611	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer.
Note	612	Except for use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): sodium thiosulfate (INS 539) as a sequestrant.
Note	613	Except for products conforming to the Regional Standard for Laver Products (CXS 323R-2017), only for use in Seasoned Laver Products.
Note	614	Except for use in products conforming to the Standard for Fermented Milks (CXS243-2003): for use in flavoured fermented products, heat treated after fermentation.
Note	615	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer at 5000 mg/kg.
Note	616	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at GMP.

Note	617	Except for use in products conforming to the Standard for Creams and Prepared Creams (CXS 288-1976): 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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 stabilizers or thickeners, singly or in combination, at 1,100 mg/kg as phosphorous.
Note	618	For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
Note	619	For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as a stabilizer or thickener.
Note	620	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 1000 mg/kg. Combination rules for acesulfame potassium (INS 950) and aspartame-acesulfame (INS 962) apply.
Note	621	For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as an emulsifier.
Note	622	For use in flavoured products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as a stabilizer or thickener.
Note	623	Except for use in products conforming to the Standard for Fermented Milks (CXS243-2003) as a stabilizer or thickener.
Note	624	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer or thickener.
Note	625	Except for use in plain products conforming to the Standard for Fermented Milks (CXS243-2003) as a stabilizer or thickener.
Note	626	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an emulsifier.
Note	627	Except for use in cream packed under pressure and whipped cream products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a propellant.
Note	628	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) as a carbonating agent in drinks based on fermented milks.
Note	629	Except for products conforming to the Standard for Fermented Milks (CXS 243-2003): as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
Note	630	For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.
Note	631	Except for use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the Standard for Fermented Milks (CXS 243-2003) as an acidity regulator.
Note	632	For use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an acidity regulator or stabilizer.
Note	633	Except for use in products conforming to the Standard for fermented Milks (CXS 243-2003) as an acidity regulator.

Note	634	For use in products conforming to the Standard for Fermented Milks (CXS243-2003) only.
Note	635	Except for use in plain fermented milks and drinks based on fermented milk that are not heat-treated, conforming to the Standard for Fermented Milks (CXS 243-2003): for use in reconstitution and recombination.
Note	636	Except for use in products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.
Note	637	Except for use in quick frozen French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): phosphoric acid (INS 338), 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)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), 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)), as sequestrants, singly or in combination.
Note	638	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), magnesium dihydrogen diphosphate (INS450(ix)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), 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)), and ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents or preservatives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.
Note	639	Except for use in products conforming to the Standard for Fermented Milks (CXS243-2003): for use in milk- and milk derivative-based products energy reduced or with no added sugar.

Note	640	Except for use in products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011): calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) as flour treatment agents.
Note	641	Residue levels in crustaceans <1 mg/kg.
Note	642	Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as an emulsifier.
Note	643	For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015).
Note	644	For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a sweetener.
Note	645	For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as an emulsifier.
Note	646	For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a stabilizer.
Note	647	Except for use in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, INS 338 as an antioxidant, INS339(i)-(iii), 340(i)-(iii), 341(iii), 450(i)-(iii),(v)-(vii), 451(i)-(ii), 452(i)-(v) and bone phosphate (INS 542) as emulsifiers, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii),(v)-(vii),(ix), 451(i)-(iii), 452(i)-(v), 542 as stabilizers, singly or in combination.
Note	648	For use only in dehydrated soybean curd film conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): sulfur dioxide (INS 220), sodium sulfite (INS221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS223), potassium metabisulfite (INS 224) and potassium sulfite (INS 225), as preservatives.

Note	649	Except for use in semisolid soybean curd and soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): phosphoric acid (INS 338), 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)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), 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)) and ammonium polyphosphate (INS 452(v)) as acidity regulators, and INS 341(i)-(iii) and INS 450(vi) as firming agents, and for use in soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015): INS 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii) and (ix), 451(i)-(ii), 452(i)-(v) and 542 as stabilizers.
Note	650	For use only in compressed soybean curd conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) as a preservative.
Note	651	Except for use in products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007) as an antioxidant and preservative.
Note	652	Except for use in products conforming to the Standard for Dried Roots, Rhizomes and Bulbs:Dried or Dehydrated Ginger (CXS 343-2021): sulfur dioxide (INS 220) as a bleaching agent.
Note	653	For use with red fruits only.
Note	654	Excluding products conforming to the Standard for Certain Canned Fruits (CXS 319-2015) except for use at 200 mg/kg in special holiday packs for canned pears conforming to the standard.
Note	655	Excluding products conforming to the Standard for Canned Stone Fruits (CXS 242-2003) except for use in canned cherries at 30 mg/kg for the purpose of restoring colour lost during processing.
Note	656	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CXS 296-2009) except for use in apple jam at 30 mg/kg to restore colour lost during processing.
Note	657	Except for use at 100 mg/kg in jelly desserts and fruit-flavoured jelly.
Note	658	Except for use at 300 mg/kg in products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981), singly or in combination, with other colours permitted in CXS 115-1981.
Note	659	Except for use at 20 mg/kg in products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009).
Note	660	For products conforming to the Standard for Certain Canned Vegetables (CXS 297-2009): only for use in canned mushrooms in sauce.
Note	661	Except for use in salsa at 1200 mg/kg.
Note	662	For use only in tsukudani (seaweed boiled down in soy sauce) to standardize and restore colour lost due to thermal processing.
Note	663	Except for use at 100 mg/kg in extruded and/or puffed cereal products.
Note	664	Except for use at 500 mg/kg in extruded-type breakfast cereals, including granola-type cereals, only.
Note	665	Except for use in starch-based desserts and puddings at 50 mg/kg.
Note	666	Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 5 mg/kg, as bixin.

Note	667	Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 300 mg/kg, as bixin.
Note	668	Except for use in soybean substitute seafood at 20 mg/kg.
Note	669	For use only in breakfast sausages, merguez type products, salsicha fresca, butifarra fresca, longaniza fresca and chorizo fresco and mici.
Note	670	Except for use in cooked ham and cooked chicken at 100 mg/kg to restore faded colour and improve the frying colour.
Note	671	Except for use in salsicha at 80 mg/kg.
Note	672	For use to restore colour lost during processing only.
Note	673	For use with red fruits and in canned Japanese apricot (Prunus mume) only.
Note	674	Except for use in spreads containing strawberry at 400 mg/kg.
Note	675	For use in powdered wasabi only.
Note	676	Some Codex Members allow the use of additives with colour function in this food category while others limit these additives to certain products.
Note	677	Except for use at 500 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).
Note	678	For use only in sweet cherries conforming to the Standard for canned stone fruits (CXS 242-2003) and non-standardized cocktail cherries and candied cherries.
Note	679	Except for use at 100 mg/kg in products conforming to the Standard for jams, jellies and marmalades (CXS 296-2009).
Note	680	Except for use at 300 mg/kg in products conforming to the Standard for instant noodles (CXS 249-2006).
Note	681	For use in sausages, patties, terrines and in products containing vegetable protein only.
Note	682	Except for use in hot/spicy flavoured products at 50 mg/kg.
Note	683	For use in crustaceans only, exclusively in raw material immediately after harvesting or capture.
Note	684	Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.
Note	XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
Note	XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CODEX STAN 13-1981).
Note	XS17	Excluding products conforming to the Standard for canned applesauce (CXS 17-1981).
Note	XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
Note	XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note	XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note	XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note	XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note	XS39	Excluding products conforming to the Standard for dried edible fungi (CXS 39-1981).
Note	XS40R	Excluding products conforming to the Regional Standard for Chanterelles (CXS 40R-2017).
Note	XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
Note	XS60	Excluding products conforming to the Standard for canned raspberries (CXS 60-1981).
Note	XS62	Excluding products conforming to the Standard for canned strawberries (CXS 62-1981).

Note	XS66	Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981).
Note	XS67	Excluding products conforming to the Standard for Raisins (CODEX STAN 67-1981).
Note	XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
Note	XS72	Excluding products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981).
Note	XS73	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73- 1981).
Note	XS74	Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
Note	XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note	XS87	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
Note	XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note	XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note	XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
Note	XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note	XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
Note	XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
Note	XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note	XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note	XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note	XS105	Excluding products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981).
Note	XS115	Excluding products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981).
Note	XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note	XS118	Excluding products conforming to the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CXS 118-1979).
Note	XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note	XS130	Excluding products conforming to the Standard for Dried Apricots (CODEX STAN 130-1981).
Note	XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
Note	XS143	Excluding products conforming to the Standard for Dates (CXS 143-1985).
Note	XS145	Excluding products conforming to the Standard for Canned Chestnuts and Canned Chestnut Puree (CODEX STAN 145-1985).
Note	XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
Note	XS152	Excluding products conforming to the Standard for Wheat Flour (CXS 152-1985).
Note	XS153	Excluding products conforming to the Standard for Maize (Corn) (CXS 153-1985).
Note	XS156	Excluding products conforming to the Standard for Follow-Up Formula (CXS 156-1987).

Note	XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
Note	XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note	XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
Note	XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note	XS169	Excluding products conforming to the Standard for Whole and Decorticated Pearl Millet Grains (CXS 169-1989).
Note	XS172	Excluding products conforming to the Standard for Sorghum Grains (CXS 172-1989).
Note	XS175	Excluding products conforming to the Standard for Soy Protein Products (CXS 175-1989).
Note	XS181	Excluding products conforming to the Standard for Formula Foods for Use in Weight Control Diets (CXS 181-1991).
Note	XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note	XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
Note	XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
Note	XS198	Excluding products conforming to the Standard for Rice (CXS 198-1995).
Note	XS199	Excluding products conforming to the Standard for Wheat and Durum Wheat (CXS 199-1995).
Note	XS201	Excluding products conforming to the Standard for Oats (CXS 201-1995).
Note	XS202	Excluding products conforming to the Standard for Couscous (CXS 202-1995).
Note	XS203	Excluding products conforming to the Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction (CXS 203-1995).
Note	XS207	Excluding products conforming to the Standard for Standard for Milk Powders and Cream Powder (CXS 207-1999)
Note	XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note	XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note	XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211- 1999).
Note	XS212	Excluding products conforming to the Standard for Sugars (CXS 212-1999).
Note	XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note	XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note	XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
Note	XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note	XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
Note	XS241	Excluding products conforming to the Standard for canned bamboo shoots (CXS 241-2003).
Note	XS242	Excluding products conforming to the Standard for canned stone fruits (CXS 242-2003).
Note	XS243	Excluding products conforming to the Standard for Fermented Milks (CXS 243-2003).
Note	XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).

Note	XS247	Excluding products conforming to the General Standard for Fruit Juices and Nectars (CXS 247-2005).
Note	XS249	Excluding products conforming to the Standard for Instant Noodles (CXS 249-2006).
Note	XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note	XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note	XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note	XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006).
Note	XS254	Excluding products conforming to the Standard for certain canned citrus fruits (CXS 254-2007).
Note	XS256	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
Note	XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CODEX STAN 257R-2007).
Note	XS258R	Excluding products conforming to the Regional Standard for Canned Foul Medames (CXS 258R-2007).
Note	XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CODEX STAN 259R-2007).
Note	XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007).
Note	XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2006).
Note	XS263	Excluding products conforming to the Standard for Cheddar (CXS 263-1966).
Note	XS264	Excluding products conforming to the Standard for Danbo (CXS 264-1966).
Note	XS265	Excluding products conforming to the Standard for Edam (CXS 265-1966).
Note	XS266	Excluding products conforming to the Standard for Gouda (CXS 266-1966).
Note	XS267	Excluding products conforming to the Standard for Havarti (CXS 267-1966).
Note	XS268	Excluding products conforming to the Standard for Samsø (CXS 268-1966).
Note	XS269	Excluding products conforming to the Standard for Emmental (CXS 269-1967).
Note	XS270	Excluding products conforming to the Standard for Tilsiter (CXS 270-1968).
Note	XS271	Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968).
Note	XS272	Excluding products conforming to the Standard for Provolone (CXS 272-1968).
Note	XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note	XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note	XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note	XS276	Excluding products conforming to the Standard for Camembert (CXS 276-1973).
Note	XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note	XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note	XS279	Excluding products conforming to the Standard for Butter (CXS 279-1971).
Note	XS283	Excluding products conforming to the General Standard for Cheese (CXS 283-1978).
Note	XS288	Excluding products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976)
Note	XS290	Excluding products conforming to the Standard for Standard for Edible Casein Products (CXS 290-1995).
Note	XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note	XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note	XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
Note	XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).

Note	XS297	Excluding products conforming to the Standard for Certain Canned Vegetables (CODEX STAN 297-2009).
Note	XS298R	Excluding products conforming to the Regional Standard for Fermented Soybean Paste (CXS 298R-2009).
Note	XS301R	Excluding products conforming to the Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011).
Note	XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note	XS306	Excluding products conforming to the Standard for Chilli Sauce (CXS 306-2011).
Note	XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
Note	XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note	XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note	XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note	XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note	XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note	XS319	Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	XS320	Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).
Note	XS321	Excluding products conforming to the Standard for Ginseng Products (CXS 321-2015).
Note	XS322R	Excluding products conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015).
Note	XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).
Note	XS324R	Excluding products conforming to the Regional Standard for Yacon (CXS 324R-2017).
Note	XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
Note	XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
Note	XS327	Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
Note	XS328	Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).
Note	XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
Note	XS330	Excluding products conforming to the Standard for Aubergines (CXS 330-2018).
Note	XS331	Excluding products conforming to the Standard for Dairy Permeate Powders (CXS 331-2017).
Note	XS332R	Excluding products conforming to the Regional Standard for Doogh (CXS 332R-2018).
Note	XS333	Excluding products conforming to the Standard for Quinoa (CXS 333-2019).
Note	XS334R	Excluding products conforming to the Regional Standard for fermented cooked Cassava-based products (Africa) (CXS 334R-2020).
Note	XS336R	Excluding products conforming to the Regional Standard for kava products for use as a beverage when mixed with water (North America and South West Pacific) (CXS 336R-2020).
Note	XS341R	Excluding products conforming to the Regional Standard for mixed zaatar (Near East) (CXS341R-2020).
Note	XS342	Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).

Table Two

Note	XS343	Excluding products conforming to the Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger (CXS 343-2021).
Note	XS344	Excluding products conforming to the Standard for dried floral parts: Cloves (CXS 344-2021).
Note	XS345	Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).
Note	XS347	Excluding products conforming to the Standard for dried or dehydrated garlic (CXS 347-2019).
Note	XS350R	Excluding products conforming to the Regional Standard for dried meat (Africa) (CXS 350R-2022).
Note	XS351	Excluding products conforming to the Standard for Dried Floral Parts - Saffron (CXS 351-2022).
Note	XS352	Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).
Note	XS353	Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).
Note	XS355R	Excluding products conforming to the Regional Standard for Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023).
Note	XS361	Excluding products conforming to the General standard for canned mixed fruits (CXS 361-2020).

GENERAL STANDARD FOR FOOD ADDITIVES

TABLE THREE

Additives Permitted for Use in Food in General, Unless Otherwise Specified, in Accordance with GMP

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products), CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener	2005	CS 249-2006, CS 243-2003 (stabilizer or thickener only)
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only)
1100(i)	alpha-Amylase from Aspergillus oryzae var.	Flour treatment agent	1999	
1100(iv)	alpha-Amylase from Bacillus megaterium expressed in Bacillus subtilis	Flour treatment agent	1999	
1100(ii)	alpha-Amylase from Bacillus stearothermophilus	Flour treatment agent	1999	
1100(v)	alpha-Amylase from Bacillus stearothermophilus expressed in Bacillus subtilis	Flour treatment agent	1999	
1100(iii)	alpha-Amylase from Bacillus subtilis	Flour treatment agent	1999	
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 290-1995, CS 243-2003 (acidity regulator only)
510	Ammonium chloride	Flour treatment agent	1999	
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 290-1995, CS 243-2003 (acidity regulator only)
527	Ammonium hydroxide	Acidity regulator	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 290-1995, CS 258R-2007

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 319-2015 (as antioxidant in canned pineapples), CS 249-2006, CS 251-2006, CS 275-1973, CG 95-2022, CS 243-2003 (acidity regulator only)
162	Beet red	Colour	1999	CS 249-2006, CS 221-2001, CS 283-1978, CS 258R-2007
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only)
1101(iii)	Bromelain	Flavour enhancer, Flour treatment agent, Stabilizer	1999	
629	Calcium 5'-guanylate	Flavour enhancer	1999	CS 258R-2007
633	Calcium 5'-inosinate	Flavour enhancer	1999	CS 258R-2007
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	CS 258R-2007
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 290-1995, CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
302	Calcium ascorbate	Antioxidant	1999	CS 275-1973
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 263-1966, CS 264- 1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269- 1967, CS 270-1968, CS 271-1968, CS 272- 1968 (for use in cheese mass only for these standards), CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 283-1978, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (stabilizer only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	CS 250-2006, CS 251-2006, CS 252-2006, CS 207-1999, CS 281-1971, CS 282-1971, CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
623	Calcium di-L-glutamate	Flavour enhancer	1999	CS 258R-2007
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 57-1981, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 243-2003 (acidity regulator only)
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 253-2006, CS 290-1995, CS 243-2003 (acidity regulator only)
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 249-2006, CS 273-1968, CS 275-1973, CS 253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	CS 302-2011, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 258R-2007
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 249-2006, CS 258R-2007
282	Calcium propionate	Preservative	1999	CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (see functional class table in CXS 262-2006), CS 243-2003 (restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
552	Calcium silicate	Anticaking agent	1999	CS 105-1981, CS 251-2006
516	Calcium sulfate	Acidity regulator, Colour, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 249-2006, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
150a	Caramel I – plain caramel	Colour	1999	CS 249-2006, CS 258R-2007
1100(vi)	Carbohydrase from Bacillus licheniformis	Flour treatment agent	1999	
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 221-2001 (for whipped products only), CS 275-1973, CG 95-2022, CS 243-2003 (carbonating agent in flavoured products, or as a carbonating agent only in drinks based on fermented milks)
410	Carob bean gum	Emulsifier, Gelling agent, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 221-2001, CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
427	Cassia gum	Emulsifier, Gelling agent, Humectant, Stabilizer, Thickener	2012	CS 243-2003 (emulsifier only)
140	Chlorophylls	Colour	1999	CS 263-1966, CS 264-1966 (for use in cheese mass only for these standards), CS 221-2001, CS 283-1978 (for green marbled cheeses only), CS 262-2006 (for use in cheese mass only), CS 262-2006 (see functional class table in CXS 262-2006), CS 258R-2007
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products), CG 95-2022, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only), CS 257R-2007, CS 258R-2007
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 275-1973, CS 253-2006 (see functional class table and footnote), CG 95-2022 (For use at 9000 mg/kg as emulsifier), CS 243-2003 (stabilizer only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener	2005	CS 302-2011, CS 258R-2007
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	CS 249-2006
457	Cyclodextrin, alpha-	Stabilizer, Thickener	2005	
458	Cyclodextrin, gamma-	Stabilizer, Thickener	2001	
1504(i)	Cyclotetraglucose	Carrier	2015	
1504(ii)	Cyclotetraglucose syrup	Carrier	2015	
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

Table Three

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
628	Dipotassium 5'-guanylate	Flavour enhancer	1999	CS 253-2006 (see functional class table and footnote), CS 258R-2007
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 302-2011, CS 249-2006, CS 253-2006 (see functional class table and footnote), CS 258R-2007
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 302-2011, CS 249-2006, CS 258R-2007
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	CS 249-2006, CS 258R-2007
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
462	Ethyl cellulose	Bulking agent, Carrier, Glazing agent, Stabilizer, Thickener	1999	
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	CS 243-2003 (stabilizer or thickener only)
297	Fumaric acid	Acidity regulator	1999	CS 258R-2007
418(i)	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 263-1966, CS 264- 1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269- 1967, CS 270-1968, CS 271-1968, CS 272-1968, CS 274-1969, CS276- 1973, CS277-1973 (for use in cheese mass only for these standards), CS 208-1999, CS 221-2001, CS 273-1968, CS 275-1973, CS 283-1978, CS 262-2006 (for use in cheese mass only), CS 243-2003 (acidity regulator only)
1102	Glucose oxidase	Antioxidant	1999	
620	Glutamic acid, L(+)-	Flavour enhancer	1999	CS 249-2006, CS 258R-2007
422	Glycerol	Humectant, Thickener	1999	CS 87-1981, CS 253-2006 (see functional class table and footnote)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
626	Guanylic acid, 5'-	Flavour enhancer	1999	CS 258R-2007
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006, CS 253-2006 (see functional class table and footnote), CG 95-2022 (For use at 10 mg/kg as carrier), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
419	Gum ghatti	Carrier, Emulsifier, Stabilizer, Thickener	2019	CS 243-2003, CS 296-2009, CS 243-2003 (emulsifier, stabilizer or thickener only)
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, CS 13-1981, CS 57-1981, CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 258R-2007
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 253-2006 (see functional class table and footnote), CS 243-2003 (emulsifier, stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
630	Inosinic acid, 5'-	Flavour enhancer	1999	CS 302-2011, CS 258R-2007
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

Table Three

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only)
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 243-2003 (stabilizer or thickener only)
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 208-1999, CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 258R-2007, CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 250-2006, CS 251-2006, CS 252-2006, CS 275-1973, CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995, CG 95-2022 (For use at 5000 mg/kg as emulsifier), CS 243-2003 (emulsifier only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
322(ii)	Lecithin, partially hydrolysed	Antioxidant, Emulsifier	2021	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (emulsifier only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1104	Lipases	Flavour enhancer	1999	
161b(iii)	Lutein esters from Tagetes erecta	Colour	2018	CS 87-1981 (for use in surface decoration only), CS 258R-2007
161b(i)	Lutein from Tagetes erecta	Colour	2021	CS 87-1981 (for use in surface decoration only), CS 258R-2007
160d(iii)	Lycopene, Blakeslea trispora	Colour	2012	CS 258R-2007
160d(i)	Lycopene, synthetic	Colour	2012	CS 306-2011 (at 390 mg/kg), CS 258R-2007
160d(ii)	Lycopene, tomato	Colour	2012	CS 258R-2007

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 263-1966, CS 264- 1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269- 1967, CS 270-1968, CS 271-1968, CS 272- 1968 (for use in cheese mass only for these standards), CS 251-2006, CS 273-1968, CS 275-1973, CS 283-1978, CS 262-2006 (for use in cheese mass only), CS 290-1995, CS 243-2003 (acidity regulator only)
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	CS 243-2003 (stabilizer only)
625	Magnesium di-L-glutamate	Flavour enhancer	1999	CS 258R-2007
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	CS 57-1981, CS 243-2003 (acidity regulator or flavour enhancer only)
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 290-1995, CS 243-2003 (acidity regulator only)
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 275-1973, CS 283-1978, CS 273-1968, CS 262-2006 (for use in cheese mass only), CS 290-1995, CS 243-2003 (acidity regulator only)
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	CS 253-2006, CS 290-1995, CS 243-2003 (acidity regulator only)
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 251-2006, CS 243-2003 (acidity regulator only)
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	CS 105-1981, CS 251-2006
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	CS 243-2003 (emulsifier only)
518	Magnesium sulfate	Firming agent, Flavour enhancer	2009	
296	Malic acid, DL-	Acidity regulator, Sequestrant	1999	CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 243-2003 (acidity regulator only)
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
421	Mannitol	Anticaking agent, Bulking agent, Carrier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CG 95-2022 (For use at 10 mg/kg as carrier), (For use in vitamin B12 dry rubbing, 0.1% only), CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
1205	Methacrylate copolymer, basic (BMC)	Carrier, Glazing agent	2021	CS 117-1981
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	CS 105-1981, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269- 1967, CS 270-1968, CS 271-1968, CS 272-1968 (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards), CS 221-2001, CS 283-1978 (for use in sliced, cut, shredded or grated cheese only), CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 251-2006, CS 275-1973, CS 207-1999, CS 253-2006 (see functional class table and footnote), CG 95-2022 (For use at 4000 mg/kg as emulsifier), CS 290-1995, CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
624	Monoammonium L-glutamate	Flavour enhancer	1999	CS 258R-2007
622	Monopotassium L-glutamate	Flavour enhancer	1999	CS 258R-2007
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 90-1981, CS 302-2011, CS 249-2006, CS 258R-2007
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	CS 221-2001 (for whipped products only), CS 275-1973, CG 95-2022, CS 243-2003 (packaging gas only)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	CS 243-2003 (packaging gas only)
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	2018	CS 13-1981, CS 254-2007, CS 258R-2007
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only)
1101(ii)	Papain	Flavour enhancer	1999	
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 221-2001, CS 273-1968, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 243-2003 (stabilizer or thickener only)
964	Polyglycitol syrup	Sweetener	2001	CS 243-2003 (limited to milk- and milk derivative-based products energy reduced or with no added sugar)
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent, Stabilizer	1999	
632	Potassium 5'-inosinate	Flavour enhancer	1999	CS 258R-2007
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 290-1995, CS 243-2003 (acidity regulator or preservative; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 207-1999, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only), CS 257R-2007
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 249-2006, CS 250-2006, CS 251-2006, CS 252-2006, CS 207-1999, CS 281-1971, CS 282-1971, CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 13-1981, CS 57-1981, CS 302-2011, CS 251-2006, CS 221-2001, CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 207-1999, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	CS 13-1981, CS 57-1981, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 243-2003 (acidity regulator only)
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 207-1999, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
525	Potassium hydroxide	Acidity regulator	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 290-1995, CS 258R-2007
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	CS 273-1968, CS 275-1973, CS 253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995, CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
283	Potassium propionate	Preservative	1999	CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (see functional class table in CXS 262-2006), CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
515(i)	Potassium sulfate	Acidity regulator	1999	CS 13-1981, CS 57-1981, CS 258R-2007

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

Table Three

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 105-1981, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269- 1967, CS 270-1968, CS 271-1968, CS 272-1968 (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards), CS 221-2001, CS 283-1978 (for use in sliced, cut, shredded or grated cheese only), CS 253-2006 (see functional class table and footnote), CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
280	Propionic acid	Preservative	1999	CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (see functional class table in CXS 262-2006), CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
1101(i)	Protease from Aspergillus orizae var.	Flavour enhancer, Flour treatment agent, Stabilizer	1999	
1204	Pullulan	Glazing agent, Thickener	2009	
101(ii)	Riboflavin 5'-phosphate sodium	Colour	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978, CS 243-2003 (flavoured products only, at 300 mg/kg)
101(iv)	Riboflavin from Ashbya gossypii	Colour	2023	CS 249-2006, CS 221-2001, CS 283-1978, CS 263-1966, CS 264-1966, CS 243-2003 (flavoured products only, at 300 mg/kg)
101(iii)	Riboflavin from Bacillus subtilis	Colour	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978, CS 243-2003 (flavoured products only, at 300 mg/kg)
101(i)	Riboflavin, synthetic	Colour	2023	CS 221-2001, CS 249-2006, CS 263-1966, CS 264-1966, CS 283-1978, CS 243-2003 (flavoured products only, at 300 mg/kg)
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	CS 275-1973, CS 243-2003 (stabilizer only)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	CS 275-1973, CS 243-2003 (stabilizer only)
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981, CS 251-2006, CG 95-2022 (For use at 10 mg/kg as carrier)
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 249-2006, CS 275-1973, CS 273-1968, CS 262-2006 (for use in cheese mass only), CS 290-1995, CS 243-2003 (acidity regulator or preservative only; use as a preservative is restricted to flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
301	Sodium ascorbate	Antioxidant, Flour treatment agent	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 251-2006, CS 275-1973
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 281-1971, CS 262-2006 (for use in cheese mass only), CS 282-1971, CS 290-1995, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only), CS 257R-2007
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	2001	CS 258R-2007

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 302-2011, CS 249-2006, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only)
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981
365	Sodium fumarates	Acidity regulator	1999	CS 249-2006, CS 258R-2007
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener	1999	CS 221-2001
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 290-1995, CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	CS 98-1981, CS 302-2011, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 243-2003 (acidity regulator only)
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	CS 258R-2007
524	Sodium hydroxide	Acidity regulator	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 253-2006 (see functional class table and footnote), CS 290-1995, CS 258R-2007
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	CS 302-2011, CS 249-2006, CS 273-1968, CS 275-1973, CS 253-2006, CS 262-2006 (for use in cheese mass only), CS 290-1995, CS 243-2003 (acidity regulator or emulsifier only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
281	Sodium propionate	Preservative	1999	CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (see functional class table in CXS 262-2006), CS 243-2003 (restricted to fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

Table Three

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 207-1999, CS 253-2006, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
514(i)	Sodium sulfate	Acidity regulator	2001	CS 13-1981, CS 57-1981
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006, CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006, CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
134	Spirulina Extract	Colour	2023	CS 258R-2007
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1450	Starch sodium octenyl succinate	Carrier, Emulsifier, Stabilizer, Thickener	1999	CS 249-2006, CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 243-2003 (stabilizer or thickener only)
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	CS 105-1981, CS 251-2006
437	Tamarind seed polysaccharide	Emulsifier, Gelling agent, Stabilizer, Thickener	2019	CS 309R-2011, CS 94-1981, CS 119-1981, CS 243-2003, CS 249-2006, CS 273-1968 (in cheese mass only), CS 275-1973 (in cheese mass only), CS 288-1976, CS 296-2009, CS 115-1981, CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only)
957	Thaumatin	Flavour enhancer, Sweetener	1999	CS 87-1981, CS 105-1981

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]
171	Titanium dioxide	Colour	1999	CS 272-1968 (for use in cheese mass only for these standards), CS 221-2001, CS 275-1973, CS 283-1978, CS 262-2006 (for use in cheese mass only), CS 262-2006 (see functional class table in CXS 262-2006), CS 258R-2007
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only)
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	CS 243-2003 (emulsifier only)
380	Triammonium citrate	Acidity regulator	1999	CS 13-1981, CS 57-1981, CS 290-1995, CS 258R-2007
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	CS 57-1981, CS 221-2001, CS 250-2006, CS 252-2006, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 13-1981, CS 57-1981, CS 302-2011, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (acidity regulator only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, CS 207-1999, CS 281-1971, CS 282-1971, CS 290-1995, CS 243-2003 (stabilizer only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, CS 253-2006 (see functional class table and footnote), CS 262-2006 (for use in cheese mass only), CS 243-2003 (stabilizer or thickener only), CS 288-1976 (in Fermented creams (2.4.5) and acidified creams (2.4.6) only)
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 243-2003 (sweetener only, limited to milk- and milk derivative-based products energy reduced or with no added sugar)
161h(i)	Zeaxanthin, synthetic	Colour	2021	CS 87-1981 (for use in surface decoration only), CS 243-2003 (flavoured products only, at 150 mg/kg)

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the “References to Commodity Standards for GSFA Table 3 Additives

Table Three

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards [1]

Explanatory Note: Determining the Use of Table 3 Additives in Foods Covered by Commodity Standards based on the Revised Approach

- If a commodity standard covers the use of foods in food categories that are contained in the Annex to Table 3, then Table 3 does not apply to the commodity standard.

- All food additive permissions for foods covered by food categories listed in the Annex to Table 3 must be listed in Tables 1 and 2 of the GSFA.

- If a commodity standard covers a food category that is not listed in the Annex to Table 3, then the user should refer to the " References to Commodity Standards for GSFA Table 3 Additives" section of Table 3.

- If the section specific to the commodity standard indicates that all Table 3 additives are permitted for use in foods covered by the standard, then any food additives listed in Table 3 may be used in foods covered by the standard.

- If the text indicates that only Table 3 additives with specific functional classes may be used (e.g. acidity regulator), then any Table 3 additive listing the noted functional class in column 3 of Table 3 may be used in foods covered by the commodity standard.

- If the text indicates that "only certain Table 3 food additives (as indicated in Table 3)" are permitted for use in foods covered by the commodity standard, then the user may refer to column 5 of Table 3 where the commodity standard number will be listed for the particular Table 3 food additives that are permitted for use in the commodity standard.

1 This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives

ANNEX TO TABLE THREE

Food Categories or Individual Food Items Excluded from the General Conditions of Table Three

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	Food Category
01.1.1	Fluid milk (plain)
01.1.2	Other fluid milk (plain)
01.1.3	Fluid buttermilk (plain)
01.2	Fermented and renneted milk products (plain)
01.4.1	Pasteurized cream (plain)
01.4.2	Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain)
01.6.3	Whey cheese
01.6.6	Whey protein cheese
01.8.2	Dried whey and whey products, excluding whey cheese
02.1	Fats and oils essentially free from water
02.2.1	Butter
04.1.1	Fresh fruit
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	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 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches (including soybean powder)
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms
09.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
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)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt and salt substitutes
12.2.1	Herbs and spices (EXCLUDING SPICES)
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
13.2	Complementary foods for infants and young children
14.1.1	Waters
14.1.2	Fruit and vegetable juices
14.1.3	Fruit and vegetable nectars
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
14.2.3	Grape wines

References to Commodity Standards for GSFA Table 3 Additives[1]

01.1.4	Flavoured fluid milk drinks
	Acidity regulators, colours, emulsifiers, and packaging gases listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, as specified in the functional class table in the standard. Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickeners as listed in Table 3 are also acceptable for use in products conforming to this standard.
Codex standard	Fermented Milks (CXS 243-2003)

01.3.1	Condensed milk (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Evaporated milks (CXS 281-1971) Sweetened Condensed Milks (CXS 282-1971)

01.3.2	Beverage whiteners
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards
Codex standards	Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006)

01.4.3	Clotted cream (plain)
	Only certain acidity regulators, emulsifiers, stabilizers and thickeners listed in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to this standard and which fall under this food category.
Codex standard	Cream and Prepared Creams (CXS 288-1976)

01.5.1	Milk powder and cream powder (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards
Codex standards	Milk powders and cream powder (CXS 207-1999) Edible Casein Products (CXS 290-1995)

01.5.2	Milk and cream powder analogues
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard
Codex standard	Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006)

[1] This Section only lists commodity standards where the corresponding GSFA Food Category is not listed in the Annex to Table 3. Provisions for the use of specific Table 3 additives in commodity standards where the corresponding GSFA Food Category is listed in the Annex to Table 3 can be found in the corresponding Food Categories in Tables 1 and 2. Be aware that the process to align food-additive provisions in commodity standards with the GSFA is a work in progress, and as a result not all commodity standards are yet listed in this Section.

01.6.1	Unripened Cheese
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard
Codex standards	Unripened Cheese including Fresh Cheese (CXS 221-2001) Cottage Cheese (CXS 273-1968), Cream Cheese (CXS 275-1973)

01.6.1	Unripened cheese
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex standard	Mozzarella (CXS 262-2006)

01.6.2.1	Ripened Cheese, includes rind
	Only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to CXS 283-1978, and only certain acidity regulators in Table 3 (as indicated in Table 3) are acceptable for use in foods conforming to CXS 208-1999.
Codex standards	Cheeses in Brine (CXS 208-1999) General Standard for Cheese (CXS 283-1978)

01.6.2.1	Ripened Cheese, includes rind
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards. Acidity regulators are only acceptable for use in the cheese mass. Colours are only for use in the cheese mass to obtain the colour characteristics as described in Section 2 of the commodity standard. Anticaking agents are only justified for the surface treatment of sliced, cut, shredded or grated cheese.
Codex standards	Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967) Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973)

01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
	Acidity regulators, colours, emulsifiers, packaging gases and preservatives (only for heat treated after fermentation products) listed in Table 3 are acceptable for use in foods conforming to this standard and which fall under this food category, as specified in the functional class table in the standard. Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickener as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
Codex standard	Fermented Milks (CXS 243-2003)

02.2.2	Fat spreads, dairy fat spreads and blended spreads
	Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, packaging gases, preservatives, stabilizers and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Fat Spreads and Blended Spreads (CXS 256-2007)

02.2.2	Fat spreads, dairy fat spreads and blended spreads
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
Codex standard	Dairy Fat Spreads (CXS 253-2006)

04.1.2.3	Fruit in vinegar, oil, or brine
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex standard	Pickled Fruits and Vegetables (CXS 260-2007)

04.1.2.4	Canned or bottled (pasteurized) fruit
	Acidity regulators listed in Table 3 are acceptable for use in all products conforming to the standard. Antioxidants and firming agents listed in Table 3 are acceptable for use in canned mangoes conforming to the standard. Colours listed in Table 3 are acceptable for use in special holiday pack canned pears conforming to the standard. Only certain Table 3 antioxidants (as indicated in Table 3) are acceptable for use in canned pineapples conforming to the standard.
Codex standard	Certain Canned Fruits (CXS 319-2015)

04.1.2.4	Canned or bottled (pasteurized) fruit
	Acidity regulators and firming agents listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Certain canned citrus fruits (CXS 254-2007)

04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standard	Mango chutney (CXS 160-1987)

04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk
	Food additives are not permitted in products conforming to this standard
Codex standard	Date Paste (Near East) (CXS 314R-2013)

04.1.2.10	Fermented fruits products
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex standard	Pickled Fruits and Vegetables (CXS 260-2007)

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex standard	Laver Products (CXS 323R-2017)

04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine or soybean sauce
	Acidity regulators, antioxidants, colour retention agents (table olives darkened with oxidation only), firming agents, flavour enhancers, preservatives, and thickeners (table olives with stuffing only) listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Table olives (CXS 66-1981)

04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce
	Acidity regulators, antifoaming agents, antioxidants, colours, colour retention agents, firming agents, flavour enhancers, preservatives, sequestrants, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex standard	Pickled Fruits and Vegetables (CXS 260-2007)

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds)
	Firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standard.
Codex standard	Preserved Tomatoes (CXS 13-1981)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to the standard.
Codex standards	Processed tomato concentrates (CXS 57-1981) Canned Humus with Tehena (Near East) (CXS 257R-2007) Canned Foul Medames (CXS 258R-2007)

04.2.2.5	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))
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standard	Processed tomato concentrates (CXS 57-1981)

04.2.2.6	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 deserts and sauces, candied vegetables) other than food category 04.2.2.5)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standard	Processed tomato concentrates (CXS 57-1981)
	Food additives are not permitted in products conforming to these standards.
Codex standards	Harissa (Red Hot Pepper Paste) (CXS 308R-2011) Tehena (Near East) (CXS 259R-2007)

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex standard	Laver Products (CXS 323R-2017)

05.1.1	Cocoa mixes (powders) and cocoa mass/cake
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Cocoa powders (cocoas) and dry mixtures of cocoa and sugars (CXS 105-1981) Cocoa (cocoa) mass (cocoa/chocolate liquor) and cocoa cake (CXS 141-1983)

05.1.4	Cocoa and chocolate products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standard	Chocolate and chocolate products (CXS 87-1981)

05.2.2	Soft candy
	Acidity regulators and emulsifiers listed in Table 3 are acceptable for use in foods conforming to this Standard**.**
Codex standard	Halwa tehenia (CXS 309R-2011) (regional standard)

06.4.3	Pre-cooked pastas and noodles and like products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standard	Instant Noodles (CXS 249-2006)

06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)

	Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, preservatives, stabilizers and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Cooked Rice Wrapped in Plant Leaves (CXS 355R-2023)

06.8.1	Soybean-based beverages
	Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancers, stabilizers and sweeteners listed in Table 3 are acceptable for use in composite/flavoured soybean beverages and soybean-based beverages only, conforming to the standard.
Codex standard	Non-Fermented Soybean Products (CXS 322R-2015)

06.8.2	Soybean-based beverage film
	Preservatives listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Non-Fermented Soybean Products (CXS 322R-2015)

06.8.3	Soybean curd (tofu)
	Acidity regulators, firming agents and stabilizers listed in Table 3 are acceptable for use in soybean curd conforming to the standard. Acidity regulators and firming agents listed in Table 3 are acceptable for use in semisolid soybean curd conforming to the standard.
Codex standard	Non-Fermented Soybean Products (CXS 322R-2015)

06.8.4	Semi-dehydrated soybean curd
	Acidity regulators, firming agents and preservatives listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Non-Fermented Soybean Products (CXS 322R-2015)

06.8.6	Fermented soybeans (e,g, natto, tempe)
	Food additives are not permitted in products conforming to this standard
Codex standards	Tempe (CXS 313R-2013) (regional standard) Soybean Products Fermented with *Bacillus* Species (CXS 354R-2023)

06.8.8	Other soybean protein products
	Food additives are not permitted in products conforming to this standard.
Codex standard	Soy Protein Products (CXS 175-1989)

08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts

	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Cooked cured ham (CXS 96-1981) Cured pork shoulder (CXS 97-1981)

08.3.2	Heat-treated processed comminuted meat, poultry, and game products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Corned beef (CXS 88-1981) Luncheon meat (CXS 89-1981) Cooked cured chopped meat (CXS 98-1981)

09.3.3	Salmon substitutes, caviar, and other fish roe products
	Acidity regulators, antioxidants and preservatives listed in Table 3 are acceptable for use in foods conforming to this standard.
Codex standard	Sturgeon Caviar (CXS 291-2010)

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Canned Shrimps or Prawns (CXS 37-1991) Canned Tuna and Bonito (CXS 70-1981) Canned Crab Meat (CXS 90-1981) Canned Sardines and Sardine-Type Products (CXS 94-1981) Canned Finfish (CXS 119-1981)

12.2.1	Herbs and spices (ONLY SPICES)
	Table 3 additives are not permitted for use in products conforming to this standard.
Codex standard	Black, White and Green Peppers (CXS 326-2017)
	Food additives are not permitted in products conforming to this standard.
Codex standard	Dried Floral Parts: Dried Saffron (CXS 351-2022)
	Anticaking agents listed in Table 3 are acceptable for use in the ground/powdered form of the foods conforming to these standards.
Codex standards	Cumin (CXS 327-2021) Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021) Dried Floral Parts: Cloves (CXS 344-2021) Dried or Dehydrated Garlic (CXS 347-2019) Dried Seeds – Nutmeg (CXS 352-2022) Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022)

12.5	Soups and broths
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners, thickeners and only certain carriers and glazing agents listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Bouillons and consommés (CXS 117-1981)

12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)
	Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to this standard.
Codex standard	Chili sauce (CXS 306-2011)

12.6.4	Clear sauces (e.g. fish sauce)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standard	Fish Sauce (CXS 302-2011)

12.9.1	Fermented soybean paste (e.g. miso)
	Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, stabilizers and sweeteners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Fermented Soybean Paste (CXS 298R-2009)

12.10	Protein products other than from soybeans
	Food additives are not permitted in products conforming to this standard.
Codex standards	Wheat Protein Products Including Wheat Gluten (CXS 163-1987) Vegetable Protein Products (VPP) (CXS 174-1989)

13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex Guideline	Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022)

13.4	Dietetic formulae for sliming purposes and weight reduction
	Food additives listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standards	Formula foods for use in weight control diets (CXS 181-1991) Formula foods for use in very low energy diets for weight reduction (CXS 203-1995)