L.N. 310 of 2001

FOOD, DRUGS AND DRINKING WATER ACT (CAP. 231)

Permitted Food Additives Regulations, 2001

IN exercise of the powers conferred by article 12 of the Food, Drugs and Drinking Water Act, the Minister of Health, on the advice of the Malta Standards Authority, has made the following regulations:

Citation and commencement.

1.1 The title of these regulations is the Permitted Food Additives Regulations, 2001.

1.2 These regulations shall come into force on the 1st January, 2002, provided that products which are placed on the market or labelled before the 1st January, 2002 which do not comply with these regulations but which comply with the Permitted Food Additives Regulations 1998 may continue to be marketed until stocks are exhausted.

1.3 These regulations shall complement the Additives in Food Regulations, 1994 (L.N. 89 of 1994).

Applicability of these Regulations.

2.1 These regulations shall apply to all food additives other than colours, sweeteners, flavourings and flour treatment agents.

2.1 These regulations shall apply without prejudice to specific regulations permitting additives listed in the Schedules to these regulations to be used as sweeteners and colours.

Interpretation.

3.1 In these regulations, unless the context otherwise requires:

3.1.1 *preservatives* are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by micro-organisms;

3.1.2 *antioxidants* are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;

3.1.3 *carriers*, including carrier solvents, are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;

3.1.4 *acids* are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;

3.1.5 *acidity regulators* are substances which alter or control the acidity or alkalinity of a foodstuff;

3.1.6 *anti-caking agents* are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;

3.1.7 *anti-foaming* agents are substances which prevent or reduce foaming;

3.1.8 *bulking agents* are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;

3.1.9 *emulsifiers* are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;

3.1.10 *emulsifying salts* are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;

3.1.11 *firming agents* are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;

3.1.12 *flavour enhancers* are substances which enhance the existing taste and/or odour of a foodstuff;

3.1.13 *foaming agents* are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

3.1.14 *gelling agents* are substances which give a foodstuff texture through formation of a gel;

3.1.15 *glazing agents* (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;

3.1.16 *humectants* are substances which prevent foodstuffs from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;

3.1.17 *modified starches* are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;

3.1.18 *packaging gases* are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;

3.1.19 *propellants* are gases other than air which expel a foodstuff from a container;

3.1.20 *raising agents* are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or batter;

3.1.21 *sequestrants* are substances which form chemical complexes with metallic ions;

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

3.1.23 *thickeners* are substances which increase the viscosity of a foodstuff;

3.2 For the purposes of these regulations, the following are not considered as food additives:

3.2.1 substances used for the treatment of drinking water as provided for in Directive 80/778/EEC;

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

3.2.3 chewing gum bases;

3.2.4 white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolitic enzymes;

3.2.5 ammonium chloride;

3.2.6 blood plasma, edible gelatine, protein hydrolysates and their salts, milk protein and gluten;

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

3.2.8 caseinates and casein;

3.2.9 inulin.

3.3 Within these regulations, the term "unprocessed" means not having undergone any treatment resulting in a substantial change in the original state of the foodstuffs; however, the foodstuffs may have been, for example, divided, parted, severed, boned, minced, skinned, pared, peeled, ground, cut, cleaned, trimmed, deep-frozen or frozen, chilled, milled or husked, packed or unpacked.

3.4 In these regulations and the Schedules thereto, *quantum satis* means that no maximum level is specified. However, additives shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided that they do not mislead the consumer.

3.5 In these regulations, *flour treatment agents* other than emulsifiers are substances which are added to flour or dough to improve its baking quality.

Use of additives

4.1 Only substances listed in the First, Third, Fourth and Fifth Schedules to these regulations may be used in foodstuffs for the purposes mentioned in regulation 3.1.

4.2 Food additives listed in the First Schedule are permitted in foodstuffs, for the purposes mentioned in regulation 3.1, with the exception of those foodstuffs listed in the Second Schedule, following the quantum satis principle.

4.3 Except where specifically provided for, regulation 4.2 does not apply to:

4.3.1 the following:

– unprocessed foodstuffs,
– honey,

- non-emulsified oils and fats of animal or vegetable origin,
- butter,
- pasteurised and sterilised (including UHT sterilisation) milk (including skimmed, plain and semi-skimmed) and plain pasteurised cream,
- unflavoured, live fermented milk products,
- natural mineral water and spring water,
- coffee (excluding flavoured instant coffee) and coffee extracts,
- unflavoured leaf tea,
- sugars,
- dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets in accordance with Directive 89/398/EEC, natural unflavoured buttermilk (excluding sterilised buttermilk);

4.3.2 foods for infants and young children, including foods for infants and young children not in good health; these foodstuffs are subject to the provisions of the Sixth Schedule;

4.3.2 the foodstuffs listed in the Second Schedule, which may contain only those additives referred to in that Schedule and those additives referred to in the Third and Fourth Schedules under the conditions specified therein.

4.4 Additives listed in the Third and Fourth Schedules may only be used in the foodstuffs referred to in those Schedules and under the conditions specified therein.

4.5 Only those additives listed in the Fifth Schedule may be used as carriers or carrier solvents for food additives and must be used under the conditions specified therein.

4.6 Maximum levels indicated in the Schedules refer to the foodstuffs as marketed, unless otherwise stated.

4.7 The presence of a food additive in a foodstuff is permissible:

4.7.1 in a compound foodstuff other than one mentioned in regulation 4.3 to the extent that the food additive is permitted in one of the ingredients of the compound foodstuff, or

4.7.2 if the foodstuff is destined to be used solely in the preparation of a compound foodstuff and to an extent such that the compound foodstuff conforms to the provisions of these regulations.

4.8 Regulation 4.7 does not apply to infant formulae, follow-on formulae and weaning foods, except where specifically provided for by these or other Regulations concerning these foods.

4.9 No person may import, sell, keep for sale, or supply by way of compensation or otherwise, any food additive or any food containing such additive in either case unless in compliance with the provisions of these regulations.

Repeal of existing regulations.

5.1 The Permitted Food Additives Regulations, 1998 (L.N. 256 of 1998) are hereby repealed.

5.2 References in other regulations to the Permitted Food Additives Regulations, 1998 shall henceforth be construed as references to these regulations.

Purity criteria and Methods of Analysis.

6.1 The additives permitted for use by these regulations must satisfy the purity criteria laid down by Commission Directive 96/77/EC as amended by Directives 98/86/EC and 2000/63/EC. A list of the food additives for which purity criteria have been established is given in the Seventh Schedule.

6.2 The methods of analysis described in Commission Directive 81ċ712ċEEC shall be used in order to ascertain for purposes of official control whether certain additives permitted for use by these regulations satisfy the prescribed purity criteria.

6.3 The taking of samples and the qualitative and quantitative analysis of biphenyl, orthophenyl phenol and sodium orthophenylphenol in and on citrus fruit shall be carried out in accordance with the provisions of Annexes I, II, III and IV to Council Directive 67/427/EEC.

FIRST SCHEDULE

Food Additives generally permitted for use in Foodstuffs not referred to in Regulation 4.3

Note:

1. Substances on this list may be added to all foodstuffs with the exception of those referred to in Regulation 4.3 following the *quantum satis* principle.

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

3. Explanation of symbols used:

   * The substances E 290, E 938, E 939, E 941, E 942 , E 948 and E 949 may also be used in the foodstuffs referred to in Regulation 4.3.

   # The substances E 410, E 412, E 415 and E 417 may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

E Number	Name
E 170	Calcium carbonates
	(i) Calcium carbonate
	(ii) Calcium hydrogen carbonate
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates
	(i) Sodium acetate
	(ii) Sodium hydrogen acetate (sodium diacetate)
E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide*
E 296	Malic acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
	(i) Ascorbyl palmitate
	(ii) Ascorbyl stearate
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate

E Number	Name
E 330	Citric acid
E 331	Sodium citrates
	(i) Monosodium citrate
	(ii) Disodium citrate
	(iii) Trisodium citrate
E 332	Potassium citrates
	(i) Monopotassium citrate
	(ii) Tripotassium citrate
E 333	Calcium citrates
	(i) Monocalcium citrate
	(ii) Dicalcium citrate
	(iii) Tricalcium citrate
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
	(i) Monosodium tartrate
	(ii) Disodium tartrate
E 336	Potassium tartrates
	(i) Monopotassium tartrate
	(ii) Dipotassium tartrate
E 337	Sodium potassium tartrate
E 350	Sodium malates
	(i) Sodium malate
	(ii) Sodium hydrogen malate
E 351	Potassium malate
E 352	Calcium malates
	(i) Calcium malate
	(ii) Calcium hydrogen malate
E 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
E 407a	Processed eucheuma seaweed
E 410	Locust bean gum #
E 412	Guar gum #
E 413	Tragacanth
E 414	Acacia gum (gum arabic)
E 415	Xanthan gum #
E 417	Tara gum #
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins
	(i) pectin
	(ii) amidated pectin

E Number	Name
E 460	Cellulose
	(i) Microcrystalline cellulose
	(ii) Powdered cellulose
E 461	Methyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose
	Sodium carboxy methyl cellulose
E 479	Enzymatically hydrolysed carboxy methyl cellulose
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono- and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 500	Sodium carbonates
	(i) Sodium carbonate
	(ii) Sodium hydrogen carbonate
	(iii) Sodium sesquicarbonate
E 501	Potassium carbonates
	(i) Potassium carbonate
	(ii) Potassium hydrogen carbonate
E 503	Ammonium carbonates
	(i) Ammonium carbonate
	(ii) Ammonium hydrogen carbonate
E 504	Magnesium carbonates
	(i) Magnesium carbonate
	(ii) Magnesium hydroxide carbonate (syn: Magnesium hydrogen carbonate)
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
	(i) Sodium sulphate
	(ii) Sodium hydrogen sulphate
E 515	Potassium sulphates
	(i) Potassium sulphate
	(ii) Potassium hydrogen sulphate
E 516	Calcium sulphate

E Number	Name
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
E 920	L-cysteine [1]
E 938	Argon*
E 939	Helium*
E 941	Nitrogen*
E 942	Nitrous oxide*
E 948	Oxygen*
E 949	Hydrogen*
E 1103	Invertase
E 1200	Polydextrose
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch

[1] May only be used as a flour treatment agent.

SECOND SCHEDULE

Foodstuffs in which a limited number of additives of the First Schedule may be used

Foodstuff	Additive		Maximum level
Cocoa and chocolate products[2]	E 330	Citric acid	0.5%
	E 322	Lecithins	*quantum satis*
	E 334	Tartaric acid	0.5%
	E 422	Glycerol	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 170	Calcium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 500	Sodium carbonates	
	E 501	Potassium carbonates	
	E 503	Ammonium carbonates	
	E 504	Magnesium carbonates	
	E 524	Sodium hydroxide	
	E 525	Potassium hydroxide	
	E 526	Calcium hydroxide	
	E 527	Ammonium hydroxide	
	E 528	Magnesium hydroxide	
	E 530	Magnesium oxide	
	E 414	Acacia gum	as glazing agents only
	E 440	Pectins	*quantum satis*
Fruit juices and nectars	E 300	Ascorbic acid	*quantum satis*
Pineapple juice	E 296	Malic acid	3 g/l
Nectars	E 330	Citric acid	5 g/l
	E 270	Lactic acid	5 g/l
Grape juice	E 170	Calcium carbonates	*quantum satis*
	E 336	Potassium tartrates	*quantum satis*
Fruit juices	E 330	Citric acid	3 g/l
Extra jam and extra jelly	E 440	Pectins	*quantum satis*
	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 333	Calcium citrate	*quantum satis*

[2] Cocoa and chocolate products energy-reduced or with no added sugars are not covered by the Second Schedule.

Foodstuff	Additive	Maximum level
	E 334 Tartaric acid	*quantum satis*
	E 335 Sodium tartrates	*quantum satis*
	E 350 Sodium malates	*quantum satis*
	E 471 Mono- and diglycerides of fatty acids	*quantum satis*
Jams, jellies and marmalades and other similar fruit spreads including low-calorie products	E 440 Pectins	*quantum satis*
	E 270 Lactic acid	*quantum satis*
	E 296 Malic acid	*quantum satis*
	E 300 Ascorbic acid	*quantum satis*
	E 327 Calcium lactate	*quantum satis*
	E 330 Citric acid	*quantum satis*
	E 331 Sodium citrates	*quantum satis*
	E 333 Calcium citrates	*quantum satis*
	E 334 Tartaric acid	*quantum satis*
	E 335 Sodium tartrates	*quantum satis*
	E 350 Sodium malates	*quantum satis*
	E 400 Alginic acid	10 g/kg (individually or in combination)
	E 401 Sodium alginate	
	E 402 Potassium alginate	
	E 403 Ammonium alginate	
	E 404 Calcium alginate	
	E 406 Agar	
	E 407 Carrageenan	
	E 410 Locust bean gum	
	E 412 Guar gum	
	E 415 Xanthan gum	
	E 418 Gellan gum	
	E 509 Calcium chloride	*quantum satis*
	E 524 Sodium hydroxide	*quantum satis*
Partially dehydrated and dehydrated milk	E 300 Ascorbic acid	*quantum satis*
	E 301 Sodium ascorbate	*quantum satis*
	E 304 Fatty acid esters of ascorbic acid	*quantum satis*
	E 322 Lecithins	*quantum satis*
	E 331 Sodium citrates	*quantum satis*
	E 332 Potassium citrates	*quantum satis*
	E 407 Carrageenan	*quantum satis*
	E 500 (ii) Sodium bicarbonate	*quantum satis*
	E 501 (ii) Potassium bicarbonate	*quantum satis*
	E 509 Calcium chloride	*quantum satis*

Foodstuff	Additive		Maximum level
Plain pasteurised cream	E 401	Sodium alginate	*quantum satis*
	E 402	Potassium alginate	*quantum satis*
	E 407	Carrageenan	*quantum satis*
	E 466	Sodium carboxy methyl cellulose	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
Frozen and deep-frozen unprocessed fruit and vegetables. Fruit compote. Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen.	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
Quick-cook rice	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*
Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	E 304	Fatty acid esters of ascorbic acid	*quantum satis*
	E 306	Tocopherol-rich extract	*quantum satis*
	E 307	Alpha-tocopherol	*quantum satis*
	E 308	Gamma-tocopherol	*quantum satis*
	E 309	Delta-tocopherol	*quantum satis*
	E 322	Lecithins	30 g/l
	E 471	Mono- and diglycerides of fatty acids	10 g/l
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils) specifically intended for cooking and/or frying purposes or for the preparation of gravy		E 270 Lactic acid	*quantum satis*
		E 300 Ascorbic acid	*quantum satis*
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*
	E 306	Tocopherol-rich extract	*quantum satis*
		E 307 Alpha-tocopherol	*quantum satis*
		E 308 Gamma-tocopherol	*quantum satis*
	E 309	Delta-tocopherol	*quantum satis*
	E 322	Lecithins	30 g/l
	E 471	Mono- and diglycerides of fatty acids	10 g/l
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*

Foodstuff	Additive		Maximum level
	E 333	Calcium citrates	*quantum satis*
Refined olive oil, including olive pomace oil	E 307	Alpha-tocopherol	200 mg/l
Ripened cheese	E 170	Calcium carbonates	*quantum satis*
	E 504	Magnesium carbonates	*quantum satis*
	E 509	Calcium chloride	*quantum satis*
	E 575	Glucono-delta-lactone	*quantum satis*
Mozzarella and whey cheese	E 270	Lactic acid	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 575	Glucono-delta-lactone	*quantum satis*
Canned and bottled fruit and vegetables	E 260	Acetic acid	*quantum satis*
	E 261	Potassium acetate	*quantum satis*
	E 262	Sodium acetates	*quantum satis*
	E 263	Calcium acetate	*quantum satis*
	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 325	Sodium lactate	*quantum satis*
	E 326	Potassium lactate	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
	E 334	Tartaric acid	*quantum satis*
	E 335	Sodium tartrates	*quantum satis*
	E 336	Potassium tartrates	*quantum satis*
	E 337	Sodium potassium tartrate	*quantum satis*
	E 509	Calcium chloride	*quantum satis*
	E 575	Glucono-delta-lactone	*quantum satis*
Gehakt	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
Pre-packed preparations of fresh minced meat	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 330	Citric acid	*quantum satis*

Foodstuff	Additive		Maximum level
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 260	Acetic acid	*quantum satis*
	E 261	Potassium acetate	*quantum satis*
	E 262	Sodium acetates	*quantum satis*
	E 263	Calcium acetate	*quantum satis*
	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*
	E 322	Lecithins	*quantum satis*
	E 325	Sodium lactate	*quantum satis*
	E 326	Potassium lactate	*quantum satis*
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt (cont.)	E 327	Calcium lactate	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*
	E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*
	E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*
	E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*
Pain courant français	E 260	Acetic acid	*quantum satis*
	E 261	Potassium acetate	*quantum satis*
	E 262	Sodium acetates	*quantum satis*
	E 263	Calcium acetate	*quantum satis*
	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*
	E 322	Lecithins	*quantum satis*
	E 325	Sodium lactate	*quantum satis*
	E 326	Potassium lactate	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
Fresh pasta	E 270	Lactic acid	*quantum satis*

Foodstuff	Additive	Maximum level
	E 300 Ascorbic acid	*quantum satis*
	E 301 Sodium ascorbate	*quantum satis*
	E 322 Lecithins	*quantum satis*
	E 330 Citric acid	*quantum satis*
	E 334 Tartaric acid	*quantum satis*
	E 471 Mono- and diglycerides of fatty acids	*quantum satis*
	E 575 Glucono-delta-lactone	*quantum satis*
Beer	E 270 Lactic acid	*quantum satis*
	E 300 Ascorbic acid	*quantum satis*
	E 301 Sodium ascorbate	*quantum satis*
	E 330 Citric acid	*quantum satis*
	E 414 Acacia gum	*quantum satis*
Foie gras, foie gras entier, blocs de foie gras	E 300 Ascorbic acid	*quantum satis*
	E 301 Sodium ascorbate	*quantum satis*
Wines and sparkling wines and partially fermented grape must	Additives authorised:	
	in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations,	
	in accordance with Regulation (EEC) No. 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79.	*pro memoria*
Pineapple and passion fruit juices and nectars	E 440 Pectins	3 g/l
Sliced and grated ripened cheese	E 170 Calcium carbonates	*quantum satis*
	E 504 Magnesium carbonates	*quantum satis*
	E 509 Calcium chloride	*quantum satis*
	E 575 Glucono-delta-lactone	*quantum satis*
	E 460 Cellulose	*quantum satis*
Soured-cream butter	E 500 Sodium carbonates	*quantum satis*

THIRD SCHEDULE

Conditionally permitted preservatives and antioxidants

Part A
Sorbates, benzoates and p-hydroxybenzoates

E Number	Name	Abbreviation
E 200	Sorbic acid	Sa
E 202	Potassium sorbate	Sa
E 203	Calcium sorbate	Sa
E 210	Benzoic acid	Ba[3]
E 211	Sodium benzoate	Ba
E 212	Potassium benzoate	Ba
E 213	Calcium benzoate	Ba
E 214	Ethyl p-hydroxybenzoate	PHB
E 215	Sodium ethyl p-hydroxybenzoate	PHB
E 216	Propyl p-hydroxybenzoate	PHB
E 217	Sodium propyl p-hydroxybenzoate	PHB
E 218	Methyl p-hydroxybenzoate	PHB
E 219	Sodium methyl p-hydroxybenzoate	PHB

Note:

1. The levels of all substances mentioned above are expressed as the free acid.
2. The abbreviations used in the table mean the following:
   - Sa + Ba: Sa and Ba used singly or in combination
   - Sa + PHB: Sa and PHB used singly or in combination
   - Sa + Ba + PHB: Sa, Ba and PHB used singly or in combination.
3. The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa + PHB	Sa+Ba +PHB
Wine-based flavoured drinks	200					
Non-alcoholic flavoured drinks[4]	300	150		250 Sa+ 150 Ba		
Liquid tea concentrates and liquid fruit and herbal infusion concentrates				600		
Grape juice, unfermented, for sacramental use				2000		

[3] Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

[4] This entry does not include dairy-based drinks

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa + PHB	Sa+Ba +PHB
Wines as referred to in Regulation (EEC) no. 822/87; alcohol-free wine, fruit wine (including alcohol-free), *Made wine*, cider and perry (including alcohol-free)	200					
Sød....Saft or Sødet....Saft	500	200				
Alcohol-free beer in keg		200				
Mead	200					
Spirits with less than 15% alcohol by volume	200	200		400		
Fillings of ravioli and similar products	1000					
Low-sugar jams, jellies, marmalades and similar low calorie or sugar-free products and other fruit-based spreads *Mermeladas*		500		1000		
Candied, crystallized and glacé fruit and vegetables				1000		
Dried fruit	1000					
Frugtgrød and Rote Grütze	1000	500				
Fruit and vegetable preparations including fruit-based sauces, excluding purée, mousse, compote, salads and similar products, canned or bottled	1000					
Vegetables in vinegar, brine or oil (excluding olives)				2000		
Potato dough and pre-fried potato slices	2000					
Gnocchi	1000					
Polenta	200					
Olives and olive-based preparations	1000	500		1000		
Jelly coatings of meat products (cooked, cured or dried); Paté					1000	
Surface treatment of dried meat products						*quantum satis*
Semi-preserved fish products including fish roe products				2000		
Salted, dried fish				200		
Shrimps, cooked				2000		
Crangon crangon and *Crangon vulgaris*, cooked				6000		
Cheese, pre-packed, sliced	1000					
Unripened cheese	1000					
Processed cheese	2000					

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa + PHB	Sa+Ba +PHB
Layered cheese and cheese with added foodstuffs	1000					
Non-heat-treated dairy-based desserts				300		
Curdled milk	1000					
Liquid egg (white, yolk or whole egg)				5000		
Dehydrated, concentrated, frozen and deep-frozen egg products	1000					
Pre-packed sliced bread and rye bread	2000					
Partially baked, pre-packed bakery wares intended for retail sale	2000					
Fine bakery wares with a water activity of more than 0.65	2000					
Cereal- or potato-based snacks and coated nuts					1000 (max. 300 PHB)	
Batters	2000					
Confectionery (excludingchocolate)						1500 (max. 300 PHB)
Chewing gum				1500		
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice-cream; similar products)	1000					
Fat emulsions (excluding butter) with a fat content of 60% or more	1000					
Fat emulsions with a fat content less than 60%	2000					
Emulsified sauces with a fat content of 60% or more	1000	500		1000		
Emulsified sauces with a fat content less than 60%	2000	1000		2000		
Non-emulsified sauces				1000		
Prepared salads				1500		
Mustard				1000		
Seasonings and condiments				1000		
Liquid soups and broths (excluding canned)				500		
Aspic	1000	500				
Liquid dietary food supplements						2000

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa+Ba	Sa + PHB	Sa+Ba +PHB
Dietetic foods intended for special medical purposes excluding foods for infants and young children as referred to in Directive 89/398/EEC; dietetic formulae for weight control intended to replace total daily food intake or an individual meal				1500		
....*Mehu* and *Makeutettu* ....*Mehu*	500	200				
Analogues of meat, fish, crustaceans and cephalopods and cheese based on protein	2000					
Dulce de membrillo		1000				
Marmelada				1500		
Ostkaka	2000					
Pasha	1000					
Semmelknödelteig	2000					
Cheese and cheese analogues (surface treatment only)	*quantum satis*					
Cooked red beet		2000				
Collagen-based casings with a water activity greater than 0.6	*quantum satis*					

PART B

Sulphur dioxide and sulphites

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

Note:

1. Maximum levels are expressed as SO_2 in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.
2. An SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present.

Foodstuff	**Maximum level (mg/kg or mg/l as appropriate) expressed as SO_2**
Burger meat with a minimum vegetable and/or cereal content of 4%	450
Breakfast sausages	450
Longaniza fresca and *Butifarra fresca*	450
Dried salted fish of the 'Gadidae' species	200
Crustaceans and cephalopods - fresh, frozen and deep-frozen	150[5]
- crustaceans, *penaeidae solenceridae, aristeidae* family:	
■ up to 80 units	150[5]
■ between 80 and 120 units	200[5]
■ over 120 units	300[5]
- cooked	50[5]
Dry biscuit	50
Starches (excluding starches for weaning foods, follow-on formulae and infant formulae)	50
Sago	30
Pearl barley	30
Dehydrated potatoes	400
Cereal- and potato-based snacks	50
Peeled potatoes	50
Processed potatoes (including frozen and deep-frozen potatoes)	100
Potato dough	100
White vegetables, dried	400
White vegetables, processed (including frozen and deep-frozen white vegetables)	50

[5] In edible parts

Foodstuff	Maximum level (mg/kg or mg/l as appropriate) expressed as SO_2
Dried ginger	150
Dried tomatoes	200
Horseradish pulp	800
Onion, garlic and shallot pulp	300
Vegetables and fruits in vinegar, oil or brine (except olives and golden peppers in brine)	100
Golden peppers in brine	500
Processed mushrooms (including frozen mushrooms)	50
Dried mushrooms	100
Dried fruits	
■ apricots, peaches, grapes, prunes and figs	2000
■ bananas	1000
■ apples and pears	600
■ other (including nuts in shell)	500
Dried coconut	50
Candied, crystallized or glacé fruit, vegetables, angelica and citrus peel	100
Jam, jelly and marmalade (except extra jam and extra jelly) and other similar fruit spreads including low-calorie products	50
Jams, jellies and *marmelades* made with sulphited fruit	100
Fruit-based pie filling	100
Citrus-juice-based seasonings	200
Concentrated grape juice for home wine-making	2000
Mostarda di frutta	100
Jellying fruit extract, liquid pectin for sale to the final consumer	800
Bottled whiteheart cherries, rehydrated dried fruit and lychees	100
Bottled, sliced lemon	250
Sugars as defined in Directive 73/437/EEC, except glucose syrup, whether or not dehydrated	10
Glucose syrup, whether or not dehydrated	20
Treacle and molasses	70
Other sugars	40
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	40
Orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments	50
Lime and lemon juice	350
Concentrates based on fruit juice and containing not less than 2.5% barley (*barley water*)	350
Other concentrates based on fruit juice or comminuted fruit; *capilé groselha*	250

Foodstuff	Maximum level (mg/kg or mg/l as appropriate) expressed as SO_2
Non-alcoholic flavoured drinks containing fruit juice	20 (carry-over from concentrates only)
Non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup	50
Grape juice, unfermented, for sacramental use	70
Glucose-syrup-based confectionery	50 (carry-over from the glucose syrup only)
Beer including low-alcohol and alcohol-free beer	20
Beer with a second fermentation in the cask	50
Wines	In accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations; (*pro memoria*) in accordance with Regulation (EEC) No. 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79.
Alcohol-free wine	200
Made wine	260
Cider, perry, fruit wine, sparkling fruit wine (including alcohol-free products)	200
Mead	200
Fermentation vinegar	170
Mustard, excluding Dijon mustard	250
Dijon mustard	500
Gelatine	50
Analogues of meat, fish and crustaceans based on protein	200
Marinated nuts	50
Vacuum packed sweetcorn	100
Distilled alcoholic beverages containing whole pears	50

PART C
Other preservatives

E No.	Name	Foodstuff	Maximum level
E 230	Biphenyl, diphenyl	Surface treatment of citrus fruits	70 mg/kg
E 231 E 232	Orthophenyl phenol Sodium orthophenyl phenol	Surface treatment of citrus fruits	12 mg/kg individually or in combination expressed as orthophenyl phenol
E 234	Nisin[6]	Semolina and tapioca puddings and similar products Ripened cheese and processed cheese *Clotted cream* Mascarpone	3 mg/kg 12.5 mg/kg 10 mg/kg 10 mg/kg
E 235	Natamycin	Surface treatment of: ■ hard, semi-hard and semi-soft cheese ■ dried, cured sausages	1 mg/dm^2 surface (not present at a depth of 5 mm)
E 239	Hexamethylene tetramine	*Provolone* cheese	25 mg/kg residual amount, expressed as formaldehyde
E 242	Dimethyl dicarbonate	Non-alcoholic flavoured drinks Alcohol-free wine Liquid tea concentrate	250 mg/l ingoing amount, residues not detectable
E 284 E 285	Boric acid Sodium tetraborate (borax)	Sturgeons' eggs (Caviar)	4 g/kg expressed as boric acid

[6] This substance may be present naturally in certain cheeses as a result of fermentation processes

E No.	Name	Foodstuff	Indicative ingoing amount (mg/kg)	Residual amount (mg/kg)
E 249 E 250	Potassium nitrite[a] Sodium nitrite[a]	Non-heat-treated, cured, dried meat products	150[b]	50[c]
		Other cured meat products Canned meat products *Foie gras, foie gras entier, blocs de foie gras*	150[b]	100[c]
		Cured bacon		175[c]
E 251 E 252	Sodium nitrate Potassium nitrate	Cured meat products Canned meat products	300	250[d]
		Hard, semi-hard and semi-soft cheese		50[d]
		Dairy-based cheese analogue		200[c]
		Pickled herring and sprat		50[b]
		Foie gras, fois gras entier, blocs de foie gras		

E No	Name	Foodstuff	Maximum level
E 280 E 281 E 282	Propionic acid[e] Sodium propionate[e] Calcium propionate[e]	Pre-packed sliced bread and rye bread Energy reduced bread Partially baked, pre-packed bread	3000 mg/kg expressed as propionic acid
E 283	Potassium propionate[e]	Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0.65 Pre-packed rolls, buns and *pitta* *Christmas pudding* Pre-packed bread	2000 mg/kg expressed as propionic acid
		Pre-packed *pølsebrød, boller* and *dansk flutes*	1000 mg/kg expressed as propionic acid
		Cheese and cheese analogues (surface treatment only)	2000 mg/kg expressed as propionic acid

[a] When labelled 'for food use', nitrite may only be sold in a mixture with salt or a salt substitute.
[b] Expressed as $NaNO_2$.
[c] Residual amount at point of sale to the final consumer, expressed as $NaNO_2$.
[d] Expressed as $NaNO_3$.
[e] Residual amount, nitrite formed from nitrate included, expressed as $NaNO_2$.

E No	Name	Foodstuff	Maximum level
		Cheese and cheese analogues (surface treatment only)	*quantum satis*
E 1105	Lysozyme	Ripened cheese	*quantum satis*

[1] Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice

PART D

Other antioxidants

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

E No.	Name	Foodstuff	Maximum level (mg/kg)
E 310 E 311 E 312 E 320	Propyl gallate Octyl gallate Dodecyl gallate Butylated hydroxyanisole (BHA)	Fats and oils for the professional manufacture of heat-treated foodstuffs	200* (gallates and BHA, individually or in combination) expressed on fat 100* (BHT) expressed on fat
E 321	Butylated hydroxytoluene (BHT)	Frying oil and frying fat, excluding olive pomace oil	
		Lard; fish oil; beef, poultry and sheep fat	
		Cake mixes Cereal-based snack foods Milk powder for vending machines Dehydrated soups and broths Sauces Dehydrated meat Processed nuts Seasonings and condiments Pre-cooked cereals	200 (gallates and BHA, individually or in combination), expressed on fat
		Dehydrated potatoes	25 (gallates and BHA, individually or in combination)
		Chewing gum Dietary supplements	400 (gallates, BHT and BHA, individually or in combination)
E 315 E 316	Erythorbic acid Sodium erythorbate	Semi-preserved and preserved meat products	500 (expressed as erythorbic acid)
		Preserved and semi-preserved fish products Frozen and deep-frozen fish with red skin	1500 (expressed as erythorbic acid)

FOURTH SCHEDULE

OTHER PERMITTED ADDITIVES

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

E.No.	Name	Foodstuff	Maximum level
E 297	Fumaric acid	Wine in accordance with Regulation (EEC) No. 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79.	*pro memoria*
		Fillings and toppings for fine bakery wares	2.5 g/kg
		Sugar confectionery	1 g/kg
		Gel-like desserts Fruit-flavoured desserts Dry powdered dessert mixes	4 g/kg
		Instant powders for fruit based drinks	1 g/l
		Instant powders for the preparation of flavoured tea and herbal infusions	1 g/kg
		Chewing gum	2 g/kg
E 431	Polyoxyethylene (40) stearate	Wine in accordance with Council Regulation (EEC) No. 1873/84	*pro memoria*

In the following applications, the indicated maximum levels of phosphoric acid and the phosphates E 338, E 339, E 340, E 341, E 343, E 450, E 451 and E 452 may be added individually or in combination (expressed as P_2O_5)

E 338	Phosphoric acid	Non-alcoholic flavoured drinks	700 mg/l[7]
		Sterilised and UHT milk	1 g/l
E 339	Sodium phosphates	Partly dehydrated milk with less with 28% solids	1 g/kg
	(i) Monosodium	Partly dehydrated milk with more than 28% solids	1.5 g/kg
	phosphate	Dried milk and dried skimmed milk	2.5 g/kg
	(ii) Disodium	Pasteurised, sterilised and UHT creams	5 g/kg
	phosphate	Whipped cream and vegetable fat analogues	5 g/kg
	(iii) Trisodium	Unripened cheese (except *Mozzarella*)	2 g/kg
	phosphate	Processed cheese and processed cheese analogues	20g/kg
		Meat products	5 g/kg
E 340	Potassium phosphates	Sport drinks and prepared table waters	0.5 g/l
	(i) Monopotassium	Dietary supplements	*quantum satis*
	phosphate	Salt and its substitutes	10 g/kg
	(ii) Dipotassium	Vegetable protein drinks	20 g/l
	phosphate	Beverage whiteners	30 g/kg
	(iii) Tripotassium	Beverage whiteners for vending machines	50 g/kg
	phosphate	Edible ices	1 g/kg
		Desserts	3 g/kg
E 341	Calcium phosphates	Dry powdered dessert mixes	7 g/kg
	(i) Monocalcium	Fine bakery wares	20 g/kg
	phosphate	Flour	2.5 g/kg
	(ii) Dicalcium phosphate	Flour, self-raising	20 g/kg
	(iii) Tricalcium	*Soda bread*	20 g/kg
	phosphate	Liquid egg (white, yolk or whole egg)	10 g/kg
		Sauces	5 g/kg
E 450	Diphosphates	Soups and broths	3 g/kg
	(i) Disodium	Tea and herbal infusions	2 g/l
	diphosphate	Cider and perry	2 g/l
	(ii) Trisodium	Chewing gum	*quantum satis*[8]
	diphosphate	Dried powdered foodstuffs	10 g/kg [9]
	(iii) Tetrasodium	Chocolate and malt dairy-based drinks	2 g/l
	diphosphate	Alcoholic drinks (excluding wine and beer)	1 g/l
	(iv) Dipotassium	Breakfast cereals	5 g/kg
	diphosphate	Snacks	5 g/kg
	(v) Tetrapotassium	Surimi	1 g/kg
	diphosphate	Fish and crustacean paste	5 g/kg
	(vi) Dicalcium	Toppings (syrups for pancakes, flavoured syrups	3 g/kg
	diphosphate	for milkshakes and ice cream; similar products)	
	(vii) Calcium dihydrogen	Special formulae for particular nutritional uses	5 g/kg
	diphosphate	Glazings for meat and vegetable products	4 g/kg
		Sugar confectionery	5 g/kg
E 451	Triphosphates	Icing sugar	10 g/kg
	Pentasodium	Noodles	2 g/kg

[7] E 338 only
[8] E 340 (ii) only
[9] E 340 (iii) only

	triphosphate	Batters	5 g/kg
	(ii) Pentapotassium	Fillets of unprocessed fish, frozen and deep-frozen	5 g/kg
	triphosphate	Frozen and deep-frozen crustacean products	5 g/kg
		Processed potato products (including frozen, deep-	5 g/kg
E 452	Polyphosphates	frozen, chilled and dried processed products)	
	(i) Sodium polyphosphate		
	(ii) Potassium polyphosphate		
	(iii) Sodium calcium polyphosphate		
	(iv) Calcium polyphosphates		
E 353	Metatartaric acid	*Made wine*	100 mg/l
		Wine in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations	
E 355	Adipic acid	Fillings and toppings for fine bakery wares	2 g/kg
E 356	Sodium adipate	Dry powdered dessert mixes	1 g/kg
E 357	Potassium adipate	Gel-like desserts	6 g/kg
		Fruit-flavoured desserts	1 g/kg
		Powders for home preparation of drinks	10 g/l
			(all above expressed as adipic acid)
E 363	Succinic acid	Desserts	6 g/kg
		Soups and broths	5 g/kg
		Powders for home preparation of drinks	3 g/l
E 385	Calcium disodium ethylene diamine tetra-acetate (calcium disodium EDTA)	Emulsified sauces	75 mg/kg
		Canned and bottled pulses, legumes, mushrooms and artichokes	250 mg/kg
		Canned and bottled crustaceans and molluscs	75 mg/kg
		Canned and bottled fish	75 mg/kg
		Spreadable fats as defined in Annexes B and C of Regulation (EC) No. 2991/94 having a fat content of 41 % or less	100 mg/kg
		Frozen and deep-frozen crustaceans	75 mg/kg
E 405	Propane-1,2-diol alginate	Fat emulsions	3 g/kg
		Fine bakery wares	2 g/kg
		Fillings, toppings and coatings for fine bakery wares and desserts	5 g/kg

		Sugar confectionery	1.5 g/kg
		Water-based edible ices	3 g/kg
		Cereal- and potato-based snacks	3 g/kg
		Sauces	8 g/kg
		Beer	100 mg/l
		Chewing gum	5 g/kg
		Fruit and vegetable preparations	5 g/kg
		Non-alcoholic flavoured drinks	300 mg/l
		Emulsified liqueur	10 g/l
		Dietetic foods intended for special medical purposes - Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1.2 g/kg
		Dietary food supplements	1 g/kg
		Cider excluding *cidre bouché*	100 mg/l
E 416	Karaya gum	Cereal- and potato-based snacks	5 g/kg
		Nut coatings	10 g/kg
		Fillings, toppings and coatings for fine bakery wares	5 g/kg
		Desserts	6 g/kg
		Emulsified sauces	10 g/kg
		Egg-based liqueurs	10 g/l
		Dietary food supplements	*quantum satis*
		Chewing gum	5 g/kg
E 420	Sorbitol	Foodstuffs in general (except drinks and those foodstuffs referred to in regulation 4.3)	*quantum satis* (for purposes other than sweetening)
	(i) Sorbitol		
	(ii) Sorbitol syrup		
E 421	Mannitol	Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	
E 953	Isomalt	Liqueurs	
E 965	Maltitol		
	(i) Maltitol		
	(ii) Maltitol syrup		
E 966	Lactitol		
E 967	Xylitol		
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	Fine bakery wares	3 g/kg
		Fat emulsions for baking purposes	10 g/kg
		Milk and cream analogues	5 g/kg
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)	Edible ices	1 g/kg
		Desserts	3 g/kg
		Sugar confectionery	1 g/kg
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	Emulsified sauces	5 g/kg
		Soups	1 g/kg
		Chewing gum	5 g/kg
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes - Dietetic formulae for weight control	1 g/kg

E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)	intended to replace total daily food intake or an individual meal	individually or in combination
E 442	Ammonium phosphatides	Cocoa and chocolate products as defined in Directive 73/241/EEC, including fillings	10 g/kg
		Confectionary based on these products	10 g/kg
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l
		Surface treatment of citrus fruits	50 mg/kg
		Cloudy spirit drinks in accordance with Council Regulation (EEC) No. 1576/89	100 mg/l
		Cloudy spirit drinks containing less than 15 % Alcohol by volume	100 mg/l
E 473	Sucrose esters of fatty acids	Canned liquid coffee	1 g/l
		Heat treated meat products	5 g/kg
E 474	Sucroglycerides		(on fat)
		Fat emulsions for baking purposes	10g/kg
		Fine bakery wares	10 g/kg
		Beverage whiteners	20 g/kg
		Edible ices	5 g/kg
		Sugar confectionery	5 g/kg
		Desserts	5 g/kg
		Sauces	10 g/kg
		Soups and broths	2 g/kg
		Fresh fruits, surface treatment	*quantum satis*
		Non-alcoholic aniseed-based drinks	5 g/l
		Non-alcoholic coconut and almond drinks	5 g/l
		Spirituous beverages (excluding wine and beer)	5 g/l
		Powders for the preparation of hot beverages	10 g/l
		Dairy-based drinks	5 g/l
		Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		Chewing gum	10 g/kg Individually or in combination
		Cream analogues	5 g/kg
		Sterilised cream and sterilised cream with a reduced fat content	5 g/kg
E 475	Polyglycerol esters of fatty acids	Fine bakery wares	10 g/kg
		Emulsified liqueurs	5 g/l
		Egg products	1 g/kg

		Beverage whiteners	0.5 g/kg
		Chewing gum	5 g/kg
		Fat emulsions	5 g/kg
		Milk and cream analogues	5 g/kg
		Sugar confectionery	2 g/kg
		Desserts	2 g/kg
		Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		Granola-type breakfast cereals	10 g/kg
E 476	Polyglycerol polyricinoleate	Spreadable fats as defined in Annexes B and C of Regulation (EC) No. 2991/94 having a fat content of 41 % or less	4 g/kg
		Similar spreadable products with a fat content of less than 10 %	4 g/kg
		Dressings	4 g/kg
		Cocoa-based confectionery, including chocolate	5 g/kg
E 477	Propane-1,2-diol Esters of fatty acids	Fine bakery wares	5 g/kg
		Fat emulsions for baking purposes	10 g/kg
		Milk and cream analogues	5 g/kg
		Beverage whiteners	1 g/kg
		Edible ices	3 g/kg
		Sugar confectionery	5 g/kg
		Desserts	5 g/kg
		Whipped dessert toppings other than cream	30 g/kg
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1 g/kg
E 479b	Thermally oxidised soya bean oil interacted with mono-and diglycerides of fatty acids	Fat emulsions for frying purposes	5 g/kg
E 481	Sodium stearoyl-2-lactylate	Fine bakery wares	5 g/kg
		Quick-cook rice	4 g/kg
		Breakfast cereals	5 g/kg
E 482	Calcium stearoyl-2-lactylate	Emulsified liqueur	8 g/l
		Spirits with less than 15% alcohol by volume	8 g/l
		Cereal-based snacks	2 g/kg
		Chewing gum	2 g/kg
		Fat emulsions	10 g/kg
		Desserts	5 g/kg

		Sugar confectionery	5 g/kg
		Beverage whiteners	3 g/kg
		Cereal- and potato-based snacks	5 g/kg
		Minced and diced canned meat products	4 g/kg
		Powders for the preparation of hot beverages	2 g/l
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	2 g/kg
		Bread (except that referred to in the Second Schedule)	3 g/kg
		Mostarda di frutta	2 g/kg
			Individually or in combination
E 483	Stearyl tartrate	Bakery wares (except breads referred to in the Second Schedule)	4 g/kg
		Desserts	5 g/kg
E 491	Sorbitan monostearate	Fine bakery wares	10 g/kg
E 492	Sorbitan tristearate	Toppings and coatings for fine bakery wares	5 g/kg
E 493	Sorbitan monolaurate	Jelly marmalade	25 mg/kg[10]
E 494	Sorbitan monooleate	Fat emulsions	10 g/kg
E 495	Sorbitan monopalmitate	Milk and cream analogues	5 g/kg
		Beverage whiteners	5 g/kg
		Liquid tea concentrates and liquid fruit and herbal infusions concentrates	0.5 g/l
		Edible ices	0.5 g/kg
		Desserts	5 g/kg
		Sugar confectionery	5 g/kg
		Cocoa-based confectionery, including chocolate	10 g/kg[11]
		Emulsified sauces	5 g/kg
		Dietary food supplements	*quantum satis*
		Yeast for baking	*quantum satis*
		Chewing gum	5 g/kg
		Dietetic foods intended for special medical purposes - dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg individually or in combination
E 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg as Sn
E 520	Aluminium sulphate	Egg white	30 mg/kg
E 521	Aluminium sodium sulphate	Candied, crystallized and glace fruit and vegetables	200 mg/kg
			Individually or in

[10] E 493 only
[11] E 492 only

E 522	Aluminium potassium sulphate		combination, expressed as Al
E 523	Aluminium ammonium sulphate		
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (*scones* and sponge wares only)	1 g/kg expressed as Al
E 535	Sodium ferrocyanide	Salt and its substitutes	Individually or in
E 536	Potassium ferrocyanide		combination,
E 538	Calcium ferrocyanide		20 mg/kg as anhydrous potassium ferrocyanide
E 551	Silicon dioxide	Dried powdered foodstuffs (including sugars)	10 g/kg
E 552	Calcium silicate	Salt and its substitutes	10 g/kg
E 553a	(i) Magnesium silicate	Dietary food supplements	*quantum satis*
	(ii) Magnesium trisilicate[12]	Foodstuffs in tablet and coated tablet form	*quantum satis*
E 553b	Talc[12]	Sliced or grated hard, semi-hard and processed cheese	10 g/kg
E 554	Sodium aluminium silicate	Sliced or grated cheese analogues and processed cheese analogues	10 g/kg
E 555	Potassium aluminium silicate	Chewing gum	*quantum satis*[13]
		Rice	*quantum satis*[13]
E 556	Calcium aluminium silicate	Sausages (surface treatment only)	*quantumsatis*[13]
		Seasonings	30 g/kg
E 559	Aluminium silicate (Kaolin)	Confectionery excluding chocolate (surface treatment only)	*quantum satis*[13]
		Tin-greasing products	30 g/kg Individually or in combination
E 579	Ferrous gluconate	Olives darkened by oxidation	150 mg/kg as Fe
E 585	Ferrous lactate		
E 620	Glutamic acid	Foodstuffs in general (except those referred to in regulation 4.3)	10g/kg
E 621	Monosodium glutamate		Individually or in
E 622	Monopotassium glutamate		combination
E 623	Calcium diglutamate	Condiments and seasonings	*quantum satis*

[12] Asbestos free
[13] E 553b only

E 624	Monoammonium glutamate		
E 625	Magnesium diglutamate		
E 626	Guanylic acid	Foodstuffs in general (except those referred to in regulation 4.3)	500 mg/kg individually, or in combination, expressed as guanylic acid
E 627	Disodium guanylate		
E 628	Dipotassium guanylate		
E 629	Calcium guanylate		
E 630	Inosinic acid		
E 631	Disodium inosinate		
E 632	Dipotassium inosinate	Seasonings and condiments	*quantum satis*
E 633	Calcium inosinate		
E 634	Calcium 5'-ribonucleotides		
E 635	Disodium 5'-ribonucleotides		
E 650	Zinc acetate	Chewing gum	1000 mg/kg
E 900	Dimethylpolysiloxane	Jam, jellies and marmalades and similar fruit spreads, including low calorie products	10 mg/kg
		Soups and broths	10 mg/kg
		Oils and fats for frying	10 mg/kg
		Confectionery (excluding chocolate)	10 mg/kg
		Non-alcoholic flavoured drinks	10 mg/l
		Pineapple juice	10 mg/l
		Canned and bottled fruit and vegetables	10 mg/kg
		Chewing gum	100 mg/kg
		Sød ..... saft	10 mg/l
		Batters	10 mg/kg
		Ciders excluding *cidre bouché*	10 mg/l
E 901	Beeswax, white and yellow	As glazing agents only for:	*quantum satis*
E 902	Candelilla wax	- Confectionery (including chocolate)	
E 903	Carnauba wax	- Small products of fine bakery wares coated with chocolate	
E 904	Shellac	- Snacks	
		- Nuts	
		- Coffee beans	
		Peaches and pineapples (surface treatment only)	*quantum satis*
		Dietary food supplements	*quantum satis*
		Fresh citrus fruits, melons, apples and pears (surface treatment only)	*quantum satis*
E 912	Montan acid esters	Fresh citrus fruits (surface treatment only)	*quantum satis*

E 914	Oxidised polyethylene wax	Fresh melon, mango, papaya, avocado and pineapple (surface treatment only)	*quantum satis*
E 927b	Carbamide	Chewing gum without added sugars	30 g/kg
E 943a	Butane	Vegetable oil pan spray (for professional use only)	*quantum satis*
E 943b	Iso-butane	Water based emulsion spray	*quantum satis*
E 944	Propane		
E 950	Acesulfame-K	Chewing gum with added sugars	800 mg/kg
E 951	Aspartame		2500 mg/kg
E 957	Thaumatin		10 mg/kg (as flavour enhancer only) [14]
		Water-based flavoured non-alcoholic drinks	0.5 mg/l
		Desserts – dairy and non-dairy	5 mg/kg (as flavour enhancer only)
E 959	Neohesperidine DC	Chewing gum with added sugars	150 mg/kg [14]
		Spreadable fats as defined in Annexes B and C of Regulation (EC) No. 2991/94	5 mg/kg
		Meat products	5 mg/kg (as flavour enhancer only)
		Fruit jellies	5 mg/kg (as flavour enhancer only)
		Vegetable proteins	5 mg/kg (as flavour enhancer only)
E 999	Quillaia extract	Water-based flavoured non-alcoholic drinks	200 mg/l (calculated as anhydrous extract)
		Cider excluding *cider bouché*	200 mg/l (calculated as anhydrous extract)
E 1201	Polyvinylpyrrolidone	Dietary food supplements in tablet and coated tablet form	*quantum satis*
E 1202	Polyvinylpolypyrrolidone		
E 1505	Triethyl citrate	Dried egg white	*quantum satis*

[14] If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally

E 905	Microcrystalline wax	Surface treatment of: - confectionery excluding chocolate - chewing gum - melons, papaya, mango and avocado	*quantum satis*
E 1518	Glyceryl triacetate (triacetin)	Chewing gum	*quantum satis*
E 459	Beta-cyclodextrine	Foodstuffs in tablet and coated tablet form	*quantum satis*
E 425	Konjac[15] (i) Konjac gum (ii) Konjac glucomannane	Foodstuffs in general (except those referred to in paragraph 4.3)	10 g/kg (individually or in combination)

[15] These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

FIFTH SCHEDULE

Permitted Carriers and Carrier Solvents

Note:

Not included in this list are:

1. Substances generally considered as foodstuffs;
2. Substances referred to in regulation 3.2;
3. Substances having primarily an acid or acidity regulator function, such as citric acid and ammonium hydroxide.

E No.	Name	Restricted use
	Propan-1,2-diol (propylene glycol)	Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in the foodstuff)
E 422	Glycerol	
E 420	Sorbitol	
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitol	
E 966	Lactitol	
E 967	Xylitol	
E 400 - E 404	Alginic acid and its sodium, potassium, calcium and ammonium salts	
E 405	Propan-1,2-diol alginate	
E 406	Agar	
E 407	Carrageenan	
E 410	Locust bean gum	
E 412	Guar gum	
E 413	Tragacanth	
E 414	Acacia gum (gum arabic)	
E 415	Xanthan gum	
E 440	Pectins	
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	
E 433		
E 434	Polyoxyethylene sorbitan monooleate (polysorbate 80)	Antifoaming agents
E 435		
E 436	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	
	Polyoxyethylene sorbitan monostearate (polysorbate 60)	
	Polyoxyethylene sorbitan tristearate (polysorbate 65)	
E 442	Ammonium phosphatides	Antioxidants

E No.	Name	Restricted use
E 460	Cellulose (microcrystalline or powdered)	
E 461	Methyl cellulose	
E 463	Hydroxypropyl cellulose	
E 464	Hydroxypropyl methyl cellulose	
E 465	Ethyl methyl cellulose	
E 466	Carboxy methyl cellulose	
	Sodium carboxy methyl cellulose	
E 322	Lecithins	
E 432 - E 436	Polysorbates 20, 40, 60, 65 and 80 Magnesium salts of fatty acids	
E 470b	Mono- and diglycerides of fatty acids	Colours and fat-soluble antioxidants
E 471	Acetic acid esters of mono- and diglycerides of fatty acids	
E 472a		
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	
E 472e		
E 473	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	
E 475	Sucrose esters of fatty acids	
	Polyglycerol esters of fatty acids	
E 491	Sorbitan monostearate	
E 492	Sorbitan tristearate	
E 493	Sorbitan monolaurate	Colours and antifoaming agents
E 494	Sorbitan monooleate	
E 495	Sorbitan monopalmitate	
E 1404	Oxidised starch	
E 1410	Monostarch phosphate	
E 1412	Distarch phosphate	
E 1413	Phosphated distarch phosphate	
E 1414	Acetylated distarch phosphate	
E 1420	Acetylated starch	
E 1422	Acetylated distarch adipate	
E 1440	Hydroxypropyl starch	
E 1442	Hydroxypropyl distarch phosphate	
E 1450	Starch sodium octenyl succinate	
E 170	Calcium carbonates	
E 263	Calcium acetate	
E 331	Sodium citrates	
E 332	Potassium citrates	
E 341	Calcium phosphates	
E 501	Potassium carbonates	
E 504	Magnesium carbonates	
E 508	Potassium chloride	
E 509	Calcium chloride	
E 511	Magnesium chloride	
E 514	Sodium sulphate	
E 515	Potassium sulphate	
E 516	Calcium sulphate	
E 517	Ammonium sulphate	

E No.	Name	Restricted use
E 577	Potassium gluconate	
E 640	Glycine and its sodium salt	
E 1505	Triethyl citrate	
E 1518	Glyceryl triacetate (triacetin)	
E 551	Silicon dioxide	Emulsifiers and colours, max. 5%
E 552	Calcium silicate	
E 553b	Talc	Colours, max. 5%
E 558	Bentonite	
E 559	Aluminium silicate (Kaolin)	
E 901	Beeswax	Colours
E 1200	Polydextrose	
E 1201	Polyvinylpyrrolidone	Sweeteners
E 1202	Polyvinylpolypyrrolidone	
E 322	Lecithins	Glazing agents for fruits
E 432 – E 436	Polysorbates Sodium, potassium and calcium salts of fatty acids	
E 470a		
E 471	Mono- and diglycerides of fatty acids	
E 491 – E 495	Sorbitans Fatty acids	
E 570	Dimethyl polysiloxane	
E 900		
	Polyethylene glycol 6000	Sweeteners
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	
E 459	Beta-cyclodextrine	1 g/kg
E 1451	Acetylated oxidised starch	
E 468	Cross-linked sodium carboxy methyl cellulose	Sweeteners
E 469	Enzymatically hydrolysed carboxy methyl cellulose	

SIXTH SCHEDULE

Food Additives permitted in Foods for Infants and Young Children

Note:
Formulae and weaning foods for infants and young children may contain E 414 acacia gum (gum arabic) and E 551 silicon dioxide resulting from the addition of nutrient preparations containing not more than 150 g/kg of E 414 and 10 g/kg of E 551, as well as E 421 mannitol when used as a carrier for vitamin B12 (not less than 1 part vitamin B12 to 1000 parts mannitol). The carry over of E 414 in the product ready for consumption should not be more than 10 mg/kg.

Formulae and weaning foods for infants and young children may contain E 301 (sodium L-ascorbate) used at QS level in coatings of nutrient preparations containing polyunsaturated fatty acids. The carry-over of E 301 in the product ready for consumption should not be more than 75 mg/l.

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

PART 1

Food Additives permitted in Infant Formulae for Infants in Good Health

Notes:

1. For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.
2. If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff.

E No.	Name	Maximum level
E 270	Lactic acid (L(+)-form only)	*quantum satis*
E 330	Citric acid	*quantum satis*
E 338	Phosphoric acid	In conformity with the limits set in the First Schedule to the Infant Formulae and Follow-On Formulae Regulations 1998 (L.N. 249/98)
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	
E 308	Gamma-tocopherol	
E 309	Delta-tocopherol	
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides	4 g/l
E 304	L-ascorbyl palmitate	10 mg/l
E 331	Sodium citrates	2 g/l
E 332	Potassium citrates	individually or in combination

		and in conformity with the limits set in Annex I to Directive 91/321/EEC
E 339 E 340	Sodium phosphates Potassium phosphates	1 g/l expressed as P_2O_5 individually or in combination and in conformity with the limits set in Annex I to Directive 91/321/EEC
E 412	Guar gum	1 g/l, where the liquid product contains partially hydrolysed proteins and is in conformity with the conditions set in Annex IV of Directive 91/321/EEC, as amended by Directive 96/4/EC
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/l sold as powder 9 g/l sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids and are in conformity with the conditions set in Annex IV of Directive 91/321/EEC, as amended by Directive 96/4/EC
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino acids

PART 2

Food Additives permitted in Follow-On Formulae for Infants in Good Health

Note:

1. For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.
2. If more than one of the substances E 322, E 471, E 472c and E 473 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substance in that foodstuff.
3. If more than one of the substances E 407, E 410 and E 412 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substance in that foodstuff.

E No.	Name	Maximum level
E 270	Lactic acid (L(+)-form only)	*quantum satis*
E 330	Citric acid	*quantum satis*
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	
E 308	Gamma-tocopherol	
E 309	Delta-tocopherol	
E 338	Phosphoric acid	In conformity with the limits set in the First Schedule to the Infant Formulae and Follow-On Formulae Regulations 1998.
E 440	Pectins	5 g/l in acidified follow-on formulae only
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides	4 g/l
E 407	Carrageenan	0.3 g/l
E 410	Locust bean gum	1 g/l
E 412	Guar gum	1 g/l
E 304	L-ascorbyl palmitate	10 mg/l
E 331	Sodium citrates	2 g/l
E 332	Potassium citrates	individually or in combination and in conformity with the limits set in Annex I to Directive 91/321/EEC
E 339	Sodium phosphates	1 g/l expressed as P_2O_5
E 340	Potassium phosphates	individually or in combination and in conformity with the limits set in Annex I to Directive 91/321/EEC
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/l sold as powder 9 g/l sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids and are in conformity with the conditions

E No.	Name	Maximum level
		set in Annex IV of Directive 91/321/EEC, as amended by Directive 96/4/EC
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino acids

PART 3

Food Additives permitted in Weaning Foods for Infants and Young Children in Good Health

E No.	Name	Foodstuff	Maximum level
E 170	Calcium carbonates		
E 260	Acetic acid		
E 261	Potassium acetate		
E 262	Sodium acetates		
E 263	Calcium acetate		
E 270	Lactic acid *		
E 296	Malic acid *		*quantum satis*
E 325	Sodium lactate *	Weaning foods	(only for pH adjustment)
E 326	Potassium lactate *		
E 327	Calcium lactate *		
E 330	Citric acid		
E 331	Sodium citrates		
E 332	Potassium citrates		
E 333	Calcium citrates		
E 507	Hydrochloric acid		
E 524	Sodium hydroxide		
E 525	Potassium hydroxide		
E 526	Calcium hydroxide		
E 500	Sodium carbonates		*quantum satis*
E 501	Potassium carbonates	Weaning foods	(only as raising agents)
E 503	Ammonium carbonates		
			Individually or in combination, expressed as ascorbic acid
E 300	L-ascorbic acid	Fruit- and vegetable-based drinks, juices and baby foods	0.3 g/kg
E 301	Sodium L-ascorbate		
E 302	Calcium L-ascorbate		
		Fat-containing cereal-based foods including rusks and biscuits	0.2 g/kg
E 304	L-ascorbyl palmitate		
E 306	Tocopherol-rich extract	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/kg individually or in combination
E 307	Alpha-tocopherol		
E 308	Gamma-tocopherol		
E 309	Delta-tocopherol		
E 338	Phosphoric acid	Weaning foods	1 g/kg as P_2O_5 (only for pH adjustment)

* L(+)-form only.

E No.	Name	Foodstuff	Maximum level
E 339 E 340 E 341	Sodium phosphates Potassium phosphates Calcium phosphates	Cereals	1 g/kg individually or in combination, expressed as P_2O_5
E 322	Lecithins	Biscuits and rusks Cereal-based foods Baby foods	10 g/kg
E 471 E 472a E 472b E 472c	Mono- and diglycerides of fatty acids Acetic acid esters of mono- and diglycerides of fatty acids Lactic acid esters of mono- and diglycerides of fatty acids Citric acid esters of mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination
E 400 E 401 E 402 E 404	Alginic acid Sodium alginate Potassium alginate Calcium alginate	Desserts Puddings	0.5 g/kg individually or in combination
E 410 E 412 E 414 E 415 E 440	Locust bean gum Guar gum Acacia gum (gum arabic) Xanthan gum Pectins	Weaning foods Gluten-free cereal-based foods	10 g/kg individually or in combination 20 g/kg individually or in combination
E 551	Silicon dioxide	Dry cereals	2 g/kg
E 334 E 335 E 336 E 354 E 450a E 575	Tartaric acid * Sodium tartrate * Potassium tartrate * Calcium tartrate * Disodium diphosphate Glucono-delta-lactone	Biscuits and rusks	5 g/kg as a residue

* L(+)-form only.

E No.	Name	Foodstuff	Maximum level
E 1404	Oxidised starch		
E 1410	Monostarch phosphate		
E 1412	Distarch phosphate		
E 1413	Phosphated distarch phosphate	Weaning foods	50 g/kg
E 1414			
E 1420	Acetylated distarch phosphate		
E 1422			
E 1450	Acetylated starch Acetylated distarch adipate Starch sodium octenyl succinate		
E 333	Calcium citrates[16]	In low-sugar fruit based products	*quantum satis*
E 341	Tricalcium phosphate[16]	In fruit-based desserts	1 g/kg as P_2O_5
E 1451	Acetylated oxidised starch	Weaning foods	50 g/kg

[16] The note in part 4 of the Sixth Schedule does not apply.

PART 4

Food Additives permitted in Foods for Infants and Young Children for Special Medical Purposes

The tables in Parts 1 to 3 of the Sixth Schedule are applicable.

E No.	Name	Maximum Level	Special Conditions
E 401	Sodium alginate	1 g/l	From 4 months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding
E 405	Propane 1,2-diol alginate	200 mg/l	From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism
E 410	Locust bean gum	10 g/l	From birth onwards in products for reduction of gastro-oesophageal reflux
E 412	Guar gum	10 g/l	From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids in conformity with the conditions set in Annex IV of Directive 91/321/EEC, as amended by Directive 96/4/EC
E 415	Xanthan gum	1.2 g/l	From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein malabsorption or inborn errors of metabolism
E 440	Pectins	10 g/l	From birth onwards in products used in case of gastro-intestinal disorders
E 466	Sodium carboxy methyl cellulose	10 g/l or kg	From birth onwards in products for the dietary management of metabolic disorders
E 471	Mono- and diglycerides of fatty acids	5 g/l	From birth onwards in specialised diets, particularly those devoid of proteins
E 1450	Starch sodium octenyl succinate	20 g/l	In infant formulae and follow-on formulae

SEVENTH SCHEDULE

Purity Criteria

Purity criteria for the following additives are prescribed in Council Directive 96/77/EC (*Off. J. European Communities 1996,* 39 (L339), 1-69):

E 200 Sorbic acid
E 202 Potassium sorbate
E 203 Calcium sorbate
E 210 Benzoic acid
E 211 Sodium benzoate
E 212 Potassium benzoate
E 213 Calcium benzoate
E 214 Ethyl p-hydroxybenzoate
E 215 Sodium ethyl p-hydroxybenzoate
E 216 Propyl p-hydroxybenzoate
E 217 Sodium propyl p-hydroxybenzoate
E 218 Methyl p-hydroxybenzoate
E 219 Sodium methyl p-hydroxybenzoate
E 220 Sulphur dioxide
E 221 Sodium sulphite
E 222 Sodium hydrogen sulphite
E 223 Sodium metabisulphite
E 224 Potassium metabisulphite
E 226 Calcium sulphite
E 227 Calcium hydrogen sulphite
E 228 Potassium hydrogen sulphite
E 230 Biphenyl
E 231 Orthophenyl phenol
E 232 Sodium orthophenyl phenol
E 233 Thiabendazole
E 234 Nisin
E 235 Natamycin
E 239 Hexamethylene tetramine
E 242 Dimethyl dicarbonate
E 249 Potassium nitrite
E 250 Sodium nitrite
E 251 Sodium nitrate
E 252 Potassium nitrate
E 260 Acetic acid
E 261 Potassium acetate
E 262 Sodium acetates
(i) sodium acetate
(ii) sodium hydrogen acetate (sodium diacetate)
E 263 Calcium acetate
E 270 Lactic acid
E 280 Propionic acid
E 281 Sodium propionate
E 282 Calcium propionate

E 283 Potassium propionate
E 284 Boric acid
E 285 Sodium tetraborate (borax)
E 290 Carbon dioxide
E 300 Ascorbic acid
E 301 Sodium ascorbate
E 302 Calcium ascorbate
E 304 Fatty acid esters of ascorbic acid
- (i) ascorbyl palmitate
- (ii) ascorbyl stearate

E 306 Tocopherol-rich extract
E 307 Alpha-tocopherol
E 308 Gamma-tocopherol
E 309 Delta-tocopherol
E 310 Propyl gallate
E 311 Octyl gallate
E 312 Dodecyl gallate
E 315 Erythorbic acid
E 316 Sodium erythorbate
E 320 Butylated hydroxyanisole (BHA)
E 321 Butylated hydroxytoluene (BHT)
E 322 Lecithins
E 325 Sodium lactate
E 326 Potassium lactate
E 327 Calcium lactate
E 330 Citric acid
E 331 Sodium citrates
- (i) monosodium citrate
- (ii) disodium citrate
- (iii) trisodium citrate

E 332 Potassium citrates
- (i) monopotassium citrate
- (ii) tripotassium citrate

E 333 Calcium citrates
- (i) monocalcium citrate
- (ii) dicalcium citrate
- (iii) tricalcium citrate

E 334 Tartaric acid (L(+)-)
E 335 Sodium tartrates
- (i) monosodium tartrate
- (ii) disodium tartrate

E 336 Potassium tartrates
- (i) monopotassium tartrate
- (ii) dipotassium tartrate

E 337 Sodium potassium tartrate
E 338 Phosphoric acid
E 339 Sodium phosphates
- (i) monosodium phosphate
- (ii) disodium phosphate
- (iii) trisodium phosphate

E 340 Potassium phosphates
- (i) monopotassium phosphate
- (ii) dipotassium phosphate
- (iii) tripotassium phosphate

E 341 Calcium phosphates
- (i) monocalcium phosphate
- (ii) dicalcium phosphate
- (iii) tricalcium phosphate

E 385 Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)
E 1105 Lysozyme

Purity criteria for the following are established by amending Council Directive 98/86/EC (*Off. J. European Communities 1998,* 41 (L334), 1-63):

E 400 Alginic acid
E 401 Sodium alginate
E 402 Potassium alginate
E 403 Ammonium alginate
E 404 Calcium alginate
E 405 Propane-1,2-diol alginate
E 406 Agar
E 407 Carrageenan
E 407a Processed eucheuma seaweed
E 410 Locust bean gum
E 412 Guar gum
E 413 Tragacanth
E 414 Acacia gum
E 415 Xanthan gum
E 416 Karaya gum
E 417 Tara gum
E 418 Gellan gum
E 422 Glycerol
E 431 Polyoxyethylene (40) stearate
E 432 Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433 Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434 Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435 Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436 Polyoxyethylene sorbitan tristearate (polysorbate 65)
E 440 Pectins
- (i) pectin
- (ii) amidated pectin

E 442 Ammonium phosphatides
E 444 Sucrose acetate isobutyrate
E 445 Glycerol esters of wood rosins
E 450 Diphosphates
- (i) disodium diphosphate
- (ii) trisodium diphosphate
- (iii) tetrasodium diphosphate
- (iv) tetrapotassium diphosphate
- (v) dicalcium diphosphate

(vi) calcium dihydrogen diphosphate
E 451 Triphosphates
(i) pentasodium triphosphate
(ii) pentapotassium triphosphate
E 452 Polyphosphates
(i) sodium polyphosphate
(ii) potassium polyphosphate
(iii) calcium polyphosphates
E 460 Cellulose
(i) microcrystalline cellulose
(ii) powdered cellulose
E 461 Methyl cellulose
E 463 Hydroxypropyl cellulose
E 464 Hydroxypropyl methyl cellulose
E 465 Ethyl methyl cellulose
E 466 (Sodium) carboxy methyl cellulose
E 470a Sodium, potassium and calcium salts of fatty acids
E 470b Magnesium salts of fatty acids
E 471 Mono- and diglycerides of fatty acids
E 472a Acetic acid esters of mono- and diglycerides of fatty acids
E 472b Lactic acid esters of mono- and diglycerides of fatty acids
E 472c Citric acid esters of mono- and diglycerides of fatty acids
E 472d Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 473 Sucrose esters of fatty acids
E 474 Sucroglycerides
E 475 Polyglycerol esters of fatty acids
E 476 Polyglycerol polyricinoleate
E 477 Propane-1,2-diol esters of fatty acids
E 479b Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids
E 481 Sodium stearoyl-2-lactylate
E 482 Calcium stearoyl-2-lactylate
E 483 Stearyl tartrate
E 491 Sorbitan monostearate
E 492 Sorbitan tristearate
E 493 Sorbitan monolaurate
E 494 Sorbitan monooleate
E 495 Sorbitan monopalmitate
E 508 Potassium chloride
E 579 Ferrous gluconate
E 585 Ferrous lactate

Purity criteria for the following are established by amending Council Directive 2000/63/EC (*Off. J. European Communities 2000,* 43 (L277), 1-61):

E 320 Butylated hydroxyanisole (BHA)
Polyethyleneglycol 6000
E 296 Malic acid

E 297	Fumaric acid
E 343(i)	Monomagnesium phosphate
E 343(ii)	Dimagnesium phosphate
E 350(i)	Sodium malate
E 350(ii)	Sodium hydrogen malate
E 351	Potassium malate
E 352(i)	Calcium malate
E 352(ii)	Calcium hydrogen malate
E 355	Adipic acid
E 363	Succinic acid
E 380	Triammonium citrate
E 452(iii)	Sodium calcium polyphosphate
E 459	Beta-cyclodextrin
E 468	Cross-linked sodium carboxymethylcellulose
E 469	Enzymatically hydrolysed carboxymethylcellulose
E 500(i)	Sodium carbonate
E 500(ii)	Sodium hydrogen carbonate
E 500(iii)	Sodium sesquicarbonate
E 501(i)	Potassium carbonate
E 501(ii)	Potassium hydrogen carbonate
E 503(i)	Ammonium carbonate
E 503(ii)	Ammonium hydrogen carbonate
E 507	Hydrochloric acid
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514(i)	Sodium sulphate
E 514(ii)	Sodium hydrogen sulphate
E 515(i)	Potassium sulphate
E 515(ii)	Potassium hydrogen sulphate
E 516	Calcium sulphate
E 517	Ammonium sulphate
E 520	Aluminium sulphate
E 512	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Sodium aluminium phosphate, acidic
E 551	Silicon dioxide
E 552	Calcium silicate

E 553a(i)	Magnesium silicate
E 553a(ii)	Magnesium trisilicate
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
E 900	Dimethyl polysiloxane
E 901	Beeswax
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 948	Oxygen
E 999	Quillaia extract
E 1103	Invertase
E 1200	Polydextrose
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxypropyl starch
E 1442	Hydroxypropyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch
E 1505	Triethyl citrate
E 1518	Glyceryl triacetate
E 1520	Propane-1,2-diol