

GENERAL STANDARD FOR FOOD ADDITIVES

CODEX STAN 192-1995, Rev. 3-2001

1. SCOPE

1.1 PERMITTED FOOD ADDITIVES

Only the food additives listed herein are permitted for use in foods in conformance with the provisions of this Standard¹. Only food additives which have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and found acceptable for use in foods are included in this Standard.

1.2 FOODS IN WHICH ADDITIVES MAY BE USED

This Standard sets forth the conditions under which permitted food additives may be used in all foods, whether or not they have previously been standardized by Codex. The food additive provisions of Codex Commodity Standards shall be included in and superseded by the provisions of this Standard. These provisions also comply with the other requirements of the Preamble.

1.3 FOODS IN WHICH ADDITIVES MAY NOT BE USED

Food categories or individual food items where the use of food additives are not allowed or are restricted are defined by this Standard.

1.4 THE PERMITTED LEVELS OF USE FOR FOOD ADDITIVES

The primary objective of establishing permitted levels of use of food additives in various food groups is to ensure that the intake of additives does not exceed the acceptable daily intake.

The food additives covered by this standard and their maximum levels of use 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 levels to an appropriate method which would verify the compatibility of a proposed maximum level with the ADI.

The Danish budget method may be used as a first step in this regard². The submission of actual food consumption data is also encouraged.

2. DEFINITIONS OF TERMS USED IN THIS STANDARD

- 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.³

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 "Consensus Document on the Danish Budget Method", Nordic Working Group on Food Toxicology and Risks Evaluation, Report No. 4/90.

³ Codex Alimentarius, Second Edition (Revised 1995), Volume 1A (General Requirements), p. 11.

- 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 (standard man = 60 kg).⁴
- c) *Acceptable Daily Intake "Not Specified" (NS)*⁵ is a term applicable to a food substance of very low toxicity 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 in food does not, in the opinion of JECFA, represent a hazard to health. For that 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 this criterion must be used within the bounds of good manufacturing practice as defined in sub-paragraph 3.3 below.

3. GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES ⁶

3.1

- a) Only those food additives shall be endorsed and included in this Standard which, so far as can be judged on the evidence presently available from JECFA, present no risk to the health of the consumer at the levels of use proposed.
- b) The inclusion of a food additive in this Standard shall have taken into account any Acceptable Daily Intake, or equivalent assessment, established for the additive and its probable daily intake⁷ from all sources. Where the food additive is to be used in foods eaten by special groups of consumers, account shall be taken of the probable daily intake of the food additive by consumers in those groups.

3.2

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

- 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;

⁴ Principles for the Safety Assessment of Food Additives and Contaminants in Food, World Health Organization, (WHO Environmental Health Criteria, No. 70), P. 111 (1987).

⁵ 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 ADI which is more appropriately limited by the level of treatment of the food, rather than on a mg additive per kg body weight per day basis (see, Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), FAO/WHO, ILSI Press, 1994, Part 1, p.3).

⁶ General Principles for the Use of Food Additives were originally adopted by the Ninth Session of the Codex Alimentarius as a Codex Advisory Text (para. 295, ALINORM 72/35) and were reprinted in the Second Edition of the Codex Alimentarius, Vol. 1A, (General Requirements) pp. 45-47 (Revised 1995). Pertinent portions of the Text have now been incorporated as an integral part of this Standard, suitable modifications having been made as necessary with respect to the present context.

⁷ "Guidelines for Simple Evaluation of Food Additive Intake", CAC/VOL. XIV Ed. 1, Supplement 2 (1989), gives procedures for calculating the theoretical maximum daily intake (TMDI) and the estimated daily intake (EDI) of food additives; other appropriate procedures may be used to calculate the TMDI and EDI.

- 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 of 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 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 Commission⁹ 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 compliance with the specifications as a whole and not merely with individual criteria.

4. CARRY-OVER OF FOOD ADDITIVES INTO FOODS¹⁰

4.1 COMPLIANCE WITH THE CARRY-OVER PRINCIPLE

Other than by direct addition, an additive may be present in a food as a result of carry-over from a food ingredient, subject to the following conditions:

- a) the additive is permitted in the raw materials or other ingredients (including food additives) according to this General Standard;

⁸ For additional information, see Codex Alimentarius Commission Procedural Manual, Tenth Edition (1997), p. 78.

⁹ Food additive specifications endorsed by the Codex Alimentarius Commission are included in the JECFA "Compendium of Food Additive Specifications", Volumes 1 and 2 (1992), and in addenda thereto, published by FAO.

¹⁰ The principle relating to the carry-over of food additives into foods (the "Carry-Over Principle") addresses the presence of additives in food as a result of the use of raw materials or other ingredients in which these additives are used. The Codex Alimentarius Commission at its 17th Session (1987) adopted a revised statement of the principle as a Codex Advisory Text. The Text is printed in its entirety in Codex Alimentarius, Second Edition, Vol. 1A (General Requirements), pp. 94-95, 1992. The Carry-Over Principle applies to all foods covered by Codex Standards, unless otherwise specified in such standards.

- b) the amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum amount so permitted.
- c) the food into which the additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the ingredients under proper technological conditions or manufacturing practice.

4.2 INGREDIENTS AND RAW MATERIALS AS CARRIERS FOR ADDITIVES¹¹

An additive is permitted in a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food which is in conformity with the provisions of the standard.

5. FOOD CATEGORY SYSTEM¹²

The food category system is a tool for the allocation of food additive uses authorized by this Standard. The food category system applies to all foodstuffs including those in which no additives are permitted.

The food 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 the use of an additive is permitted in a general category, it is automatically permitted in all its sub-categories, unless otherwise stated. Similarly, when an additive is permitted in a sub-category, its use is also allowed in any further sub-categories and in descriptors 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, because they may contain, *pro rata*, all the additives allowed in their components, except when the compound foodstuff needs and additive which is not authorized in its components.
- d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard.

6. FORMAT OF THE STANDARD

The food additives listed herein have been grouped into the 23 major functional classes of the Codex International Numbering System (INS) for Food Additives.¹³

¹¹ See ALINORM 97/12, para. 44.

¹² Each Codex Commodity Standard has been initially assigned to one of the food categories or sub-categories of the food category based on the system developed by the Confédération des Industries Agro-Alimentaires de la CEE (CIAA). It is expected that the food category system for the Standard (CL 1996/14-FAC) will form the basis of a new food classification scheme that will be eventually proposed for adoption by the CAC. Codex Standard Numbers (CXSNs), together with the corresponding names of the Codex Commodity Standards and the food categories and sub-categories to which the CXSNs have been classified, are listed in ANNEX B.

¹³ Although the General Standard as currently drafted covers only antioxidants and preservatives, the complete Standard will eventually cover the uses of food additives in all 23 INS functional classes; see Codex Alimentarius Vol. 1A, Second Edition (Revised 1995), Section 5.2, pp. 57-92.

Table 1 of this Standard specifies, for each food additive or food additive group (in alphabetical order), the foods in which the additive is acceptable for use, together with the acceptable maximum use levels. Table 1 also includes the uses of those additives with non-numerical ADIs for which a maximum use level is specified.

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

Table 3 of this Standard lists additives with non-numerical 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 Table 1 and 2 govern the use of additives in the food categories listed in the Annex to Table 3.

Table 1, 2 and 3 do not include reference to the uses of substances as processing aids.

Unless otherwise specified, maximum levels for food additives are set on the final product as consumed.

7. REVIEW AND REVISION OF THE STANDARD

7.1 REVIEW OF THE STANDARD

The food additive provisions for this Standard shall be reviewed on a regular basis and revised as necessary in light of revisions of Acceptable Daily Intakes by JECFA or of changing technological need and justification for use.

7.2 REVISION OF THE STANDARD

The food additive provisions of this Standard shall be amended as necessary. Proposed revisions of this Standard may be initiated by recommendations by Codex Committees, Codex member States, or the Codex Commission. Information to support amendment of the Standard shall be provided by the proposing body. Supporting information that shall be provided to the Codex Committee on Food Additives and Contaminants may include, as appropriate:

- Specifications for the food additive;
- Intended food category or sub-category, and use level for the food additive;
- Summary of JECFA safety evaluation of the food additive; and
- Technological justification and need for the additive.

The Codex Committee for Food Additives and Contaminants shall consider all proposed amendments to this Standard.

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

Annex A to the Codex General Standard for Food Additives (GSFA)

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"¹ 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 CCFAC should request JECFA to re-evaluate the additive in question in light of the new information on uses.

¹ *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 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 $FB=1$.

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

Guideline 5

USE LEVELS BELOW $FS \times ADI \times 40$

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

Guideline 6

USE LEVELS BELOW $FS \times ADI \times 80$

If the proposed use levels are below $FS \times ADI \times 80$ 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 $FS \times ADI \times 160$

If the proposed use levels are below $FS \times ADI \times 160$ 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 $FS \times ADI \times 320$

If the proposed use levels are below $FS \times ADI \times 320$ 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).

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)
FOOD CATEGORIZATION SYSTEM FOR THE GSFA - 33RD CCFA**

- 01.0 Dairy products, excluding products of category 02.0
 - 01.1 Milk and dairy-based drinks
 - 01.1.1 Milk and buttermilk
 - 01.1.1.1 Milk
 - 01.1.1.2 Buttermilk (plain)
 - 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
 - 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)
 - 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
 - 01.3 Condensed milk and analogues
 - 01.3.1 Condensed milk (plain)
 - 01.3.2 Beverage whiteners
 - 01.3.3 Sweetened condensed milk (plain and flavoured), and analogues
 - 01.4 Cream (plain) and the like
 - 01.4.1 Pasteurized cream
 - 01.4.2 Sterilized, UHT, whipping or whipped, and reduced fat creams
 - 01.4.3 Clotted cream
 - 01.4.4 Cream analogues
 - 01.5 Milk powder and cream powder and powder analogues
 - 01.5.1 Milk powder and cream powder(plain)
 - 01.5.2 Milk and cream powder analogues
 - 01.5.3 Milk and cream (blend) powder (plain and flavoured)
 - 01.6 Cheese and analogues
 - 01.6.1 Unripened cheese
 - 01.6.2 Ripened cheese
 - 01.6.2.1 Total 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., ice milk, pudding, fruit or flavoured yoghurt)
 - 01.8 Whey and whey products, excluding whey cheeses
- 02.0 Fats and oils, and fat emulsions (type water-in-oil)
 - 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 Emulsions containing at least 80% fat
 - 02.2.1.1 Butter and concentrated butter
 - 02.2.1.2 Margarine and similar products (e.g., butter-margarine blends)
 - 02.2.2 Emulsions containing less than 80% fat (e.g., minarine)
- 02.3 Fat emulsions other than food category 02.2, 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

3.0 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, marmelades
- 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 or fried 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, and nuts and seeds

- 04.2.1.1 Untreated fresh vegetables, and nuts and seeds
- 04.2.1.2 Surface-treated fresh vegetables, and nuts and seeds
- 04.2.1.3 Peeled, cut or shredded fresh vegetables, and nuts and seeds

04.2.2 Processed vegetables, seaweeds, and nuts and seeds

- 04.2.2.1 Frozen vegetables, and nuts and seeds
- 04.2.2.2 Dried vegetables, seaweeds, and nuts and seeds
- 04.2.2.3 Vegetables and seaweeds in vinegar, oil, brine, or soy sauce
- 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables
- 04.2.2.5 Vegetable, and nut and seed purees and spreads (e.g., peanut butter)
- 04.2.2.6 Vegetable, 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 products
- 04.2.2.8 Cooked or fried vegetables 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
- 05.3 Chewing gum
- 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces

06.0 Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0

- 06.1 Whole, broken, or flaked grain, including rice
- 06.2 Flours and starches
- 06.3 Breakfast cereals, including rolled oats
- 06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli)
 - 06.4.1 Fresh pastas and noodles and like products
 - 06.4.2 Pre-cooked or dried 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 Rice cakes (Oriental type only)
- 06.8 Soybean products

07.0 Bakery wares

- 07.1 Bread and ordinary bakery wares
 - 07.1.1 Breads and rolls
 - 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
- 07.2 Fine bakery wares (sweet, salty, savoury)
 - 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 mollusks, crustaceans, and echinoderms
 - 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.1.1 Fresh fish
 - 09.1.2 Fresh mollusks, crustaceans and echinoderms
 - 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.2 Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.4.1 Cooked fish and fish products
 - 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms
 - 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly
 - 09.3.2 Fish and fish products, including mollusks, 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 mollusks, 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 mollusks, 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 11.1.3
 - 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, protein products
 - 12.1 Salt
 - 12.2 Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)
 - 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 (e.g., mayonnaise, salad dressing)
 - 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., soy sauce, 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 Protein products
- 13.0 Foodstuffs intended for particular nutritional uses
 - 13.1 Infant formulae and follow-on formulae
 - 13.1.1 Infant formulae
 - 13.1.2 Follow-on formulae
 - 13.2 Weaning foods for infants and growing children
 - 13.3 Dietetic foods intended for special medical purposes, including those for infants and young children

- 13.3.1 Dietetic foods for special medical purposes intended for adults
- 13.3.2 Dietetic foods for special medical purposes intended for infants and young children
- 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
- 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 Canned or bottled (pasteurized) fruit juice
 - 14.1.2.2 Canned or bottled (pasteurized) vegetable juice
 - 14.1.2.3 Concentrates (liquid or solid) for fruit juice
 - 14.1.2.4 Concentrates (liquid or solid) for vegetable juice
 - 14.1.3 Fruit and vegetable nectars
 - 14.1.3.1 Canned or bottled (pasteurized) fruit nectar
 - 14.1.3.2 Canned or bottled (pasteurized) vegetable nectar
 - 14.1.3.3 Concentrates (liquid or solid) for fruit nectar
 - 14.1.3.4 Concentrates (liquid or solid) for vegetable nectar
 - 14.1.4 Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks
 - 14.1.4.1 Carbonated drinks
 - 14.1.4.2 Non-carbonated drinks, including punches and ades
 - 14.1.4.3 Concentrates (liquid or solid) for 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 wine
 - 14.2.3.2 Sparkling and semi-sparkling wines
 - 14.2.3.3 Fortified wine and liquor wine
 - 14.2.4 Wines (other than grape)
 - 14.2.5 Mead
 - 14.2.6 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
- 16.0 Composite foods - foods that could not be placed in categories 01 - 15.

ANNEX C TO THE PREAMBLE OF THE GSFA

Cross-Reference of Codex Standardized Foods with the Food Categorization System used for the Elaboration of the GSFA – Sort by Codex Standard No.¹

Codex Standard No.	Codex Standard Title	Food Category No.
003-1995 Rev.1	Canned Salmon	09.4
012-2001 Rev.2	Honey	11.5
013-1981	Canned Tomatoes	04.2.2.4
014-1981	Canned Peaches	04.1.2.4
015-1981	Canned Grapefruit	04.1.2.4
016-1981	Canned Green Beans and Wax Beans	04.2.2.4
017-2001 Rev. 1	Canned Applesauce	04.1.2.4
018-1981	Canned Sweet Corn	04.2.2.4
019-1999	General Standard for Edible Fats and Oils Not Covered by Individual Standards	02.1
032-1989 Rev. 1	Margarine	02.2.1.2
033-1989 Rev. 1	Olive Oil	02.1.2
036-1995 Rev. 1	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
037-1995 Rev. 1	Canned Shrimps or Prawns	09.4
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
038-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
038-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
038-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
038-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
039-1981	Dried Edible Fungi	04.2.2.2
040-1981	Fresh Fungus “Chanterelle”	04.2.1.1
041-1981	Quick Frozen Peas	04.2.2.1
042-1987 Rev. 1	Canned Pineapple	04.1.2.4
044-1981	Apricot, Peach and Pear Nectar (preserved exclusively by physical means)	14.1.3.1
045-1981	Orange Juice (preserved exclusively by physical means)	14.1.2.1
046-1981	Grapefruit Juice (preserved exclusively by physical means)	14.1.2.1
047-1981	Lemon Juice (preserved exclusively by physical means)	14.1.2.1
048-1981	Apple Juice (preserved exclusively by physical means)	14.1.2.1
049-1981	Tomato Juice (preserved exclusively by physical means)	14.1.2.2
052-1981	Quick Frozen Strawberries	04.1.2.1
053-1981	Foods with Low-Sodium Content (special dietary foods with low sodium content)	13.0
053-1981	Foods with Low-Sodium Content (salt substitutes)	12.2
055-1981	Canned Mushrooms	04.2.2.4
056-1981	Canned Asparagus	04.2.2.4
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6

¹ Uses FCS revised as of the 33rd CCFAC and Codex standardized Foods adopted as of the 24th CAC.

Codex Standard No.	Codex Standard Title	Food Category No.
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
058-1981	Canned Green Peas	04.2.2.4
059-1981	Canned Plums	04.1.2.4
060-1981	Canned Raspberries	04.1.2.4
061-2001 Rev. 1	Canned Pears	04.1.2.4
062-1981	Canned Strawberries	04.1.2.4
063-1981	Concentrated Apple Juice (preserved exclusively by physical means)	14.1.2.3
064-1981	Concentrated Orange Juice (preserved exclusively by physical means)	14.1.2.3
066-1987 Rev. 1	Table Olives	04.2.2.3
067-1981	Raisins	04.1.2.2
068-1981	Canned Mandarin Oranges	04.1.2.4
069-1981	Quick Frozen Raspberries	04.1.2.1
070-1995 Rev. 1	Canned Tuna and Bonito	09.4
072-1981	Infant Formula	13.1.1
073-1981	Canned Baby Foods	13.2
074-1991	Processed Cereal-Based Foods for Infants and Children	13.2
075-1981	Quick Frozen Peaches	04.1.2.1
076-1981	Quick Frozen Bilberries	04.1.2.1
077-1981	Quick Frozen Spinach	04.2.2.1
078-1981	Canned Fruit Cocktail	04.1.2.4
079-1981	Jam (Fruit Preserves) and Jellies	04.1.2.5
080-1981	Citrus Marmelade	04.1.2.5
081-1981	Canned Mature Processed Peas	04.2.2.4
082-1981	Grape Juice (preserved exclusively by physical means)	14.1.2.1
083-1981	Concentrated Grape Juice (preserved exclusively by physical means)	14.1.2.3
084-1981	Sweetened Concentrated Labrusca Type Grape Juice (preserved exclusively by physical means)	14.1.2.3
085-1981	Pineapple Juice (preserved exclusively by physical means)	14.1.2.1
086-2001 Rev. 1	Cocoa Butters	05.1.3
087-1981	Chocolate	05.1.4
088-1991 Rev. 1	Canned Corned Beef	08.3.2
089-1991 Rev. 1	Luncheon Meat	08.3.2
090-1995 Rev. 1	Canned Crab Meat	09.4
092-1995 Rev. 1	Quick Frozen Shrimps or Prawns	09.2.1
094-1995 Rev. 1	Canned Sardines and Sardine-Type Products	09.4
095-1995 Rev. 1	Quick Frozen Lobsters	09.2.1
096-1991 Rev. 1	Cooked Cured Ham	08.2.2
097-1991 Rev. 1	Cooked Cured Pork Shoulder	08.2.2
098-1991 Rev. 1	Cooked Cured Chopped Meat	08.3.2
099-1981	Canned Tropical Fruit Salad	04.1.2.4
101-1981	Non-Pulpy Blackcurrant Nectar (preserved exclusively by physical means)	14.1.3.1
103-1981	Quick Frozen Blueberries	04.1.2.1
104-1981	Quick Frozen Leek	04.2.2.1
105-2001 Rev. 1	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
108-1997 Rev. 1 (Amended 2001)	Natural Mineral Waters	14.1.1.1
110-1981	Quick Frozen Broccoli	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
112-1981	Quick Frozen Brussel Sprouts	04.2.2.1

Codex Standard No.	Codex Standard Title	Food Category No.
113-1981	Quick Frozen Green Beans and Wax Beans	04.2.2.1
114-1981	Quick Frozen French-Fried Potatoes	04.2.2.1
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
116-1981	Canned Carrots	04.2.2.4
117-2001 Rev. 2	Bouillon and Consommés	12.5
119-1995 Rev. 1	Canned Finfish	09.4
120-1981	Blackcurrant Juice (preserved exclusively by physical means)	14.1.2.1
121-1981	Concentrated Blackcurrant Juice (preserved exclusively by physical means)	14.1.2.3
122-1981	Pulpy Nectars of Certain Small Fruits (preserved exclusively by physical means)	14.1.3.1
129-1981	Canned Apricots	04.1.2.4
130-1981	Dried Apricots	04.1.2.2
131-1981	Unshelled Pistachio Nuts	04.2.1.1
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
132-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
134-1995 Rev. 1	Nectars of Certain Citrus Fruits (preserved exclusively by physical means)	14.1.3.1
135-1989 Rev. 1	Minarine	02.2.2
138-1983	Concentrated Pineapple Juice (preserved exclusively by physical means)	14.1.2.3
139-1983	Concentrated Pineapple Juice with Preservatives for Manufacturing	14.1.2.3
140-1983	Quick Frozen Carrots	04.2.2.1
141-2001 Rev. 1	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
142-1983	Composite and Filled Chocolate	05.1.4
143-1985	Dates (coated)	04.1.1.2
143-1985	Dates (fresh)	04.1.1.1
144-1985	Canned Palmetto	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
147-1985	Cocoa Butter Confectionery	05.1.4
148-1985	Guava Nectar (preserved exclusively by physical means)	14.1.3.1
149-1985	Liquid Pulpy Mango Products (preserved exclusively by physical means)	14.1.3.1
150-1997 Rev. 1 (2 nd Amend. 2001)	Food Grade Salt	12.1
151-1995 Rev. 1	Gari	04.2.2.7
152-1995 Rev. 1	Wheat Flour	06.2
153-1995 Rev. 1	Maize (Corn)	06.1
154-1995 Rev. 1	Whole Maize (Corn) Meal	06.2
155-1995 Rev. 1	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2
156-1987	Follow-Up Formula	13.1.2
159-1987	Canned Mangoes	04.1.2.4
160-1987	Mango Chutney	04.1.2.6
161-1989	Fruit Nectars (preserved exclusively by physical means)	14.1.3.1
163-1987 Rev. 1 (Amended 2001)	Wheat Gluten Products, Including Wheat Gluten	12.9
163-1987 Rev. 1 (Amended 2001)	Wheat Gluten Products, Including Wheat Gluten	12.9
164-1989	Fruit Juices (preserved exclusively by physical means)	14.1.2.1

Codex Standard No.	Codex Standard Title	Food Category No.
165-1995 Rev. 1	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.2.1
166-1995 Rev. 1	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
167-1995 Rev. 1	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
168-1987	Mayonnaise	12.6.1
169-1995 Rev. 1	Whole and Decorticated Pearl Millet Grains	06.1
170-1995 Rev. 1	Pearl Millet Flour	06.2
171-1995 Rev. 1	Certain Pulses	04.2.1.1
172-1995 Rev. 1	Sorghum Grains	06.1
173-1995 Rev. 1	Sorghum Flour	06.2
174-1989	Vegetable Protein Products	12.9
175-1989	Soy Protein Products	12.9
176-1995 Rev. 1	Edible Cassava Flour	06.2
177-1991	Grated Desiccated Coconut	04.1.2.2
178-1995 Rev. 1	Durum Wheat Semolina and Durum Wheat Flour	06.2
179-1991	Vegetable Juices (preserved exclusively by physical means)	14.1.2.2
181-1991	Formula Foods for Use in Weight Control Diets	13.4
182-1999	Pineapple	04.1.1.1
183-2001 Rev. 1	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	09.1.2
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
(Amended 2001) 210-1999	Named Vegetable Oils	02.1.2
(Amended 2001) 211-1999	Named Animal Fats	02.1.3
212-2001 Rev. 1	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
212-2001 Rev. 1	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-2001 Rev. 1	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3

Codex Standard No.	Codex Standard Title	Food Category No.
212-2001 Rev. 1	Sugars (plantation or white mill sugar)	11.1.5
213-2001 Rev. 1	Limes	04.1.1.1
214-1999	Pumelos (citrus grandis)	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
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	05.2.1.1
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
A-08a-1978	Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese	01.6.4.1
A-08b-1978	Process(ed) Cheese and Spreadable Process(ed) Cheese	01.6.4.1
A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)	01.6.4.1
A-09-1976	Cream for Direct Consumption	01.4
A-09-1976	Cream for Direct Consumption (pasteurized, half, double)	01.4.1
A-09-1976	Cream for Direct Consumption (whipping, sterilized, UHT or ultra-pasteurized)	01.4.2
A-11a-1975	Yoghurt and Sweetened Yoghurt	01.2.1.1
A-11b-1975	Flavoured Yoghurt and Products Heat-Treated after Fermentation	01.7
A-15-1995	Whey Powders	01.8
A-18-2001 Rev. 1	Edible Casein Products	12.9
C-01-1966	Cheddar Cheese	01.6.2.1
C-03-1966	Danbo Cheese	01.6.2.1
C-04-1966	Edam Cheese	01.6.2.1
C-05-1966	Gouda Cheese	01.6.2.1
C-06-1966	Havarti Cheese	01.6.2.1
C-07-1966	Samsøe Cheese	01.6.2.1
C-09-1967	Emmentaler Cheese	01.6.2.1
C-11-1968	Tilsiter Cheese	01.6.2.1
C-13-1968	Saint Paulin Cheese	01.6.2.1
C-15-1968	Provolone Cheese	01.6.2.1
C-16-1968	Cottage Cheese, including Creamed Cottage Cheese	01.6.1
C-18-1969	Coulommiers Cheese	01.6.2.1
C-31-1973	Cream Cheese (Rahmfrischkase)	01.6.1
C-33-1973	Camembert Cheese	01.6.2.1
C-34-1973	Brie Cheese	01.6.2.1
C-35-1978	Extra Hard Grating Cheese	01.6.2.1

Cross-Reference of Codex Standardized Foods with the Food Categorization System used for the Elaboration of the GSFA – Sort by Codex Standard Title

Codex Standard No.	Codex Standard Title	Food Category No.
048-1981	Apple Juice (preserved exclusively by physical means)	14.1.2.1
044-1981	Apricot, Peach and Pear Nectar (preserved exclusively by physical means)	14.1.3.1
225-2001	Asparagus	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
120-1981	Blackcurrant Juice (preserved exclusively by physical means)	14.1.2.1
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
117-2001 Rev. 2	Bouillon and Consommés	12.5
C-34-1973	Brie Cheese	01.6.2.1
C-33-1973	Camembert Cheese	01.6.2.1
017-2001 Rev. 1	Canned Applesauce	04.1.2.4
129-1981	Canned Apricots	04.1.2.4
056-1981	Canned Asparagus	04.2.2.4
073-1981	Canned Baby Foods	13.2
116-1981	Canned Carrots	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
088-1991 Rev. 1	Canned Corned Beef	08.3.2
090-1995 Rev. 1	Canned Crab Meat	09.4
119-1995 Rev. 1	Canned Finfish	09.4
078-1981	Canned Fruit Cocktail	04.1.2.4
015-1981	Canned Grapefruit	04.1.2.4
016-1981	Canned Green Beans and Wax Beans	04.2.2.4
058-1981	Canned Green Peas	04.2.2.4
068-1981	Canned Mandarin Oranges	04.1.2.4
159-1987	Canned Mangoes	04.1.2.4
081-1981	Canned Mature Processed Peas	04.2.2.4
055-1981	Canned Mushrooms	04.2.2.4
144-1985	Canned Palmetto	04.2.2.4
014-1981	Canned Peaches	04.1.2.4
061-2001 Rev. 1	Canned Pears	04.1.2.4
042-1987 Rev. 1	Canned Pineapple	04.1.2.4
059-1981	Canned Plums	04.1.2.4
060-1981	Canned Raspberries	04.1.2.4
003-1995 Rev.1	Canned Salmon	09.4
094-1995 Rev. 1	Canned Sardines and Sardine-Type Products	09.4
037-1995 Rev. 1	Canned Shrimps or Prawns	09.4
062-1981	Canned Strawberries	04.1.2.4
018-1981	Canned Sweet Corn	04.2.2.4
013-1981	Canned Tomatoes	04.2.2.4
099-1981	Canned Tropical Fruit Salad	04.1.2.4
070-1995 Rev. 1	Canned Tuna and Bonito	09.4
226-2001	Cape Gooseberry	04.1.1.1
187-1993	Carambola	04.1.1.1
171-1995 Rev. 1	Certain Pulses	04.2.1.1
216-1999	Chayotes	04.1.1.1

Codex Standard No.	Codex Standard Title	Food Category No.
C-01-1966	Cheddar Cheese	01.6.2.1
208-1999 (Amended 2001)	Cheeses in Brine	01.6.2.1
087-1981	Chocolate	05.1.4
080-1981	Citrus Marmelade	04.1.2.5
141-2001 Rev. 1	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
147-1985	Cocoa Butter Confectionery	05.1.4
086-2001 Rev. 1	Cocoa Butters	05.1.3
105-2001 Rev. 1	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
142-1983	Composite and Filled Chocolate	05.1.4
063-1981	Concentrated Apple Juice (preserved exclusively by physical means)	14.1.2.3
121-1981	Concentrated Blackcurrant Juice (preserved exclusively by physical means)	14.1.2.3
083-1981	Concentrated Grape Juice (preserved exclusively by physical means)	14.1.2.3
064-1981	Concentrated Orange Juice (preserved exclusively by physical means)	14.1.2.3
138-1983	Concentrated Pineapple Juice (preserved exclusively by physical means)	14.1.2.3
139-1983	Concentrated Pineapple Juice with Preservatives for Manufacturing	14.1.2.3
098-1991 Rev. 1	Cooked Cured Chopped Meat	08.3.2
096-1991 Rev. 1	Cooked Cured Ham	08.2.2
097-1991 Rev. 1	Cooked Cured Pork Shoulder	08.2.2
C-16-1968	Cottage Cheese, including Creamed Cottage Cheese	01.6.1
C-18-1969	Coulommiers Cheese	01.6.2.1
202-1995	Couscous	06.1
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
C-31-1973	Cream Cheese (Rahmfrischkase)	01.6.1
A-09-1976	Cream for Direct Consumption	01.4
A-09-1976	Cream for Direct Consumption (pasteurized, half, double)	01.4.1
A-09-1976	Cream for Direct Consumption (whipping, sterilized, UHT or ultra-pasteurized)	01.4.2
C-03-1966	Danbo Cheese	01.6.2.1
143-1985	Dates (coated)	04.1.1.2
143-1985	Dates (fresh)	04.1.1.1
155-1995 Rev. 1	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2
130-1981	Dried Apricots	04.1.2.2
039-1981	Dried Edible Fungi	04.2.2.2
189-1993	Dried Shark Fins	09.2.5
178-1995 Rev. 1	Durum Wheat Semolina and Durum Wheat Flour	06.2
C-04-1966	Edam Cheese	01.6.2.1
A-18-2001 Rev. 1	Edible Casein Products	12.9
176-1995 Rev. 1	Edible Cassava Flour	06.2
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
038-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
038-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
038-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
038-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1

Codex Standard No.	Codex Standard Title	Food Category No.
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
C-09-1967	Emmentaler Cheese	01.6.2.1
C-35-1978	Extra Hard Grating Cheese	01.6.2.1
A-11b-1975	Flavoured Yoghurt and Products Heat-Treated after Fermentation	01.7
156-1987	Follow-Up Formula	13.1.2
150-1997 Rev. 1 (2 nd Amend. 2001)	Food Grade Salt	12.1
053-1981	Foods with Low-Sodium Content (salt substitutes)	12.2
053-1981	Foods with Low-Sodium Content (special dietary foods with low sodium content)	13.0
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
040-1981	Fresh Fungus "Chanterelle"	04.2.1.1
164-1989	Fruit Juices (preserved exclusively by physical means)	14.1.2.1
161-1989	Fruit Nectars (preserved exclusively by physical means)	14.1.3.1
151-1995 Rev. 1	Gari	04.2.2.7
019-1999	General Standard for Edible Fats and Oils Not Covered by Individual Standards	02.1
218-1999	Ginger	04.2.1.1
C-05-1966	Gouda Cheese	01.6.2.1
082-1981	Grape Juice (preserved exclusively by physical means)	14.1.2.1
046-1981	Grapefruit Juice (preserved exclusively by physical means)	14.1.2.1
219-1999	Grapefruits (citrus paradisi)	04.1.1.1
177-1991	Grated Desiccated Coconut	04.1.2.2
148-1985	Guava Nectar (preserved exclusively by physical means)	14.1.3.1
215-1999	Guavas	04.1.1.1
C-06-1966	Havarti Cheese	01.6.2.1
012-2001 Rev.2	Honey	11.5
072-1981	Infant Formula	13.1.1
079-1981	Jam (Fruit Preserves) and Jellies	04.1.2.5
223-2001	Kimchi	04.2.2.7
047-1981	Lemon Juice (preserved exclusively by physical means)	14.1.2.1
213-2001 Rev. 1	Limes	04.1.1.1
149-1985	Liquid Pulpy Mango Products (preserved exclusively by physical means)	14.1.3.1
196-1995	Litchi	04.1.1.1
220-1999	Longans	04.1.1.1
089-1991 Rev. 1	Luncheon Meat	08.3.2
153-1995 Rev. 1	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
032-1989 Rev. 1	Margarine	02.2.1.2
168-1987	Mayonnaise	12.6.1
217-1999	Mexican Limes	04.1.1.1
207-1999	Milk Powders and Cream Powders	01.5.1
135-1989 Rev. 1	Minarine	02.2.2

Codex Standard No.	Codex Standard Title	Food Category No.
211-1999	Named Animal Fats	02.1.3
A-08a-1978	Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese	01.6.4.1
210-1999 (Amended 2001)	Named Vegetable Oils	02.1.2
108-1997 Rev. 1 (Amended 2001)	Natural Mineral Waters	14.1.1.1
134-1995 Rev. 1	Nectars of Certain Citrus Fruits (preserved exclusively by physical means)	14.1.3.1
101-1981	Non-Pulpy Blackcurrant Nectar (preserved exclusively by physical means)	14.1.3.1
185-1993	Nopal	04.2.1.1
201-1995	Oats	06.1
033-1989 Rev. 1	Olive Oil	02.1.2
045-1981	Orange Juice (preserved exclusively by physical means)	14.1.2.1
183-2001 Rev. 1	Papaya	04.1.1.1
200-1995	Peanuts	04.2.1.1
170-1995 Rev. 1	Pearl Millet Flour	06.2
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
182-1999	Pineapple	04.1.1.1
085-1981	Pineapple Juice (preserved exclusively by physical means)	14.1.2.1
186-1993	Prickly Pear	04.2.1.1
A-08b-1978	Process(ed) Cheese and Spreadable Process(ed) Cheese	01.6.4.1
A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)	01.6.4.1
074-1991	Processed Cereal-Based Foods for Infants and Children	13.2
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
C-15-1968	Provolone Cheese	01.6.2.1
122-1981	Pulpy Nectars of Certain Small Fruits (preserved exclusively by physical means)	14.1.3.1
214-1999	Pumelos (citrus grandis)	04.1.1.1
076-1981	Quick Frozen Bilberries	04.1.2.1
165-1995 Rev. 1	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
110-1981	Quick Frozen Broccoli	04.2.2.1
112-1981	Quick Frozen Brussel Sprouts	04.2.2.1
140-1983	Quick Frozen Carrots	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
132-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
190-1995	Quick Frozen Fish Fillets	09.2.1
166-1995 Rev. 1	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
114-1981	Quick Frozen French-Fried Potatoes	04.2.2.1
113-1981	Quick Frozen Green Beans and Wax Beans	04.2.2.1
104-1981	Quick Frozen Leek	04.2.2.1
095-1995 Rev. 1	Quick Frozen Lobsters	09.2.1
075-1981	Quick Frozen Peaches	04.1.2.1
041-1981	Quick Frozen Peas	04.2.2.1

Codex Standard No.	Codex Standard Title	Food Category No.
069-1981	Quick Frozen Raspberries	04.1.2.1
191-1995	Quick Frozen Raw Squid	09.1.2
092-1995 Rev. 1	Quick Frozen Shrimps or Prawns	09.2.1
077-1981	Quick Frozen Spinach	04.2.2.1
052-1981	Quick Frozen Strawberries	04.1.2.1
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
036-1995 Rev. 1	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
067-1981	Raisins	04.1.2.2
198-1995	Rice	06.1
C-13-1968	Saint Paulin Cheese	01.6.2.1
167-1995 Rev. 1	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
C-07-1966	Samsøe Cheese	01.6.2.1
173-1995 Rev. 1	Sorghum Flour	06.2
172-1995 Rev. 1	Sorghum Grains	06.1
175-1989	Soy Protein Products	12.9
212-2001 Rev. 1	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-2001 Rev. 1	Sugars (plantation or white mill sugar)	11.1.5
212-2001 Rev. 1	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-2001 Rev. 1	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
084-1981	Sweetened Concentrated Labrusca Type Grape Juice (preserved exclusively by physical means)	14.1.2.3
066-1987 Rev. 1	Table Olives	04.2.2.3
224-2001	Tannia	05.2.1.1
C-11-1968	Tilsiter Cheese	01.6.2.1
049-1981	Tomato Juice (preserved exclusively by physical means)	14.1.2.2
221-2001	Unripened Cheese, Including Fresh Cheese	01.6.1
131-1981	Unshelled Pistachio Nuts	04.2.1.1
179-1991	Vegetable Juices (preserved exclusively by physical means)	14.1.2.2
174-1989	Vegetable Protein Products	12.9
199-1995	Wheat and Durum Wheat	06.1
152-1995 Rev. 1	Wheat Flour	06.2
163-1987 Rev. 1 (Amended 2001)	Wheat Gluten Products, Including Wheat Gluten	12.9
163-1987 Rev. 1 (Amended 2001)	Wheat Gluten Products, Including Wheat Gluten	12.9
A-15-1995	Whey Powders	01.8
169-1995 Rev. 1	Whole and Decorticated Pearl Millet Grains	06.1
154-1995 Rev. 1	Whole Maize (Corn) Meal	06.2
A-11a-1975	Yoghurt and Sweetened Yoghurt	01.2.1.1

Cross-Reference of Codex Standardized Foods with the Food Categorization System used for the Elaboration of the GSFA – Sort by Food Category No.

Codex Standard No.	Codex Standard Title	Food Category No.
A-11a-1975	Yoghurt and Sweetened Yoghurt	01.2.1.1
A-09-1976	Cream for Direct Consumption	01.4
A-09-1976	Cream for Direct Consumption (pasteurized, half, double)	01.4.1
A-09-1976	Cream for Direct Consumption (whipping, sterilized, UHT or ultra-pasteurized)	01.4.2
207-1999	Milk Powders and Cream Powders	01.5.1
221-2001	Unripened Cheese, Including Fresh Cheese	01.6.1
C-16-1968	Cottage Cheese, including Creamed Cottage Cheese	01.6.1
C-31-1973	Cream Cheese (Rahmfrischkase)	01.6.1
208-1999 (Amended 2001)	Cheeses in Brine	01.6.2.1
C-01-1966	Cheddar Cheese	01.6.2.1
C-03-1966	Danbo Cheese	01.6.2.1
C-04-1966	Edam Cheese	01.6.2.1
C-05-1966	Gouda Cheese	01.6.2.1
C-06-1966	Havarti Cheese	01.6.2.1
C-07-1966	Samsøe Cheese	01.6.2.1
C-09-1967	Emmentaler Cheese	01.6.2.1
C-11-1968	Tilsiter Cheese	01.6.2.1
C-13-1968	Saint Paulin Cheese	01.6.2.1
C-15-1968	Provolone Cheese	01.6.2.1
C-18-1969	Coulommiers Cheese	01.6.2.1
C-33-1973	Camembert Cheese	01.6.2.1
C-34-1973	Brie Cheese	01.6.2.1
C-35-1978	Extra Hard Grating Cheese	01.6.2.1
A-08a-1978	Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese	01.6.4.1
A-08b-1978	Process(ed) Cheese and Spreadable Process(ed) Cheese	01.6.4.1
A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)	01.6.4.1
A-11b-1975	Flavoured Yoghurt and Products Heat-Treated after Fermentation	01.7
A-15-1995	Whey Powders	01.8
019-1999	General Standard for Edible Fats and Oils Not Covered by Individual Standards	02.1
033-1989 Rev. 1	Olive Oil	02.1.2
210-1999 (Amended 2001)	Named Vegetable Oils	02.1.2
211-1999	Named Animal Fats	02.1.3
032-1989 Rev. 1	Margarine	02.2.1.2
135-1989 Rev. 1	Minarine	02.2.2
143-1985	Dates (fresh)	04.1.1.1
182-1999	Pineapple	04.1.1.1
183-2001 Rev. 1	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

Codex Standard No.	Codex Standard Title	Food Category No.
205-1997	Bananas	04.1.1.1
213-2001 Rev. 1	Limes	04.1.1.1
214-1999	Pumelos (citrus grandis)	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
143-1985	Dates (coated)	04.1.1.2
052-1981	Quick Frozen Strawberries	04.1.2.1
069-1981	Quick Frozen Raspberries	04.1.2.1
075-1981	Quick Frozen Peaches	04.1.2.1
076-1981	Quick Frozen Bilberries	04.1.2.1
103-1981	Quick Frozen Blueberries	04.1.2.1
067-1981	Raisins	04.1.2.2
130-1981	Dried Apricots	04.1.2.2
177-1991	Grated Desiccated Coconut	04.1.2.2
014-1981	Canned Peaches	04.1.2.4
015-1981	Canned Grapefruit	04.1.2.4
017-2001 Rev. 1	Canned Applesauce	04.1.2.4
042-1987 Rev. 1	Canned Pineapple	04.1.2.4
059-1981	Canned Plums	04.1.2.4
060-1981	Canned Raspberries	04.1.2.4
061-2001 Rev. 1	Canned Pears	04.1.2.4
062-1981	Canned Strawberries	04.1.2.4
068-1981	Canned Mandarin Oranges	04.1.2.4
078-1981	Canned Fruit Cocktail	04.1.2.4
099-1981	Canned Tropical Fruit Salad	04.1.2.4
129-1981	Canned Apricots	04.1.2.4
159-1987	Canned Mangoes	04.1.2.4
079-1981	Jam (Fruit Preserves) and Jellies	04.1.2.5
080-1981	Citrus Marmelade	04.1.2.5
160-1987	Mango Chutney	04.1.2.6
038-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
040-1981	Fresh Fungus "Chanterelle"	04.2.1.1
131-1981	Unshelled Pistachio Nuts	04.2.1.1
171-1995 Rev. 1	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
225-2001	Asparagus	04.2.1.1
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
038-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
041-1981	Quick Frozen Peas	04.2.2.1
077-1981	Quick Frozen Spinach	04.2.2.1
104-1981	Quick Frozen Leek	04.2.2.1

Codex Standard No.	Codex Standard Title	Food Category No.
110-1981	Quick Frozen Broccoli	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
112-1981	Quick Frozen Brussel Sprouts	04.2.2.1
113-1981	Quick Frozen Green Beans and Wax Beans	04.2.2.1
114-1981	Quick Frozen French-Fried Potatoes	04.2.2.1
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
132-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
140-1983	Quick Frozen Carrots	04.2.2.1
038-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
039-1981	Dried Edible Fungi	04.2.2.2
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
066-1987 Rev. 1	Table Olives	04.2.2.3
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
013-1981	Canned Tomatoes	04.2.2.4
016-1981	Canned Green Beans and Wax Beans	04.2.2.4
018-1981	Canned Sweet Corn	04.2.2.4
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
055-1981	Canned Mushrooms	04.2.2.4
056-1981	Canned Asparagus	04.2.2.4
058-1981	Canned Green Peas	04.2.2.4
081-1981	Canned Mature Processed Peas	04.2.2.4
116-1981	Canned Carrots	04.2.2.4
144-1985	Canned Palmetto	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
038-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
151-1995 Rev. 1	Gari	04.2.2.7
223-2001	Kimchi	04.2.2.7
105-2001 Rev. 1	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
141-2001 Rev. 1	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
086-2001 Rev. 1	Cocoa Butters	05.1.3
087-1981	Chocolate	05.1.4
142-1983	Composite and Filled Chocolate	05.1.4
147-1985	Cocoa Butter Confectionery	05.1.4
224-2001	Tannia	05.2.1.1
153-1995 Rev. 1	Maize (Corn)	06.1
169-1995 Rev. 1	Whole and Decorticated Pearl Millet Grains	06.1
172-1995 Rev. 1	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
152-1995 Rev. 1	Wheat Flour	06.2
154-1995 Rev. 1	Whole Maize (Corn) Meal	06.2
155-1995 Rev. 1	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2
170-1995 Rev. 1	Pearl Millet Flour	06.2

Codex Standard No.	Codex Standard Title	Food Category No.
173-1995 Rev. 1	Sorghum Flour	06.2
176-1995 Rev. 1	Edible Cassava Flour	06.2
178-1995 Rev. 1	Durum Wheat Semolina and Durum Wheat Flour	06.2
096-1991 Rev. 1	Cooked Cured Ham	08.2.2
097-1991 Rev. 1	Cooked Cured Pork Shoulder	08.2.2
088-1991 Rev. 1	Canned Corned Beef	08.3.2
089-1991 Rev. 1	Luncheon Meat	08.3.2
098-1991 Rev. 1	Cooked Cured Chopped Meat	08.3.2
191-1995	Quick Frozen Raw Squid	09.1.2
036-1995 Rev. 1	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
092-1995 Rev. 1	Quick Frozen Shrimps or Prawns	09.2.1
095-1995 Rev. 1	Quick Frozen Lobsters	09.2.1
165-1995 Rev. 1	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
166-1995 Rev. 1	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
167-1995 Rev. 1	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
003-1995 Rev.1	Canned Salmon	09.4
037-1995 Rev. 1	Canned Shrimps or Prawns	09.4
070-1995 Rev. 1	Canned Tuna and Bonito	09.4
090-1995 Rev. 1	Canned Crab Meat	09.4
094-1995 Rev. 1	Canned Sardines and Sardine-Type Products	09.4
119-1995 Rev. 1	Canned Finfish	09.4
212-2001 Rev. 1	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
212-2001 Rev. 1	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-2001 Rev. 1	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-2001 Rev. 1	Sugars (plantation or white mill sugar)	11.1.5
012-2001 Rev.2	Honey	11.5
150-1997 Rev. 1 (2 nd Amend. 2001)	Food Grade Salt	12.1
053-1981	Foods with Low-Sodium Content (salt substitutes)	12.2
117-2001 Rev. 2	Bouillon and Consommés	12.5
168-1987	Mayonnaise	12.6.1
163-1987 Rev. 1 (Amended 2001)	Wheat Gluten Products, Including Wheat Gluten	12.9
163-1987 Rev. 1 (Amended 2001)	Wheat Gluten Products, Including Wheat Gluten	12.9
174-1989	Vegetable Protein Products	12.9
175-1989	Soy Protein Products	12.9
A-18-2001 Rev. 1	Edible Casein Products	12.9
053-1981	Foods with Low-Sodium Content (special dietary foods with low sodium content)	13.0
072-1981	Infant Formula	13.1.1

Codex Standard No.	Codex Standard Title	Food Category No.
156-1987	Follow-Up Formula	13.1.2
073-1981	Canned Baby Foods	13.2
074-1991	Processed Cereal-Based Foods for Infants and Children	13.2
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
108-1997 Rev. 1 (Amended 2001)	Natural Mineral Waters	14.1.1.1
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
045-1981	Orange Juice (preserved exclusively by physical means)	14.1.2.1
046-1981	Grapefruit Juice (preserved exclusively by physical means)	14.1.2.1
047-1981	Lemon Juice (preserved exclusively by physical means)	14.1.2.1
048-1981	Apple Juice (preserved exclusively by physical means)	14.1.2.1
082-1981	Grape Juice (preserved exclusively by physical means)	14.1.2.1
085-1981	Pineapple Juice (preserved exclusively by physical means)	14.1.2.1
120-1981	Blackcurrant Juice (preserved exclusively by physical means)	14.1.2.1
164-1989	Fruit Juices (preserved exclusively by physical means)	14.1.2.1
049-1981	Tomato Juice (preserved exclusively by physical means)	14.1.2.2
179-1991	Vegetable Juices (preserved exclusively by physical means)	14.1.2.2
063-1981	Concentrated Apple Juice (preserved exclusively by physical means)	14.1.2.3
064-1981	Concentrated Orange Juice (preserved exclusively by physical means)	14.1.2.3
083-1981	Concentrated Grape Juice (preserved exclusively by physical means)	14.1.2.3
084-1981	Sweetened Concentrated Labrusca Type Grape Juice (preserved exclusively by physical means)	14.1.2.3
121-1981	Concentrated Blackcurrant Juice (preserved exclusively by physical means)	14.1.2.3
138-1983	Concentrated Pineapple Juice (preserved exclusively by physical means)	14.1.2.3
139-1983	Concentrated Pineapple Juice with Preservatives for Manufacturing	14.1.2.3
044-1981	Apricot, Peach and Pear Nectar (preserved exclusively by physical means)	14.1.3.1
101-1981	Non-Pulpy Blackcurrant Nectar (preserved exclusively by physical means)	14.1.3.1
122-1981	Pulpy Nectars of Certain Small Fruits (preserved exclusively by physical means)	14.1.3.1
134-1995 Rev. 1	Nectars of Certain Citrus Fruits (preserved exclusively by physical means)	14.1.3.1
148-1985	Guava Nectar (preserved exclusively by physical means)	14.1.3.1
149-1985	Liquid Pulpy Mango Products (preserved exclusively by physical means)	14.1.3.1
161-1989	Fruit Nectars (preserved exclusively by physical means)	14.1.3.1

Codex General Standard for Food Additives

LIST A

JECFA-Reviewed Food Additives with
ADIs and INS Numbers

(includes synonyms)

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
Acacia Gum			GUM ARABIC
Acetic Acid Esters of Mono- and Diglycerides			ACETIC AND FATTY ACID ESTERS OF GLYCEROL
Aceto Glycerides			ACETIC AND FATTY ACID ESTERS OF GLYCEROL
Acetylated Mono- and Diglycerides			ACETIC AND FATTY ACID ESTERS OF GLYCEROL
Aero-Glucose Dehydrogenase			GLUCOSE OXIDASE (<i>Aspergillus niger</i> , var.)
Agar-Agar			AGAR
Algaroba			CAROB BEAN GUM
Aluminium Calcium Silicate			CALCIUM ALUMINIUM SILICATE (SYNTHETIC)
Ammonia Caramel			CARAMEL COLOUR, CLASS III
Ammonium Bicarbonate			AMMONIUM HYDROGEN CARBONATE
Ammonium Citrate Tribasic			TRIAMMONIUM CITRATE
Ammonium Ferric Citrate			FERRIC AMMONIUM CITRATE
Ammonium Glutamate			MONOAMMONIUM GLUTAMATE, L-
Ammonium Iron (III) Citrate			FERRIC AMMONIUM CITRATE
Ammonium Iron Citrate			FERRIC AMMONIUM CITRATE
Ammonium Muriate			AMMONIUM CHLORIDE
Ammonium Myristate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Ammonium Palmitate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Ammonium Stearate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Aqua Ammonia			AMMONIUM HYDROXIDE
Arabic Gum			GUM ARABIC
ASCORBYL ESTERS		Group ADI 1.25 mg/kg bw	ASCORBYL ESTERS
Azobisformamide			AZODICARBONAMIDE
Baking Soda			SODIUM HYDROGEN CARBONATE
BCD			CYCLODEXTRIN, BETA-
Beetroot Red			BEET RED
BENZOATES		Group ADI 5 mg/kg bw	BENZOATES
Beta-Schardinger Dextrin			CYCLODEXTRIN, BETA-
Bicarbonate of Soda			SODIUM HYDROGEN CARBONATE
Bleached Shellac			Shellac
Calcium Aluminosilicate			CALCIUM ALUMINIUM SILICATE (SYNTHETIC)
Calcium Disodium (Ethylene-Dinitrilo)-Tetraacetate			Calcium Disodium Ethylene Diamine Tetraacetate
Calcium Disodium Edetate			Calcium Disodium Ethylene Diamine Tetraacetate

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
Calcium Disodium EDTA			Calcium Disodium Ethylene Diamine Tetraacetate
Calcium DI-D-Gluconate Monohydrate			CALCIUM GLUCONATE
Calcium DI-Gluconate			CALCIUM GLUCONATE
Calcium Glutamate			CALCIUM GLUTAMATE, DL-L-
Calcium Guanylate			CALCIUM GUANYLATE, 5'-
Calcium Inosinate			CALCIUM INOSINATE, 5'-
Calcium Malate, D,L-			CALCIUM MALATE
Calcium Myristate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Calcium Oleate			SALTS OF OLEIC ACID (Ca)
Calcium Palmitate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Calcium Ribonucleotides			CALCIUM RIBONUCLEOTIDES, 5'-
Calcium Silicoaluminate			CALCIUM ALUMINIUM SILICATE (SYNTHETIC)
Calcium Stearate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Carbonic Acid Anhydride			CARBON DIOXIDE
Carob Gum			CAROB BEAN GUM
Carrageenan with Cellulose			PROCESSED EUCHEUMA SEAWEED
Caustic Caramel			CARAMEL COLOUR, CLASS I
Caustic Potash			POTASSIUM HYDROXIDE
Caustic Soda			POTASSIUM HYDROXIDE
Cellulose Ethyl Ester			ETHYL CELLULOSE
Cellulose Gel			MICROCRYSTALLINE CELLULOSE
Cellulose Gum			SODIUM CARBOXYMETHYL CELLULOSE
Cellulose Hydroxypropyl Ether			CELLULOSE
Cellulose Methyl Ether			HYDROXYPROPYL CELLULOSE
Chalk			METHYL CELLULOSE
Chlorine (IV) Oxide			CALCIUM CARBONATE
Chlorine Peroxide			CHLORINE DIOXIDE
Citrem			CHLORINE DIOXIDE
Citric Acid Esters of Mono- and Di-Glycerides			CITRIC AND FATTY ACID ESTERS OF GLYCEROL
Citric Acid Triammonium Salt			CITRIC AND FATTY ACID ESTERS OF GLYCEROL
Citroglycerides			TRIAMMONIUM CITRATE
CMC			CITRIC AND FATTY ACID ESTERS OF GLYCEROL
Crospovidone			SODIUM CARBOXYMETHYL CELLULOSE
Cross Linked Homopolymer of 1-Ethenyl-2-Pyrrolidone			CELLULOSE
Cross Linked Polyvidone			INSOLUBLE POLYVINYLPYRROLIDONE
Cyclomaltooctanose			INSOLUBLE POLYVINYLPYRROLIDONE
Cyclooctaamylose			INSOLUBLE POLYVINYLPYRROLIDONE
Cyclodextrin C			GAMMA-CYCLODEXTRIN
D,L-Lactic Acid Magnesium Salt			GAMMA-CYCLODEXTRIN
D,L-Monocalcium Malate			CYCLODEXTRIN, BETA-
Danish Agar (From <i>Furcellaria fastigiata</i>)			MAGNESIUM LACTATE, (DL-)
D-Araboascorbic Acid			CALCIUM MALATE
Delta-Gluconolactone			CARRAGEENAN
D-Glucitol			ERYTHORBIC ACID
D-Glucitol Syrup			GLUCONO DELTA LACTONE
			SORBITOL (INCLUDING SORBITOL SYRUP)
			SORBITOL (INCLUDING SORBITOL

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
D-Gluconic Acid Delta-Lactone			SYRUP) GLUCONO DELTA LACTONE
D-Gluconic Acid Monopotassium Salt			POTASSIUM GLUCONATE
Diastase			ALPHA-AMYLASE (<i>A.oryzae</i> , var.),
Dimethyl Pyrocarbonate			DIMETHYL DICARBONATE
Dimethylpolysiloxane			POLYDIMETHYLSILOXANE
Dimethylsilicone Fluid			POLYDIMETHYLSILOXANE
Dimethylsilicone Oil			POLYDIMETHYLSILOXANE
Dinitrogen Monoxide			NITROUS OXIDE
Dipotassium Guanosine-5'- Monophosphate			DIPOTASSIUM GUANYLATE, 5'-
Disodium Dihydrogen (Ethylene-Dinitrilo) - Tetraacetate			Disodium ethylene Diamine Tetraacetate
Disodium Dihydrogen ethylenediaminetetraacetate			Disodium ethylene Diamine Tetraacetate
Disodium Edetate			Disodium ethylene Diamine Tetraacetate
Disodium EDTA			Disodium ethylene Diamine Tetraacetate
Disodium Inosine-5'-Monophosphate			DISODIUM INOSINATE, 5'-
D-Maltitol			MALTITOL AND MALTITOL SYRUP
D-Mannitol			MANNITOL
D-Mannitol and Hydrogenated Saccharides			SORBITOL (INCLUDING SORBITOL SYRUP)
DMDC			DIMETHYL DICARBONATE
Dried Maltitol Syrup			MALTITOL AND MALTITOL SYRUP
Dry Ice (Solid Form)			CARBON DIOXIDE
D-Sorbitol			SORBITOL (INCLUDING SORBITOL SYRUP)
EDTAs		Group ADI g2.5	EDTAs
Ester Gum		mg/kg bw	GLYCEROL ESTER OF WOOD ROSIN THERMALLY OXIDIZED SOYA BEAN OIL WITH MONO- AND DI-GLYCERIDES OF FATTY ACIDS (TOSOM)
Esters of Glycerol and Thermally Oxidized Soy Bean Fatty Acids			TRIETHYL CITRATE
Ethyl Citrate			CARRAGEENAN
Euचेuman (From <i>Euचेuma</i> Spp.)		Group ADI	
FERROCYANIDES		0.025 mg/kg bw	FERROCYANIDES
FORMATES		Group ADI 3	
Furcellaran (From <i>Furcellaria fastigiata</i>)		mg/kg bw	FORMATES
gamma-CD			CARRAGEENAN
GDL			GAMMA-CYCLODEXTRIN
Gelose			GLUCONO DELTA LACTONE
Gluconic Acid Sodium Salt			AGAR
Gluconolactone			SODIUM GLUCONATE
Glucose Aerodehydrogenase			GLUCONO DELTA LACTONE
Glucose Oxhydrase			GLUCOSE OXIDASE (<i>Aspergillus niger</i> var.)
Glutamic Acid			GLUCOSE OXIDASE (<i>Aspergillus niger</i> var.)
Glycerin			GLUTAMIC ACID (L(+)-)
Glyceryl Monooleate			GLYCEROL
Glyceryl Monoplamitate			MONO- AND DIGLYCERIDES
Glyceryl Monostearate			MONO- AND DIGLYCERIDES
Glyceryl Triacetate			MONO- AND DIGLYCERIDES TRIACETIN

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
Glycogenase			ALPHA-AMYLASE (<i>A. oryzae</i> , var.), or Alpha-Amylase (<i>B. megaterium</i> expressed in <i>Bacillus subtilis</i>)
GMS			MONO- AND DIGLYCERIDES
Guaiac Gum			GUAIAC RESIN
Guaiacum			GUAIAC RESIN
Guanosine-5'-Monophosphoric Acid			GUANYLIC ACID, 5'
Guanylic Acid			GUANYLIC ACID, 5'
Guar Flour			GUAR GUM
Gum Cyamopsis			GUAR GUM
Gum Guaiac			GUAIAC RESIN
Gum Karaya			KARAYA GUM
Gum Sterculia			KARAYA GUM
Hexacyanoferrate of Calcium			Calcium Ferrocyanide
Hexacyanoferrate of Potassium			Potassium Ferrocyanide
Hexacyanoferrate of Sodium			Sodium Ferrocyanide
Hexamine			HEXAMETHYLENE TETRAMINE
Hydrated Basic Magnesium Carbonate			MAGNESIUM HYDROGEN CARBONATE
Hydrocarbon Waxes			MICROCRYSTALLINE WAX
Hydrogen Chloride			HYDROCHLORIC ACID
Hydrogenated Glucose Syrup			MALTITOL AND MALTITOL SYRUP
Hydrogenated High Maltose-Content Glucose Syrup			MALTITOL AND MALTITOL SYRUP
Hydrogenated Isomaltulose			ISOMALT
Hydrogenated Maltose			MALTITOL AND MALTITOL SYRUP
Hypnean (From Hypnea Spp.)			CARRAGEENAN
Inosinic Acid			INOSINIC ACID, 5'-
Insoluble Cross Linked Homopolymer of n-Vinyl-1-Pyrrolidone			INSOLUBLE POLYVINYLPIRROLIDONE
Insoluble PVP			INSOLUBLE POLYVINYLPIRROLIDONE
Iridophycan (From Iridaea Spp.)			CARRAGEENAN
Irish Moss Gelose			CARRAGEENAN
Iron (II) Lactate			FERROUS LACTATE
Iron Ammonium Citrate			FERRIC AMMONIUM CITRATE
Iron Gluconate			FERROUS GLUCONATE
Isinglass (Bengal, Ceylon, Chinese, or Japanese)			AGAR
Isoascorbic Acid			ERYTHORBIC ACID
Isomaltitol			ISOMALT
Japan Agar			AGAR
Kadaya			KARAYA GUM
Kaolin, Light or Heavy			ALUMINUM SILICATE
Karaya			KARAYA GUM
Katilo			KARAYA GUM
Konjac			KONJAC FLOUR
Konjac Mannen			KONJAC FLOUR
Konnyaleu			KONJAC FLOUR
Kullo			KARAYA GUM
Kutterra			KARAYA GUM
Lactic Acid Esters of Mono- and Diglycerides			LACTIC AND FATTY ACID ESTERS OF GLYCEROL
Lactit			LACTITOL
Lactobiosit			LACTITOL
Lactoglycerides			LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
Lactositol			LACTITOL
Layar Carang			AGAR
Lime			CALCIUM OXIDE
Lipase			LIPASE (Animal Sources) LIPASE (<i>Aspergillus oryzae</i> , var.)
Locust Bean Gum			CAROB BEAN GUM
Lye			SODIUM HYDROXIDE
Lysozyme			LYSOZYME HYDROCHLORIDE
Macrogol			POLYETHYLENE GLYCOL
Magnesium Carbonate Hydroxide			MAGNESIUM HYDROGEN CARBONATE
Magnesium Chloride Hexahydrate			MAGNESIUM CHLORIDE
Magnesium Chlorophyll			CHLOROPHYLLS
Magnesium DL-D,L-Lactate			MAGNESIUM LACTATE, (DL-)
Magnesium Gluconate Dihydrate			MAGNESIUM GLUCONATE
Magnesium Glutamate			MAGNESIUM GLUTAMATE, DL-L-
Magnesium Hydroxide Carbonate			MAGNESIUM HYDROGEN CARBONATE
Magnesium Phaeophytin			CHLOROPHYLLS
Magnesium Subcarbonate (Light or Heavy)			MAGNESIUM HYDROGEN CARBONATE
Malic Acid Monosodium Salt			SODIUM HYDROGEN MALATE
Malic Acid Potassium Salt			POTASSIUM MALATE
Malic Acid Sodium Salt			SODIUM MALATE
Maltitol Syrup Powder			MALTITOL AND MALTITOL SYRUP
Mannite			MANNITOL
Methanoic Acid			Formic Acid
Methenamine			HEXAMETHYLENE TETRAMINE
Methyl Ether of Cellulose			METHYL CELLULOSE
Methyl Ethyl Ether of Cellulose			METHYL ETHYL CELLULOSE
Modified Polydextroses			POLYDEXTROSES A AND N
Monocalcium Benzoate			Calcium Benzoate
Monocalcium Malate, D, L-			CALCIUM MALATE
Monoolein			MONO- AND DIGLYCERIDES
Monopalmitin			MONO- AND DIGLYCERIDES
Monopotassium Citrate			POTASSIUM DIHYDROGEN CITRATE
Monosodium Citrate			SODIUM DIHYDROGEN CITRATE
Monostearin			MONO- AND DIGLYCERIDES
MPG			MONOSODIUM GLUTAMATE, L
MSG			MONOSODIUM GLUTAMATE, L
Muriatic Acid			Hydrochloric Acid
Na CMC			SODIUM CARBOXYMETHYL CELLULOSE
Natamycin			PIMARICIN
Nitrogen Oxide			NITROUS OXIDE
Non-Crystallizing Sorbitol Solution			SORBITOL (INCLUDING SORBITOL SYRUP)
Notatin			GLUCOSE OXIDASE (<i>Aspergillus niger</i> , var.)
ORTHO-PHENYLPHENOLS		Group ADI 0.2 mg/kg bw	ORTHO-PHENYLPHENOLS
PEG			POLYETHYLENE GLYCOL
Peruvian Tara			TARA GUM
Petroleum Wax			MICROCRYSTALLINE WAX
Phosphatides			LECITHIN
Phospholipids			LECITHIN

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
Plain Caramel			CARAMEL COLOUR, CLASS I
PNG-Carragenan			PROCESSED EUCHEUMA SEAWEED
Poly(Dimethylsiloxane)			POLYDIMETHYLSILOXANE
Polydextrose			POLYDEXTROSES A AND N
Polyvinylpyrrolidone			INSOLUBLE POLYVINYLPIRROLIDONE
Pomalous Acid			MALIC ACID (DL-)
Potassium 5'-Guanylate			DIPOTASSIUM GUANYLATE, 5'-
Potassium 5'-Inosinate			DIPOTASSIUM INOSINATE, 5'-
Potassium Bicarbonate			POTASSIUM HYDROGEN CARBONATE
Potassium Citrate			TRIPOTASSIUM CITRATE
Potassium Citrate Monobasic			POTASSIUM DIHYDROGEN CITRATE
Potassium D-Gluconate			POTASSIUM GLUCONATE
Potassium Glutamate			MONOSODIUM GLUTAMATE, L
Potassium Guanylate			DIPOTASSIUM GUANYLATE, 5'-
Potassium Hydrate			POTASSIUM HYDROXIDE
Potassium Inosinate			DIPOTASSIUM INOSINATE, 5'-
Potassium Myristate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Potassium Oleate			SALTS OF OLEIC ACID (Ca)
Potassium Palmitate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Potassium Stearate			SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
Povidone			POLYVINYLPIRROLIDONE
Propyl Gallate			Gallate, Propyl
Ptyalin			ALPHA-AMYLASE (<i>A.oryzae</i> , var.),
PVP			ALPHA-AMYLASE (Carbohydase)
SAIB			(<i>Bacillus licheniformis</i>)
Sal Ammoniac			POLYVINYLPIRROLIDONE
Salts of Oleic Acid (Calcium, Potassium and Sodium)			SUCROSE ACETATE ISOBUTYRATE
Semi-Refined Carrageenan			AMMONIUM CHLORIDE
Silica			SALTS OF OLEIC ACID (Ca, K, Na)
Simethicone			PROCESSED EUCHEUMA SEAWEED
Slaked Lime			SILICON DIOXIDE (AMORPHOUS)
Soda Ash			POLYDIMETHYLSILOXANE
Sodium 5'-Guanylate			CALCIUM HYDROXIDE
Sodium 5'-Inosinate			SODIUM CARBONATE
Sodium 5'-Ribonucleotides			DISODIUM GUANYLATE, 5'
Sodium Acid Carbonate			DISODIUM INOSINATE, 5'
Sodium Bicarbonate			DISODIUM RIBONUCLEOTIDES, 5'
Sodium Calcium Silicoaluminate			SODIUM HYDROGEN CARBONATE
Sodium Cellulose Glycolate			SODIUM HYDROGEN CARBONATE
Sodium Citrate			CALCIUM ALUMINIUM SILICATE (SYNTHETIC)
Sodium Citrate Monobasic			SODIUM CARBOXYMETHYL CELLULOSE
Sodium CMC			TRISODIUM CITRATE
Sodium D-Gluconate			SODIUM DIHYDROGEN CITRATE
Sodium Glutamate			SODIUM CARBOXYMETHYL CELLULOSE
Sodium Guanylate			SODIUM GLUCONATE
			MONOSODIUM GLUTAMATE, L
			DISODIUM GUANYLATE, 5'

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
Sodium Hydrate			SODIUM HYDROXIDE
Sodium Inosinate			DISODIUM INOSINATE, 5'
Sodium Isoascorbate			SODIUM ERYTHORBATE
Sodium Malate, D,L-			SODIUM MALATE
Sodium Monohydrogencarbonate			SODIUM SESQUICARBONATE
Sodium Myristate			Salts of Myristic, Palmitic & Stearic Acids (NH ₄ , Ca, K, Na)
Sodium Oleate			SALTS OF OLEIC ACID (Ca Salts of Myristic, Palmitic & Stearic Acids (NH ₄ , Ca, K, Na)
Sodium Palmitate			(NH ₄ , Ca, K, Na)
Sodium Ribonucleotides			DISODIUM RIBONUCLEOTIDES, 5'
Sodium Silicoaluminate			SODIUM ALUMINOSILICATE
Sodium Stearate			Salts of Myristic, Palmitic & Stearic Acids (NH ₄ , Ca, K, Na)
Sodium Stearoyl Lactate			Sodium Stearoyl Lactylate SORBITOL (INCLUDING SORBITOL SYRUP)
Sorbit			
Starch, Acid-Treated			ACID TREATED STARCH
Starch, Alkaline Treated			Alkaline Treated Starch
Starch, Bleached			BLEACHED STARCH
Starch, Enzyme Treated			ENZYME TREATED STARCH
Starch, Roasted			DEXTRINS, WHITE AND YELLOW, ROASTED STARCH
Sterculia			KARAYA GUM
Strong Ammonia Solution			AMMONIUM HYDROXIDE
Sulphite Ammonia Caramel			CARAMEL COLOUR, CLASS IV
Sylvine			POTASSIUM CHLORIDE
Sylvite			POTASSIUM CHLORIDE
Talcum			TALC
Tartaric Acid Esters of Mono- and Diglycerides			TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)
Tartrated Mono- and Diglycerides			TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)
THIODIPROPIONATES		Group ADI 3 mg/kg bw	
Tin Dichloride			STANNOUS CHLORIDE
TOSOM		30 mg/kg bw	THERMALLY OXIDIZED SOYA BEAN OIL WITH MONO- AND DI-GLYCERIDES OF FATTY ACIDS (TOSOM)
Tributyrase			Lipase (Animal Sources), Lipase (<i>Aspergillus oryzae</i> , var.) Lipase (Animal Sources), Lipase (<i>Aspergillus oryzae</i> , var.)
Triglycerine Lipase			
Vitamin C			ASCORBIC ACID
Vitamin C Palmitate			Ascorbyl Palmitate
Vitamin C Stearate			Ascorbyl Stearate
Wax-Free Bleached Shellac			SHELLAC
White and Yellow Dextrins			DEXTRINS, WHITE AND YELLOW, ROASTED STARCH
Yellow Prussiate of Lime			Calcium Ferrocyanide
Yellow Prussiate of Potash			Potassium Ferrocyanide
Yellow Prussiate of Soda			Sodium Ferrocyanide
CHLOROPHYLLS	140	Not Limited	CHLOROPHYLLS
FAST GREEN FCF	143	25 mg/kg bw	FAST GREEN FCF
CARAMEL COLOUR, CLASS I	150a	Not Specified	CARAMEL COLOUR, CLASS I
Caramel Colour, Class I - Plain	150a	Not Specified	CARAMEL COLOUR, CLASS I
CARAMEL COLOUR, CLASS III	150c	200 mg/kg bw	CARAMEL COLOUR, CLASS III

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
Caramel Colour, Class III - Ammonia Process	150c	200 mg/kg bw	CARAMEL COLOUR, CLASS III
CARAMEL COLOUR, CLASS IV	150d	200 mg/kg bw	CARAMEL COLOUR, CLASS IV
Caramel Colour, Class IV - Ammonia Sulphite Process	150d	200 mg/kg bw	CARAMEL COLOUR, CLASS IV
BEET RED	162	Not Specified	BEET RED
CALCIUM CARBONATE	170i	Not Specified	CALCIUM CARBONATE
TITANIUM DIOXIDE	171	Not Limited	TITANIUM DIOXIDE
Benzoic Acid	210		BENZOATES
Sodium Benzoate	211		BENZOATES
Potassium Benzoate	212		BENZOATES
Calcium Benzoate	213		BENZOATES
Ortho-Phenylphenol	231		ORTHO-PHENYLPHENOLS
Sodium o-Phenylphenol	232		ORTHO-PHENYLPHENOLS
PIMARICIN	235	0.3 mg/kg bw	PIMARICIN
Formic Acid	236		FORMATES
HEXAMETHYLENE TETRAMINE	239	0.15 mg/kg bw	HEXAMETHYLENE TETRAMINE
DIMETHYL DICARBONATE	242	Acceptable	DIMETHYL DICARBONATE
ACETIC ACID, GLACIAL	260	Not Limited	ACETIC ACID, GLACIAL
POTASSIUM ACETATE	261	Not Specified	POTASSIUM ACETATE
SODIUM ACETATE	262i	Not Specified	SODIUM ACETATE
CALCIUM ACETATE	263	Not Limited	CALCIUM ACETATE
AMMONIUM ACETATE	264	Not Specified	AMMONIUM ACETATE
LACTIC ACID (L-, D- and DL-)	270	Not Limited	LACTIC ACID (L-, D- and DL-)
PROPIONIC ACID	280	Not Limited	PROPIONIC ACID
SODIUM PROPIONATE	281	Not Limited	SODIUM PROPIONATE
CALCIUM PROPIONATE	282	Not Limited	CALCIUM PROPIONATE
POTASSIUM PROPIONATE	283	Not Limited	POTASSIUM PROPIONATE
CARBON DIOXIDE	290	Not Specified	CARBON DIOXIDE
MALIC ACID (DL-)	296	Not Specified	MALIC ACID (DL-)
FUMARIC ACID	297	Not Specified	FUMARIC ACID
ASCORBIC ACID	300	Not Specified	ASCORBIC ACID
SODIUM ASCORBATE	301	Not Specified	SODIUM ASCORBATE
CALCIUM ASCORBATE	302	Not Specified	CALCIUM ASCORBATE
POTASSIUM ASCORBATE	303	Not Specified	POTASSIUM ASCORBATE
Ascorbyl Palmitate	304		ASCORBYL ESTERS
Ascorbyl Stearate	305		ASCORBYL ESTERS
GALLATE, PROPYL	310	1.4 mg/kg bw	GALLATE, PROPYL
GUAIAC RESIN	314	2.5 mg/kg bw	GUAIAC RESIN
ERYTHORBIC ACID	315	Not Specified	ERYTHORBIC ACID
SODIUM ERYTHORBATE	316	Not Specified	SODIUM ERYTHORBATE
LECITHIN	322	Not Limited	LECITHIN
SODIUM LACTATE	325	Not Limited	SODIUM LACTATE
POTASSIUM LACTATE (SOLUTION)	326	Not Limited	POTASSIUM LACTATE (SOLUTION)
CALCIUM LACTATE	327	Not Limited	CALCIUM LACTATE
AMMONIUM LACTATE	328	Not Limited	AMMONIUM LACTATE
MAGNESIUM LACTATE, (DL-)	329	Not Limited	MAGNESIUM LACTATE, (DL-)
CITRIC ACID	330	Not Limited	CITRIC ACID
SODIUM DIHYDROGEN CITRATE	331i	Not Limited	SODIUM DIHYDROGEN CITRATE
TRISODIUM CITRATE	331iii	Not Specified	TRISODIUM CITRATE
POTASSIUM DIHYDROGEN CITRATE	332i	Not Limited	POTASSIUM DIHYDROGEN CITRATE
TRIPOTASSIUM CITRATE	332ii	Not Specified	TRIPOTASSIUM CITRATE
CALCIUM CITRATE	333	Not Specified	CALCIUM CITRATE
SODIUM HYDROGEN MALATE	350i	Not Specified	SODIUM HYDROGEN MALATE
SODIUM MALATE	350ii	Not Specified	SODIUM MALATE

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
POTASSIUM HYDROGEN MALATE	351i	Not Specified	POTASSIUM HYDROGEN MALATE
POTASSIUM MALATE	351ii	Not Specified	POTASSIUM MALATE
CALCIUM MALATE	352ii	Not Specified	CALCIUM MALATE
SODIUM FUMARATE	365	Not Specified	SODIUM FUMARATE
AMMONIUM CITRATE	380	Not Limited	AMMONIUM CITRATE
TRIAMMONIUM CITRATE	380	Not Limited	TRIAMMONIUM CITRATE
FERRIC AMMONIUM CITRATE	381	0.8 mg/kg bw	FERRIC AMMONIUM CITRATE
ISOPROPYL CITRATES	384	14 mg/kg bw	ISOPROPYL CITRATES
CALCIUM DISODIUM ETHYLENE DIAMINE TETRA ACETATE	385	Group ADI	CALCIUM DISODIUM ETHYLENE DIAMINE TETRA ACETATE
Calcium Disodium Ethylene Diamine Tetraacetate	385		EDTAS
DISODIUM ETHYLENE DIAMINE TETRA ACETATE	386		EDTAs
Disodium Ethylene Diamine Tetraacetate	386		EDTAs
OXYSTEARIN	387	25 mg/kg bw	OXYSTEARIN
Thiodipropionic Acid	388	Group ADI	THIODIPROPIONATES
Dilauryl Thiodipropionate	389	Group ADI	THIODIPROPIONATES
ALGINIC ACID	400	Not Specified	ALGINIC ACID
SODIUM ALGINATE	401	Not Specified	SODIUM ALGINATE
POTASSIUM ALGINATE	402	Not Specified	POTASSIUM ALGINATE
AMONNIUM ALGINATE	403	Not Specified	AMONNIUM ALGINATE
CALCIUM ALGINATE	404	Not Specified	CALCIUM ALGINATE
AGAR	406	Not Limited	AGAR
CARRAGEENAN	407	Not Specified	CARRAGEENAN
PROCESSED EUCHEUMA SEAWEED	407a	Not Specified	PROCESSED EUCHEUMA SEAWEED
CAROB BEAN GUM	410	Not Specified	CAROB BEAN GUM
GUAR GUM	412	Not Specified	GUAR GUM
TRAGACANTH GUM	413	Not Specified	TRAGACANTH GUM
GUM ARABIC	414	Not Specified	GUM ARABIC
XANTHAN GUM	415	Not Specified	XANTHAN GUM
KARAYA GUM	416	Not Specified	KARAYA GUM
TARA GUM	417	Not Specified	TARA GUM
GELLAN GUM	418	Not Specified	GELLAN GUM
SORBITOL (INCLUDING SORBITOL SYRUP)	420	Not Specified	SORBITOL (INCLUDING SORBITOL SYRUP)
MANNITOL	421	Not Specified	MANNITOL
GLYCEROL	422	Not Specified	GLYCEROL
CURDLAN	424	Not Specified	CURDLAN
KONJAC FLOUR	425	Not Specified	KONJAC FLOUR
Pectin (Non-Amidated)	440		PECTINS (AMIDATED AND NON- AMIDATED)
PECTINS (AMIDATED AND NON- AMIDATED)	440	Not Specified	PECTINS (AMIDATED AND NON- AMIDATED)
SUCROSE ACETATE ISOBUTYRATE	444	20 mg/kg bw	SUCROSE ACETATE ISOBUTYRATE
GLYCEROL ESTER OF WOOD ROSIN	445	25 mg/kg bw	GLYCEROL ESTER OF WOOD ROSIN
GAMMA-CYCLODEXTRIN	458	Not Specified	GAMMA-CYCLODEXTRIN
CYCLODEXTRIN, BETA- MICROCRYSTALLINE CELLULOSE	459	5 mg/kg bw	CYCLODEXTRIN, BETA- MICROCRYSTALLINE CELLULOSE
POWDERED CELLULOSE	460i	Not Specified	POWDERED CELLULOSE
METHYL CELLULOSE	460ii	Not Specified	POWDERED CELLULOSE
ETHYL CELLULOSE	461	Not Specified	METHYL CELLULOSE
HYDROXYPROPYL CELLULOSE	462	Not Specified	ETHYL CELLULOSE
HYDROXYPROPYL METHYL CELLULOSE	463	Not Specified	HYDROXYPROPYL CELLULOSE
METHYL ETHYL CELLULOSE	464	Not Specified	HYDROXYPROPYL METHYL CELLULOSE
SODIUM CARBOXYMETHYL	465	Not Specified	CELLULOSE
	466	Not Specified	METHYL ETHYL CELLULOSE
			SODIUM CARBOXYMETHYL

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
CELLULOSE			CELLULOSE
ETHYL HYDROXYETHYL CELLULOSE	467	Not Specified	ETHYL HYDROXYETHYL CELLULOSE
SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED	469	Not Specified	SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)	470	Not Specified	SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)
SALTS OF OLEIC ACID (Ca, K, Na)	470		SALTS OF OLEIC ACID (Ca, K, Na)
MONO- AND DIGLYCERIDES	471	Not Limited	MONO- AND DIGLYCERIDES
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	Not Limited	ACETIC AND FATTY ACID ESTERS OF GLYCEROL
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	Not Limited	CITRIC AND FATTY ACID ESTERS OF GLYCEROL
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	Not Limited	LACTIC AND FATTY ACID ESTERS OF GLYCEROL
TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)	472f	Not Limited	TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	25 mg/kg bw	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS
THERMALLY OXIDIZED SOYA BEAN OIL WITH MONO- AND DI-GLYCERIDES OF FATTY ACIDS (TOSOM)	479	30 mg/kg bw	THERMALLY OXIDIZED SOYA BEAN OIL WITH MONO- AND DI-GLYCERIDES OF FATTY ACIDS (TOSOM)
SODIUM CARBONATE	500i	Not Limited	SODIUM CARBONATE
SODIUM HYDROGEN CARBONATE	500ii	Not Specified	SODIUM HYDROGEN CARBONATE
SODIUM SESQUICARBONATE	500iii	Not Specified	SODIUM SESQUICARBONATE
POTASSIUM CARBONATE	501i	Not Specified	POTASSIUM CARBONATE
POTASSIUM HYDROGEN CARBONATE	501ii	Not Specified	POTASSIUM HYDROGEN CARBONATE
AMMONIUM CARBONATE	503i	Not Specified	AMMONIUM CARBONATE
AMMONIUM HYDROGEN CARBONATE	503ii	Not Specified	AMMONIUM HYDROGEN CARBONATE
MAGNESIUM CARBONATE	504i	Not Specified	MAGNESIUM CARBONATE
MAGNESIUM HYDROGEN CARBONATE	504ii	Not Specified	MAGNESIUM HYDROGEN CARBONATE
HYDROCHLORIC ACID	507	Not Limited	HYDROCHLORIC ACID
POTASSIUM CHLORIDE	508	Not Specified	POTASSIUM CHLORIDE
CALCIUM CHLORIDE	509	Not Specified	CALCIUM CHLORIDE
AMMONIUM CHLORIDE	510	Not Specified	AMMONIUM CHLORIDE
MAGNESIUM CHLORIDE	511	Not Specified	MAGNESIUM CHLORIDE
STANNOUS CHLORIDE	512	2 mg/kg bw	STANNOUS CHLORIDE
SODIUM SULFATE	514	Not Specified	SODIUM SULFATE
POTASSIUM SULFATE	515	Not Specified	POTASSIUM SULFATE
CALCIUM SULFATE	516	Not Specified	CALCIUM SULFATE
ALUMINIUM AMMONIUM SULFATE	523	7 mg/kg bw (PTWI)	ALUMINIUM AMMONIUM SULFATE
SODIUM HYDROXIDE	524	Not Limited	SODIUM HYDROXIDE
POTASSIUM HYDROXIDE	525	Not Limited	POTASSIUM HYDROXIDE
CALCIUM HYDROXIDE	526	Not Limited	CALCIUM HYDROXIDE
AMMONIUM HYDROXIDE	527	Not Limited	AMMONIUM HYDROXIDE
MAGNESIUM HYDROXIDE	528	Not Specified	MAGNESIUM HYDROXIDE
CALCIUM OXIDE	529	Not Limited	CALCIUM OXIDE
MAGNESIUM OXIDE	530	Not Limited	MAGNESIUM OXIDE
Sodium Ferrocyanide	535	Group ADI	FERROCYANIDES
Potassium Ferrocyanide	536		FERROCYANIDES
Calcium Ferrocyanide	538		FERROCYANIDES
SILICON DIOXIDE (AMORPHOUS)	551	Not Specified	SILICON DIOXIDE (AMORPHOUS)
CALCIUM SILICATE	552	Not Specified	CALCIUM SILICATE
MAGNESIUM SILICATE (SYNTHETIC)	553i	Not Specified	MAGNESIUM SILICATE (SYNTHETIC)
TALC	553iii	Not Specified	TALC
SODIUM ALUMINOSILICATE	554	Not Specified	SODIUM ALUMINOSILICATE

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
CALCIUM ALUMINIUM SILICATE (SYNTHETIC)	556	Not Specified	CALCIUM ALUMINIUM SILICATE (SYNTHETIC)
ALUMINIUM SILICATE	559	Not Specified	ALUMINIUM SILICATE
GLUCONO DELTA LACTONE	575	Not Specified	GLUCONO DELTA LACTONE
SODIUM GLUCONATE	576	Not Specified	SODIUM GLUCONATE
POTASSIUM GLUCONATE	577	Not Specified	POTASSIUM GLUCONATE
CALCIUM GLUCONATE	578	Not Specified	CALCIUM GLUCONATE
FERROUS GLUCONATE	579	0.8 mg/kg bw	FERROUS GLUCONATE
MAGNESIUM GLUCONATE	580	Not Specified	MAGNESIUM GLUCONATE
FERROUS LACTATE	585	0.9 mg/kg bw	FERROUS LACTATE
GLUTAMIC ACID (L(+)-)	620	Not Specified	GLUTAMIC ACID (L(+)-)
MONOSODIUM GLUTAMATE, L-	621	Not Specified	MONOSODIUM GLUTAMATE, L-
MONOPOTASSIUM GLUTAMATE, L-	622	Not Specified	MONOPOTASSIUM GLUTAMATE, L-
CALCIUM GLUTAMATE, DL-L-	623	Not Specified	CALCIUM GLUTAMATE, DL-L-
MONOAMMONIUM GLUTAMATE, L-	624	Not Specified	MONOAMMONIUM GLUTAMATE, L-
MAGNESIUM GLUTAMATE, DL-L-	625	Not Specified	MAGNESIUM GLUTAMATE, DL-L-
GUANYLIC ACID, 5'-	626	Not Specified	GUANYLIC ACID, 5'-
DISODIUM GUANYLATE, 5'-	627	Not Specified	DISODIUM GUANYLATE, 5'-
DIPOTASSIUM GUANYLATE, 5'-	628	Not Specified	DIPOTASSIUM GUANYLATE, 5'-
CALCIUM GUANYLATE, 5'-	629	Not Specified	CALCIUM GUANYLATE, 5'-
INOSINIC ACID, 5'-	630	Not Specified	INOSINIC ACID, 5'-
DISODIUM INOSINATE, 5'-	631	Not Specified	DISODIUM INOSINATE, 5'-
DIPOTASSIUM INOSINATE, 5'-	632	Not Specified	DIPOTASSIUM INOSINATE, 5'-
CALCIUM INOSINATE, 5'-	633	Not Specified	CALCIUM INOSINATE, 5'-
CALCIUM RIBONUCLEOTIDES, 5'-	634	Not Specified	CALCIUM RIBONUCLEOTIDES, 5'-
DISODIUM RIBONUCLEOTIDES, 5'-	635	Not Specified	DISODIUM RIBONUCLEOTIDES, 5'-
POLYDIMETHYLSILOXANE	900a	1.5 mg/kg bw	POLYDIMETHYLSILOXANE
BEESWAX, WHITE AND YELLOW	901	Acceptable	BEESWAX, WHITE AND YELLOW
CANDELILLA WAX	902	Acceptable	CANDELILLA WAX
CARNAUBA WAX	903	7 mg/kg bw	CARNAUBA WAX
SHELLAC	904	Acceptable	SHELLAC
MICROCRYSTALLINE WAX	905ci	20 mg/kg bw	MICROCRYSTALLINE WAX
CHLORINE	925	2.5 mg/kg flour 30 mg/kg flour (acceptable treatment level)	CHLORINE
CHLORINE DIOXIDE	926	treatment level)	CHLORINE DIOXIDE
AZODICARBONAMIDE	927a	45 mg/kg flour No ADI	AZODICARBONAMIDE
NITROGEN	941	necessary	NITROGEN
NITROUS OXIDE	942	Acceptable	NITROUS OXIDE
PROPANE	944	Not Specified	PROPANE
ISOMALT	953	Not Specified	ISOMALT
THAUMATIN	957	Not Specified	THAUMATIN
POLYGLYCITOL SYRUP	964	Not Specified	POLYGLYCITOL SYRUP
MALTITOL AND MALTITOL SYRUP	965	Not Specified	MALTITOL AND MALTITOL SYRUP
LACTITOL	966	Not Specified	LACTITOL
XYLITOL	967	Not Specified	XYLITOL
ERYTHRITOL	968	Not Specified	ERYTHRITOL
Choline Acetate	1001i	Not Limited	CHOLINE SALTS
Choline Carbonate	1001ii	Not Limited	CHOLINE SALTS
Choline Chloride	1001iii	Not Limited	CHOLINE SALTS
Choline Citrate	1001iv	Not Limited	CHOLINE SALTS
Choline Lactate	1001vi	Not Limited	CHOLINE SALTS
CHOLINE SALTS	1001	Not Limited	CHOLINE SALTS
Choline Tartrate	1001v	Not Limited	CHOLINE SALTS
ALPHA-AMYLASE (<i>Aspergillus oryzae</i>)	1100	Acceptable	ALPHA-AMYLASE (<i>A. oryzae</i> var.)

Additive	INS	JECFA ADI	MAIN TERM/Synonyms
var.)			
ALPHA-AMYLASE (<i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>)	1100	Not Specified	ALPHA-AMYLASE (<i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>)
ALPHA-AMYLASE (<i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>)	1100	Not Specified	ALPHA-AMYLASE (<i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>)
ALPHA-AMYLASE (<i>Bacillus stearothermophilus</i>)	1100	Not Specified	ALPHA-AMYLASE (<i>Bacillus stearothermophilus</i>)
ALPHA-AMYLASE (<i>Bacillus subtilis</i>)	1100	Not Specified	ALPHA-AMYLASE (<i>Bacillus subtilis</i>)
ALPHA-AMYLASE (Carbohydrase) (<i>Bacillus licheniformis</i>)	1100	Not Specified	ALPHA-AMYLASE (Carbohydrase) (<i>Bacillus licheniformis</i>)
BROMELAIN	1101iii	Not Limited	BROMELAIN
PAPAIN	1101ii	Not Limited	PAPAIN
PROTEASE (<i>Aspergillus oryzae</i> var.)	1101i	Acceptable	PROTEASE (<i>Aspergillus oryzae</i> var.)
GLUCOSE OXIDASE (<i>Aspergillus niger</i> var.)	1102	Not Specified	GLUCOSE OXIDASE (<i>Aspergillus niger</i> var.)
LIPASE (Animal Sources)	1104	Not Limited	LIPASE (Animal Sources)
LIPASE (<i>Aspergillus oryzae</i> , var.)	1104	Not Specified	LIPASE (<i>Aspergillus oryzae</i> , var.)
LYSOZYME HYDROCHLORIDE	1105	Acceptable	LYSOZYME HYDROCHLORIDE
POLYDEXTROSES A AND N	1200	Not Specified	POLYDEXTROSES A AND N
POLYVINYLPIRROLIDONE	1201	50 mg/kg bw	POLYVINYLPIRROLIDONE
INSOLUBLE POLYVINYLPIRROLIDONE	1202	Not Specified	INSOLUBLE POLYVINYLPIRROLIDONE
DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1400	Not Specified	DEXTRINS, WHITE AND YELLOW, ROASTED STARCH
ACID TREATED STARCH	1401	Not Specified	ACID TREATED STARCH
ALKALINE TREATED STARCH	1402	Not Specified	ALKALINE TREATED STARCH
BLEACHED STARCH	1403	Not Specified	BLEACHED STARCH
OXIDIZED STARCH	1404	Not Specified	OXIDIZED STARCH
ENZYME TREATED STARCH	1405	Not Specified	ENZYME TREATED STARCH
MONOSTARCH PHOSPHATE	1410	Not Specified	MONOSTARCH PHOSPHATE
DISTARCH PHOSPHATE	1412	Not Specified	DISTARCH PHOSPHATE
ACETYLATED DISTARCH PHOSPHATE	1414	Not Specified	ACETYLATED DISTARCH PHOSPHATE
STARCH ACETATE	1420		STARCH ACETATE
ACETYLATED DISTARCH ADIPATE	1422	Not Specified	ACETYLATED DISTARCH ADIPATE
HYDROXYPROPYL STARCH	1440	Not Specified	HYDROXYPROPYL STARCH
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	Not Specified	HYDROXYPROPYL DISTARCH PHOSPHATE
STARCH SODIUM OCTENYL SUCCINATE	1450	Not Specified	STARCH SODIUM OCTENYL SUCCINATE
TRIETHYL CITRATE	1505	20 mg/kg bw	TRIETHYL CITRATE
TRIACETIN	1518	Not Specified	TRIACETIN
POLYETHYLENE GLYCOL	1521	10 mg/kg bw	POLYETHYLENE GLYCOL

Codex General Standard for Food Additives

LIST B

JECFA-Reviewed Food Additives with

ADIs and INS Numbers

(does not include synonyms)

INS	Additive	JECFA ADI	JECFA Review Date (year-mtg)
Group ADI	ASCORBYL ESTERS	1.25 mg/kg bw	1973-17
Group ADI	BENZOATES	5 mg/kg bw	1996-46
Group ADI	EDTAs	2.5 mg/kg bw	1973-17
Group ADI	FERROCYANIDES	0.025 mg/kg bw	1974-18
Group ADI	FORMATES	3 mg/kg bw	1973-17
Group ADI	ORTHO-PHENYLPHENOLS	0.2 mg/kg bw	1964-08
Group ADI	THIODIPROPIONATES	3 mg/kg bw	1973-17
260	Acetic Acid, Glacial	Not Limited	1973-17
472a	Acetic and Fatty Acid Esters of Glycerol	Not Limited	1973-17
1422	Acetylated Distarch Adipate	Not Specified	1982-26
1414	Acetylated Distarch Phosphate	Not Specified	1982-26
1401	Acid Treated Starch	Not Specified	1982-26
406	Agar	Not Limited	1973-17
400	Alginic Acid	Not Specified	1992-39
1402	Alkaline Treated Starch	Not Specified	1982-26
1100	Alpha-Amylase (<i>Aspergillus oryzae</i> var.)	Acceptable	1987-31
1100	Alpha-Amylase (<i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>)	Not Specified	1987-31
1100	Alpha-Amylase (<i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>)	Not Specified	1990-37
1100	Alpha-Amylase (<i>Bacillus stearothermophilus</i>)	Not Specified	1990-37
1100	Alpha-Amylase (<i>Bacillus subtilis</i>)	Not Specified	1990-37
1100	Alpha-Amylase (Carbohydrase) (<i>Bacillus licheniformis</i>)	Not Specified	1985-29
523	Aluminium Ammonium Sulphate	7 mg/kg bw (PTWI)	1988-33
559	Aluminium Silicate	Not Specified	1985-29
264	Ammonium Acetate	Not Specified	1982-26
403	Ammonium Alginate	Not Specified	1992-39
503i	Ammonium Carbonate	Not Specified	1982-26
510	Ammonium Chloride	Not Specified	1979-23
380	Ammonium Citrate	Not Limited	1979-23
503ii	Ammonium Hydrogen Carbonate	Not Specified	1982-26
527	Ammonium Hydroxide	Not Limited	1965-09
328	Ammonium Lactate	Not Limited	1973-17
300	Ascorbic Acid	Not Specified	1981-25
304	Ascorbyl Palmitate	See ASCORBYL ESTERS	1973-17
305	Ascorbyl Stearate	ASCORBYL ESTERS	1973-17
927a	Azodicarbonamide	45 mg/kg flour	1965-09
901	Beeswax, White and Yellow	Acceptable	1992-39
162	Beet Red	Not Specified	1987-31
210	Benzoic Acid	See BENZOATES	1996-46
1403	Bleached Starch	Not Specified	1982-26
1101iii	Bromelain	Not Limited	1971-15
263	Calcium Acetate	Not Limited	1973-17
404	Calcium Alginate	Not Specified	1992-39
556	Calcium Aluminium Silicate (Synthetic)	Not Specified	1985-29
302	Calcium Ascorbate	Not Specified	1981-25
213	Calcium Benzoate	See BENZOATES	1996-46
170i	Calcium Carbonate	Not Specified	1965-09

INS	Additive	JECFA ADI	JECFA Review Date (year-mtg)
509	Calcium Chloride	Not Specified	1973-17
333	Calcium Citrate	Not Specified	1973-17
385	Calcium Disodium Ethylene Diamine Tetra Acetate	See EDTAs	1973-17
538	Calcium Ferrocyanide	See FERROCYANDIES	1974-18
578	Calcium Gluconate	Not Specified	1986-30, 1998-51
623	Calcium Glutamate, DI-L-	Not Specified	1987-31
629	Calcium Guanylate, 5'-	Not Specified	1985-29
526	Calcium Hydroxide	Not Limited	1965-09
633	Calcium Inosinate, 5'-	Not Specified	1985-29
327	Calcium Lactate	Not Limited	1974-18
352ii	Calcium Malate	Not Specified	1979-23
529	Calcium Oxide	Not Limited	1965-09
282	Calcium Propionate	Not Limited	1973-17
634	Calcium Ribonucleotides, 5'-	Not Specified	1974-18
552	Calcium Silicate	Not Specified	1985-29
516	Calcium Sulphate	Not Specified	1973-17
902	Candelilla Wax	Acceptable	1992-39
150a	CARAMEL COLOUR, CLASS I	Not Specified	1985-29
150c	CARAMEL COLOUR, CLASS III	200 mg/kg bw	1985-29-
150d	CARAMEL COLOUR, CLASS IV	200 mg/kg bw	1985-29-
290	Carbon Dioxide	Not Specified	1985-29
903	Carnauba Wax	7 mg/kg bw	1992-39
410	Carob Bean Gum	Not Specified	1981-25
407	Carrageenan	Not Specified	1984-28, 2001-57
925	Chlorine	2.5 mg/kg flour	1985-29
926	Chlorine Dioxide	30 mg/kg flour (acceptable treatment level)	1963-07
140	Chlorophylls	Not Limited	1969-13
1001i	Choline Acetate	See CHOLINE SALTS	1971-15
1001ii	Choline Carbonate	See CHOLINE SALTS	1971-15
1001iii	Choline Chloride	See CHOLINE SALTS	1971-15
1001iv	Choline Citrate	See CHOLINE SALTS	1971-15
1001vi	Choline Lactate	See CHOLINE SALTS	1971-15
1001	CHOLINE SALTS	Not Limited	1971-15
1001v	Choline Tartrate	See CHOLINE SALTS	1971-15
330	Citric Acid	Not Limited	1973-17
472c	Citric and Fatty Acid Esters of Glycerol	Not Limited	1973-17
424	Curdlan	Not Specified	2001-57
459	Cyclodextrin, Beta	5 mg/kg bw	1995-44
1400	Dextrins, White and Yellow Roasted Starch	Not Specified	1982-26
389	Dilauryl Thiodipropionate	See THIODIPROPIONATES	1973-17
242	Dimethyl Dicarbonate	Acceptable	1990-37
628	Dipotassium Guanylate, 5'-	Not Specified	1985-29
632	Dipotassium Inosinate, 5'-	Not Specified	1985-29
386	Disodium Ethylene Diamine Tetra Acetate	See EDTAs	1973-17
627	Disodium Guanylate, 5'-	Not Specified	1993-41
631	Disodium Inosinate, 5'-	Not Specified	1993-41
635	Disodium Ribonucleotides, 5'-	Not Specified	1974-18
1412	Distarch Phosphate	Not Specified	1982-26
1405	Enzyme Treated Starch	Not Specified	1982-26
315	Erythorbic Acid	Not Specified	1990-37
968	Erythritol	Not Specified	1999-53
462	Ethyl Cellulose	Not Specified	1989-35
467	Ethyl Hydroxyethyl Cellulose	Not Specified	1989-35
143	Fast Green FCF	25 mg/kg bw	1986-30

INS	Additive	JECFA ADI	JECFA Review Date (year-mtg)
381	Ferric Ammonium Citrate	0.8 mg/kg bw	1985-29
579	Ferrous Gluconate	0.8 mg/kg bw	1987-31
585	Ferrous Lactate	0.9 mg/kg bw	1989-35
236	Formic Acid	See FORMATES	1973-17
297	Fumaric Acid	Not Specified	1989-35
310	Gallate, Propyl	1.4 mg/kg bw	1996-46
458	gamma-Cyclodextrin		
418	Gellan Gum	Not Specified	1990-37
575	Glucono Delta-Lactone	Not Specified	1986-30, 1998-51
1102	Glucose Oxidase (<i>Aspergillus niger</i> var.)	Not Specified	1971-15
620	Glutamic Acid (L(+)-)	Not Specified	1987-31
422	Glycerol	Not Specified	1976-20
445	Glycerol Ester of Wood Rosin	25 mg/kg bw	1996-46
314	Guaiaic Resin	2.5 mg/kg bw	1973-17
626	Guanylic Acid, 5'-	Not Specified	1985-29
412	Guar Gum	Not Specified	1975-19
414	Gum Arabic	Not Specified	1989-35
239	Hexamethylene Tetramine	0.15 mg/kg bw	1973-17
507	Hydrochloric Acid	Not Limited	1965-09
463	Hydroxypropyl Cellulose	Not Specified	1989-35
1442	Hydroxypropyl Distarch Phosphate	Not Specified	1982-26
464	Hydroxypropyl Methyl Cellulose	Not Specified	1989-35
1440	Hydroxypropyl Starch	Not Specified	1982-26
630	Inosinic Acid, 5'-	Not Specified	1985-29
1202	Insoluble Polyvinylpyrrolidone	Not Specified	1983-27
953	Isomalt	Not Specified	1985-29
384	Isopropyl Citrates	14 mg/kg bw	1973-17
416	Karaya Gum	Not Specified	1988-33
425	Konjac Flour	Not Specified	1996-46
270	Lactic Acid (L-, D- and DL-)	Not Limited	1973-17
472b	Lactic and Fatty Acid Esters of Glycerol	Not Limited	1973-17
966	Lactitol	Not Specified	1983-27
322	Lecithin	Not Limited	1973-17
1104	Lipase (Animal Sources)	Not Limited	1971-15
1104	Lipase (<i>Aspergillus oryzae</i> , var.)	Not Specified	1974-18
1105	Lysozyme Hydrochloride	Acceptable	1992-39
504i	Magnesium Carbonate	Not Specified	1965-09
511	Magnesium Chloride	Not Specified	1979-23
580	Magnesium Gluconate	Not Specified	1986-30, 1998-51
625	Magnesium Glutamate, DI-L-	Not Specified	1987-31
504ii	Magnesium Hydrogen Carbonate	Not Specified	1979-23
528	Magnesium Hydroxide	Not Specified	1965-09
329	Magnesium Lactate, (DL-)	Not Limited	1979-23
530	Magnesium Oxide	Not Limited	1965-09
553i	Magnesium Silicate (Synthetic)	Not Specified	1982-26
296	Malic Acid (DL-)	Not Specified	1969-13
965	Maltitol and Maltitol Syrup	Not Specified	1993-41, 1997-49
421	Mannitol	Not Specified	1986-30
461	Methyl Cellulose	Not Specified	1989-35
465	Methyl Ethyl Cellulose	Not Specified	1989-35
460i	Microcrystalline Cellulose	Not Specified	1997-49
905ci	Microcrystalline Wax	20 mg/kg bw	1995-44
471	Mono- and Diglycerides	Not Limited	1973-17
624	Monoammonium Glutamate, L-	Not Specified	1987-31
622	Monopotassium Glutamate, L-	Not Specified	1987-31
621	Monosodium Glutamate, L-	Not Specified	1987-31
1410	Monostarch Phosphate	Not Specified	1982-26
941	Nitrogen	No ADI necessary	1980-24

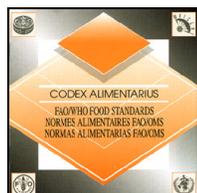
INS	Additive	JECFA ADI	JECFA Review Date (year-mtg)
942	Nitrous Oxide	Acceptable	1985-29
231	Ortho-Phenylphenol	See ORTHO-PHENYLPHENOL	1964-08
1404	Oxidized Starch	Not Specified	1982-26
387	Oxystearin	25 mg/kg bw	1973-17
1101ii	Papain	Not Limited	1971-15
440	Pectins (Amidated and Non-Amidated)	Not Specified	1981-25
1413	Phosphated Distarch Phosphate	Not Specified	1982-26
235	Pimaricin	0.3 mg/kg bw	1976-20, 2001-57
1200	Polydextroses A and N	Not Specified	1987-31
900a	Polydimethylsiloxane	1.5 mg/kg bw	1979-23
1521	Polyethylene Glycol	10 mg/kg bw	1979-23
964	Polyglycitol Syrup	Not Specified	1998-51
1201	Polyvinylpyrrolidone	50 mg/kg bw	1986-30
261	Potassium Acetate	Not Specified	1973-17
402	Potassium Alginate	Not Specified	1992-39
303	Potassium Ascorbate	Not Specified	1981-25
212	Potassium Benzoate	See BENZOATES	1996-46
501i	Potassium Carbonate	Not Specified	1965-09
508	Potassium Chloride	Not Specified	1979-23
332i	Potassium Dihydrogen Citrate	Not Limited	1979-23
536	Potassium Ferrocyanide	See FERROCYANIDES	1974-18
577	Potassium Gluconate	Not Specified	1986-30, 1998-51
501ii	Potassium Hydrogen Carbonate	Not Specified	1965-09
351i	Potassium Hydrogen Malate	Not Specified	1982-26
525	Potassium Hydroxide	Not Limited	1965-09
326	Potassium Lactate (Solution)	Not Limited	1974-18
351ii	Potassium Malate	Not Specified	1979-23
283	Potassium Propionate	Not Limited	1973-17
515	Potassium Sulphate	Not Specified	1985-29
460ii	Powdered Cellulose	Not Specified	1976-20
407a	Processed Eucheuma Seaweed	Not Specified	1995-44, 2001-57
944	Propane	Not Specified	1979-23
280	Propionic Acid	Not Limited	1973-17
477	Propylene Glycol Esters of Fatty Acids	25 mg/kg bw	1973-17
1101i	Protease (<i>Aspergillus oryzae</i> var.)	Acceptable	1987-31
470	SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)	Not Specified	1985-29
470	SALTS OF OLEIC ACID (Ca, K, Na)	Not Specified	1988-33, 1998-51
904	Shellac	Acceptable	1992-39
551	Silicon Dioxide (Amorphous)	Not Specified	1985-29
262i	Sodium Acetate	Not Specified	1973-17
401	Sodium Alginate	Not Specified	1992-39
554	Sodium Aluminosilicate	Not Specified	1985-29
301	Sodium Ascorbate	Not Specified	1981-25
211	Sodium Benzoate	See BENZOATES	1996-46
500i	Sodium Carbonate	Not Limited	1965-09
466	Sodium Carboxymethyl Cellulose	Not Specified	1989-35
469	Sodium Carboxymethyl, Cellulose Enzymatically Hydrolyzed	Not Specified	1998-51
331i	Sodium Dihydrogen Citrate	Not Limited	1979-23
316	Sodium Erythorbate	Not Specified	1990-37
535	Sodium Ferrocyanide	See FERROCYANIDES	1974-18
365	Sodium Fumarate	Not Specified	1989-35
576	Sodium Gluconate	Not Specified	1986-30, 1998-51
500ii	Sodium Hydrogen Carbonate	Not Specified	1965-09
350i	Sodium Hydrogen Malate	Not Specified	1982-26
524	Sodium Hydroxide	Not Limited	1965-09

INS	Additive	JECFA ADI	JECFA Review Date (year-mtg)
325	Sodium Lactate(Solution)	Not Limited	1974-18
350ii	Sodium Malate	Not Specified	1979-23
232	Sodium o-Phenylphenol	See ORTHO-PHENYLPHENOL	1964-08
281	Sodium Propionate	Not Limited	1973-17
500iii	Sodium Sesquicarbonate	Not Specified	1981-25
514	Sodium Sulfate	Not Specified	1999-53, 2001-57
420	SORBITOL (INCLUDING SORBITOL SYRUP	Not Specified	1982-26
512	Stannous Chloride	2 mg/kg bw	1982-26
1420	Starch Acetate	Not Specified	1982-26
1450	Starch Sodium Octenyl Succinate	Not Specified	1982-26
444	Sucrose Acetate Isobutyrate	20 mg/kg bw	1996-46
553iii	Talc	Not Specified	1986-30
417	Tara Gum	Not Specified	1986-30
472f	Tartaric, Acetic & Fatty Acid Esters of Glycerol (Mixed)	Not Limited	1973-17
957	Thaumatococcus	Not Specified	1985-29
479	Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)	30 mg/kg bw	1992-39
388	Thiodipropionic Acid	See THIODIPROPIONATES	1973-17
171	Titanium Dioxide	Not Limited	1969-13
413	Tragacanth Gum	Not Specified	1985-29
1518	Triacetin	Not Specified	1975-19
380	Triammonium Citrate	Not Limited	1979-23
1505	Triethyl Citrate	20 mg/kg bw	1984-28
332ii	Tripotassium Citrate	Not Specified	1973-17
331iii	Trisodium Citrate	Not Specified	1973-17
415	Xanthan Gum	Not Specified	1986-30
967	Xylitol	Not Specified	1983-27

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

TABLE ONE

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



ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

Alpha-Amylase (*Aspergillus oryzae* var.) INS: 1100

Function: Adjuvant, Enzyme, Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	GMP		8	1999

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.2.7	Candied fruit	200 mg/kg	Note 6	8	2001
04.2.2.6	Vegetable, 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	Note 6	8	2001
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	8	2001
10.2	Egg products	30 mg/kg	Note 6	8	2001

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.3.2	Beverage whiteners	80 mg/kg	Note 10	8	2001
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	Note 10	8	2001
01.5.2	Milk and cream powder analogues	80 mg/kg	Note 10	8	2001
01.6.2.1	Total ripened cheese, includes rind	500 mg/kg	Notes 10 & 112	8	2001
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10	8	2001

ASCORBYL ESTERS

GSFA - TABLE ONE

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	Note 10	8	2001
02.1.2	Vegetable oils and fats	400 mg/kg	Note 10	8	2001
02.1.3	Lard, tallow, fish oil, and other animal fats	400 mg/kg	Note 10	8	2001
02.2	Fat emulsions mainly of type water-in-oil	500 mg/kg	Notes 10 & 113	8	2001
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10	8	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80 mg/kg	Note 10	8	2001
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15	8	2001
04.1.2.2	Dried fruit	80 mg/kg	Note 10	8	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10	8	2001
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	80 mg/kg	Note 10	8	2001
05.0	Confectionery	500 mg/kg	Notes 10,15&114	8	2001
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 10	8	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10	8	2001
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10	8	2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	8	2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	8	2001
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10	8	2001
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10	8	2001
12.5	Soups and broths	200 mg/kg	Note 10	8	2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 10 & 15	8	2001
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	Note 10	8	2001
12.6.3	Mixes for sauces and gravies	200 mg/kg	Note 10	8	2001
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg	Note 10	8	2001
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	Note 10	8	2001
13.1	Infant formulae and follow-on formulae	50 mg/kg	Note 10	8	2001
13.2	Weaning foods for infants and growing children	100 mg/kg	Note 10	8	2001
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	100 mg/kg	Note 10	8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15	8	2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 10	8	2001
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 10	8	2001

AZODICARBONAMIDE

Azodicarbonamide

INS: 927a

Function: Adjuvant, Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
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AZODICARBONAMIDE

GSFA - TABLE ONE

Function: Adjuvant, Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	45 mg/kg		8	1999

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	2001
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	2001
13.6	Food supplements	GMP	Note 3	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	2001
15.0	Ready-to-eat savouries	GMP	Note 3	8	2001

BENZOATES

Benzoic Acid

INS: 210

Sodium Benzoate

INS: 211

Potassium Benzoate

INS: 212

Calcium Benzoate

INS: 213

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13	8	2001
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 13	8	2001
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1000 mg/kg	Note 13	8	2001
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13	8	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 13	8	2001
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13	8	2001
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 13	8	2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13	8	2001
04.1.2.7	Candied fruit	1000 mg/kg	Note 13	8	2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13	8	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13	8	2001
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13	8	2001
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13	8	2001
04.1.2.12	Cooked or fried fruit	1000 mg/kg	Note 13	8	2001
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13	8	2001

BENZOATES

GSFA - TABLE ONE

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13	8	2001
04.2.2.6	Vegetable, 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	Note 13	8	2001
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 13	8	2001
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 13	8	2001
12.5	Soups and broths	500 mg/kg	Note 13	8	2001

CANDELILLA WAX

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	2001
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	2001
13.6	Food supplements	GMP	Note 3	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	2001
15.0	Ready-to-eat savouries	GMP	Note 3	8	2001

CARMEL COLOUR, CLASS III

Caramel Colour, Class III - Ammonia Process

INS: 150c

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		8	1999
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12	8	1999
01.2.2	Renneted milk	GMP		8	1999
01.3.2	Beverage whiteners	GMP		8	1999
01.4.3	Clotted cream	GMP		8	1999
01.4.4	Cream analogues	GMP		8	1999
01.5.2	Milk and cream powder analogues	GMP		8	1999
01.6.1	Unripened cheese	GMP		8	1999
01.6.2.2	Rind of ripened cheese	GMP		8	1999
01.6.3	Whey cheese	GMP	Note 3	8	1999
01.6.4	Processed cheese	GMP		8	1999
01.6.5	Cheese analogues	GMP		8	1999

CARAMEL COLOUR, CLASS III

GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg		8	1999
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		8	1999
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		8	1999
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		8	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		8	1999
04.1.2.5	Jams, jellies and marmelades	GMP		8	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		8	1999
04.1.2.7	Candied fruit	GMP		8	1999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		8	1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		8	1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		8	1999
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		8	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		8	1999
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		8	1999
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		8	1999
05.1.3	Cocoa-based spreads, including fillings	GMP		8	1999
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		8	1999
05.3	Chewing gum	20000 mg/kg		8	1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		8	1999
06.3	Breakfast cereals, including rolled oats	6500 mg/kg		8	1999
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		8	1999
07.2	Fine bakery wares (sweet, salty, savoury)	GMP		8	1999
08.0	Meat and meat products, including poultry and game	GMP	Note 3	8	1999
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	8	1999
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	8	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50	8	1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50	8	1999
10.1	Fresh eggs	GMP	Notes 3 & 4	8	1999
10.4	Egg-based desserts (e.g., custard)	GMP		8	1999
11.1.2	Powdered sugar, powdered dextrose	GMP		8	1999
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		8	1999
12.3	Vinegars	1000 mg/kg		8	1999
12.4	Mustards	GMP		8	1999
12.5	Soups and broths	GMP		8	1999
12.6	Sauces and like products	1500 mg/kg		8	1999

CARAMEL COLOUR, CLASS III

GSFA - TABLE ONE

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
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	GMP		8	1999
12.9	Protein products	GMP		8	1999
13.3.1	Dietetic foods for special medical purposes intended for adults	GMP		8	1999
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		8	1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		8	1999
13.6	Food supplements	GMP		8	1999
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		8	1999
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		8	1999
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	GMP		8	1999
14.2.1	Beer and malt beverages	GMP		8	1999
14.2.2	Cider and perry	GMP		8	1999
14.2.3.3	Fortified wine and liquor wine	GMP		8	1999
14.2.4	Wines (other than grape)	GMP		8	1999
14.2.6	Spirituous beverages containing more than 15% alcohol	GMP		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	GMP		8	1999
15.0	Ready-to-eat savouries	GMP		8	1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		8	1999

CARAMEL COLOUR, CLASS IV

Caramel Colour, Class IV - Ammonia INS: 150d
Sulphite Process

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		8	1999
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12	8	1999
01.2.2	Renneted milk	GMP		8	1999
01.3.2	Beverage whiteners	GMP		8	1999
01.4.3	Clotted cream	GMP		8	1999
01.4.4	Cream analogues	GMP		8	1999
01.5.2	Milk and cream powder analogues	GMP		8	1999
01.6.1	Unripened cheese	GMP		8	1999
01.6.2.2	Rind of ripened cheese	GMP		8	1999
01.6.3	Whey cheese	GMP	Note 3	8	1999
01.6.4	Processed cheese	100 mg/kg		8	1999
01.6.5	Cheese analogues	GMP		8	1999
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg		8	1999

CARAMEL COLOUR, CLASS IV

GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		8	1999
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		8	1999
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		8	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		8	1999
04.1.2.5	Jams, jellies and marmelades	1500 mg/kg		8	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		8	1999
04.1.2.7	Candied fruit	GMP		8	1999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		8	1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		8	1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		8	1999
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		8	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		8	1999
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		8	1999
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		8	1999
05.1.3	Cocoa-based spreads, including fillings	GMP		8	1999
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		8	1999
05.3	Chewing gum	20000 mg/kg		8	1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		8	1999
06.3	Breakfast cereals, including rolled oats	2500 mg/kg		8	1999
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		8	1999
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	GMP		8	1999
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	1200 mg/kg		8	1999
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	GMP		8	1999
08.0	Meat and meat products, including poultry and game	GMP		8	1999
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	8	1999
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	8	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50	8	1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50	8	1999
10.1	Fresh eggs	GMP	Notes 3 & 4	8	1999
10.4	Egg-based desserts (e.g., custard)	GMP		8	1999
11.1.2	Powdered sugar, powdered dextrose	GMP		8	1999
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		8	1999
12.3	Vinegars	GMP		8	1999
12.4	Mustards	GMP		8	1999
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	3000 mg/kg		8	1999

CARAMEL COLOUR, CLASS IV

GSFA - TABLE ONE

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
12.5.2	Mixes for soups and broths	GMP		8	1999
12.6	Sauces and like products	1500 mg/kg		8	1999
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	GMP		8	1999
12.9	Protein products	GMP		8	1999
13.3.1	Dietetic foods for special medical purposes intended for adults	GMP		8	1999
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		8	1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		8	1999
13.6	Food supplements	GMP		8	1999
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		8	1999
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		8	1999
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	GMP		8	1999
14.2.1	Beer and malt beverages	GMP		8	1999
14.2.2	Cider and perry	GMP		8	1999
14.2.3.3	Fortified wine and liquor wine	GMP		8	1999
14.2.4	Wines (other than grape)	GMP		8	1999
14.2.6	Spirituos beverages containing more than 15% alcohol	GMP		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	GMP		8	1999
15.0	Ready-to-eat savouries	GMP		8	1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		8	1999

CARNAUBA WAX

Carnauba Wax

INS: 903

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	2001
07.0	Bakery wares	GMP	Note 3	8	2001
13.6	Food supplements	GMP	Note 3	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	2001
15.0	Ready-to-eat savouries	GMP	Note 3	8	2001

CHLORINE

Chlorine

INS: 925

Function: Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	2500 mg/kg	Note 87	8	2001

CHLORINE DIOXIDE

Chlorine Dioxide

INS: 926

Function: Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	2500 mg/kg	Note 87	8	2001

CYCLODEXTRIN, BETA-

Cyclodextrin, Beta-

INS: 459

Function: Stabilizer, Binder

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8	2001

DIMETHYL DICARBONATE

Dimethyl Dicarbonate

INS: 242

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	250 mg/kg	Note 18	8	1999
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	Notes 2 & 18	8	1999

EDTAs

Calcium Disodium Ethylene Diamine Tetra Acetate

INS: 385

Disodium Ethylene Diamine Tetra Acetate

INS: 386

Function: Antioxidant, Preservative, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	75 mg/kg	Note 21	8	2001
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg	Note 21	8	2001
04.1.2.2	Dried fruit	265 mg/kg	Note 21	8	2001

Function: Antioxidant, Preservative, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.2.5	Jams, jellies and marmelades	130 mg/kg	Note 21	8	2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	Note 21	8	2001
04.1.2.11	Fruit fillings for pastries	650 mg/kg	Note 21	8	2001
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	800 mg/kg	Notes 21& 64	8	2001
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	250 mg/kg	Note 21	8	2001
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	365 mg/kg	Note 21	8	2001
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	Note 21	8	2001
04.2.2.6	Vegetable, 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	Note 21	8	2001
04.2.2.7	Fermented vegetable products	250 mg/kg	Note 21	8	2001
04.2.2.8	Cooked or fried vegetables and seaweeds	250 mg/kg	Note 21	8	2001
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	Note 21	8	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	315 mg/kg	Note 21	8	2001
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	35 mg/kg	Note 21	8	2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	8	2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	8	2001
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	250 mg/kg	Note 21	8	2001
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	Note 21	8	2001
10.2.3	Dried and/or heat coagulated egg products	200 mg/kg	Notes 21 & 47	8	2001
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	70 mg/kg	Note 21	8	2001
12.4	Mustards	75 mg/kg	Note 21	8	2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 21	8	2001
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	Note 21	8	2001
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	Note 21	8	2001
13.6	Food supplements	150 mg/kg	Note 21	8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 21	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	35 mg/kg	Note 21	8	2001

FAST GREEN FCF

Fast Green FCF

INS: 143

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
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Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg		8	1999
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 2	8	1999
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		8	1999
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		8	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		8	1999
04.1.2.5	Jams, jellies and marmelades	400 mg/kg		8	1999
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		8	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		8	1999
05.3	Chewing gum	300 mg/kg		8	1999
07.1.1	Breads and rolls	100 mg/kg		8	1999
07.2	Fine bakery wares (sweet, salty, savoury)	100 mg/kg		8	1999
08.1	Fresh meat, poultry, and game	GMP	Notes 3 & 4	8	1999
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 4	8	1999
08.4	Edible casings (e.g., sausage casings)	GMP	Notes 3 & 4	8	1999
09.2.4.1	Cooked fish and fish products	100 mg/kg		8	1999
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		8	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg		8	1999
10.1	Fresh eggs	GMP	Notes 3 & 4	8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		8	1999
14.2.6	Spirituous beverages containing more than 15% alcohol	100 mg/kg		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		8	1999

FERRIC AMMONIUM CITRATE

Ferric Ammonium Citrate

INS: 381

Function: Anticaking Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
12.1	Salt	25 mg/kg	Note 23	8	1999
14.1.4.3	Concentrates (liquid or solid) for drinks	10 mg/kg	Note 23	8	1999

FERROCYANIDES

Sodium Ferrocyanide

INS: 535

Potassium Ferrocyanide

INS: 536

Calcium Ferrocyanide

INS: 538

Function: Anticaking Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
12.1	Salt	20 mg/kg	Note 24	8	1999

GALLATE, PROPYL

GSFA - TABLE ONE

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg		8	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2	8	2001
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	50 mg/kg	Note 76	8	2001
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	8	2001
05.3	Chewing gum	1000 mg/kg		8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	8	2001
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg		8	2001
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15	8	2001
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		8	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2	8	2001
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	Note 15	8	2001
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg		8	2001
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15	8	2001
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg		8	2001
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 15	8	2001
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2	8	2001
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	8	2001
12.5.2	Mixes for soups and broths	200 mg/kg	Note 15	8	2001
12.6	Sauces and like products	200 mg/kg	Note 15	8	2001
13.6	Food supplements	400 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	8	2001
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	8	2001

GLYCEROL ESTER OF WOOD ROSIN

Glycerol Ester of Wood Rosin

INS: 445

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	150 mg/kg		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	60 mg/kg		8	1999

GUAIAIC RESIN

Guaiac Resin

INS: 314

GUAIAC RESIN

GSFA - TABLE ONE

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	1000 mg/kg		8	1999
02.2.1	Emulsions containing at least 80% fat	1000 mg/kg		8	1999
05.3	Chewing gum	1500 mg/kg		8	1999

HEXAMETHYLENE TETRAMINE

Hexamethylene Tetramine INS: 239

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.6.2.1	Total ripened cheese, includes rind	25 mg/kg	Note 66	8	2001

ISOPROPYL CITRATES

Isopropyl Citrates INS: 384

Function: Antioxidant, Preservative, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	Note 77	8	2001
02.1.2	Vegetable oils and fats	100 mg/kg		8	2001
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		8	2001
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	200 mg/kg		8	2001
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg		8	2001
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg		8	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		8	2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		8	2001

LYSOZYME HYDROCHLORIDE

Lysozyme Hydrochloride INS: 1105

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.6.2	Ripened cheese	GMP		8	1999

MICROCRYSTALLINE WAX

Microcrystalline Wax INS: 905ci

MICROCRYSTALLINE WAX

GSFA - TABLE ONE

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.3	Chewing gum	20000 mg/kg	Note 3	8	2001

ORTHO-PHENYLPHENOLS

Ortho-Phenylphenol

INS: 231

Sodium o-Phenylphenol

INS: 232

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 49	8	1999

OXYSTEARIN

Oxystearin

INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	1250 mg/kg		8	1998
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		8	1998
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	250 mg/kg		8	1998

PIMARICIN

(syn. Natamycin)

INS: 235

Pimaricin

INS: 235

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.6	Cheese and analogues	40 mg/kg	Notes 3 & 80, Temporary	8	2001
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		8	2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Notes 3 & 81	8	2001

POLYDIMETHYLSILOXANE

Polydimethylsiloxane

INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.5.1	Milk powder and cream powder (plain)	10 mg/kg		8	1999
02.1	Fats and oils essentially free from water	10 mg/kg		8	1999
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	10 mg/kg		8	1999

POLYDIMETHYLSILOXANE

GSFA - TABLE ONE

Function: Anticaking Agent, Antifoaming Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.2.3	Fruit in vinegar, oil, or brine	10 mg/kg		8	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg		8	1999
04.1.2.5	Jams, jellies and marmelades	30 mg/kg		8	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	10 mg/kg		8	1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	110 mg/kg		8	1999
04.2.2.1	Frozen vegetables, and nuts and seeds	10 mg/kg	Note 15	8	1999
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg		8	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10 mg/kg		8	1999
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg		8	1999
05.1.5	Imitation chocolate, chocolate substitute products	10 mg/kg		8	1999
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10 mg/kg		8	1999
05.3	Chewing gum	100 mg/kg		8	1999
06.6	Batters (e.g., for breading or batters for fish or poultry)	10 mg/kg		8	1999
12.1	Salt	10 mg/kg	Note 36	8	1999
12.5	Soups and broths	10 mg/kg		8	1999
14.1.2	Fruit and vegetable juices	10 mg/kg		8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	20 mg/kg		8	1999
14.2.1	Beer and malt beverages	10 mg/kg		8	1999
14.2.2	Cider and perry	10 mg/kg		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	10 mg/kg		8	1999

POLYETHYLENE GLYCOL

Polyethylene Glycol

INS: 1521

Function: Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flavour Enhancer, Glazing Agent, Release Agent, Stabilizer, Thickener

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		8	2001
05.3	Chewing gum	20000 mg/kg		8	2001
11.6	Table-top sweeteners, including those containing high intensity sweeteners	10000 mg/kg		8	2001
13.6	Food supplements	70000 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		8	2001

POLYVINYLPIRROLIDONE

Polyvinylpyrrolidone

INS: 1201

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		8	1999

POLYVINYLPIRROLIDONE

GSFA - TABLE ONE

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	10000 mg/kg		8	1999
11.6	Table-top sweeteners, including those containing high intensity sweeteners	3000 mg/kg		8	1999
12.3	Vinegars	40 mg/kg		8	1999
13.6	Food supplements	GMP		8	1999
14.1.4.3	Concentrates (liquid or solid) for drinks	500 mg/kg		8	1999
14.2.1	Beer and malt beverages	10 mg/kg	Note 36	8	1999
14.2.2	Cider and perry	2 mg/kg	Note 36	8	1999

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids INS: 477

Function: Emulsifier, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		8	2001
01.3.2	Beverage whiteners	1000 mg/kg		8	2001
01.4.4	Cream analogues	5000 mg/kg	Note 86	8	2001
01.5.2	Milk and cream powder analogues	100000 mg/kg		8	2001
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		8	2001
02.1	Fats and oils essentially free from water	10000 mg/kg		8	2001
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	20000 mg/kg		8	2001
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	20000 mg/kg		8	2001
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	30000 mg/kg		8	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		8	2001
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		8	2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg		8	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	40000 mg/kg		8	2001
04.1.2.11	Fruit fillings for pastries	40000 mg/kg		8	2001
04.2.2.6	Vegetable, 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		8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		8	2001
05.3	Chewing gum	20000 mg/kg		8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	40000 mg/kg		8	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40000 mg/kg		8	2001
07.0	Bakery wares	15000 mg/kg	Notes 11 & 72	8	2001
10.4	Egg-based desserts (e.g., custard)	40000 mg/kg		8	2001
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		8	2001

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

GSFA - TABLE ONE

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.3.1	Dietetic foods for special medical purposes intended for adults	5000 mg/kg		8	2001
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8	2001

PROTEASE (A. ORYZAE VAR.)

Protease (Aspergillus oryzae var.) INS: 1101i

Function: Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	GMP		8	1999

SHELLAC

Shellac INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	2001
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	2001
13.6	Food supplements	GMP	Note 3	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	2001
15.0	Ready-to-eat savouries	GMP	Note 3	8	2001

STANNOUS CHLORIDE

Stannous Chloride INS: 512

Function: Antioxidant, Colour Retention Agent, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.4	Canned or bottled (pasteurized) fruit	20 mg/kg	Note 43	8	2001
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	25 mg/kg	Note 43	8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	20 mg/kg	Note 43	8	2001

STEARYL CITRATE

Stearyl Citrate

INS: 484

Function: Antifoaming Agent, Emulsifier, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		8	1999
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	100 mg/kg	Note 15	8	1999
05.3	Chewing gum	15000 mg/kg		8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8	1999

SUCROSE ACETATE ISOBUTYRATE

Sucrose Acetate Isobutyrate

INS: 444

Function: Acidity Regulator, Adjuvant, Emulsifier, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8	1999

THIODIPROPIONATES

Thiodipropionic Acid

INS: 388

Dilauryl Thiodipropionate

INS: 389

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	200 mg/kg	Note 46	8	1999
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	200 mg/kg	Note 46	8	1999
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	200 mg/kg	Note 46	8	1999
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 46	8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 15 & 46	8	1999
15.0	Ready-to-eat savouries	200 mg/kg	Note 46	8	1999

TOSOM

Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)

INS: 479

Function: Emulsifier

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	5000 mg/kg		8	1999
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	5000 mg/kg		8	1999

TRIETHYL CITRATE

Triethyl Citrate

INS: 1505

Function: Antifoaming Agent, Carrier Solvent, Sequestrant, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
10.2.1	Liquid egg products	2500 mg/kg	Note 47	8	1999
10.2.3	Dried and/or heat coagulated egg products	2500 mg/kg	Note 47	8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		8	1999

Notes to the Comments for the General Standard for Food Additives - Provisions Adopted at Step 8 (as of 24th CAC)

Notes in **bold** apply to the adopted provisions.

Note 1: As adipic acid

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Note 3: Surface treatment.

Note 4: For decoration, stamping, marking or branding the product.

Note 5: Used in raw materials for manufacture of the finished food.

Note 6: As aluminium.

Note 7: Use level not in finished food.

Note 8: As bixin.

Note 9: As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: Served at greater than 5-fold dilution.

Note 15: Fat or oil basis.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 17: As cyclamic acid.

Note 18: Added level; residue not detected in ready-to-eat food.

Note 19: Used in cocoa fat; use level on ready-to-eat basis.

Note 20: On total amount of stabilizers, thickeners and/or gums.

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxy benzoic acid.

Note 28: ADI conversion: if a typical preparation contains 0.025 ìg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ ìg/U}) \times (1 \text{ mg}/1000 \text{ ìg})] = 0.825 \text{ mg/kg bw}$$

Note 29: Reporting basis not specified.

Note 30: As residual NO₃ ion.

Note 31: Of the mash used.

Note 32: As residual NO₂ ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Except for use in special formula at 20,000 mg/kg.

Note 36: Residual level.

Note 37: As weight of nonfat milk solids.

Note 38: Level in creaming mixture.

Note 39: Only when product contains butter or other fats and oils.

Note 40: Except for use in special formula at 200 mg/kg.

Note 41: Use in breading or batter coatings only.

Note 42: As sorbic acid

Note 43: As tin.

Note 44: As residual SO₂.

Note 45: As tartanic acid.

Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not 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: Use as packing gas.
Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: For use in tocino (fresh, cured sausage) only.
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: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
Note 83: For use in sauce only.
Note 84: For use in special formula at 10,000 mg/kg.
Note 85: Excluding use in surimi and fish roe products at 500 mg/kg.
Note 86: Use in whipped dessert toppings other than cream only.
Note 87: Treatment level.
Note 88: Carryover from the ingredient.
Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg.
Note 90: For use in milk-sucrose mixtures used in the finished product.
Note 91: For use in special formula only.
Note 92: On the weight of the protein before re-hydration.
Note 93: Except natural wine produced from Vitis Vinifera grapes.
Note 94: For use in loganiza (fresh, uncured sausage) only.
Note 95: For use in surimi and fish roe products only.
Note 96: Carryover from use in fats.
Note 97: In cocoa and chocolate products.

Note 98: For dust control.

Note 99: For use in fish fillets and minced fish only.

Note 100: For use as a dispersing agent in dill oil used in the final food.

Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

Note 102: For use as a surfactant or wetting agent for colours in the food.

Note 103: Except for use in special white wines at 400 mg/kg.

Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

Note 106: Except for use in Dijon mustard at 500 mg/kg.

Note 107: Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

Note 108: For use on coffee beans only.

Note 109: Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (10^6 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$

Note 110: For use in frozen French fried potatoes only.

Note 111: For use in dipping solution only.

Note 112: For use in grated cheese only.

Note 113: Excluding butter.

Note 114: Excluding cocoa powder.

Note 115: Except for use in special formula at 12,000 mg/kg.

Note 116: For use in doughs only.

Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.



Codex General Standard for Food Additives

TABLE TWO

Food Categories or Individual Food Items in Which Food Additives are Permitted Under Specified Conditions

Food Category No. 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	150 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	150 mg/kg	
FAST GREEN FCF	143	8 / 1999	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	

Food Category No. 01.2.1 Fermented milks (plain)

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	150 mg/kg	Note 12
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	150 mg/kg	Note 12

Food Category No. 01.2.2 Renneted milk

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	1000 mg/kg	

Food Category No. 01.4.3 Clotted cream

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step/Yr	Max Level	Comments
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000mg/kg	Note 86

Food Category No. 01.5.1 Milk powder and cream powder (plain)

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Note 10
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 75
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	100000mg/kg	

Food Category No. 01.6 Cheese and analogues

Additive	INS	Step/Yr	Max Level	Comments
PIMARICIN	235	8 / 2001	40 mg/kg	Notes 3 & 80, Temporary

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 01.6.2 Ripened cheese

Additive	INS	Step/Yr	Max Level	Comments
LYSOZYME HYDROCHLORIDE	1105	8 / 1999	GMP	

Food Category No. 01.6.2.1 Total ripened cheese, includes rind

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 10 & 112
HEXAMETHYLENE TETRAMINE	239	8 / 2001	25 mg/kg	Note 66

Food Category No. 01.6.2.2 Rind of ripened cheese

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 01.6.3 Whey cheese

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Note 3
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Note 3

Food Category No. 01.6.4 Processed cheese

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	100mg/kg	

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 01.7 Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 2 & 10
BENZOATES	210-213	8 / 2001	300mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	2000mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	2000mg/kg	
FAST GREEN FCF	143	8 / 1999	100mg/kg	Note 2
GALLATE, PROPYL	310	8 / 2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000mg/kg	

Food Category No. 02.1 Fats and oils essentially free from water

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	
GUAIAC RESIN	314	8 / 1999	1000 mg/kg	
OXYSTEARIN	387	8 / 1998	1250 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	10000 mg/kg	
STEARYL CITRATE	484	8 / 1999	GMP	
THIODIPROPIONATES	388, 389	8 / 1999	200 mg/kg	Note 46

Food Category No. 02.1.1 Butter oil, anhydrous milkfat, ghee

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Note 10
ISOPROPYL CITRATES	384	8 / 2001	100 mg/kg	Note 77

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	400 mg/kg	Note 10
ISOPROPYL CITRATES	384	8 / 2001	100 mg/kg	

Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	400 mg/kg	Note 10
FAST GREEN FCF	143	8 / 1999	GMP	
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	

Food Category No. 02.2 Fat emulsions mainly of type water-in-oil

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Notes 10 & 113

Food Category No. 02.2.1 Emulsions containing at least 80% fat

Additive	INS	Step/Yr	Max Level	Comments
GUAIAC RESIN	314	8 / 1999	1000 mg/kg	

Food Category No. 02.2.1.2 Margarine and similar products (e.g., butter-margarine blends)

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	20000 mg/kg	
STEARYL CITRATE	484	8 / 1999	100 mg/kg	Note 15

Food Category No. 02.2.1.2 Margarine and similar products (e.g., butter-margarine blends)

Additive	INS	Step/Yr	Max Level	Comments
THIODIPROPIONATES	388, 389	8 / 1999	200 mg/kg	Note 46
TOSOM	479	8 / 1999	5000 mg/kg	

Food Category No. 02.2.2 Emulsions containing less than 80% fat (e.g., minarine)

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
EDTAs	385, 386	8 / 2001	100 mg/kg	Note 21
GALLATE, PROPYL	310	8 / 2001	100 mg/kg	
ISOPROPYL CITRATES	384	8 / 2001	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	20000 mg/kg	
THIODIPROPIONATES	388, 389	8 / 1999	200 mg/kg	Note 46
TOSOM	479	8 / 1999	5000 mg/kg	

Food Category No. 02.3 Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Note 10
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
GALLATE, PROPYL	310	8 / 2001	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	30000 mg/kg	

Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	50 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	10000 mg/kg	

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200 mg/kg	Notes 10 & 15
CAMEL COLOUR, CLASS III	150c	8 / 1999	1000 mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	1000 mg/kg	
FAST GREEN FCF	143	8 / 1999	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step/Yr	Max Level	Comments
ORTHO-PHENYLPHENOLS	231, 232	8 / 1999	12 mg/kg	Note 49
POLYETHYLENE GLYCOL	1521	8 / 2001	GMP	
POLYVINYLPIRROLIDONE	1201	8 / 1999	GMP	

Food Category No. 04.1.2.2 Dried fruit

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
EDTAs	385, 386	8 / 2001	265 mg/kg	Note 21

Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
FAST GREEN FCF	143	8 / 1999	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
STANNOUS CHLORIDE	512	8 / 2001	20 mg/kg	Note 43

Food Category No. 04.1.2.5 Jams, jellies and marmelades

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	1500 mg/kg	
EDTAs	385, 386	8 / 2001	130 mg/kg	Note 21
FAST GREEN FCF	143	8 / 1999	400 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	30 mg/kg	

Food Category No. 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	8 / 1999	500 mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	500 mg/kg	
EDTAs	385, 386	8 / 2001	100 mg/kg	Note 21
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Step/Yr	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	8 / 2001	200mg/kg	Note 6
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	7500mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	7500mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 2 & 10
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	90 mg/kg	Note 2
POLYDIMETHYLSILOXANE	900a	8 / 1999	110mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	7500mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	7500mg/kg	
EDTAs	385, 386	8 / 2001	650 mg/kg	Note 21
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	

Food Category No. 04.1.2.12 Cooked or fried fruit

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13

Food Category No. 04.2.2.1 Frozen vegetables, and nuts and seeds

Additive	INS	Step/Yr	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	Note 15

Food Category No. 04.2.2.2 Dried vegetables, seaweeds, and nuts and seeds

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
EDTAs	385, 386	8 / 2001	800 mg/kg	Notes 21 & 64
GALLATE, PROPYL	310	8 / 2001	50 mg/kg	Note 76

Food Category No. 04.2.2.3 Vegetables and seaweeds in vinegar, oil, brine, or soy sauce

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	2000 mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	8 / 1999	500 mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	500 mg/kg	
EDTAs	385, 386	8 / 2001	250 mg/kg	Note 21
FAST GREEN FCF	143	8 / 1999	300 mg/kg	
FERROUS GLUCONATE	579	8 / 1999	150 mg/kg	Notes 23 & 48
FERROUS LACTATE	585	8 / 1999	150 mg/kg	Notes 23 & 48
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	365 mg/kg	Note 21
FAST GREEN FCF	143	8 / 1999	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
STANNOUS CHLORIDE	512	8 / 2001	25 mg/kg	Note 43

Food Category No. 04.2.2.5 Vegetable, and nut and seed purees and spreads (e.g., peanut butter)

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	250 mg/kg	Note 21
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

Food Category No. 04.2.2.6 Vegetable, 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	Step/Yr	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	8 / 2001	200 mg/kg	Note 6
BENZOATES	210-213	8 / 2001	3000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	80 mg/kg	Note 21
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	

Food Category No. 04.2.2.7 Fermented vegetable products

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
EDTAs	385, 386	8 / 2001	250 mg/kg	Note 21

Food Category No. 04.2.2.8 Cooked or fried vegetables and seaweeds

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
EDTAs	385, 386	8 / 2001	250 mg/kg	Note 21

Food Category No. 05.0 Confectionery

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Notes 10,15&114

Food Category No. 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15

Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	50 mg/kg	Note 21

Food Category No. 05.1.4 Chocolate and chocolate products

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
SHELLAC	904	8 / 2001	GMP	Note 3

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
SHELLAC	904	8 / 2001	GMP	Note 3

Food Category No. 05.2 Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15
MICROCRYSTALLINE WAX	905ci	8 / 2001	GMP	Note 3
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	
SHELLAC	904	8 / 2001	GMP	Note 3

Food Category No. 05.2 Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Step/Yr	Max Level	Comments
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Food Category No. 05.3 Chewing gum

Additive	INS	Step/Yr	Max Level	Comments
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CARAMEL COLOUR, CLASS III	150c	8 / 1999	20000mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	20000mg/kg	
CYCLODEXTRIN, BETA-	459	8 / 2001	20000mg/kg	
FAST GREEN FCF	143	8 / 1999	300mg/kg	
GALLATE, PROPYL	310	8 / 2001	1000mg/kg	
GUAIAC RESIN	314	8 / 1999	1500mg/kg	
MICROCRYSTALLINE WAX	905ci	8 / 2001	20000mg/kg	Note 3
POLYDIMETHYLSILOXANE	900a	8 / 1999	100mg/kg	
POLYETHYLENE GLYCOL	1521	8 / 2001	20000mg/kg	
POLYVINYLPIRROLIDONE	1201	8 / 1999	10000mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	20000mg/kg	
STEARYL CITRATE	484	8 / 1999	15000mg/kg	

Food Category No. 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Step/Yr	Max Level	Comments
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BEESWAX, WHITE AND YELLOW	901	8 / 2001	4000mg/kg	
CANDELILLA WAX	902	8 / 2001	4000mg/kg	
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CARNAUBA WAX	903	8 / 2001	4000mg/kg	
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 15
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	
SHELLAC	904	8 / 2001	4000mg/kg	

Food Category No. 06.1 Whole, broken, or flaked grain, including rice

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	100mg/kg	

Food Category No. 06.2 Flours and starches

Additive	INS	Step/Yr	Max Level	Comments
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	8 / 1999	GMP	
AZODICARBONAMIDE	927a	8 / 1999	45 mg/kg	
CHLORINE	925	8 / 2001	2500mg/kg	Note 87
CHLORINE DIOXIDE	926	8 / 2001	2500mg/kg	Note 87
PROTEASE (A. ORYZAE VAR.)	1101i	8 / 1999	GMP	

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10
CAMEL COLOUR, CLASS III	150c	8 / 1999	6500mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	2500mg/kg	
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 15

Food Category No. 06.4.2 Pre-cooked or dried pastas and noodles and like products

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	100mg/kg	

Food Category No. 06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 2 & 10
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	315mg/kg	Note 21
GALLATE, PROPYL	310	8 / 2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	

Food Category No. 06.6 Batters (e.g., for breading ro batters for fish or poultry)

Additive	INS	Step/Yr	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

Food Category No.	07.0	Bakery wares		
Additive	INS	Step/Yr	Max Level	Comments
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	15000mg/kg	Notes 11 & 72

Food Category No.	07.1.1	Breads and rolls		
Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	100mg/kg	

Food Category No.	07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)		
Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	100mg/kg	Note 15

Food Category No.	07.2	Fine bakery wares (sweet, salty, savoury)		
Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
FAST GREEN FCF	143	8 / 1999	100mg/kg	
SHELLAC	904	8 / 2001	GMP	Note 3

Food Category No.	07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No.	07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	1200mg/kg	

Food Category No.	07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	200mg/kg	

Food Category No. 08.0 Meat and meat products, including poultry and game

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Note 3
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 08.1 Fresh meat, poultry, and game

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	GMP	Notes 3 & 4

Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Step/Yr	Max Level	Comments
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	

Food Category No. 08.2 Processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	GMP	Notes 3 & 4
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15

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	Step/Yr	Max Level	Comments
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	
PIMARICIN	235	8 / 2001	6 mg/kg	

Food Category No. 08.3 Processed comminuted meat, poultry, and game products

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	

Food Category No. 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step/Yr	Max Level	Comments
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	
PIMARICIN	235	8 / 2001	20 mg/kg	Notes 3 & 81

Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step/Yr	Max Level	Comments
EDTAs	385, 386	8 / 2001	35 mg/kg	Note 21

Food Category No.	08.3.2	Heat-treated processed comminuted meat, poultry, and game products		
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Additive	INS	Step/Yr	Max Level	Comments
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Food Category No.	08.4	Edible casings (e.g., sausage casings)		
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Additive	INS	Step/Yr	Max Level	Comments
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ASCORBYL ESTERS	304, 305	8 / 2001	5000 mg/kg	Note 10
FAST GREEN FCF	143	8 / 1999	GMP	Notes 3 & 4

Food Category No. 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Notes 3 & 50
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Notes 3 & 50

Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Note 50
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Note 50

Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	1000mg/kg	Note 10
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	1000mg/kg	Note 10
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21
THIODIPROPIONATES	388, 389	8 / 1999	200mg/kg	Notes 15 & 46

Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step/Yr	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	8 / 2001	200mg/kg	Note 6

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	100mg/kg	

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	100mg/kg	

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	100mg/kg	Note 15

Food Category No. 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Step/Yr	Max Level	Comments
EDTAs	385, 386	8 / 2001	250mg/kg	Note 21

Food Category No. 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Note 50
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Note 50
FAST GREEN FCF	143	8 / 1999	100mg/kg	

Food Category No. 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	500mg/kg	Note 50
CAMEL COLOUR, CLASS IV	150d	8 / 1999	500mg/kg	Note 50
EDTAs	385, 386	8 / 2001	340mg/kg	Note 21

Food Category No. 10.1 Fresh eggs

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Notes 3 & 4
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Notes 3 & 4
FAST GREEN FCF	143	8 / 1999	GMP	Notes 3 & 4

Food Category No. 10.2 Egg products

Additive	INS	Step/Yr	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	8 / 2001	30 mg/kg	Note 6

Food Category No. 10.2.1 Liquid egg products

Additive	INS	Step/Yr	Max Level	Comments
TRIETHYL CITRATE	1505	8 / 1999	2500 mg/kg	Note 47

Food Category No. 10.2.3 Dried and/or heat coagulated egg products

Additive	INS	Step/Yr	Max Level	Comments
EDTAs	385, 386	8 / 2001	200 mg/kg	Notes 21 & 47
TRIETHYL CITRATE	1505	8 / 1999	2500 mg/kg	Note 47

Food Category No. 10.4 Egg-based desserts (e.g., custard)

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Notes 2 & 10
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000 mg/kg	

Food Category No. 11.1.2 Powdered sugar, powdered dextrose

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)

Additive	INS	Step/Yr	Max Level	Comments
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000mg/kg	

Food Category No. 11.6 Table-top sweeteners, including those containing high intensity sweeteners

Additive	INS	Step/Yr	Max Level	Comments
POLYETHYLENE GLYCOL	1521	8 / 2001	10000mg/kg	
POLYVINYLPIRROLIDONE	1201	8 / 1999	3000mg/kg	

Food Category No. 12.1 Salt

Additive	INS	Step/Yr	Max Level	Comments
FERRIC AMMONIUM CITRATE	381	8 / 1999	25 mg/kg	Note 23
FERROCYANIDES	535, 536, 538	8 / 1999	20 mg/kg	Note 24
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	Note 36

Food Category No. 12.2 Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	70 mg/kg	Note 21
FERROCYANIDES	535, 536, 538	8 / 1999	20 mg/kg	Note 24
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15

Food Category No. 12.3 Vinegars

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
POLYVINYLPIRROLIDONE	1201	8 / 1999	40 mg/kg	

Food Category No. 12.4 Mustards

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21

Food Category No. 12.5 Soups and broths

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200 mg/kg	Note 10
BENZOATES	210-213	8 / 2001	500 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

Food Category No. 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	3000 mg/kg	

Food Category No. 12.5.2 Mixes for soups and broths

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15

Food Category No.	12.6	Sauces and like products		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	1500mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	1500mg/kg	
FORMATES	236	8 / 2001	200mg/kg	Note 25
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 15

Food Category No.	12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 10 & 15
EDTAs	385, 386	8 / 2001	100mg/kg	Note 21
OXYSTEARIN	387	8 / 1998	GMP	

Food Category No.	12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21

Food Category No.	12.6.3	Mixes for sauces and gravies		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10

Food Category No.	12.6.4	Clear sauces (e.g., soy sauce, fish sauce)		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10

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	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	100mg/kg	Note 21

Food Category No.	12.9	Protein products		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 13.1 Infant formulae and follow-on formulae

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	50 mg/kg	Note 10

Food Category No. 13.2 Weaning foods for infants and growing children

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	100 mg/kg	Note 10

Food Category No. 13.3 Dietetic foods intended for special medical purposes, including those for infants and young children

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	100 mg/kg	Note 10

Food Category No. 13.3.1 Dietetic foods for special medical purposes intended for adults

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 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

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 13.6 Food supplements

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
EDTAs	385, 386	8 / 2001	150 mg/kg	Note 21

Food Category No.	13.6	Food supplements			
Additive	INS	Step/Yr	Max Level	Comments	
GALLATE, PROPYL	310	8 / 2001	400mg/kg		
POLYETHYLENE GLYCOL	1521	8 / 2001	70000mg/kg		
POLYVINYLPIRROLIDONE	1201	8 / 1999	GMP		
SHELLAC	904	8 / 2001	GMP	Note 3	

Food Category No. 14.1.2 Fruit and vegetable juices

Additive	INS	Step/Yr	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

Food Category No. 14.1.2.3 Concentrate (liquid or solid) for fruit juice

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 14.1.3.2 Canned or bottled (pasteurized) vegetable nectar

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 14.1.3.4 Concentrate (liquid or solid) for vegetable nectar

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	1000mg/kg	Notes 10 & 15
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CYCLODEXTRIN, BETA-	459	8 / 2001	500mg/kg	
DIMETHYL DICARBONATE	242	8 / 1999	250mg/kg	Note 18
EDTAs	385, 386	8 / 2001	200mg/kg	Note 21
FAST GREEN FCF	143	8 / 1999	100mg/kg	
FORMATES	236	8 / 2001	100mg/kg	Note 25
GALLATE, PROPYL	310	8 / 2001	1000mg/kg	Note 15
GLYCEROL ESTER OF WOOD ROSIN	445	8 / 1999	150mg/kg	
ISOPROPYL CITRATES	384	8 / 2001	200mg/kg	
OXYSTEARIN	387	8 / 1998	250mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	20 mg/kg	
POLYETHYLENE GLYCOL	1521	8 / 2001	1000mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	500mg/kg	
STANNOUS CHLORIDE	512	8 / 2001	20 mg/kg	Note 43
STEARYL CITRATE	484	8 / 1999	500mg/kg	
SUCROSE ACETATE ISOBUTYRATE	444	8 / 1999	500mg/kg	
THIODIPROPIONATES	388, 389	8 / 1999	1000mg/kg	Notes 15 & 46
TRIETHYL CITRATE	1505	8 / 1999	200mg/kg	

Food Category No. 14.1.4.3 Concentrates (liquid or solid) for drinks

Additive	INS	Step/Yr	Max Level	Comments
FERRIC AMMONIUM CITRATE	381	8 / 1999	10 mg/kg	Note 23
POLYVINYLPIRROLIDONE	1201	8 / 1999	500 mg/kg	

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 108
CANDELILLA WAX	902	8 / 2001	GMP	Note 108
CARNAUBA WAX	903	8 / 2001	GMP	Note 108
DIMETHYL DICARBONATE	242	8 / 1999	250 mg/kg	Notes 2 & 18
EDTAs	385, 386	8 / 2001	35 mg/kg	Note 21
SHELLAC	904	8 / 2001	GMP	Note 108

Food Category No. 14.2.1 Beer and malt beverages

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
POLYVINYLPIRROLIDONE	1201	8 / 1999	10 mg/kg	Note 36

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
POLYVINYLPIRROLIDONE	1201	8 / 1999	2 mg/kg	Note 36

Food Category No. 14.2.3.3 Fortified wine and liquor wine

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

Food Category No. 14.2.6 Spirituous beverages containing more than 15% alcohol

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
FAST GREEN FCF	143	8 / 1999	100 mg/kg	

Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
FAST GREEN FCF	143	8 / 1999	100mg/kg	
GLYCEROL ESTER OF WOOD ROSIN	445	8 / 1999	60mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10mg/kg	

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 15
SHELLAC	904	8 / 2001	GMP	Note 3
THIODIPROPIONATES	388, 389	8 / 1999	200mg/kg	Note 46

Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10

Food Category No. 15.2 Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10

Food Category No. 16.0 Composite foods - foods that could not be placed in categories 01 - 15

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	1000mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	1000mg/kg	

Notes to the Comments for the General Standard for Food Additives - Provisions Adopted at Step 8 (as of 24th CAC)

Notes in **bold** apply to the adopted provisions.

Note 1: As adipic acid

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Note 3: Surface treatment.

Note 4: For decoration, stamping, marking or branding the product.

Note 5: Used in raw materials for manufacture of the finished food.

Note 6: As aluminium.

Note 7: Use level not in finished food.

Note 8: As bixin.

Note 9: As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: Served at greater than 5-fold dilution.

Note 15: Fat or oil basis.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 17: As cyclamic acid.

Note 18: Added level; residue not detected in ready-to-eat food.

Note 19: Used in cocoa fat; use level on ready-to-eat basis.

Note 20: On total amount of stabilizers, thickeners and/or gums.

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxybenzoic acid.

Note 28: ADI conversion: if a typical preparation contains 0.025 ì g/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ ì g/U}) \times (1 \text{ mg}/1000 \text{ ì g})] = 0.825 \text{ mg/kg bw}$$

Note 29: Reporting basis not specified.

Note 30: As residual NO₃ ion.

Note 31: Of the mash used.

Note 32: As residual NO₂ ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Except for use in special formula at 20,000 mg/kg.

Note 36: Residual level.

Note 37: As weight of nonfat milk solids.

Note 38: Level in creaming mixture.

Note 39: Only when product contains butter or other fats and oils.

Note 40: Except for use in special formula at 200 mg/kg.

- Note 41:** 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 egg yolk weight, dry basis.
- Note 48:** For olives only.
- Note 49:** For use on citrus fruits only.
- Note 50:** For use in fish roe only.
- Note 51:** For use in herbs and salt substitutes only.
- Note 52:** For use in butter only.
- Note 53:** For use in coatings only.
- Note 54:** For use in dried products only.
- Note 55:** Added level.
- Note 56:** Provided starch is not 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:** Use as packing gas.
- Note 60:** If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
- Note 61:** For use in minced fish only.
- Note 62:** As copper.
- Note 63:** On amount of dairy ingredients.
- Note 64:** Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65:** Carryover from nutrient preparations.
- Note 66:** As formaldehyde. For use in provolone cheese only.
- Note 67:** Carryover from use in casings.
- Note 68:** For use in natural mineral waters only.
- Note 69:** Use as carbonating agent.
- Note 70:** As the acid.
- Note 71:** Calcium, potassium and sodium salts only.
- Note 72:** Ready-to-eat basis.
- Note 73:** Except whole fish.
- Note 74:** Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
- Note 75:** Use in milk powder for vending machines only.
- Note 76:** Use in potatoes only.
- Note 77:** As mono-isopropyl citrate.
- Note 78:** For use in tocino (fresh, cured sausage) only.
- 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: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.

Note 83: For use in sauce only.

Note 84: For use in special formula at 10,000 mg/kg.

Note 85: Excluding use in surimi and fish roe products at 500 mg/kg.

Note 86: Use in whipped dessert toppings other than cream only.

Note 87: Treatment level.

Note 88: Carryover from the ingredient.

Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg.

Note 90: For use in milk-sucrose mixtures used in the finished product.

Note 91: For use in special formula only.

Note 92: On the weight of the protein before re-hydration.

Note 93: Except natural wine produced from Vitis Vinifera grapes.

Note 94: For use in loganiza (fresh, uncured sausage) only.

Note 95: For use in surimi and fish roe products only.

Note 96: Carryover from use in fats.

Note 97: In cocoa and chocolate products.

Note 98: For dust control.

Note 99: For use in fish fillets and minced fish only.

Note 100: For use as a dispersing agent in dill oil used in the final food.

Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

Note 102: For use as a surfactant or wetting agent for colours in the food.

Note 103: Except for use in special white wines at 400 mg/kg.

Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

Note 106: Except for use in Dijon mustard at 500 mg/kg.

Note 107: Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

Note 108: For use on coffee beans only.

Note 109: Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10⁶mg/kg) = 3000 mg/kg

Note 110: For use in frozen French fried potatoes only.

Note 111: For use in dipping solution only.

Note 112: For use in grated cheese only.

Note 113: Excluding butter.

Note 114: Excluding cocoa powder.

Note 115: Except for use in special formula at 12,000 mg/kg.

Note 116: For use in doughs only.

Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.

Table 3:
Additives Permitted for Use in Food in General, Unless otherwise Specified, in Accordance with GMP

INS No.	Additive
260	Acetic acid
472a	Acetic and fatty acid esters of glycerol
1422	Acetylated distarch adipate
1414	Acetylated distarch phosphate
1401	Acid treated starch
406	Agar
400	Alginic acid
1402	Alkaline treated starch
1100	Alpha-amylase (<i>aspergillus oryzae</i> var.)
1100	Alpha-amylase (<i>bacillus megaterium</i> expressed in <i>b. Subtilis</i>)
1100	Alpha-amylase (<i>bacillus stearothermophilus</i> expressed in <i>b. Subtilis</i>)
1100	Alpha-amylase (<i>bacillus stearothermophilus</i>)
1100	Alpha-amylase (<i>bacillus subtilis</i>)
1100	Alpha-amylase (carbohydrase) (<i>bacillus licheniformis</i>)
559	Aluminium silicate
264	Ammonium acetate
403	Ammonium alginate
503i	Ammonium carbonate
510	Ammonium chloride
380	Ammonium citrate
503ii	Ammonium hydrogen carbonate
527	Ammonium hydroxide
328	Ammonium lactate
300	Ascorbic acid
162	Beet red
1403	Bleached starch
1101iii	Bromelain
263	Calcium acetate
404	Calcium alginate
556	Calcium aluminium silicate
302	Calcium ascorbate
170i	Calcium carbonate
509	Calcium chloride
333	Calcium citrate
578	Calcium gluconate
623	Calcium glutamate, DI-L-
629	Calcium guanylate, 5'-
526	Calcium hydroxide
633	Calcium inosinate, 5'-
327	Calcium lactate
352ii	Calcium malate, D, L-

529	Calcium oxide
282	Calcium propionate
634	Calcium ribonucleotides, 5'-
552	Calcium silicate
516	Calcium sulphate
150a	Caramel colour, class 1
290	Carbon dioxide
410	Carob bean gum
407	Carrageenan
140	Chlorophylls
1001	Choline salts
330	Citric acid
472c	Citric and fatty acid esters of glycerol
424	Curdlan
1400	Dextrins, white and yellow, roasted starch
628	Dipotassium guanylate, 5'-
632	Dipotassium inosinate, 5'-
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
1412	Distarch phosphate
1405	Enzyme treated starch
315	Erythorbic acid
968	Erythritol
462	Ethyl cellulose
467	Ethyl hydroxyethyl cellulose
297	Fumaric acid
458	Gamma cyclodextrin
418	Gellan gum
575	Glucono delta-lactone
1102	Glucose oxidase (<i>aspergillus niger</i> , var.)
620	Glutamic acid, L-
422	Glycerol
626	Guanylic acid, 5'-
412	Guar gum
414	Gum arabic
507	Hydrochloric acid
463	Hydroxypropyl cellulose
1442	Hydroxypropyl distarch phosphate
464	Hydroxypropyl methyl cellulose
1440	Hydroxypropyl starch
630	Inosinic acid, 5'-
1202	Insoluble polyvinylpyrrolidone
953	Isomalt
416	Karaya gum

425	Konjac flour
270	Lactic acid
472b	Lactic and fatty acid esters of glycerol
966	Lactitol
322	Lecithin
1104	Lipase (animal sources)
1104	Lipase (<i>aspergillus oryzae</i> , var.)
504i	Magnesium carbonate
511	Magnesium chloride
580	Magnesium gluconate
625	Magnesium glutamate, DI-L-
504ii	Magnesium hydrogen carbonate
528	Magnesium hydroxide
329	Magnesium lactate, D,L-
530	Magnesium oxide
553i	Magnesium silicate (synthetic)
296	Malic acid, D,L-
965	Maltitol (including maltitol syrup)
421	Mannitol
461	Methyl cellulose
465	Methyl ethyl cellulose
460i	Microcrystalline cellulose
471	Mono- and diglycerides
624	Monoammonium glutamate, L-
622	Monopotassium glutamate, L-
621	Monosodium glutamate, L-
1410	Monostarch phosphate
941	Nitrogen
942	Nitrous oxide
1404	Oxidized starch
1101ii	Papain
440	Pectins (amidated and non-amidated)
1413	Phosphated distarch phosphate
1200	Polydextroses
964	Polyglycitol syrup
261	Potassium acetates
402	Potassium alginate
303	Potassium ascorbate
501i	Potassium carbonate
508	Potassium chloride
332i	Potassium dihydrogen citrate
577	Potassium gluconate
501ii	Potassium hydrogen carbonate
351i	Potassium hydrogen malate, D, L-
525	Potassium hydroxide

326	Potassium lactate (solution)
351ii	Potassium malate, D, L-
283	Potassium propionate
515	Potassium sulphate
460ii	Powdered cellulose
407a	Processed eucheuma seaweed
944	Propane
280	Propionic acid
1100i	Protease (<i>aspergillus oryzae</i> var.)
470	Salts of myristic, palmitic and stearic acids (ammonium, calcium, potassium, sodium)
470	Salts of oleic acids (calcium, potassium, sodium)
551	Silicon dioxide (amorphous)
262i	Sodium acetate
401	Sodium alginate
554	Sodium aluminosilicate
301	Sodium ascorbate
500i	Sodium carbonate
466	Sodium carboxymethyl cellulose
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed
331i	Sodium dihydrogen citrate
316	Sodium erythorbate
365	Sodium fumarate
576	Sodium gluconate
500ii	Sodium hydrogen carbonate
350i	Sodium hydrogen malate, D, L-
524	Sodium hydroxide
325	Sodium lactate (solution)
350ii	Sodium malate, D, L-
281	Sodium propionate
500iii	Sodium sesquicarbonate
514	Sodium sulfate
420	Sorbitol (including sorbitol syrup)
1420	Starch acetate
1450	Starch sodium octenylsuccinate
553iii	Talc
417	Tara gum
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
957	Thaumatococin
171	Titanium dioxide
413	Tragacanth gum
1518	Triacetin
380	Triammonium citrate
332ii	Tripotassium citrate
331iii	Trisodium citrate
415	Xanthan gum
967	Xylitol

ANNEX TO TABLE 3

**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	Milk and buttermilk
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter (<u>Only</u> butter)
04.1.1	Fresh fruit
04.1.1.2	Surface treated fruit
04.1.1.3	Peeled or cut fruit
04.2.1	Fresh vegetables
04.2.1.2	Surface treated vegetables
04.2.1.3	Peeled or cut vegetables
4.2.2.1	Frozen vegetables
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches
06.4	Pastas and noodles (<u>Only</u> dried products)
08.1.1	Fresh meat, poultry and game, whole pieces or cuts
08.1.2	Fresh meat, poultry and game, comminuted
09.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, including molasses, treacle and sugar toppings
11.2	Other sugars and syrups (e.g., brown sugar and maple syrup)

11.3	Honey
12.1	Salt
12.2	Herbs, spices, seasoning (including salt substitutes) and condiments (<u>Only</u> herbs and salt substitutes)
12.8	Yeast
13.1	Infant formulae and follow-on formulae
13.2	Foods for young children (weaning foods)
14.1.1.1	Natural mineral waters and source waters (<u>Only</u> natural mineral waters)
14.1.2.1	Canned or bottled (pasteurized) fruit juice
14.1.2.3	Concentrates (liquid and solid) for fruit juice
14.1.3.1	Canned or bottled (pasteurized) fruit nectar
14.1.3.3	Concentrates (liquid and solid) for fruit nectar
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
14.2.3	Wines
