

Reno.	Functional Classes	Definition	Technological purpose
		dispersion of two or more components.	
26	Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	Reduction of energy as a substitute to mono or disaccharide sugars
27	Thickener	A food additive, which increases the viscosity of a food.	Providing body and texture and binding

IV.USE OF FOOD ADDITIVES IN FOOD PRODUCTS

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

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
1.0	Dairy products and analogues, excluding products of food category 2.0				
1.1	Milk and dairy-based drinks				
1.1.1	Milk and buttermilk (plain)	No additives permitted			
1.1.1.1	Milk (plain)	PHOSPHATES		1,500 mg/kg	33, 227
1.1.1.2	Buttermilk (plain)	PHOSPHATES		1,500 mg/kg	33
1.1.2	Dairy-based drinks - flavoured milk	Acesulfame potassium	950	350 mg/kg	188
		⁷⁵ [-----]			

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
	and/or fermented	Allura red AC	129	100 mg/kg	52
		Aspartame	951	600 mg/kg	191
		Aspartame-Acesulfame salt	962	350 mg/kg	113
		Brilliant blue FCF	133	100 mg/kg	52
		CAROTENOIDS		150 mg/kg	52
		Curcumin	100	100 mg/kg	
		Canthaxanthin	161g	15 mg/kg	52, 170
		Caramel color (plain)	150a	GMP	
		Caramel III - ammonia caramel	150c	2,000 mg/kg	52
		Caramel IV - sulfite ammonia caramel	150d	2,000 mg/kg	52
		Annatto	160b(i), (ii)	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	52
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		50 mg/kg	190, 52
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Fast green FCF	143	100 mg/kg	52
		Grape skin extract	163(ii)	150 mg/kg	181, 52
		IRON OXIDES		20 mg/kg	52
		Indigotine (Indigo carmine)	132	100 mg/kg	52
		Neotame	961	20 mg/kg	
		PHOSPHATES		1,320 mg/kg	33
		POLYSORBATES		3,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	52
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Tartrazine	102	100 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	52
		SACCHARINS		80 mg/kg	
		SORBATES		1,000 mg/kg	220, 42
		Steviol glycosides	960	200 mg/kg	26, 201
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	52
		Sodium aluminosilicate	554	60 mg/kg	6, 253
		Hydroxy propyl methyl cellulose	464	7.5 g/kg	For flavoured milk only
1.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks), fermented milk products, yoghurt, flavoured yoghurt, dahi, flavoured dahi, mishti dahi	PHOSPHATES		1,000 mg/kg	33
1.2.1	Fermented milks (plain)*	Caramel IV - sulfite ammonia caramel	150d	150 mg/kg	12
		*No additives permitted in Dahi or Curd			

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
1.2.1.1	Fermented milks (plain) not heat treated after fermentation	No additives permitted			
1.2.1.2	Fermented milks (plain) heat treated after fermentation	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Acetic and fatty acid esters of glycerol	472a	GMP	234
		Acid treated starch	1401	GMP	234
		Alkaline treated starch	1402	GMP	234
		Bleached starch	1403	GMP	234
		Gellan gum	418	GMP	234
		Glucono delta-lactone	575	GMP	
		Guar gum	412	GMP	234
		Gum arabic (Acacia gum)	414	GMP	234
		Hydroxypropyl cellulose	463	GMP	234
		Hydroxypropyl methyl cellulose	464	GMP	234
		Hydroxypropyl starch	1440	GMP	234
		Karaya gum	416	GMP	234
		Konjac flour	425	GMP	234
		Lactic and fatty acid esters of glycerol	472b	GMP	234
		Magnesium carbonate	504(i)	GMP	
		Magnesium chloride	511	GMP	234
		Magnesium hydroxide	528	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, DL-	296	GMP	
		Methyl cellulose	461	GMP	234
		Methyl ethyl cellulose	465	GMP	234
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	234
		Mono and di glycerides of fatty acids	471	GMP	234
		Nitrogen	941	GMP	59
		Nitrous oxide	942	GMP	59
		Pectins	440	GMP	234
		Alginic acid	400	GMP	234
		Ammonium alginate	403	GMP	234
		Ammonium hydroxide	527	GMP	
		Calcium alginate	404	GMP	234
		Calcium carbonate	170(i)	GMP	
		Calcium hydroxide	526	GMP	
		Calcium lactate	327	GMP	
		Calcium oxide	529	GMP	
		Carbon dioxide	290	GMP	59
		Carob bean gum	410	GMP	234
		Citric acid	330	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	234
		Potassium alginate	402	GMP	234
		Potassium carbonate	501(i)	GMP	234
		Potassium dihydrogen citrate	332(i)	GMP	234
		Potassium lactate	326	GMP	
		Powdered cellulose	460(ii)	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	234
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	234
		Sodium alginate	401	GMP	234
		Sodium carbonate	500(i)	GMP	
		Carboxymethyl cellulose	466	GMP	234
		Sodium dihydrogen citrate	331(i)	GMP	234
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium hydroxide	524	GMP	
		Sodium lactate	325	GMP	
		Tara gum	417	GMP	234
		Tragacanth gum	413	GMP	234
		Tripotassium citrate	332(ii)	GMP	234
		Xanthan gum	415	GMP	234
		Curcumin	100	100 mg/kg	
		RIBOFLAVINS		GMP	
		Caramel colour (Plain) Caramel I	150a	150 mg/kg	
		Annatto	160b(i), (ii)	100 mg/kg	
		CAROTENOIDS		100 mg/kg	INS 160f only in flavoured and fruit yoghurt
		Canthaxanthin	161g	100 mg/kg	
		Tartrazine	102	100 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Carmoisine	122	100 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Indigotine (Indigocarmine)	132	100 mg/kg	3
		Brilliant blue FCF	133	100 mg/kg	
		Fast green FCF	143	100 mg/kg	
1.2.2	Renneted milk (plain)	Caramel IV - sulfite ammonia caramel	150d	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		SORBATES		1,000 mg/kg	42
		Calcium carbonate	170(i)	GMP	
		Carbon dioxide	290	GMP	59
		Lecithins	322(i),(ii)	GMP	
		Carob bean gum	410	GMP	
		Guar gum	412	GMP	
		Gum arabic (Acacia gum)	414	GMP	
		Mannitol	421	GMP	
		Glycerol	422	GMP	
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	
		Methyl cellulose	461	GMP	
		Hydroxypropyl cellulose	463	GMP	
		Hydroxypropyl methyl cellulose	464	GMP	
		Methyl ethyl cellulose	465	GMP	
		Acetic and fatty acid esters of glycerol	472a	GMP	

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Lactic and fatty acid esters of glycerol	472b	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	
		Magnesium chloride	511	GMP	
		Nitrogen	941	GMP	
		Dextrins, roasted starch	1400	GMP	
		Acid-treated starch	1401	GMP	
		Alkaline treated starch	1402	GMP	
		Bleached starch	1403	GMP	
		Oxidized starch	1404	GMP	
		Monostarch phosphate	1410	GMP	
		Distarch phosphate	1412	GMP	
		Acetylated distarch phosphate	1414	GMP	
		Acetylated distarch adipate	1422	GMP	
		Hydroxypropyl starch	1440	GMP	
		Hydroxypropyl distarch phosphate	1442	GMP	
		Pectins	440	GMP	
		Phosphated distarch phosphate	1413	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Powdered cellulose	460(ii)	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	
		Carboxymethyl cellulose	466	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Starch acetate	1420	GMP	
		Starch sodium octenyl succinate	1450	GMP	
		Starches, enzyme treated	1405	GMP	
		Tara gum	417	GMP	
		Tragacanth gum	413	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
1.3	Condensed /evaporated milk and analogues (plain)				
1.3.1	Condensed milk (plain), evaporated milk(s), sweetened condensed milk(s)	Calcium carbonate	170(i)	2,000 mg/kg singly or 3,000 mg/kg in combination	Total salt content shall not exceed 3,000 mg/kg calculated as phosphorus/carbonates /citrate/ chloride
		Sodium citrates	331		
		Potassium citrates	332		
		Calcium citrates	333		
		PHOSPHATES			
		Sodium carbonate	500(i)		
		Potassium carbonate	501(i)		
		Potassium chloride	508		
		Calcium chloride	509		

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Glucono delta lactone	575	GMP	Permitted in khoya only
		Propionic acid; sodium and calcium propionate expressed as propionic acid (singly or in combination)	280, 281, 282	2,000 mg/kg	Permitted in khoya only
		SORBATES		2,000 mg/kg	Permitted in khoya only
		Nisin	234	12.5 mg/kg	Permitted in khoya only
		Carrageenan	407	150 mg/kg	
1.3.2	Beverage whitener				
1.3.2.1	Non dairy based beverage whitener	ASCORBYL ESTERS		80 mg/kg	10
		Acesulfame potassium	950	2,000 mg/kg	188
		Aspartame	951	6,000 mg/kg	191
		CAROTENOIDS		100 mg/kg	
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Neotame	961	65 mg/kg	
		PHOSPHATES		13,000 mg/kg	33
		POLYSORBATES		4,000 mg/kg	

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Propylene glycol esters of fatty acids	477	1,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		200 mg/kg	42
		Sodium aluminosilicate	554	570 mg/kg	260, 6
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
		Sucroglycerides	474	20,000 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	15, 195
1.4	Cream (plain) and the like cream and malai				
1.4.1	Pasteurized cream (plain), cream and malai	No additives permitted			
1.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		1,000 mg/kg	
		Acetic and fatty acid esters of glycerol	472a	GMP	
		Acetylated distarch adipate	1422	GMP	
		Acetylated distarch phosphate	1414	GMP	
		Acid-treated starch	1401	GMP	236
		Agar	406	GMP	
		Alginic acid	400	GMP	
		Ammonium alginate	403	GMP	
		Bleached starch	1403	GMP	236
		Calcium alginate	404	GMP	
		Calcium carbonate	170(i)	GMP	
		Calcium chloride	509	GMP	

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Calcium lactate	327	GMP	
		Calcium sulfate	516	GMP	
		Carbon dioxide	290	GMP	278, 59
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Citric acid	330	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	
		Dextrins, roasted starch	1400	GMP	236
		Diacetyltartric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Distarch phosphate	1412	GMP	
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic (Acacia gum)	414	GMP	
		Hydroxypropyl cellulose	463	GMP	
		Hydroxypropyl distarch phosphate	1442	GMP	
		Hydroxypropyl methyl cellulose	464	GMP	
		Hydroxypropyl starch	1440	GMP	
		Konjac flour	425	GMP	236
		Lactic acid, L-, D- and DL-	270	GMP	
		Lactic and fatty acid esters of glycerol	472b	GMP	
		Lecithins	322(i), (ii)	GMP	
		Methyl cellulose	461	GMP	
		Methyl ethyl cellulose	465	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	
		Mono- and di-glycerides of fatty acids	471	GMP	
		Monostarch phosphate	1410	GMP	
		Nitrogen	941	GMP	278, 59
		Nitrous oxide	942	GMP	278, 59
		Oxidized starch	1404	GMP	236
		Pectins	440	GMP	
		Phosphated distarch phosphate	1413	GMP	
		Polydextroses	1200	GMP	236
		Potassium alginate	402	GMP	
		Potassium carbonate	501(i)	GMP	
		Potassium chloride	508	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Potassium hydrogen carbonate	501(ii)	GMP	
		Potassium lactate	326	GMP	
		Powdered cellulose	460(ii)	GMP	
		Processed eucheuma seaweed	407a	GMP	
		Sodium alginate	401	GMP	
		Sodium carbonate	500(i)	GMP	
		Carboxymethyl cellulose	466	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium lactate	325	GMP	
		Sodium sesquicarbonate	500(iii)	GMP	

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Starch acetate	1420	GMP	
		Starch sodium octenyl succinate	1450	GMP	
		Tara gum	417	GMP	236
		Tragacanth gum	413	GMP	236
		Tricalcium citrate	333(iii)	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Xanthan gum	415	GMP	
1.4.3	Clotted cream (plain)	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Nisin	234	10 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		1,000 mg/kg	
1.4.4	Cream analogues	Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		CAROTENOIDS		20 mg/kg	
		Caramel III - ammonia caramel	150c	5,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	5,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	20 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Grape skin extract	163(ii)	150 mg/kg	181, 201
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		5,000 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	86

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
1.5	Milk powder and cream powder and powder analogues (plain)				
1.5.1	Milk powder and cream powder (plain)	ASCORBYL ESTERS		500mg/kg	10
		Butylated hydroxyanisole (BHA)	320	100mg/kg	15, 196
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 196
		Calcium aluminium silicate	556	265 mg/kg	6, 259
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/Kg	
		PHOSPHATES		3,000 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Propyl gallate	310	200 mg/kg	
		Sodium aluminosilicate	554	265 mg/kg	
		Sucroglycerides	474	10,000 mg/kg	
1.5.1.1	Dairy based dairy whitener				
1.5.2	Powder analogues	ASCORBYL ESTERS		80 mg/kg	10
		Acesulfame potassium	950	1,000 mg/kg	188

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Aspartame	951	2,000 mg/kg	191
		CAROTENOIDS		100 mg/kg	209
		Calcium aluminium silicate	556	570 mg/kg	6, 259
		Caramel III - ammonia caramel	150c	5,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	5,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	150 mg/kg	201, 209, 181
		Neotame	961	65 mg/kg	
		PHOSPHATES		4,400 mg/kg	⁵² [88, 33]
		POLYSORBATES		4,000 mg/kg	
		Propylene glycol esters of fatty acids	477	GMP	
		RIBOFLAVINS		300 mg/kg	
		Sodium aluminosilicate	554	570 mg/kg	6, 259
		Steviol glycosides	960	330 mg/kg	26, 201
1.6	Cheese and analogues				
1.6.1	Unripened cheese	Aspartame	951	1,000 mg/kg	191
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	201
		Caramel III - ammonia caramel	150c	15,000 mg/kg	201

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	201
		Indigotine (Indigo carmine)	132	200 mg/kg	3
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	80, 3
		PHOSPHATES		4,400 mg/kg	33
		POLYSORBATES		80 mg/kg	38
		Ponceau 4R	124	100 mg/kg	3
		RIBOFLAVINS		300 mg/kg	
		SORBATES		2,000 mg/kg	42, 223 (for channa and paneer only)
		Nisin	234	12.5 mg/kg	(for channa and paneer only)
		Propionic acid, sodium propionate, calcium propionate,	280, 281, 282, 283	3,000 mg/kg	(for channa and paneer only)(sing ly or in combinati on, expressed as propionic acid)

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Glucono delta lactone	575	GMP	(for channa and paneer only)
		Sunset yellow FCF	110	100 mg/kg	3
		Calcium chloride	509	200 mg/kg	Except cream cheese
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	Except coulommiers
		Carrageenan	407	5,000 mg/kg	For cream cheese only
		Alginate of sodium/potassium/calcium	401,402, 404	5,000 mg/kg	For cream cheese only
		Propylene glycol alginate	405	5000 mg/kg	
		Paprika extract	160c	GMP	
		Curcumin	100	GMP	
		Annatto	⁵² [160b(i) and (ii)]	GMP	
1.6.2	Ripened cheese, (Cheddar, Danbo, Edam, Gouda, Havarti, Tilisiter, Camembert, Brie, St Paulin, Samsoe, Emmenaler,	Canthaxanthin	161g	15 mg/kg	201
		Lysozyme	1105	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Nisin	234	12 mg/kg	
		SORBATES		3,000 mg/kg	42
		Calcium chloride	509	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	

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Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
	Provolone,extra hard grating /sliced/cut/shredded cheese)	Sodium salts of mono/di/poly phosphoric acid	339, 450(i, ii, iii) 451(i),452(i)	9,000 mg/kg	Total salt content should not exceed 9000 mg/kg calculated as phosphorus/carbonates /citrate/ chloride
		Potassium salts of mono/di/poly phosphoric acid	340, 450 (iv), (v), 451(ii), 452(ii)		
		Curcumin	100	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Annatto extracts, norbixin-based	160b(ii)	100 mg/kg	
		Annatto extracts, bixin-based	160b(i)	50 mg/kg	Normal to orange colour
		Propionic acid, sodium propionate, calcium propionate,	280, 281, 282, 283	3,000 mg/kg	Singly or in combination, expressed as propionic acid
		⁶⁹ [****]			
		Paprika extract	160c	GMP	
1.6.2.1	Ripened cheese includes rind	ASCORBYL ESTERS		500 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLI		15 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		N, COPPER COMPLEXES			
		Canthaxanthin	161g	15 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Hexamethylene tetramine	239	25 mg/kg	⁵² [66, 298]
		Lauric arginate ethyl ester	243	200 mg/kg	
		Lysozyme	1105	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	
		Nisin	234	12 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		3,000 mg/kg	
1.6.2.2	Rind of ripened cheese	Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		500 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		75 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lysozyme	1105	GMP	
		Microcrystalline wax	905c(i)	30,000 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	
		Nisin	234	12 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		3,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
1.6.2.3	Cheese powder	CAROTENOID		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	201
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Lysozyme	1105	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Nisin	234	12 mg/kg	
		SORBATES		3,000 mg/kg	42
1.6.3	Whey cheese	Lauric arginate ethyl ester	243	200 mg/kg	
		SORBATES		1,000 mg/kg	42
1.6.4	Processed cheese				
1.6.4.1	Plain processed cheese/	Allura red AC	129	100 mg/kg	
		CAROTENOIDS		100 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
	processed cheese, processed cheese spreads	beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		HYDROXYBENZOTATES, PARA-		300 mg/kg	27
		IRON OXIDES		50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	80,3
		Natamycin (Pimaricin)	235	40 mg/kg	
		PHOSPHATES		9,000 mg/kg	⁶⁹ [33]
		RIBOFLAVINS		300 mg/kg	
		SODIUM ALUMINIUM PHOSPHATES		1,600 mg/kg	251, 6
		SORBATES		3,000 mg/kg	42
		Sunset yellow FCF	110	100 mg/kg	3
		Curcumin	100	100 mg/kg	
		Chlorophyll	140	100 mg/kg	
		Annatto	160(b) (i), (ii)	50 mg/kg	
		Nisin	234	12.5 mg/kg	
1.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat etc.	Allura red AC	129	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	72
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		HYDROXYBENZOTATES, PARA-		300 mg/kg	27
		IRON OXIDES		50 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		PHOSPHATES		9,000 mg/kg	33
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SODIUM ALUMINIUM PHOSPHATES		1600 mg/kg	251, 6
		SORBATES		3,000 mg/kg	42
		Sunset yellow FCF	110	100 mg/kg	
1.6.5	Cheese analogues	Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	3
		Aspartame	951	1,000 mg/kg	191
		Brilliant blue FCF	133	100 mg/kg	3
		CAROTENOIDS		200 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLI		50 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		N, COPPER COMPLEXES			
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	201
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	3
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		HYDROXYBENZOTATES, PARA-		500 mg/kg	27,
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Neotame	961	33 mg/kg	
		Nisin	234	12 mg/kg	
		PHOSPHATES		9,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	3
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		3,000 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	3
1.6.6	Whey protein cheese	Acetic acid, glacial	260	GMP	
		Calcium propionate	282	3,000 mg/kg	70
		Citric acid	330	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Glucono delta-lactone	575	GMP	
		Lactic acid, L-, D- and DL-	270	GMP	
		Malic acid, DL-	296	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	80,3
		Nisin	234	12 mg/kg	
		Propionic acid	280	3,000 mg/kg	
		SORBATES		3,000 mg/kg	70, 42
		Sodium propionate	281	3,000 mg/kg	70
1.7	Dairy based desserts	ASCORBYL ESTERS		500 mg/kg	10, 2
		Acesulfame potassium	950	350 mg/kg	188
		⁷⁵ [-----]			
		Allura red AC	129	100 mg/kg	
		Ammonium salts of phosphatidic acid	442	5,000 mg/kg	231
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		BENZOATES		300 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	Only for rasgulla dry mixes
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		500 mg/kg	
		Caramel III - ammonia caramel	150c	2,000 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Caramel IV - sulfite ammonia caramel	150d	3,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	2
		Grape skin extract	163(ii)	200 mg/kg	181
		HYDROXYBENZOTATES, PARA-		120 mg/kg	27
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	170
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propyl gallate	310	90 mg/kg	15, 2
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Propylene glycol alginate	405	GMP	
		Polyoxyethylene sorbitan tristearate	436	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Poly glycerol esters of fatty acid	475	GMP	
		Polyoxyethylene sorbyton mono Laureate	432	GMP	
		Polyoxyethylene sorbyton monosterate	435	GMP	
		Distarch glycerol	1411	GMP	
		Distarch glycerol acetylated	1432	GMP	
		Distarch glycerol hydroxypropyl	1443	GMP	
		Microcrystalline cellulose	460 (i)	10, 000 mg/kg	
		TARTRATES		1,000 mg/kg	
		Curcumin	100	100 mg/kg	
		Annatto	160 b(i), (ii)	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Tartrazine	102	100 mg/kg	
		⁷³ [TOCOPHEROLS		500 mg/kg	XS243]
1.8	Whey and whey products excluding whey cheeses				
1.8.1	Liquid whey and whey products excluding whey cheeses	Benzoyl peroxide	928	100 mg/kg	74
		PHOSPHATES		880 mg/kg	33, 228
1.8.2	⁵² [Dried whey and whey products,	Benzoyl peroxide	928	100 mg/kg	147
		Calcium carbonate	170(i)	10,000 mg/kg	
		Calcium chloride	509	GMP	
		Calcium hydroxide	526	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
	excluding whey cheeses]	Calcium silicate	552	10,000 mg/kg	
		Hydroxypropyl distarch phosphate	1442	10,000 mg/kg	
		Magnesium carbonate	504(i)	10,000 mg/kg	
		Magnesium oxide	530	10,000 mg/kg	
		Magnesium silicate, synthetic	553(i)	10,000 mg/kg	
		Microcrystalline cellulose (Cellulose gel)	460(i)	10,000 mg/kg	
		PHOSPHATES		4,400 mg/kg	33
		Potassium carbonate	501(i)	GMP	
		Potassium chloride	508	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Potassium hydrogen carbonate	501(ii)	GMP	
		Potassium hydroxide	525	GMP	
		Powdered cellulose	460(ii)	10,000 mg/kg	
		Silicon dioxide, amorphous	551	10,000 mg/kg	
		Sodium aluminosilicate	554	1,140 mg/kg	6
		Sodium carbonate	500(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium hydroxide	524	GMP	
		Sodium sesquicarbonate	500(iii)	GMP	
		Talc	553(iii)	10,000 mg/kg	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	

Table 2

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

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		Citric acid	330,	GMP	15, 277
		Tartric acid	334	GMP	15, 277
		Guaiac resin	314	1,000 mg/kg	
		TBHQ	319	200 mg/kg	15 ,130
		Sodium citrate	⁶⁹ [331(i)]	GMP	
		Isopropyl citrate mixture	384	200 mg/kg	
		⁶⁹ [Citric and fatty acid esters of glycerol]	472c	100 mg/kg	Singly or in combination
		Phosphoric acid	338	100 mg/kg	Singly or in combination
		Polydimethylsiloxane	900a	10 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		CAROTENOID S		25 mg/kg	232
		Diacetyltartaric acid and fatty acid esters of glycerol	472e	10,000 mg/kg	
		POLYSORBATES		5,000 mg/kg	102
		Propylene glycol esters of fatty acids	477	10,000 mg/kg	
		Stearyl citrate	484	GMP	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		THIODIPROPI ONATES		200 mg/kg	46
		⁶⁹ [Lactic and fatty acid esters of glycerol	472b	10,000 mg/kg	408
		Mono and diglycerides of fatty acids	471	GMP	408
		Polyglycerol esters of fatty acid	475	5,000 mg/kg	408]
2.1.3	Lard, tallow, fish oil, and other animal fats (edible fats)	Lecithins	322(i), (ii)	GMP	
		Ascorbic acid	300	GMP	
		Propyl gallate	310	200 mg/kg	15, 130
		TOCOPHEROL S		GMP	
		ASCORBYL ESTERS		500 mg/kg	10
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	130, 15
		Citric acid	330	GMP	
		Tartric acid	334	GMP	
		Guaiac resin	314	1,000 mg/kg	
		TBHQ	319	200 mg/kg	15,130
		Sodium citrate	331(iii)	GMP	
		Phosphoric acid	338	100 mg/kg	
		Dimethyl polysiloxane	900a	10 mg/kg	Singly or in combination with
		Silicon dioxide	551		

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
					silicon dioxide
		beta-Carotenes, vegetable	161a(ii)	1,000 mg/kg	
		CAROTENOID S		25 mg/kg	
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Indigotine	132	100 mg/kg	
		Isopropyl citrate mixture	384	200 mg/kg	
		POLYSORBATES		5,000 mg/kg	102
		Propylene glycol esters of fatty acids	477	10,000 mg/kg	
		Stearyl citrate	484	GMP	
		Sunset yellow FCF	110	100 mg/kg	
		THIODIPROPIONATES		200 mg/kg	46
2.2	Fat emulsions mainly of type water-in-oil				
2.2.1	Butter (Butter and Milk Fat)	Curcumin	100	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Annatto	160b(i),(i i)	20 mg/kg	8
		CAROTENOID S		35 mg/kg	146, 291
		Sodium hydroxide	524	GMP	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Calcium hydroxide	526		
		PHOPHATES		880 mg/kg	33, 34
		Sodium carbonate	500(i)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
2.2.2	⁶⁹ [Fat spreads, dairy fat spreads and blended spreads (margarine and fat spreads)]	Lecithins	322(i), (ii)	GMP	
		Propyl gallate	310	200 mg/kg	15, 130
		Tocopherols	307a,b,c	GMP	
		ASCORBYL ESTERS		500 mg/kg	10
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		Tartaric acid	334	GMP	
		Guaiac resin	314	1,000 mg/kg	
		TBHQ	319	200 mg/kg	15, 130
		Isopropyl citrate mixture	384	100 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10 g/kg	
		1,2 -propylene glycol esters of fatty acids	477	20g/kg	
		⁵² [SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	359]
		Sucroglycerides	474	10,000mg/kg	102

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		SORBATES		⁶⁹ [1,000 mg/kg]	42
		beta-Carotenes, vegetable	160a(ii)	1,000mg/kg	
		Annatto	160b	20 mg/kg	
		Curcumin	100	5 mg/kg	
		CAROTENOID S		35 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		⁶⁹ [50 mg/kg]	21
		BENZOATES		1,000mg/kg	13
		Canthaxanthin	161g	15 mg/kg	214, 215
		Caramel III - Ammonia caramel	150c	500 mg/kg	
		Caramel IV- Sulfite ammonia caramel	150d	500 mg/kg	214
		HYDROXY BENZOATES, PARA		300 mg/kg	27
		Lauric alginate ethyl ester	243	200 mg/kg	214, 215
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	152
		POLYSORBATES		5,000 mg/kg	102
		RIBOFLAVINS		300 mg/kg	
		Stearyl citrate	484	100 mg/kg	15
		STEAROYL LACTYLATES	481(i), 482(i)	10,000 mg/kg	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5,000 mg/kg	
		THIODIPROPI ONATES		200 mg/kg	46
		⁵² [Sucrose oligoesters, Type I and Type II	473a	10,000 mg/kg	348, 360
		Sucrose esters of fatty acids	473	10,000 mg/kg	348, 360
		Poly glycerol esters of fatty acid	475	5,000 mg/kg	359]
2.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	Acesulfame potassium	950	1,000 mg/kg	188
		ASCORBYL ESTERS		500 mg/kg	10
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	20,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		CAROTENOID S		200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		HYDROXYBENZZOATES,PARA -		300 mg/kg	27
		Indigotine (indigo caramine)	132	100 mg/kg	
		Neotame	961	10 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		5,000 mg/kg	102
		Propyl gallate	310	200 mg/kg	15, 130
		Propylene glycol esters of fatty acids	477	30,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		1,000 mg/kg	42
		⁵² [Poly glycerol esters of fatty acid	475	20,000 mg/kg	363
		Propylene glycol alginate	405	3,000 mg/kg	
		STEAROYL LACTYLATES		3,000 mg/kg	
		SORBITAN ESTERS OF FATTY ACIDS		5,000 mg/kg	363
		Sucrose esters of fatty acids	473	5,000 mg/kg	363, 102]
		Sucroglycerides	474	10,000 mg/kg	102
		Tertiary butylhydroquinone	319	200 mg/kg	15, 130

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
2.4	Fat-based desserts excluding dairy-based dessert products of food category 1.7 (frozen desserts/frozen confections)	Propylene glycol alginate	405	10 g/kg	
		Polyglycerol esters of fatty acids	475	10 g/kg	
		Polyoxethylene sorbitan monolaureate	432	10 g/kg	
		Polyoxethylene sorbitan tristearate	436	10 g/kg	
		Polyoxethylene sorbitan monolstearate	435	10 g/kg	
		Aspartame	951	1,000 mg/kg	191
		Sucralose	955	400 mg/kg	
		Curcumin	100	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		Annatto	160b	100 mg/kg	
		Beta apo -8- carotenal	160e	100 mg/kg	
		Methyl ester of beta apo- 8- carotenal	160f		
		Caramel color - ammonium sulphite process	150d	3 g/kg	
		TARTRATES		1 g/kg	
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		ASCORBYL ESTERS	304, 305	80 mg/kg	10

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Aspartame-acesulfame salt	962	350 mg/kg	113
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	130, 15
		Canthaxanthin	161g	100 mg/kg	
		Caramel III - ammonia caramel	150c	20,000 mg/kg	
		CAROTENOID S		150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEX		500 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	181
		Indigotine (indigo caramine)	132	100 mg/kg	
		IRON OXIDES		350 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	33
		POLYSORBATES		3,000 mg/kg	102
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		1,000 mg/kg	42
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Tertiary butylhydroquinone	319	200 mg/kg	15, 130
2.4.1	Cocoa based spreads including fillings	Acesulfame potassium	950	1,000 mg/kg	188
		⁷⁵ [-----]			
		Aspartame	951	3,000 mg/kg	191
		BENZOATES		1,500 mg/kg	13
		Propyl gallate	310	200 mg/kg	15, 130
		ACSCORBYL ESTERS		500 mg/kg	10, 15,114
		Mineral oil, high viscosity	905d	2,000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e	2,000 mg/kg	3
		ETHYLENE DIAMINE TETRA ACETATES		50 mg/kg	21
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		Lauric arginate ethyl ester	243	200 mg/kg	
		PHOSPHATES		880 mg/kg	33
		POLYSORBATES		1,000 mg/kg	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		SACCHARINS		200 mg/kg	
		Sucralose (Trichlorogalacto sucrose)	955	400 mg/kg	169

Table 3

Edible ice, including sorbet					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum level	Notes
3.0	Edible ices, including sorbet (ice candy)	ASCORBYL ESTERS		200 mg/kg	10,15
		Acesulfame potassium	950	800 mg/kg	188
		⁷⁵ [-----]			
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	195, 15
		Butylated hydroxytoluene (BHT)	321	100mg/kg	195, 15
		CAROTENOID S		200mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		500 mg/kg	
		Caramel III - ammonia caramel	150c	GMP	

Table 3

Edible ice, including sorbet					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum level	Notes
		Caramel IV - sulfite ammonia caramel	150d	3,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	181
		IRON OXIDES		300 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		7,500 mg/kg	33
		POLYSORBATES		1,000 mg/kg	
		Ponceau 4R	124	100mg/kg	
		Propylene glycol esters of fatty acids	477	⁵² [5,000 mg/Kg]	
		RIBOFLAVINS		500 mg/kg	
		SACCHARINS		100 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	320 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	15 , 195
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Propylene glycol alginate	405	10,000 mg/kg	

Table 3

Edible ice, including sorbet					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum level	Notes
		Polyglycerol esters of fatty acids	475	10,000 mg/kg	
		Polyoxyethylene sorbitan monolaureate	432	10,000 mg/kg	
		Polyoxyethylene sorbitan tristearate	436	10,000 mg/kg	
		Polyoxyethylene sorbitan monostearate	435	10,000 mg/kg	
		Curcumin	100	100 mg/kg	
		Annatto	160b	100 mg/kg	
		Canthaxanthin	161g	100mg/kg	
		Carmoisine	122	100mg/kg	
		Erythrosine	127	50mg/kg	
		Tartrazine	102	100mg/kg	
		Indigotine (Indigo carmine)	132	100mg/kg	
		TARTRATES		1 g/kg	
		Steviol glycosides	960	170 mg/kg	26

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
4.0	Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), sea weeds, nuts and seeds				
4.1	Fruits				
4.1.1	Fresh fruits	No additives permitted			
4.1.1.1	Untreated fresh fruits	No additives permitted			
4.1.1.2	Surface-treated fresh fruits	Beeswax	901	GMP	
		Candelilla wax	902	GMP	
		Carnauba wax	903	GMP	
		Glycerol ester of wood rosin	445(iii)	110 mg/kg	
		IRON OXIDE		1,000 mg/kg	4
		Microcrystalline wax	905c(i)	50 mg/kg	
		ortho-Phenylphenol	231	12 mg/kg	49
		Sodium ortho-phenylphenol	232		
		Polyethylene glycol	1521	GMP	
		Polyvinylpyrrolidone	1201	GMP	
		SULFITES		30 mg/kg	
		Shellac, bleached	904	GMP	
		Sucroglycerides	474	GMP	
4.1.1.3		Calcium ascorbate	302	GMP	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	⁵² [Peeled or cut minimally processed fruits]	Carbon dioxide	290	GMP	59
		Nitrogen	941	GMP	59
		Nitrous oxide	942	GMP	
		Potassium ascorbate	303	GMP	
		Sodium ascorbate	301	GMP	
		Calcium chloride,	509	350 mg/kg	
		Calcium lactate	327		
		Calcium gluconate	578		
		Calcium carbonate	170(i)		
		⁵² [Citric acid	330	GMP	
		Ascorbic acid	300	GMP	
		Potassium carbonate	501	GMP]	
4.1.2	Processed fruits	Carnauba wax	903	GMP	
		SULFITES		500 mg/kg	
4.1.2.1	Frozen fruits	SULFITES		500 mg/kg	44, 155
4.1.2.2	Dried fruits, nuts and seeds	ASCORBYL ESTERS		80 mg/kg	10
		BENZOATES		800 mg/kg	13
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		265 mg/kg	21
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		HYDROXYBEN ZOATES, PARA		800 mg/kg	27
		Lauric arginate ethyl ester	243	200 mg/kg	
		Mineral oil, high viscosity	905d	5,000 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Mineral oil, medium viscosity, class I	905e	5,000 mg/kg	
		Calcium phosphate	341(i)	20,000 mg/kg	
		Magnesium phosphate	343(ii)	20,000 mg/kg	
		SORBATES		500 mg/kg	42
		SULFITES		1,000 mg/kg	44, 135, 218
		Tartaric acid, L (+)	334	GMP	
4.1.2.3	Fruit in vinegar, oil, or brine	Acesulfame potassium	950	200 mg/kg	188
		Aspartame	951	300 mg/kg	144, 191
		BENZOATES		250 mg/kg	13
		CAROTENOID S		1,000 mg/kg	
		CHLOROPHYL LS and CHLOROPHYL LINS, COPPER COMPLEXES		100 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	1,000 mg/kg	
		ETHYLENE DIAMINE TETRA		250 mg/kg	21

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		ACETATES (EDTA)			
		Grape skin extract	163(ii)	1,500 mg/kg	
		HYDROXYBENZZOATES, PARAS		250 mg/kg	27
		Neotame	961	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS		160 mg/kg	144
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	180 mg/kg	144
4.1.2.4	Canned or bottled (pasteurized) fruit	Acesulfame potassium	950	350 mg/kg	188
		Annatto	160b	200 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		Canthaxanthin	161g	200 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	
		Carmoisine	122	200 mg/kg	
		CAROTENOID S		200 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Curcumin	100	200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Dimethyl polysiloxane	900a	10 mg/kg	
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		IRON OXIDES		300 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	33 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		200 mg/kg	
		Stannous chloride	512	20 mg/kg	43
		Tartrazine	102	200 mg/kg	
		Sunset yellow FCF	110	200 mg/kg	
		Sucralose (Trichlorogalactose sucrose)	955	400 mg/kg	
		Steviol glycosides	960	100 mg/kg	26
		Saffron		GMP	
4.1.2.5	Jams, jellies, marmalades	Acesulfame potassium	950	1,000 mg/kg	188
		⁷⁵ [-----]			
		Allura red AC	129	100 mg/kg	
		Annatto	160b	GMP	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	1,000 mg/kg	113
		Brilliant blue FCF	133	200 mg/kg	
		BENZOATES		1,000 mg/kg	13
		CAROTENOID S		200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	1,500 mg/kg	
		Carmoisine	122	200 mg/kg	
		Carnauba wax	903	400 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Curcumin	100	GMP	
		Dimethylpolysiloxane	900a	10 mg/kg.	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		130 mg/kg	21
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOTATES PARA-		250 mg/kg	27
		IRON OXIDES		200 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	70 mg/kg	
		Polydimethylsiloxane	900a	30 mg/kg	
		Ponceau 4R	124	200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		RIBOFLAVINS		200 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Steviol glycosides	960	360 mg/kg	26
		Sucralose (Trichlorogalacto sucrose)	955	400 mg/kg	
		Tartaric acid, L (+)	334	GMP	
		Tartrazine	102	200 mg/kg	
		Sunset yellow FCF	110		
4.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 4.1.2.5	Annatto	160b	GMP	
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		250 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOID S		500 mg/kg	
		CHLOROPHYL LS AND CHLOROPHYL LIN,COPPER COMPLEXES		150 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		Curcumin	100	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		100 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATE PARA-IRON OXIDES		1,000 mg/kg	27
				500 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	70 mg/kg	
		PHOSPHATES		1,100 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propylene glycol alginate	405	GMP	
		RIBOFLAVINS		500 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Tartaric acid, L (+)	334	GMP	
		Ascorbyl Palmitate	304	200 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		TBHQ	319	200 mg/kg	
		TOCOPHEROLS		GMP	
		Steviol glycosides	960	330 mg/kg	26
		Acesulfame potassium	950	500 mg/kg	188

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
4.1.2.7	Candied / glazed / crystallised fruit including murrabba*	Allura red AC	129	100 mg/kg	
		Annatto	160b	200 mg/kg	
		Aspartame	951	2,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		CAROTENOID S		200 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLL LINS, COPPER COMPLEXES		250 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Curcumin	100	200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	1,000 mg/kg	
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		HYDROXYBENZOATES PARA		1,000 mg/kg	27
		IRON OXIDES		250 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	65 mg/kg	
		PHOSPHATES		10 mg/kg	33
		Ponceau 4R	124	200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		RIBOFLAVINS		300 mg/kg	
		SORBATES		500 mg/kg	42
		SULFITES		100 mg/kg and 40 mg/kg (for murabba)	44
		Sucralose (Trichlorogalacto sucrose)	955	800 mg/kg	
		Sunset yellow FCF	110	200 mg/kg	
		Tartrazine	102	200 mg/kg	
		Acesulfame potassium	950	500 mg/kg	188
		Tartaric acid	334	GMP	
		*No sweeteners and colours permitted in murrabba			
4.1.2.8	Fruit preparations, including fruit pulp, purees, fruit toppings and coconut milk	Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame-acesulfame salt	962	350 mg/kg	113
		Aspartame	951	1,000 mg/kg	191
		Annatto	160b(i), (ii)	GMP	
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOID S		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	182
		Caramel III - ammonia caramel	150c	7,500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Curcumin	100	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOTATES		800 mg/kg	27
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		350 mg/kg	33
		Paprika oleoresin	160c(i)	GMP	
		SORBATES		1,000 mg/kg	42
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		POLYSORBATES		1,000 mg/kg	154
		SULFITES		100 mg/kg	206, 44
		Steviol glycosides	960	330 mg/kg	26

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Sucralose (Trichlorogalacto sucrose)	955	400 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		52[SORBITAN ESTERS OF FATTY ACIDS		5,000 mg/kg	XS314R, XS240
		Sucrose esters of fatty acids	473	1,500 mg/kg	348, XS314R]
4.1.2.9	Fruit-based desserts including fruit-flavoured water-based desserts	Tartaric acid, L (+)	334	GMP	
		ASCORBYL ESTERS		500 mg/kg	2, 10
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOID S		150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLL LINS, COPPER COMPLEXES		150 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATES		800 mg/kg	27
		IRON OXIDES		200 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	33
		SORBATES		3,000 mg/kg	
		Polydimethylsiloxane	900a	110 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	90 mg/kg	2, 15
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Steviol glycoside	960	350 mg/kg	26
4.1.2.10	Fermented fruit products	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	1,000 mg/kg	191

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		BENZOATES		1,000 mg/kg	13
		CAROTENOID S		500 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLL LINCOPPER COMPLEXES		100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATES, PARA-		800 mg/kg	27
		Neotame	961	65 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		RIBOFLAVINS		500 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS		160 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Steviol glycosides	960	115 mg/kg	26

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	
4.1.2.11	Fruit fillings for pastries	Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOID S		500 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	7,500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		650 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATES PARA-		800 mg/kg	27
		Indigotine (Indigo carmine)	132	100 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	33
		SORBATES		3,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Sucralose (Trichlorogalacto sucrose)	955	400 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Steviol glycoside	960	330 mg/kg	26
4.1.2.12	Cooked fruit	Acesulfame potassium	950	500 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Neotame	961	65 mg/kg	
		SORBATES		1,200 mg/kg	42
		Sucralose (Trichlorogalacto sucrose)	955	150 mg/kg	

Table 4

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

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	[(including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)]	SULFITES		50 mg/kg	44,76,136
		Calcium chloride	509	350 mg/kg	
		Calcium lactate	327		
		Calcium gluconate	578		
		Calcium carbonate	170(i)		
		⁵² [Citric acid	330	GMP	
		Ascorbic acid	300	GMP	
		Calcium ascorbate	302	GMP	
		Potassium carbonate	501	GMP]	
4.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds	Acetic acid, glacial	260	GMP	
		Caramel IV - Sulfite Ammonia Caramel	150d	50,000 mg/kg	92
		Ascorbic acid, L-	300	GMP	110
		Citric acid	330	GMP	242, 262, 264, 265
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		100 mg/kg	21, 110
		Lactic acid, L-, D- and DL-	270	GMP	262, 264
		Malic acid, dl-	296	GMP	265
		PHOSPHATES		5,000 mg/kg	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	15
		SULFITES		50 mg/kg	44, 76, 136, 137

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
4.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds	Ascorbic acid, L-	300	GMP	110
		Citric acid	330	GMP	242, 262, 264, 265
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		100 mg/kg	21, 110
		Lactic acid, L-, D- and DL-	270	GMP	262, 264
		Malic acid, dl-	296	GMP	265
		PHOSPHATES		5,000 mg/kg	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	15
		SULFITES		50 mg/kg	44, 76, 136, 137
		⁵² [Calcium chloride	509	GMP	323
		Calcium sulphate	516	GMP	323]
4.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds	ASCORBYL ESTERS		80 mg/kg	10
		BENZOATES		1,000 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	196, 15, 76
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	196, 15, 76
		Canthaxanthin	161g	10 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Diacetyltartaric and fatty acid esters of glycerols	472e	10,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		800 mg/kg	21, 64, 297
		PHOSPHATES		5,000 mg/kg	33, 76
		Propyl gallate	310	50 mg/kg	15, 76,196
		SULFITES		500 mg/kg	44, 105
4.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds in vinegar, oil, brine or soybean sauce	Allura red AC	129	100 mg/kg	
		Acesulfame potassium	950	200 mg/kg	144, 188
		Aluminium ammonium sulfate	523	520 mg/kg	6, 245,296
		Aspartame	951	300 mg/kg	144, 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		BENZOATES		2,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		Caramel III - ammonia caramel	150c	500 mg/kg	
		beta - Carotenes, , vegetable	160a(ii)	1,320 mg/kg	
		CAROTENOID S		50 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerols	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA		250 mg/kg	21

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		ACETATES (EDTA)			
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	179, 181
		HYDROXYBENZOTATES, PARA-		1,000 mg/kg	27
		Indigotine (indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	10 mg/kg	144
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		RIBOFLAVINS		500 mg/kg	
		SACCHARINS		160 mg/kg	144
		SORBATES		1000 mg/kg	42
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		SULFITES		100 mg/kg	44
		⁵² [Ferrous gluconate	579	150 mg/kg	48,23
		Ferrous lactate	585	150 mg/kg	48,23]
4.2.2.4	Canned or bottled (pasteurised) or retort pouched vegetables (including mushrooms and fungi, roots and tubers, fresh	Acesulfame potassium	950	200 mg/kg	188
		Allura red AC	129	200 mg/kg	
		Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		Brilliant blue FCF	133	200 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	pulses and legumes, and aloe vera) sea weeds	beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		CAROTENOID S		200 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		365 mg/kg	21
		Fast green FCF	143	200 mg/kg	
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS		160 mg/kg	144
		Ascorbic acid		GMP	
		Stannous chloride	512	25 mg/kg	43
		Steviol glycosides	960	70 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	580 mg/kg	
		SULFITES		50 mg/kg	44
4.2.2.5	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds, purees and	Aspartame	951	1,000 mg/kg	191
		Acesulfame potassium	950	1,000 mg/kg	188
		BENZOATES		1,000 mg/kg	13
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		CAROTENOID S		50 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	spreads (peanut butter)	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	62
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		Grape skin extract	163(ii)	100 mg/kg	179, 181
		HYDROXYBENZOATES, PARA-		1,000 mg/kg	27
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS		160 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	169
		SULFITES		500 mg/kg	44, 138
4.2.2.6	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds-pulps and preparations	Allura red AC	129	100 mg/kg	92
		Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		BENZOATES		3,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	92
		Caramel III - ammonia caramel	150c	50,000 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	(e.g vegetable desserts and sauces, candied vegetables) other than food category 4.2.2.5	beta - Carotenes, vegetable	160a(ii)	1,000 mg/kg	92
		CAROTENOID S		50 mg/kg	92
		Chlorophylls And Chlorophyllins, Copper Complexes		100 mg/kg	62, 92
		Diacetyltartaric and fatty acid esters of glycerols	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		80 mg/kg	21
		Grape skin extract	163(ii)	100 mg/kg	92, 181
		HYDROXYBENZOIDATES PARA-		1,000 mg/kg	27
		Indigotine (indigo carmine)	132	100 mg/kg	92
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	50 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	92
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		SULFITES		300 mg/kg	44, 205
		Sunset yellow FCF	110	50 mg/kg	92
4.2.2.7	Fermented vegetables(including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	Aspartame	951	2,500 mg/kg	191
		Acesulfame Potassium	950	1,000 mg/kg	188
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	92
		CAROTENOID S		50 mg/kg	92
		Calcium 5'-ribonucleotides	634	GMP	279
		Calcium carbonate	170(i)	GMP	279
		Calcium chloride	509	GMP	279
		Calcium lactate	327	10,000 mg/kg	
		Calcium carbonate	170	GMP	
		Calcium bisulphite	227	500 mg/kg	
		Citric acid	330	GMP	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	62
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		Erythrosine	127	30 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	181
		HYDROXYBENZOATES PARA-		300 mg/kg	27
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Malic acid	296	GMP	
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		500 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		500 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	92
		Steviol glycoside	960	200 mg/kg	26
4.2.2.8	Cooked or fried vegetables (including	Aspartame	951	1,000 mg/kg	
		Benzoates		1,000 mg/kg	13
		L-Tartaric acid	334	GMP	

Table 4

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

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
5.0	Confectionery	ASCORBYL ESTERS		500 mg/kg	10, 15,114
		Mineral oil, medium viscosity	905e	2,000 mg/kg	3
		Polydimethylsiloxane	900a	10 mg/kg	
5.1	⁵² [Cocoa products and chocolate products including imitations and chocolate substitutes]	Mineral oil, high viscosity	905d	2,000 mg/kg	3
		Propyl gallate	310	200 mg/kg	15, 130
5.1.1	Cocoa mixes (powders) and cocoa mass/cake	Acesulfame potassium	950	350 mg/kg	188
		Ammonium salts of phosphatidic acid	442	GMP	97
		Aspartame	951	3,000 mg/kg	191
		BENZOATES		15,00 mg/kg	
		SORBATES		1,500 mg/kg	
		PHOSPHATES		1,100 mg/kg	33
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	97
		SACCHARINS		100 mg/kg	97
		Sucrose esters of fatty acids	473	10 g/kg	
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	97
		L-Tartaric acid	334	5 g/kg	
		⁵² [Polyglycerol esters of fatty acid	475	5,000 mg/kg	XS141, 97

		Polyglycerol esters of interesterified ricinoleic acid	476	5,000 mg/kg	XS141, 97
		SORBITAN ESTERS OF FATTY ACIDS		2,000 mg/kg	XS141, 97, 123]
5.1.2	Cocoa mixes (syrops)	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Acesulfame potassium	950	350 mg/kg	97,188
		⁷⁵ [-----]			
		Aspartame	951	1,000 mg/kg	191
		Neotame	961	33 mg/kg	97
		POLYSORBATES		500 mg/kg	
		SACCHARINS		80 mg/kg	97
		SORBATES		1,000 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	97
		⁵² [TARTRATES		2,000 mg/kg	45
		TOCOPHEROLS		500 mg/kg	15]
5.1.3	Cocoa and chocolate products	Acesulfame potassium	950	1,000 mg/kg	188
		Annatto	160b(i), (ii)	100 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	
		⁵² [omit]	
		Allura red AC	129	100 mg/kg	183
		⁷⁵ [-----]			
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3,000 mg/kg	191

Beeswax	901	GMP	3
Brilliant blue FCF	133	100 mg/kg	183
Butylated hydroxyanisole (BHA)	320	200 mg/kg	130, 141, 15
Butylated hydroxytoluene (BHT)	321	200 mg/kg	130, 141, 15
TBHQ	319	200 mg/kg	⁵² [15,130,141]
CAROTENOID S		100 mg/kg	183
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		⁵² [700 mg/kg]	62
Curcumin	100	100 mg/kg	
Candelilla wax	902	GMP	
Canthaxanthin	161g	100 mg/kg	
Caramel III - ammonia caramel	150c	50,000 mg/kg	
Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
Carmoisine	122	100 mg/kg	
Carnauba wax	903	GMP	
beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
ETHYLENE DIAMINE TETRA ACETATES (EDTA)		50 mg/kg	21
Indigotine (Indigo carmine)	132	100 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	
SORBATES		1,000 mg/kg	

	Mono and di glycerides of edible fatty acids	471	GMP	
	Neotame	961	100 mg/kg	
	HYDROXYBENZONATES, PARA-		300 mg/kg	27
	PHOSPHATES		2,500 mg/kg	33
	Tartrazine	102	100 mg/kg	
	POLYSORBATES		⁵² [5,000 mg/kg]	101
	Ponceau 4R	124	100 mg/kg	183
	RIBOFLAVINS		300 mg/kg	
	SACCHARINS		500 mg/kg	
	Erythrosine	127	50 mg/kg	
	Shellac, bleached	904	GMP	3
	⁵² [omit]	
	Carmoisine	122	100 mg/kg	
	Fast green FCF	143	100 mg/kg	
	Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	
	Sunset yellow FCF	110	100 mg/kg	
	⁵² [omit]
	BENZOATES		1,500 mg/kg	
	⁵² [Polyglycerol esters of fatty acid	475	2,000 mg/kg	By weight in chocolates
	Polyglycerol esters of interesterified ricinoleic acid	476	5,000 mg/kg	101]
	⁵² [SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	101]
	Saffron		GMP	
	L - Tartaric acid	334	3 g/kg	
	⁵² [Castor Oil	1503	350 mg/kg	

		TOCOPHEROLS		750 mg/kg	15,168]
5.1.4	⁵² [Imitation Chocolate, Chocolate substitute products]	Acesulfame potassium	950	500 mg/kg	188
		⁷⁵ [-----]			
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3,000 mg/kg	
		Aspartame-acesulfame salt	962	500 mg/kg	191
		BENZOATES		1,500 mg/kg	13
		⁵² [omit]
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	141, 15, 197
		Beeswax	901	GMP	3
		Candelilla wax	902	GMP	3
		Carnauba wax	903	GMP	3
		HYDROXYBENZOATES, PARA-		300 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		5,000 mg/kg	
		SACCHARINS		500 mg/kg	
		SORBATES		1,500 mg/kg	
		Shellac, bleached	904	GMP	
		Sucralose	955	800 mg/kg	
		TOCOPHEROLS		750 mg/kg	
		Tartaric acid	334	5 g/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		700 mg/kg	
		CAROTENOIDS		100 mg/kg	

		beta –Carotenes, vegetable	160a(ii)	100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		Sulfur dioxide	220	150 mg/kg	
		Sorbitan monostearate	491	10 g/kg	
		Annatto	160b(i), (ii)	100 mg/kg	
		⁵² [Polyglycerol esters of interesterified ricinoleic acid	476	5,000 mg/kg	366]
		Caramel III	150c	50,000 mg/kg	
		Caramel IV	150d	50,000 mg/kg	
		Saffron		GMP	
		⁵² [Polydimethyl-siloxane	900a	10mg/kg	
		Polyglycerol esters of fatty acid	475	2,000mg/kg	366
		Sucroglycerides	474	6,000mg/kg	348
		Sucrose Oligoesters, Type-I and Type -II	473a	6,000mg/kg	348
		Sucrose esters of fatty acid	473	6,000mg/kg	348
		TARTRATES		5,000mg/kg	45
		TOCOPHEROLS		500 mg/kg	15
		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg]
5.2	Confectionery including hard and soft candy, nougats etc. other than food categories 5.1, 5.3, and 5.4	Allura red AC	129	200 mg/kg	
		⁷⁵ [-----]			
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15

	IRON OXIDES		200 mg/kg	
	Sucroglycerides	474	5,000 mg/kg	
	Propylene glycol esters of fatty acids	477	5,000 mg/kg	
	Propyl gallate	310	200 mg/kg	15, 130
	BENZOATES		1,500 mg/kg	13
	Diacetyltartaric and fatty acid esters of glycerol	472e	GMP	
	CAROTENOID S		GMP	
	beta – Carotenes, vegetable	160a(ii)	500 mg/kg	
	Canthaxanthin	161g	GMP	
	Castor oil	1503	500 mg/kg	
	Candelilla wax	902	GMP	3
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		GMP	
	Tartrazine	102	100 mg/kg	
	Erythrosine	127	50 mg/kg	
	Fast green FCF	143	100 mg/kg	
	Curcumin	100	GMP	
	Caramel III - ammonia caramel	150c	50,000 mg/kg	
	Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
	Neotame	961	330 mg/kg	1, 61, 158
	HYDROXYBENZOATES, PARA-		1,000 mg/kg	27
	L-Tartaric acid	334	2,000 mg/kg	
	Tocopherol	307a,b, c	500 mg/kg	
	⁷⁰ [Liquid paraffin	905e	GMP]	

	Calcium, magnesium, sodium salts of stearic acid	470(i)	GMP	
	Ammonium salts of phosphatidic acids	442	GMP	
	Ponceau 4R	124	100 mg/kg	
	Microcrystalline wax	905c(i)	GMP	3
	Beeswax	901	GMP	3
	RIBOFLAVINS		300 mg/kg	
	Carmoisine	122	100 mg/kg	
	PHOSPHATES		2,200 mg/kg	33
	SACCHARINS		500 mg/kg	163
	Sucralose (Trichlorogalactosucrose)	955	1,800 mg/kg	
	Steviol glycosides	960	700 mg/kg	26, 199
	Sulfur dioxide	220	2,000 mg/kg	
	⁵² [omit]	
	Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130
	SORBATES		1,500 mg/kg	42
	POLYSORBATES		1,000 mg/kg	
	Annatto	160b(i), (ii)	200 mg/kg	
	Brilliant blue FCF	133	100 mg/kg	
	Sunset yellow FCF	110	100 mg/kg	
	Tartrazine	102	100 mg.kg	
	Indogotine (Indigo carmine)	132	100 mg/kg	
	Mineral oil, high viscosity	905d	2,000 mg/kg	3
	⁵² [Shellac, bleached	904	GMP	3

		Sucrose Oligoesters, Type-I and Type -II	473a	5,000mg/kg	348
		Sucrose esters of fatty acid	473	5,000mg/kg	348
		Polyglycerol esters of fatty acid	475	2,000mg/kg	367
		TARTRATES		2,000mg/kg	45
		Sodium di acetate	262 (ii)	1,000 mg/kg	
		STEROYL LACTILATES	481(i), 482(i)	5,000 mg/kg]
5.2.1	Hard candy	Acesulfame potassium	950	3,500 mg/kg	188
		Carnauba wax	903	GMP	13
		Aspartame	951	10,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		CHLOROPHY LLS AND CHLOROPHY LLINS, COPPER COMPLEXES		700 mg/kg	
		Microcrystalline wax	905c(i)	GMP	3
		Neotame	961	330 mg/kg	
		Sucralose (Trichlorogalacto sucrose)	955	1,500 mg/kg	164
		Annatto	160b(i), (ii)	GMP	
		Mono and di glycerides of edible fatty acids	471	GMP	
		Lecithins	322 (i)	GMP	
		L-Tartaric acid	334	GMP	
		⁵² [Polyglycerol esters of interesterified ricinoleic acid	476	3,000mg/kg	

		TOCOPHEROLS		500 mg/kg	15
		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg]	
5.2.2	Soft candy	Acesulfame potassium	950	3500 mg/kg	157, 188
		Annatto	160b(i), (ii)	GMP	
		Aspartame	951	3,000 mg/kg	148
		Carnauba wax	903	GMP	3
		Sulfur dioxide	220	2,000 mg/kg	
		Grape skin extract	163(ii)	1,700 mg/kg	181
		Shellac, bleached	904	GMP	3
		52[Polyglycerol esters of interesterified ricinoleic acid	476	3,000 mg/kg	
		Propylene glycol	1520	4,500 mg/kg	
		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	
		Hydrogenated poly-1-decenes	907	2,000 mg/kg	
		Sucrose esters of fatty acid	473	5,000mg/kg	348]
5.2.3	Nougats and marzipans	Acesulfame potassium	950	1000 mg/kg	
		Aspartame	951	3,000 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	
		Indigotine (indigocarmine)	132	200 mg/kg	
		Fast green FCF	143	200 mg/kg	
		CAROTENOID S		100 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	

5.3	Chewing gum	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		Carnauba wax	903	GMP	
		Carmoisine	122	100 mg/kg	
		Tartrazine	102	100 mg/kg	
		Acesulfame potassium	950	5,000 mg/kg	
		Annatto	160b (i), (ii)	GMP	
		75[-----]			
		Curcumin	100	GMP	
		Aspartame	951	10,000 mg/kg	
		BENZOATES		1,500 mg/kg	
		Calcium aluminium silicate	556	100 mg/kg	Expressed as Aluminium
		Castor Oil	1503	2,100 mg/kg	
		Beeswax	901	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOID S		100 mg/kg	
		IRON OXIDES		10,000 mg/kg	
		Butylated hydroxyanisole (BHA)	320	400 mg/kg	130
		Butylated hydroxytoluene (BHT)	321	400 mg/kg	130
		Lecithins	322(i), (ii)	GMP	
		Grape skin extract	163(ii)	500 mg/kg	181

		Ammonium salts of phosphatidic acids	442	GMP	
		Sucrose esters of fatty acids	473	GMP	
		Polyglycerol polyricinoleate	476	GMP	
		L-Tartaric acid	334	3,000 mg/kg	
		Candelilla wax	902	GMP	
		⁷⁵ [-----]			
		Caramel III - ammonia caramel	150c	20,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	20,000 mg/kg	
		Carnauba wax	903	GMP	
		beta – Carotenes, vegetable	160a(ii)	500 mg/kg	
		Cyclodextrin, beta-	459	20,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	50,000 mg/kg	
		Erythrosine	127	25 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Guaiac resin	314	1,500 mg/kg	
		HYDROXYBENZONATES, PARA-		1,500 mg/kg	
		RIBOFLAVINS		1,000 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	225 mg/kg	
		Microcrystalline wax	905c(i)	⁶⁹ [20,000 mg/kg	3]
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		GMP	

		Neotame	961	1,000 mg/kg	
		PHOSPHATES		44,000 mg/kg	33
		POLYSORBATES		5,000 mg/kg	
		Polyethylene glycol	1521	20,000 mg/kg	
		Polyvinylpyrrolidone	1201	10,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Sucroglycerides	474	20,000 mg/kg	
		Propylene glycol esters of fatty acids	477	20,000 mg/kg	
		Sodium aluminosilicate	554	100 mg/kg	
		Aluminium silicate	559	100 mg/kg	
		SACCHARINS		2,500 mg/kg	
		SORBATES		1,500 mg/kg	42
		Canthaxanthin	161g	GMP	
		Shellac, bleached	904	GMP	
		Stearoyl citrate	484	15,000 mg/kg	
		Steviol glycosides	960	3,500 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	5,000 mg/kg	
		Propyl gallate	310	1,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		TOCOPHEROLS		1,500 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	400 mg/kg	130
		Mineral oil, high viscosity	905d	20,000 mg/kg	3
5.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	Acesulfame potassium	950	500 mg/kg	
		⁷⁵ [-----]			
		Aspartame	951	1,000 mg/kg	
		BENZOATES		1,500 mg/kg	

		Beeswax	901	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		CAROTENOID S		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Candelilla wax	902	GMP	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	20,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Erythrosine	127	50 mg/kg	
		Fast green FCF	143	100 mg/kg	
		HYDROXYBENZENOATES, PARA-		300 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Propyl gallate	310	1,000 mg/kg	
		SORBATES-		1,000 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	33

		POLYSORBATES		3,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		3,000 mg/kg	
		SACCHARINS		500 mg/kg	
		Shellac, bleached	904	GMP	
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		52[Allura Red	129	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	181
		Mineral oil, medium viscosity	905e	2,000 mg/kg	XS 86, XS 105, 3, XS 141, XS 87
		Poly glycerol esters of fatty acid	475	2,000 mg/kg	368
		Polyglycerol esters of interesterified ricinoleic acid	476	5,000 mg/kg	
		Propylene glycol alginate	405	5,000 mg/kg	

		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	
		STEAROYL LACTYLATES		2,000 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	348
		Sucrose oligoesters, Type I and Type II	473a	5,000 mg/kg	348
		Sucrose esters of fatty acids	473	5,000 mg/kg	348
		TARTRATES		8,000 mg/kg	45
		TOCOPHEROLS		500 mg/kg	15]

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
6.0	Cereals and cereal products derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 7.0: including unprocessed (6.1) and various				

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
	processed forms of cereals and cereal based products				
6.1	Whole, broken, or flaked grain, including rice	No additives permitted			
6.2	Flours and starches (including soybean powder)				
6.2.1 and 6.2.2	Flours and starches*	Protease	1101(i)	GMP	
		Pullulan	1204	GMP	25
		SULFITES		200 mg/kg	44
		Benzoyl peroxide	928	75 mg/kg	
		Chlorine	925	2,500 mg/kg	87
		L-Ascorbic acid	300	300 mg/kg	
		Azodicarbonamide	927a	45 mg/kg	
		PHOSPHATES		2,500 mg/kg	225, 33
		Sodium ascorbate	301	300 mg/kg	
		SODIUM ALUMINIUM PHOSPHATES		1,600 mg/kg	6, 252
		alpha-Amylase from Aspergillus oryzae var.	1100 (i)	100 mg/kg	On flour mass basis
		alpha-Amylase from Bacillus subtilis	1100 (iii)	GMP	
		Carbohydrase from Bacillus licheniformis	1100 (vi)	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	3,000 mg/kg	186

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Lecithins	322(i), (ii)	GMP	28, 25
		Amylases and other enzymes	1100	GMP	
		Ammonium persulfate	923	2,500 mg/kg	On flour mass basis
		Calcium carbonate	170(i)	5,000 mg/kg	On flour mass basis
		⁶⁹ [****]			
		Ammonium chloride	510	500 mg/kg	On flour mass basis
		L-cysteine mono hydrochloride	920	90 mg/kg	On flour mass basis
		Sodium bisulphite	222	GMP	
		Sodium metabisulfite	223	GMP	
		Trisodium citrate	331(iii)	GMP	
	Maida	Only following additives permitted in maida (if the flour is used for baking purpose)			
		Benzoyl peroxide	928	40 mg/kg	
		Ascorbic acid	300	200 mg/kg	
	Corn flour	Only following additives permitted in corn flour (Maize starch)			
		SULFITES		100 mg/kg	44
		*No additives permitted in Atta			
6.3	Ready -to -eat cereals, breakfast cereals, including rolled oats	ASCORBYL ESTERS		200 mg/kg	10
		Acesulfame potassium	950	1,200 mg/kg	188
		Allura red AC	129	100 mg/kg	-
		Aspartame	951	1,000 mg/kg	191
		Curcumin	100	GMP	
		Paprika oleoresin	160c(i)	GMP	
		Brilliant blue FCF	133	100 mg/kg	

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	196, 15
		Butylated hydroxytoluene (BHT)	321	100 mg/kg	196, 15
		CAROTENOID S		200 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	189
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	400 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	
		IRON OXIDES		75 mg/kg	
		Neotame	961	160 mg/kg	
		Propyl gallate	310	200 mg/kg	196
		PHOSPHATES		2,200 mg/kg	33
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		Steviol glycosides	960	350 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		⁵² [TOCOPHEROLS]		200 mg/kg]	
6.4	Pastas and noodles and like products				
6.4.1		Agar	406	GMP	211
		Alginic acid	400	GMP	211

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
	Fresh pastas and noodles and like products	Aluminium ammonium sulphate	523	300 mg/kg	247,6
		Ascorbic acid	300	200 mg/kg	
		Calcium carbonate	170(i)	GMP	
		Carbon dioxide	290	GMP	211,59
		Carob bean gum	410	GMP	211
		Carrageenan	407	GMP	211
		Citric acid	330	GMP	
		Curdlan	424	GMP	211
		Distarch phosphate	1412	GMP	211
		Fumaric acid	297	700 mg/kg	
		Gellan gum	418	GMP	211
		Glucono delta-lactone	575	GMP	
		Glycerol	422	GMP	211
		Guargum	412	GMP	211
		Gumarabic	414	GMP	211
		Karaya gum	416	GMP	211
		Konjac flour	425	GMP	211
		Lactic acid L-, -D-and DL-	270	GMP	
		Lecithins	322(i), (ii)	GMP	
		Microcrystalline cellulose	460(i)	GMP	211
		Mono- and di-glycerides of fatty acids	471	GMP	
		Pectins	440	GMP	211
		Phosphated distarch phosphate	1413	GMP	211
		PHOSPHATES		2,500 mg/kg	211,33

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Potassium carbonate	501(i)	11,000 mg/kg	
		Processed eucheuma seaweed	407a	GMP	211
		Pullulan	1204	GMP	211
		Sodium acetate	262(i)	600 mg/kg	
		Sodium alginate	401	GMP	211
		Sodium ascorbate	301	GMP	
		Sodium carbonate	500 (i)	10,000 mg/kg	
		Carboxymethyl cellulose	466	GMP	
		Sodium DL-malate	350(ii)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium lactate	325	GMP	
		Tragacanth gum	413	GMP	211
		Xanthan gum	415	GMP	211
6.4.2	Dried pastas and noodles and like products	Canthaxanthin	161g	15 mg/kg	211
		Caramel IV - Sulfite Ammonia caramel	150d	50,000 mg/kg	211
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	5,000 mg/kg	
		PHOSPHATES		900 mg/kg	211,33
		Agar	406	GMP	256
		Alginic acid	400	GMP	256
		Ammonium alginate	403	GMP	256
		Ascorbic acid, L-	300	GMP	256
		Calcium 5'-ribonucleotide	634	GMP	256
		Calcium alginate	404	GMP	256
		Calcium ascorbate	302	200 mg/kg	256

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Calcium carbonate	170(i)	GMP	256
		Calcium sulfate	516	GMP	256
		Carob bean gum	410	GMP	256
		beta – Carotenes, vegetable	160a (ii)	1,000 mg/kg	211
		Carrageenan	407	GMP	256
		Citric acid	330	GMP	256
		Disodium 5'-guanylate	627	GMP	256
		Disodium 5'-Inosinate	631	GMP	256
		Disodium 5'-ribonucleotide	635	GMP	256
		Distarch phosphate	1412	GMP	256
		Fumaric acid	297	GMP	256
		Gellan gum	418	GMP	256
		Guar gum	412	GMP	256
		Gum arabic	414	GMP	256
		Karaya gum	416	GMP	256
		Konjac flour	425	GMP	256
		Lactic acid L-, D- and DL-	270	GMP	256
		Lecithins	322 (i)	GMP	256
		Malic acid	296	GMP	256
		Mannitol	421	GMP	256
		Microcrystalline cellulose	460 (i)	GMP	256
		Mono- and di-glycerides of fatty acids	471	GMP	256
		Monosodium L-glutamate	621	GMP	256
		Nitrous oxide	942	GMP	256
		Pectins	440	GMP	256

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Phosphated distarch phosphate	1413	GMP	256
		POLYSORBATES		5,000 mg/kg	
		Potassium alginate	402	GMP	256
		Potassium carbonate	501 (i)	GMP	256
		Potassium chloride	508	GMP	256
		Processed eucheuma seaweed	407a	GMP	256
		Pullulan	1204	GMP	256
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470 (i)	GMP	256
		Sodium acetate	262 (i)	GMP	256
		Sodium alginate	401	GMP	256
		Sodium ascorbate	301	200 mg/kg	256
		Sodium carbonate	500 (i)	GMP	256
		Carboxymethyl cellulose	466	GMP	256
		Sodium gluconate	576	GMP	256
		Sodium hydrogen carbonate	500 (ii)	GMP	256
		Sodium lactate	325	GMP	256
		Tara gum	417	GMP	256
		Tragacanth gum	413	GMP	256
		Xanthan gum	415	GMP	256
6.4.3	Pre-cooked pastas and	ASCORBYL ESTERS		500 mg/kg	211, 10
		BENZOATES		1,000 mg/kg	13

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
	noodles and like products	Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		CAROTENOID S		1,200 mg/kg	153
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	153
		Canthaxanthin	161g	15 mg/kg	153
		Caramel III - Ammonia caramel	150c	50,000 mg/kg	153,173
		Caramel IV- Sulfite ammonia caramel	150d	50,000 mg/kg	153
		beta – Carotenes , vegetable	160a(ii)	1,000 mg/kg	153
		Cyclodextrin, beta	459	1,000 mg/kg	153
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	194
		PHOSPHATES		2,500 mg/kg	33,211
		POLYSORBATES		5,000 mg/kg	
		Polydimethylsiloxane	900a	50 mg/kg	153
		Propyl gallate	310	200 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	153,2

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		RIBOFLAVINS		300 mg/kg	153
		SORBATES		2,000 mg/kg	42,211
		SULFITES		20 mg/kg	44
		Sunset yellow FCF	110	100 mg/kg	153
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	130,15
		Paprika oleoresin	160c(i)	GMP	
		Annatto	160b(i), (ii)	GMP	
		Tartaric acid	334	GMP	
6.5	Cereals/pulses and starch based desserts	ASCORBYL ESTERS		500 mg/kg	10, 2
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	200 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		CAROTENOID S		150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		75 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		315 mg/kg	21
		Grape skin extract	163(ii)	200 mg/kg	181
		IRON OXIDES		75 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	33 mg/kg	
		Nisin	234	3 mg/kg	
		PHOSPHATES		7,000 mg/kg	33
		POLYSORBATES		3,000 mg/kg	
		Propyl gallate	310	90 mg/kg	2, 15
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Tocopherol	307	GMP	
		TBHQ	319	200 mg/kg	
		⁵² [Sodium carboxymethyl cellulose (Cellulose gum), Sodium carboxymethyl cellulose,	466, 469	5 g/kg	

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)]			
		Ponceau 4R	124	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Tartrazine	102	100 mg/kg	
		Indogotine (Indigo carmine)	132	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Fast green FCF	⁵² [143]	100 mg/kg	
6.6	Batters	Butylated hydroxyanisole (BHA)	320	200 mg/kg	Only for vada dry mixes
		CAROTENOID S		500 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		PHOSPHATES		5,600 mg/kg	33
		POLYSORBATES		5,000 mg/kg	2
		Polydimethylsiloxane	900a	10 mg/kg	
		RIBOFLAVINS		300 mg/kg	

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		SODIUM ALUMINIUM PHOSPHATES		1,000 mg/kg	6
		SORBATES		2,000 mg/kg	42
		Tartaric acid	334	⁵² [GMP]	
6.7	Pre-cooked or processed cereal/grain/legume products	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	200 mg/kg	72
6.8	Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)				
6.8.1	Soybean based beverages	Caramel III - ammonia caramel	150c	1,500 mg/kg	
		PHOSPHATES		1,300 mg/kg	33
		RIBOFLAVINS		50 mg/kg	
		Steviol glycosides	960	200 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
6.8.2	Soybean-based beverage film				
6.8.3	Soybean curd (tofu)	PHOSPHATES		100 mg/kg	33
6.8.4	Semi-dehydrated soybean curd				
6.8.4.1	Thick gravy-stewed semi-				

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
	dehydrated soybean curd				
6.8.4.2	Deep fried semi-dehydrated soybean curd				
6.8.4.3	Semi- dehydrated soybean curd, other than food categories 6.8.4.1 and 6.8.4.2				
6.8.5	Dehydrated soybean curd				
6.8.6	Fermented soybeans				
6.8.7	Fermented soybean curd				
6.8.8	Other soybean protein products	Caramel III Ammonia process	150c	20,000 mg/kg	
		Caramel IV - Sulfite ammonia Process	150d	20,000 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
7.0	Bakery products	ASCORBYL ESTERS		1,000 mg/kg	15,10
		Benzoic acid	210	1,000 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200mg/kg	180, 15

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Butylated hydroxytoluene (BHT)	321	200mg/kg	180, 15
		Carnauba wax	903	GMP	3
		Fast green FCF	143	100 mg/kg	
		Mineral oil, high viscosity	905d	3,000 mg/kg	125
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	72, 11
		SORBATES		1,000 mg/kg	42
7.1	Bread and ordinary bakery wares and mixes	Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	4,000 mg/kg	191
		Ammonium persulfate	923	2,500 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Neotame	961	70 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	
		Tartaric acid	334	GMP	
		Sucrose esters of fatty acid	473	GMP	
		Sodium stearoyl-2-lactylate	481(i),	5,000 mg/kg	Singly or in combination
		Calcium stearoyl-2-lactylate	482(ii)	5,000 mg/kg	
		Polyglycerol esters of interesterified ricinoleic acid	476	2,000 mg/kg	
		Acid calcium phosphate	341	10,000 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Sodium diacetate	262 (ii)	4,000 mg/kg	
		Acid sodium pyrophosphate	450 (i)	5,000 mg/kg	
		L- Cysteine monohydrochloride	920	90 mg/kg	
		Curcumin	100	GMP	
		Benzoyl peroxide	928	80 mg/kg	
		Acid calcium phosphate	341	10,000 mg/kg	
7.1.1	Bread and rolls including yeast leavened breads, specialty breads and soda breads	Mineral oil, medium viscosity	905e	3,000 mg/kg	36, 126
		Xylanase		GMP	Only for breads, FS03
		POLYSORBATES		3,000 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	195, 15
		PHOSPHATES		9,300 mg/kg	229,33
7.1.2	Crackers	Allura red AC	129	100 mg/kg	
		Aluminium ammonium sulfate	523	100 mg/kg	246, 6
		CAROTENOID S		1,000 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	181

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		PHOSPHATES		9,300 mg/kg	229,33
		POLYSORBATES		5,000 mg/kg	11
		SODIUM ALUMINIUM PHOSPHATES		100 mg/kg	246, 6
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 195
		⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS]		10,000 mg/kg	11]
7.1.3	Other ordinary bakery products	Allura red AC	129	100 mg/kg	
		Aluminium ammonium sulfate	523	100 mg/kg	6, 244, 246
		CAROTENOID S		100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	50,000 mg/kg	
		PHOSPHATES		9,300 mg/kg	229,33
		POLYSORBATES		3,000 mg/kg	11
		Propyl gallate	310	100 mg/kg	15, 130
		SODIUM ALUMINIUM PHOSPHATES		100 mg/kg	6, 244, 246
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130
		⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS]		10,000 mg/kg	11]

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
7.1.4	Bread-type products, including bread stuffing and bread crumbs	CAROTENOID S		200 mg/kg	116
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		6 mg/kg	62
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	181
		PHOSPHATES		9,300 mg/kg	⁵² [229,33]
		POLYSORBATES		3,000 mg/kg	11
		⁵² [Poly glycerol esters of fatty acid	475	10,000 mg/kg]	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 195
		⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	11]
7.1.5	Steamed breads and buns	Aluminium ammonium sulfate	523	40 mg/kg	246, 6, 248
		CAROTENOID S		100 mg/kg	216
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		PHOSPHATES		9,300 mg/kg	229,33
		POLYSORBATES		3,000 mg/kg	11
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	11, 72

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		SODIUM ALUMINIUM PHOSPHATES		40 mg/kg	246, 6, 248
		⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS]		10,000 mg/kg	11]
7.1.6	Mixes for bread and ordinary bakery wares	Aluminium ammonium sulfate	523	40 mg/kg	246, 6, 249
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		PHOSPHATES		9,300 mg/kg	229,33
		POLYSORBATES		3,000 mg/kg	11
		SODIUM ALUMINIUM PHOSPHATES		40 mg/kg	248, 246, 6
		⁷⁰ [SORBITAN ESTERS OF FATTY ACIDS]		10,000 mg/kg	11]
7.2	Fine bakery wares (sweet, salty, savoury) and mixes	⁵² [STEAROYL LACTYLATES]		5,000 mg/kg	
		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	
		Nisin	234	6.25 mg/kg	233
		POLYOXYETHYLENE STEARATES		3,000 mg/kg	
		Propylene glycol	1520	1,500 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Sucrose oligoesters, Type I and Type II	473a	10,000 mg/kg	348
		Ponceau 4R	124	50 mg/kg	
		Sunset yellow FCF	110	50 mg/kg]	
7.2.1	Cakes, cookies, biscuit, cracker and pies	Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77, 113
		BENZOATES		1,000 mg/kg	13
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOID S		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLL LINS, COPPER COMPLEXES		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		HYDROXYBENZOTATES, PARA-		300 mg/kg	27
		IRON OXIDES		100 mg/kg	-
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	80 mg/kg	165
		PHOSPHATES		9,300 mg/kg	229,33
		⁵² [omit]	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		170 mg/kg	165
		SULFITES		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	
		⁵² [Omit]	
		Sucrose esters of Fatty acids	473	GMP	
		Tartaric acid	334	GMP	
		Benzoyl peroxide	928	40 mg/kg	
		Curcumin	100(i)	GMP	
		Canthaxanthin	161g	GMP	
		Annatto	160(b)	GMP	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		Tartarazine	102	100 mg/kg	
		⁶⁹ [****]			
		⁵² [Poly glycerol esters of fatty acid	475	10,000 mg/kg	
		TOCOPHEROLS		200 mg/kg	389
		TARTRATES		5,000 mg/kg	45

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Propylene glycol alginates	405	3,000 mg/kg]	
7.2.2	Other fine bakery products	Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77,113
		BENZOATES		1,000 mg/kg	13
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	200 mg/kg	
		CAROTENOID S		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		⁵² [omit]	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		100 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	80 mg/kg	165
		PHOSPHATES		9,300 mg/kg	229, 33
		⁵² [Omit]	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		170 mg/kg	165
		SULFITES		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	
		⁵² [Poly glycerol esters of fatty acid	475	10,000 mg/kg]	
7.2.3	Mixes for fine bakery wares	Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77,113
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	200 mg/kg	
		CAROTENOID S		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		HYDROXYBENZZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	80 mg/kg	165,
		PHOSPHATES		9,300 mg/kg	229,33
		⁵² [omit]	
		Propyl gallate	310	200 mg/kg	196,15
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		170 mg/kg	165
		SULFITES		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		⁵² [Poly glycerol esters of fatty acid	475	15,000 mg/kg	11]

Table 8

Meat and meat products including poultry					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
8.0	Fresh / frozen / chilled / ground meat, poultry (frozen mutton, chicken, goat and buffalomeat)				
8.1	Fresh / frozen / chilled / ground meat and poultry	No additives permitted			
8.1.1	Fresh / frozen / chilled meat, poultry, whole pieces or cuts	No additives permitted			
8.1.2	Fresh / frozen / chilled meat, poultry, comminuted	No additives permitted			
8.2	Processed meat and poultry products in whole pieces or cuts	Paprika oleoresin	160c(i)	GMP	
		POLYSORBATES		5,000 mg/kg	XS97, XS96
		Propyl gallate	310	200 mg/kg	XS97, XS96, 130, 15
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	XS97, XS96,15, 167,130
		Brilliant Blue FCF	133	100 mg/kg	XS97, XS96, 4, XS98, XS89
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130, XS96, XS97

Table 8

Meat and meat products including poultry					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Butylated hydroxytoluene (BHT)	321	100mg/kg	15, 130, 167, XS96, XS97
		Caramel III - ammonia caramel	150c	GMP	XS97, XS96, XS98, XS89, 4, 3
		Caramel IV –sulfite ammonia caramel	150d	GMP	XS97, XS96, XS98, XS89, 4, 3
		beta-Carotenes, vegetable	160a(ii)	5,000 mg/kg	XS97, XS96,
		Erythrosine	127	30 mg/kg	XS97, XS96, 4
		Fast green FCF	143	100 mg/kg	XS97, XS96, 3, 4
		RIBOFLAVINS		300 mg/kg	XS96 XS97
		Sunset yellow FCF	110	100 mg/kg	XS 97, XS 96
8.2.1	Non-heat treated processed meat and poultry products in whole pieces or cuts	PHOSPHATES		2,200 mg/kg	33
		Grape skin extract	163(ii)	5,000 mg/kg	XS96, XS97
8.2.1.1	Cured (including salted) non-heat treated processed meat and poultry products in whole pieces or cuts				

Table 8

Meat and meat products including poultry					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
8.2.1.2	Cured (including salted) and dried processed meat and poultry products in whole pieces or cuts	BENZOATES		1,000 mg/kg	3, 13
		Isopropyl citrates	384	200 mg/kg	
		Natamycin (Pimaricin)	235	6 mg/kg	
8.2.1.3	Fermented non-heated treated processed meat and poultry products in whole pieces or cuts	Sucroglycerides	474	5,000 mg/kg	
		NITRITES		80 mg/kg	32,288
8.2.2	Heat-treated processed meat and poultry products in whole pieces or cuts (canned chicken, canned mutton and goat meat)	Added colour, flavour and meat tenderizer not permitted.			
		Nisin	234	25 mg/kg	330, XS97, XS96, 233
		NITRITES		80 mg/kg	32, 288
		PHOSPHATES		2,200 mg/kg	33
		SACCHARINS		500 mg/kg	XS97, XS96
		Sucroglycerides	474	5,000 mg/kg	XS97, XS96, 15
		⁵² [TOCOPHEROLS]		500 mg/kg	XS 96, XS 97]
8.2.3	⁷⁷ [Frozen raw, flavoured/marinated, processed meat and poultry products in whole pieces or cuts]	⁵² [Mineral oil, High Viscosity]	905d	950 mg/kg	3
		PHOSPHATES		2,200 mg/kg	33]
⁵² [8.3	Processed comminuted meat and	Brilliant blue FCF	133	100 mg/kg	XS96, XS89, XS98, XS97, 4, 16

Table 8

Meat and meat products including poultry					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	poultry products	Butylatedhydroxyanisole (BHA)	320	200mg/kg	XS89, XS98, 130, 15
		Butylatedhydroxytoluene (BHT)	321	100mg/kg	XS89, XS98, 15, 130, 162
		Caramel III - ammonia caramel	150c	GMP	XS89, XS98, XS96, XS97, 3, 4, 16
		Caramel IV - sulfite ammonia caramel	150d	GMP	XS89, XS98, XS96, XS97, 3, 4, 16
		Erythrosine	127	30 mg/kg	4, 290
		Grape skin extract	163(ii)	5,000 mg/kg	XS89, XS98, 16
		NITRITES		80 mg/kg	286, 32
		Paprika oleoresin	160c(i)	GMP	
		PHOSPHATES		2,200 mg/kg	33, 302
		POLYSORBATES		5,000 mg/kg	XS89, XS98
		RIBOFLAVINS		1,000 mg/kg	XS96, XS97, 16
		Propyl gallate	310	200 mg/kg	XS89, XS98, 15, 130
		Propylene glycol alginate	405	3,000 mg/kg	XS89, XS98
		SORBATES		1,500 mg/kg	XS89, XS98, 42
		Sodium diacetate	262(ii)	1,000 mg/kg	XS89, XS98
		TOCOPHEROLS		500 mg/kg	XS 89, XS 98
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	XS 89, XS 98, 15, 130, 162]

Table 8

Meat and meat products including poultry					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
8.3.1	Non-heat treated processed comminuted meat and poultry products	beta-Carotenes, vegetable	160a(ii)	20 mg/kg	118
8.3.1.1	Cured (including salted) non-heat treated processed comminuted meat and poultry products	Canthaxanthin	161g	100 mg/kg	118,4
8.3.1.2	Cured (including salted) and dried processed comminuted meat and poultry products	Isopropyl citrate	384	200 mg/kg	
		Natamycin (Pimaricin)	235	20 mg/kg	3, 81
		BENZOATES		1,000 mg/kg	3,13
		Sunset yellow FCF	110	100 mg/kg	
8.3.1.3	Fermented non-heat treated processed comminuted meat and poultry products	Sulphur dioxide	220	450 mg/kg	Sausages & sausage meat containing cereals and condiments
8.3.2	Heat-treated processed comminuted meat and	Sucroglycerides	474	5,000 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	XS98, XS89,

Table 8

Meat and meat products including poultry					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	poultry products (canned cooked ham, canned luncheon meat, canned chopped meat)				XS97, XS96, 4
		CAROTENOIDS		20 mg/kg	XS98, XS 89
		beta-Carotenes, vegetable	⁵² [160a(ii)]	20 mg/kg	XS89, XS98
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		35 mg/kg	XS89, XS98, 21
		Sucroglycerides	474	5,000 mg/kg	XS89, , XS98, 15
		Sunset yellow FCF	110	200 mg/kg	XS89, XS98,
		⁵² [TOCOPHEROLS		500 mg/kg	XS 89 , XS 98]
8.3.3	Frozen processed comminuted meat and poultry products	Mineral oil, high viscosity	905d	950 mg/kg	3
		Brilliant blue FCF	133	200 mg/kg	100 mg/kg in other than cooked. XS89, XS98 XS97, XS96, 4
		Sunset yellow FCF	110	200 mg/kg	100 mg/kg in other than cooked. XS89, XS98
8.4	Edible casings	Paprika oleoresin	160c(i)	GMP	

Table 8

Meat and meat products including poultry					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		ASCORBYL ESTERS		5,000 mg/kg	10
		Brilliant blue FCF	133	100 mg/kg	XS98, XS89, XS97, XS96, 4
		CAROTENOIDS		100 mg/kg	XS98, XS 89
		Fast green FCF	143	100 mg/kg	3
		Grape skin extract	163 (ii)	5,000 mg/kg	
		HYDROXYBENZ OATES, PARA-		36 mg/kg	27
		IRON OXIDES		1,000 mg/kg	72
		PHOSPHATES		1,100 mg/kg	33
		POLYSORBATES		1,500 mg/kg	XS97, XS96

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
9.0	Fish and fish products, including molluscs, crustaceans, and echinoderms				
9.1	Fresh fish and fish products, including molluscs, crustaceans, and echinoderms	No additives permitted			
9.1.1	Fresh fish	No additives permitted			
9.1.2	Fresh molluscs, crustaceans, and echinoderms	SULFITES		100mg/kg	44
9.2	Processed fish and fish products, including molluscs, crustaceans, and echinoderms	Acesulfame potassium	950	200 mg/kg	144 , 188
		Aspartame	951	300 mg/kg	144 , 191
		CAROTENOID S		100 mg/kg	95
		Caramel III - ammonia caramel	150c	30,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	30,000 mg/kg	95
9.2.1	Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms(fro	ASCORBYL ESTERS		1,000 mg/kg	10
		Ascorbic acid	300	GMP	

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	zen shrimps or prawns, frozen lobsters,frozen squid , frozen fin fish and frozen fish fillets)	Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 180
		Calcium carbonate	170(i)	GMP	95
		Canthaxanthin	161g	35 mg/kg	95
		Citric acid	330	GMP	61 , 257
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		75 mg/kg	21
		PHOSPHATES		2,200 mg/kg	33
		RIBOFLAVINS		300 mg/kg	95
		SULFITES		100 mg/kg	44 ,139
		Sodium dihydrogen citrate	331(i)	GMP	61
		Tripotassium citrate	332(ii)	GMP	61
		Acetylated distarch phosphate	1414	GMP	29
		Agar	406	GMP	3, 53, 29
		Alginic acid	400	GMP	29
		Ammonium alginate	403	GMP	29
		Calcium alginate	404	GMP	29
		Carob bean gum	410	GMP	37
		Carrageenan	407	GMP	37

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Citric and fatty acid esters of glycerol	472c	GMP	29
		Dextrins, roasted starch	1400	GMP	3, 53, 29
		Gellan gum	418	GMP	29
		Guar gum	412	GMP	37, 73
		Gum arabic (acacia gum)	414	GMP	29
		Hydroxypropyl cellulose	463	GMP	29
		Hydroxypropyl methyl cellulose	464	GMP	29
		Hydroxypropyl starch	1440	GMP	29
		Acetic and fatty acid esters of glycerol	472a	GMP	29
		Karaya gum	416	GMP	29
		Lactic and fatty acid esters of glycerol	472b	GMP	29
		Lecithins	322(i), (ii)	GMP	29
		Magnesium chloride	511	GMP	29
		Mannitol	421	GMP	29
		Methyl cellulose	461	GMP	37
		Methyl ethyl cellulose	465	GMP	29
		Oxidized starch	1404	GMP	29
		Pectins	440	GMP	16,37
		Polydextroses	1200	GMP	29
		Potassium alginate	402	GMP	29
		Potassium chloride	508	GMP	29

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Potassium dihydrogen citrate	332(i)	GMP	61
		Powdered cellulose	460(ii)	GMP	29
		Processed eucheumaseaweed	407a	GMP	37
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71, 29
		Trisodium citrate	331(iii)	GMP	61
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	29
		Sodium alginate	401	GMP	37
		Carboxymethyl cellulose	466	GMP	
		Tara gum	417	GMP	29, 73
		Tragacanth gum	413	GMP	29
		Tricalcium citrate	333(iii)	GMP	29
		Trisodium citrate	331(iii)	GMP	61
		Xanthan gum	415	GMP	37
9.2.2	Frozen battered fish, fish fillets and fish products, including molluscs,	Trisodium citrate	331(iii)	GMP	61
		ASCORBYL ESTERS		1,000 mg/kg	10
		Ammonium carbonate	503(i)	GMP	41
		Ascorbic acid, L-	300	GMP	

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	crustaceans, and echinoderms	Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 180
		Citric acid	330	GMP	61
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		75 mg/kg	21
		Fumaric acid	297	GMP	41
		Malic acid, DL-	296	GMP	41
		PHOSPHATES		2,200 mg/kg	33
		Potassium carbonate	501(i)	GMP	41
		Potassium dihydrogen citrate	332(i)	GMP	61
		Potassium hydrogen carbonate	501(ii)	GMP	41
		Sodium carbonate	500(i)	GMP	41
		Sodium dihydrogen citrate	331(i)	GMP	61
		Sodium fumarates	365	GMP	41
		Sodium hydrogen carbonate	500(ii)	GMP	41
		Sodium sesquicarbonate	500(iii)	GMP	41

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		THIODIPROPIONATES		200 mg/kg	15, 46
		Acetylated distarch phosphate	1414	GMP	63
		Agar	406	GMP	29
		Carob bean gum	410	GMP	177
		Carrageenan	407	GMP	177
		Citric and fatty acid esters of glycerol	472c	GMP	129
		Dextrins, roasted starch	1400	GMP	29
		Gellan gum	418	GMP	29
		Guar gum	412	GMP	177
		Gum arabic (acacia gum)	414	GMP	29
		Hydroxypropyl cellulose	463	GMP	63
		Hydroxypropyl methyl cellulose	464	GMP	63
		Hydroxypropyl starch	1440	GMP	63
		Acetic and fatty acid esters of glycerol	472a	GMP	29
		Karaya gum	416	GMP	29
		Lactic and fatty acid esters of glycerol	472b	GMP	29
		Magnesium chloride	511	GMP	29
		Mannitol	421	GMP	29
		Methyl cellulose	461	GMP	177
		Methyl ethyl cellulose	465	GMP	63
		Oxidized starch	1404	GMP	63

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Pectins	440	GMP	177
		Powdered cellulose	460(ii)	GMP	29
		Processed eucheumaseaweed	407a	GMP	177
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	29
		Sodium alginate	401	GMP	210
		Carboxymethyl cellulose	466	GMP	177
		Tara gum	417	GMP	29, 73
		Tragacanth gum	413	GMP	29
		Xanthan gum	415	GMP	177
		Acetylated distarch adipate	1422	GMP	63
		Acid-treated starch	1401	GMP	63
		Alkaline treated starch	1402	GMP	63
		Hydroxypropyl distarch phosphate	1442	GMP	63
		Lecithins	322(i), (ii)	GMP	63
		Starch acetate	1420	GMP	63

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Monostarch phosphate	1410	GMP	63
		Tripotassium citrate	332(ii)	GMP	61
		Phosphated distarch phosphate	1413	GMP	63
9.2.3	Frozen minced and creamed fish products including molluscs, crustaceans, and echinoderms	CHLOROPHYLLS, AND CHLOROPHYLLIN COPPER COMPLEXES		40 mg/kg	95
		Grape skin extract	163(ii)	GMP	95
		PHOSPHATES		2,200 mg/kg	33
		Ponceau 4R	124	100 mg/kg	95
		Sunset yellow FCF	110	100 mg/kg	95
		Agar	406	GMP	
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Dextrins, roasted starch	1400	GMP	
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Karaya gum	416	GMP	
		Mannitol	421	GMP	
		Processed eucheumaseaweed	407a	GMP	
		Sodium alginate	401	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Tara gum	417	GMP	
		Xanthan gum	415	GMP	

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
9.2.4	Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms	Ascorbic acid, L-	300	GMP	
		Calcium carbonate	170(i)	GMP	
		Fumaric acid	297	GMP	
		Magnesium carbonate	504(i)	GMP	
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, DL-	296	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium fumarates	365	GMP	
		Tricalcium citrate	333(iii)	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
9.2.4.1	Cooked fish and fish products	Acetylated distarch phosphate	1414	GMP	241
		Allura red AC	129	100 mg/kg	95
		Carob bean gum	410	GMP	241
		Brilliant blue FCF	133	200 mg/kg	95
		Dextrins, roasted starch	1400	GMP	241
		Hydroxypropyl starch	1440	GMP	241
		Gellan gum	418	GMP	241

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Karaya gum	416	GMP	241
		CHLOROPHYLLS, AND CHLOROPHYLLIN COPPER COMPLEXES		30 mg/kg	62 ,95
		Calcium carbonate	170(i)	GMP	
		Oxidized starch	1404	GMP	241
		Processed eucheuma seaweed	407a	GMP	241
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	95
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		50 mg/kg	21
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	95
		Indigotine (Indigo carmine)	132	200 mg/kg	95
		PHOSPHATES		2,200 mg/kg	33
		Ponceau 4R	124	200 mg/kg	95
		RIBOFLAVINS		300 mg/kg	95
		Tragacanth gum	413	GMP	241
		SACCHARINS		500 mg/kg	
		SORBATES		2,000 mg/kg	42
		Sodium fumarate	365	GMP	
		Sunset yellow FCF	110	200 mg/kg	95
		Xanthan gum	415	GMP	241, 327
9.2.4.2		Allura red AC	129	100 mg/kg	

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	Cooked molluscs, crustaceans, and echinoderms	Aluminium ammonium sulfate	523	200 mg/kg	6,250
		BENZOATES		2,000 mg/kg	13, 82
		Brilliant blue FCF	133	200 mg/kg	95
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		2,000 mg/kg	42, 82
		SULFITES		150 mg/kg	44
		Sunset yellow FCF	110	200 mg/kg	
9.2.4.3	Fried fish and fish products, including molluscs, crustaceans, and echinoderms	Hydroxypropyl starch	1440	GMP	41
		Processed eucheuma seaweed	407a	GMP	41
		Acetylated distarch phosphate	1414	GMP	41
		Carob bean gum	410	GMP	41
		Dextrins, roasted starch	1400	GMP	41
		Gellan gum	418	GMP	41
		CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES		40 mg/kg	95,41
		Karaya gum	416	GMP	41

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Oxidized starch	1404	GMP	41
		Grape skin extract	163(ii)	1,000 mg/kg	95
		Tragacanth gum	413	GMP	41
		Xanthan gum	415	GMP	
9.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms (Dried shark fins, Salted fish/ dried salted fish)	Allura red AC	129	100 mg/kg	22
		BENZOATES		200 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 196
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 196
		CHLOROPHYLLS AND CHLOROPHYLLINCOPPER COMPLEXES		200 mg/kg	
		Calcium carbonate	170(i)	GMP	266, 267
		Canthaxanthin	161g	15 mg/kg	
		beta- Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Fumaric acid	297	GMP	
		Grape skin extract	163(ii)	1,000 mg/kg	266, 267
		IRON OXIDES		250 mg/kg	22
		Magnesium carbonate	504(i)	GMP	22
		Indigotine (Indigo carmine)	132	100 mg/kg	22
		Magnesium hydroxide	528	GMP	266, 267

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Magnesium hydroxide carbonate	504(ii)	GMP	266, 267
		Malic acid, DL-	296	GMP	266, 267
		Ponceau 4R	124	100 mg/kg	266, 267
		Potassium dihydrogen citrate	332(i)	GMP	22
		Propyl gallate	310	100 mg/kg	266, 267
		RIBOFLAVINS		300 mg/kg	15, 196
		SORBATES		⁵² [1000 mg/Kg]	42
		SULFITES		30 mg/kg	
		Sodium dihydrogen citrate	331(i)	GMP	44
		Sodium fumarate	365	GMP	266, 267
		Sunset yellow FCF	110	100 mg/kg	266, 267
		Acetylated distarch phosphate	1414	GMP	22
		Agar	406	GMP	300
		Carrageenan	407	GMP	300
		Citric and fatty acid esters of glycerol	472c	GMP	300
		Guar gum	412	GMP	300
		Gum arabic (acacia gum)	414	GMP	300
		Hydroxypropyl cellulose	463	GMP	300
		Hydroxypropyl methyl cellulose	464	GMP	300
		Hydroxypropyl starch	1440	GMP	300

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Lactic and fatty acid esters of glycerol	472b	GMP	300
		Magnesium chloride	511	GMP	300
		Mannitol	421	GMP	300
		Methyl cellulose	461	GMP	300
		Methyl ethyl cellulose	465	GMP	300
		Oxidized starch	1404	GMP	300
		Pectins	440	GMP	300
		Powdered cellulose	460(ii)	GMP	300
		Processed eucheuma seaweed	407a	GMP	300
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	300
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	300
		Sodium alginate	401	GMP	300
		Carboxymethyl cellulose	466	GMP	300
		Tara gum	417	GMP	300
		Tragacanth gum	413	GMP	300
		Xanthan gum	415	GMP	300
		Lecithins	322(i), (ii)	GMP	300

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Acetic and fatty acid esters of glycerol	472a	GMP	300
9.3	Semi preserved fish and fish products including molluscs, crustaceans, and echinoderms	Acesulfame potassium	950	200 mg/kg	144, 188
		Aspartame	951	300 mg/kg	144, 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		BENZOATES		2,000 mg/kg	13, 120
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 180
		CAROTENOID S		100 mg/kg	100, 95
		Caramel III - ammonia caramel	150c	30,000 mg/kg	95
		Sucralose (Trichlorogalacto sucrose)	955	120 mg/kg	144
		Caramel IV – sulfite ammonia caramel	150d	30,000 mg/kg	95
		Neotame	961	10 mg/kg	
		HYDROXYBENZOATES, PARA-		1,000 mg/kg	27
		SORBATES		1,000 mg/kg	42
9.3.1	Fish and fish products including molluscs, crustaceans, and	PHOSPHATES		2,200 mg/kg	33
		SACCHARINS		160 mg/kg	144

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	echinoderms, marinated and/or in jelly				
9.3.2	Fish and fish products including molluscs, crustaceans and echinoderms, pickled and/or in brine	ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		PHOSPHATES		2,200 mg/kg	33
		SACCHARINS		160 mg/kg	144
9.3.3	Salmon substitutes, caviar and other fish roe products	Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINCOPPER COMPLEXES		200 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Ponceau 4R	⁵² [124]	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	
9.3.4	Semi-preserved fish and fish products including molluscs, crustaceans and	Sunset yellow FCF	110	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHY		75 mg/kg	95

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	echinoderms (e.g. fish paste), excluding products of food categories 9.3.1 – 9.3.3	LLIN COPPER COMPLEXES			
		IRON OXIDES		50 mg/kg	95
		Indigotine (Indigo carmine)	132	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		160 mg/kg	144
9.4	Fully preserved including canned or fermented fish and fish products, and molluscs, crustaceans, and echinoderms(canned fin fish, canned shrimp, canned sardines, canned salmon, canned crab meat, canned tuna and bonito)	Acesulfame potassium	950	200 mg/kg	144, 188
		Aspartame	951	300 mg/kg	144, 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		CAROTENOID S		100 mg/kg	95
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 180
		CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES,		500 mg/kg	95
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	30,000 mg/kg	50
		Caramel IV – sulfite ammonia caramel	150d	30,000 mg/kg	95

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		340 mg/kg	21
		IRON OXIDE		50 mg/kg	95
		Neotame	961	10 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		RIBOFLAVINS		500 mg/kg	95
		SACCHARINS		200 mg/kg	144
		SULFITES		150 mg/kg	44, 140
		Sucralose (Trichlorogalacto sucrose)	955	120 mg/kg	144
		Carboxy methyl cellulose	466	GMP	

Table 10

Eggs and eggs products					
Food category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
10.0	Eggs and egg products				
10.1	Fresh egg	No additives permitted			
10.2	Egg products	Lauric arginate ethyl ester	243	200 mg/kg	
10.2.1	Liquid egg products	BENZOATES		5,000 mg/kg	13
		PHOSPHATES		4,400 mg/kg	67, 33
		SORBATES		5,000 mg/kg	42
		Triethyl citrate	1505	2,500 mg/kg	
		Acetic acid, glacial	260	GMP	
		Citric acid	330	GMP	
		Lactic acid L-, D- and DL-	270	GMP	
		Sodium acetate	262(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium lactate	325	GMP	
		Trisodium citrate	331(iii)	GMP	
		Agar	406	GMP	
		Calcium alginate	404	GMP	
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic(Acacia gum)	414	GMP	
		Karaya gum	416	GMP	
		Konjac flour	425	GMP	
		Lecithins	322(i), (ii)	GMP	

Table 10

Eggs and eggs products					
Food category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		Micro crystalline cellulose (cellulose gel)	460(i)	GMP	
		Pectins	440	GMP	
		Polydextroses	1200	GMP	
		Processed eucheuma seaweed	407a	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	
		Sodium alginate	401	GMP	
		Tara gum	417	GMP	
		⁵² [omit]
		Xanthan gum	415	GMP	
		Carboxymethyl cellulose	466	GMP	
10.2.2	Frozen egg products	PHOSPHATES		1,290 mg/kg	67, 33
		SORBATES		1,000 mg/kg	42
		Acetic acid, glacial	260	GMP	
		Citric acid	330	GMP	
		Lactic acid L-, D- and DL	270	GMP	
		Sodium acetate	262(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium lactate	325	GMP	
		Trisodium citrate	331(iii)	GMP	
		Agar	406	GMP	
		Calcium alginate	404	GMP	
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	

Table 10

Eggs and eggs products					
Food category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic(Acacia gum)	414	GMP	
		Karaya gum	416	GMP	
		Konjac flour	425	GMP	
		Lecithins	322(i), (ii)	GMP	
		Micro crystalline cellulose (cellulose gel)	460(i)	GMP	
		Mannitol	421	GMP	
		Mono- and di-glycerides of fatty acids	471	GMP	
		Pectins	440	GMP	
		Polydextrose	1200	GMP	
		Processed eucheuma seaweed	407a	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	
		Sodium alginate	401	GMP	
		Tara gum	417	GMP	
		Carboxymethyl cellulose	466	GMP	
		Xanthan gum	415	GMP	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		200 mg/kg	21, 47
		⁵² [omit]
		Triethyl citrate	1505	2,500 mg/kg	47

Table 10

Eggs and eggs products					
Food category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
10.2.3	Dried and/or heat coagulated egg products	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		200 mg/kg	21, 47
		SORBATES		1,000 mg/kg	42
		Triethyl citrate	1505	2,500 mg/kg	47
10.3	Preserved eggs	PHOSPHATES		1,000 mg/kg	33
10.4	Egg based deserts e.g. custard	Acesulfame potassium	950	350 mg/kg	188
		ASCORBYL ESTERS		500 mg/kg	10, 2
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,400 mg/kg	33
		POLYSORBATES		3,000 mg/kg	
		Propyl gallate	310	90 mg/kg	15, 2
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		SACCHARINS		100 mg/kg	144
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Allura red AC	129	100 mg/kg	
		Brilliant Blue FCF	133	100 mg/kg	

Table 10

Eggs and eggs products					
Food category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		CAROTENOIDS		150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		300 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel IV- Sulfite ammonia Caramel	150d	20,000 mg/kg	
		Caramel III – ammonia caramel	⁵² [150c]	20,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		RIBOFLAVINS		200 mg/kg	

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
11.0	Sweeteners including honey				
11.1	Refined and raw sugars	No additives permitted			
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose (dextrose)	SULFITES		15 mg/kg	44
	Refined Sugar	SULFITES		20 mg/kg	
11.1.2	Powdered sugar, powdered dextrose (icing sugar)	Calcium silicate	552	15,000 mg/kg	56
		Magnesium carbonate	504(i)	15,000 mg/kg	56
		carbonates of calcium	170(i)	15,000 mg/kg	
		Magnesium silicate, synthetic	553(i)	15,000 mg/kg	56
		Silicates of aluminium or sodium (aluminium silicate, sodium alluminosilicate, calcium aluminium silicate)	559, 554, 556	15,000 mg/kg	
		PHOSPHATES		6,600 mg/kg	56,33
		SULFITES		20 mg/kg	44
		Silicon dioxide, amorphous	551	15,000 mg/kg	56
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar, khandsarisugar	SULFITES		150 mg/kg	44, 111

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
	(sulphur sugar), bura sugar				
	Khandsari sugar (desi)	No additives permitted			
11.1.3.1	Dried glucose syrup for manufacture of sugar confectionery (dried glucose syrup)	SULFITES		20 mg/kg	111,44
11.1.3.2	Glucose syrup for manufacture of sugar confectionery (golden syrup)	SULFITES		20 mg/kg	111,44
11.1.4	Lactose	No additives permitted			
11.1.5	Plantation or mill white sugar (plantation white sugar, cube sugar, misri)	SULFITES		70 mg/kg	44
⁵² [11.1.6	Gur or Jaggery	Sulfites		50 mg/Kg	Residue not to exceed 50mg/Kg in the end product]
⁵² [11.1.6.1	Cane Jaggery/Gur				
11.1.6.2	Palm Jaggery/Gur				
11.1.6.3	Date Jaggery/Gur]				
11.2	Brown sugar excluding	SULFITES		40 mg/kg	44

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
	products of food category 11.1.3				
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	RIBOFLAVINS		300 mg/Kg	
		SULFITES		70 mg/kg	44
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	ASCORBYL ESTERS		200 mg/kg	10
		Acesulfame potassium	950	1,000 mg/kg	159, 188
		Acetic and fatty acid esters of glycerol	472a	GMP	258
		Acetylated distarch adipate	1422	GMP	258
		Acetylated distarch phosphate	1414	GMP	258
		Acid-treated starch	1401	GMP	258
		Agar	406	GMP	258
		Alginic acid	400	GMP	258
		⁷⁵ [-----]			
		Alkaline treated starch	1402	GMP	258
		Allura red AC	129	200 mg/kg	
		Ammonium alginate	403	GMP	258
		Aspartame	951	3,000 mg/kg	159, 191
		BENZOATES		1,000 mg/kg	13
		Bleached starch		GMP	258
		CAROTENOIDS		50 mg/kg	217
		CHLOROPHYLLS AND CHLOROPHYLLI		64 mg/kg	62

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		NS, COPPER COMPLEXES			
		Calcium acetate	263	GMP	258
		Calcium alginate	404	GMP	259
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	100
		Carob bean gum	410	GMP	258
		beta-Carotenes, vegetable	160a(ii)	50 mg/kg	
		Carrageenan	407	GMP	258
		Citric and fatty acid esters of glycerol	472c	GMP	258
		Distarch phosphate	1412	GMP	258
		Gellan gum	418	GMP	258
		Guar gum	412	GMP	258
		Gum arabic (Acacia gum)	414	GMP	258
		HYDROXYBENZ OATES, PARA-		100 mg/kg	27
		Hydroxypropyl cellulose	463	GMP	258
		Hydroxypropyl distarch phosphate	1442	GMP	258
		Hydroxypropyl methyl cellulose	464	GMP	258
		Hydroxypropyl starch	1440	GMP	258
		Indigotine (Indigo carmine)	132	300 mg/kg	
		Karaya gum	416	GMP	258
		Konjac flour	425	GMP	258
		Lactic and fatty acid esters of glycerol	472b	GMP	258
		Lecithins	322(i), (ii)	GMP	258
		Magnesium carbonate	504(i)	GMP	258

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		Magnesium chloride	511	GMP	258
		Magnesium hydroxide	528	GMP	258
		Magnesium hydroxide carbonate	504(ii)	GMP	258
		Mannitol	421	GMP	258
		Methyl cellulose	461	GMP	258
		Methyl ethyl cellulose	465	GMP	258
		Microcrystalline cellulose (cellulose gel)	460(i)	GMP	258
		Mono- and di-glycerides of fatty acids	471	GMP	258
		Monostarch phosphate	1410	GMP	258
		Neotame	961	70 mg/kg	159
		Oxidized starch	1404	GMP	258
		PHOSPHATES		1,320 mg/kg	56,33
		Pectins	440	GMP	258
		Phosphated distarch phosphate	1413	GMP	258
		Polydextrose	1200	GMP	258
		Ponceau 4R	124	300 mg/kg	159
		Potassium alginate	402	GMP	258
		Potassium dihydrogen citrate	332(i)	GMP	
		Powdered cellulose	460(ii)	GMP	258
		Processed eucheuma seaweed	407a	GMP	258
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		300 mg/kg	159
		SORBATES		1,000 mg/kg	42
		SULFITES		40 mg/kg	44

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71, 258
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	258
		Sodium alginate	401	GMP	258
		Carboxymethyl cellulose	466	GMP	258
		Sodium dihydrogen citrate	331(i)	GMP	258
		Starches, enzyme treated	1405	GMP	258
		Sucralose (Trichlorogalactosucrose)	955	1,500 mg/kg	159,
		Tragacanth gum	413	GMP	258
		Tripotassium citrate	332(ii)	GMP	258
		Trisodium citrate	331(iii)	GMP	258
		Xanthan gum	415	GMP	258
11.5	Honey	No additives permitted			
11.6	Table-top sweeteners including those containing high-intensity sweeteners (saccharin sodium, aspartame, acesulfame potassium, sucralose)	Steviol glycosides	960	7 mg/ 100 mg	In tablet /liquid and powder forms, 26
		Sucralose (Trichlorogalactosucrose)	955	GMP	
		Acesulfame potassium	950	GMP	188
		⁷⁵ [-----]			
		Aspartame	951	GMP	191

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		Aspartame-acesulfame salt	962	GMP	
		BENZOATES		2,000 mg/kg	13
		Caramel IV –sulfite ammonia caramel	150d	1,200 mg/kg	213
		ETHYLENE DIAMINE TETRA ACETATES		1,000 mg/kg	96,21
		Neotame	961	GMP	
		PHOSPHATES		1,000 mg/kg	56 ,33
		Polyethylene glycol	1521	10,000 mg/kg	
		Polyvinylpyrrolidone	1201	3,000 mg/kg	
		SACCHARINS		GMP	
		SORBATES		1,000 mg/kg	42,192

Table 12

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

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	fortified salt, iodized salt)*	Magnesium carbonate	504(i)	20 g/kg	
		Magnesium oxide	530	GMP	
		Magnesium silicate, synthetic	553(i)	20 g/kg	
		PHOSPHATES		8,800 mg/kg	33
		POLYSORBATES		10 mg/kg	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	20 g/kg	71
		Silicon dioxide amorphous	551	GMP	
		52[Sodium aluminosilicate]	554	1,000 mg/kg	6,254
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		50 mg/kg	
		Adipic acid	355	250 mg/kg	
		*Only the following additives permitted in double fortified salt			
		Hydroxy propyl methyl cellulose	464	GMP	
		Titanium dioxide	171	GMP	
12.1.2	Salt substitutes	Diacetyl tartaric and fatty acid esters of glycerol	472e	16,000 mg/kg	
		FERROCYANIDE S		20 mg/kg	24
		PHOSPHATES		4,400 mg/kg	
		Calcium lactate	327	GMP	
		Citric acid	330	GMP	
		Fumaric acid	297	GMP	
		Lactic acid, L-, D- and DL	270	GMP	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, dl-	296	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Sodium acetate	262(i)	GMP	
		Sodium carbonate	500(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium fumarates	365	GMP	
		Tripotassium citrate	332(i)	GMP	
		Trisodium citrate	331(iii)	GMP	
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	ASCORBYL ESTERS		500 mg/kg	10
		Acesulfame K	950	2,000 mg/kg	188
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 130
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		70 mg/kg	21
		Neotame	961	32 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		SORBATES		1,000 mg/kg	42
		Tertiary butyl hydroquinone	319	200 mg/kg	
12.2.1	⁵² [Herbs, spices, masalas, spice mixtures]	POLYSORBATES		2,000 mg/kg	
		SULFITES		150 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	including oleoresins or extracts/derivatives thereof]				
12.2.2	Seasonings and condiments	BENZOATES		1,000 mg/kg	13
		Aspartame	951	2,000 mg/kg	
		Curcumin	100	GMP	
		FERROCYANIDES		20 mg/kg	24
		Lauric arginate ethyl ester	243	200 mg/kg	
		PHOSPHATES		2,200 mg/kg	33 , ⁶⁹ [226]
		POLYSORBATES		5,000 mg/kg	
		SACCHARINS		1,500 mg/kg	
		Sucralose	955	700 mg/kg	
		SULFITES		200 mg/kg	44
		Tartaric acid	334	GMP	
		⁵² [Caramel IV – sulfite ammonia caramel	150d	10,000 mg/kg	
		Paprika oleoresin	160c(i)	GMP]	
12.3	Vinegars	BENZOATES	210	1,000 mg/kg	Only in brewed vinegar
		Caramel III - ammonia caramel	150c	GMP	
		Caramel IV – sulfiteammonia caramel	150d	GMP	
		HYDROXYBENZOATES, PARA-		100 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Polyvinylpyrrolidone	1201	40 mg/kg	
		SULFITES		100 mg/kg	
12.4	Mustards	ASCORBYL ESTERS		500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)	38	50 mg/kg	
		Acesulfame potassium	950	350 mg/kg	
		Allura red AC	129	100 mg/kg	
		Aspartame	951	350 mg/kg	191
		BENZOATES		1,000 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		300 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		500 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		75 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	
		HYDROXYBENZOATES, PARA-		300 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	12 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		320 mg/kg	
		SORBATES		1,000 mg/kg	
		SULFITES		250 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	140 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
12.5	Soups and broths	ASCORBYL ESTERS		200 mg/kg	
		Acesulfame potassium	950	110 mg/kg	
		⁷⁵ [-----]			
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,200 mg/kg	
		BENZOATES		500 mg/kg	
		Brilliant blue FCF		100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130
		Butylated hydroxytoluene (BHT)	321	100mg/kg	15, 130,340
		CAROTENOIDS		300 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLI		400 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		N, COPPER COMPLEXES			
		Caramel III - ammonia caramel	150c	25,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	25,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100mg/kg	
		Neotame	961	20 mg/kg	
		PHOSPHATES		1,500 mg/kg	
		Propyl gallate	310	200 mg/kg	
		RIBOFLAVINS		GMP	
		SACCHARINS		110 mg/kg	
		SORBATES		1,000 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	600 mg/kg	
		Sucroglycerides	474	2,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		POLYSORBATES		1,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Tartaric acid	334	GMP	
		Curcumin	100	GMP	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Canthaxanthin	161g	GMP	
		Annatto	160b (i),(ii)	GMP	
		Saffron		GMP	
		Sulphur dioxide	220	150 mg/kg	
12.5.1	Ready-to-eat soups and broths including canned, bottled, and frozen	Brilliant blue FCF	133	50 mg/kg	
		Indigotine (Indigo carmine)	132	50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		RIBOFLAVINS		200 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
12.5.2	Mixes for soups and broths	CAROTENOIDS		200 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		GMP	
		Canthaxanthin	161g	GMP	
		Steviol glycosides	960	50 mg/kg	
		Indigotine (Indigo carmine)	132	50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	127
		⁵² [Sodium aluminosilicate]	554	570 mg/kg	6
		Sucralose (Trichlorogalactosucrose)	955	50 mg/kg	
		Sulphur dioxide	220	350 mg/kg	Carry over from fruit products
		Tartaric acid	334	1,500 mg/kg	
		Curcumin	100	GMP	
12.6	Sauces and like products	Acesulfame potassium	950	1,000 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Sucralose (Trichlorogalactosucrose)	955	450 mg/kg	
		Sucroglycerides	474	10,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		L-Tartaric acid		GMP	
		Dimethyl polysiloxane		GMP	
		⁵² [Propylene glycol alginate	405	200 mg/kg]	
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressings, onion dips)	ASCORBYL ESTERS		500 mg/kg	10, 15
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		100 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	-
		Neotame	961	65 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		SORBATES		1,000 mg/kg	
		Annatto	160b(i), (ii)	GMP	
		Steviol glycosides	960	350 mg/kg	
		Paprika oleoresin	160c(i)	GMP	
12.6.2	Non emulsified sauces (e.g. ketchup, cheese sauce, cream	ASCORBYL ESTERS		500 mg/kg	10
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	sauce, brown gravy)	ETHYLENE DIAMINE TETRA ACETATES (EDTA)		75 mg/kg	21
		Grape skin extract	163(ii)	300 mg/kg	
		Annatto	160b(i), (ii)	GMP	
		Steviol glycosides	960	350 mg/kg	
		Paprika oleoresin	160c(i)	GMP	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	70 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		POLYSORBATES		5,000 mg/kg	
		SORBATES		1,000 mg/kg	42,127
12.6.3	Mixes for sauces and gravies	ASCORBYL ESTERS		200 mg/kg	10
		Curcumin	100	GMP	
		Annatto	160b(i), (ii)	GMP	
		Steviol glycosides	960	350 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	
		Neotame	961	12 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		POLYSORBATES		5,000 mg/kg	
		SORBATES		1,000 mg/kg	
		Sodium aluminosilicate	554	570 mg/kg	
12.6.4	Clear sauces	ASCORBYL ESTERS		200 mg/kg	10
		Aspartame	951	200 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Neotame	961	12 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		POLYSORBATES		5,000 mg/kg	
		SORBATES		1,000 mg/kg	
		Steviol glycosides	960	350 mg/kg	
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 4.2.2.5 and 5.1.3	Acesulfame potassium	950	350 mg/kg	
		ASCORBYL ESTERS		200 mg/kg	10
		Aspartame	951	350 mg/kg	
		BENZOATES		1,500 mg/kg	
		CAROTENOIDS		50 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		100 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	33 mg/kg	
		POLYSORBATES		2,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,500 mg/kg	
		Steviol glycosides	960	115 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	1,250 mg/kg	
12.8	Yeast and like products	Butylated hydroxyanisole (BHA)	320	200 mg/kg	15

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		⁷⁰ [Sorbitan monostearate	491	10,000 mg/kg]	
12.9	Soybean-based seasonings and condiments	PHOSPHATES		1,200 mg/kg	
12.9.1	Fermented soybean paste	RIBOFLAVINS		30 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	
12.9.2	Soybean sauce				
12.9.2.1	Fermented soybean sauce	Caramel III - ammonia caramel	150c	20,000 mg/kg	207
		Caramel IV – sulfiteammonia caramel	150d	60,000 mg/kg	
		SACCHARINS		500 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	30 mg/kg	26
12.9.2.2	Non-fermented soybean sauce	Caramel III - ammonia caramel	150c	1,500 mg/kg	
		Steviol glycosides	960	165 mg/kg	26
12.9.2.3	Other soybean sauces	Caramel III - ammonia caramel	150c	20,000 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
12.10	Protein products other than from soybeans				

Table 13

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

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
14.0	Beverages, excluding dairy products				
14.1	Non-alcoholic (“soft”) beverages				
14.1.1	Waters	No additives permitted			
14.1.1.1	Natural mineral waters and source waters	No additives permitted			
14.1.1.2	Table waters and sold waters	No additives permitted			
14.1.2	Fruit and vegetable juices				
14.1.2.1	Fruit juices (fruit juices for industrial use, thermally processed fruits juices)	Ascorbic acid, L-	300	GMP	
		Calcium ascorbate	302	GMP	
		Carbon dioxide	290	GMP	69
		BENZOATES		1,000 mg/kg	91,13
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	115
		Nitrogen	941	GMP	

		PHOSPHATES		1,000 mg/kg	40, 33
		Pectins	440	GMP	35
		SORBATES		1,000 mg/kg	91,42
		SULFITES		50 mg/kg	44
		Sodium ascorbate	301	GMP	
		TARTRATES		4,000 mg/kg	45
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Gum arabic	414	GMP	
		Potassium alginate	402	GMP	
		Pectins	440	GMP	
		⁵² [Glycerol ester of wood resin]	445(iii)	100 mg/kg	
		Alginic acid	400	GMP	
		Gellan gum	418	GMP	
		Acetic acid	260	GMP	
		Lactic acid	270	GMP	
		L-Tartaric acid	334	GMP	
		Nitrogen	918	GMP	
		Carbon dioxide	290	GMP	
		⁷⁰ [Nisin	234	5,000 IU	FS04b]
14.1.2.2	Vegetable juices(vegetable juices for industrial use, thermally processed vegetable juices, thermally processed tomato juice)	Ascorbic acid, L-	300	GMP	
		Citric acid	330	GMP	
		Carbon dioxide	290	GMP	
		Malic acid, DL-	296	GMP	
		SULFITES		50 mg/kg	44
		Lactic acid	270	GMP	
		Alginic acid	400	GMP	
		L-Tartaric acid	334	GMP	
		PHOSPHATES		GMP	33
		Sucralose	955	250 mg/kg	
		Nitrogen	941	GMP	
		TOCOPHEROLS		GMP	
		Acetic acid	260	GMP	
		BENZOATES		600 mg/kg	13
		Sulphur dioxide	220	1,000 mg/kg	
14.1.2.3	Concentrates of fruitjuices	Ascorbic acid, L-	300	GMP	127
		Acetic acid	260	GMP	

	(concentrated fruit juices for industrial use)	BENZOATES		1,000 mg/kg	13, 127, 91
		Calcium ascorbate	302	GMP	127
		Carbon dioxide	290	GMP	69, 127
		Citric acid	330	GMP	127
		Malic acid, DL-	296	GMP	127
		Lactic acid	270	GMP	127
		PHOSPHATES		1,000 mg/kg	127, 33, 40
		Pectins	440	GMP	35, 127
		SORBATES		1,000 mg/kg	127, 91, 42
		SULFITES		50 mg/kg	44, 127
		Sodium ascorbate	301	GMP	127
		TARTRATES		4,000 mg/kg	129, 128, 127, 45
		Dimethyl polysiloxane	900a	10mg/kg	
		Mono-and diglycerides of fatty acids of edible oils	471	10mg/kg	
		Nitrogen	918	GMP	
		⁵² [omit]	
		Alginic acid	400	GMP	
		Acetic acid	260	GMP	
14.1.2.4	Concentrates of vegetable juices (concentrated vegetable Juices for industrial use)	Ascorbic acid, L-	300	GMP	
		Citric acid	330	GMP	
		Sucralose	955	1,250 mg/kg	127
		Lactic acid	270	GMP	
		Dimethylpolysiloxane	900a	10 mg/kg	127
		⁵² [Mono-and diglycerides of fatty acids]	471	10mg/kg	127
		Nitrogen	⁵² [941]	GMP	
		Carbon dioxide	290	GMP	
		Malic acid – DL	296	GMP	
		SULFITES		50 mg/kg	44, 127For industrial use 1,500 mg/kg max
		Alginic acid	400	GMP	

		Acetic acid	260	GMP	
		BENZOATES		600 mg/kg	13
		SORBATES		100 mg/kg	42,127
14.1.3	Fruit and vegetable nectars	Steviol glycosides	960	200 mg/kg	26
14.1.3.1	Fruit nectar	Acesulfame potassium	950	350 mg/kg	188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	191
		Calcium ascorbate	302	GMP	
		BENZOATES		1,000 mg/kg	91, 13
		Carbon dioxide	290	GMP	69
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	
		PHOSPHATES		1,000 mg/kg	40,33
		Pectins	440	GMP	
		SACCHARINS		80 mg/kg	
		Sodium ascorbate	301	GMP	
		SORBATES		1,000 mg/kg	42, 91
		SULFITES		70mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		TARTRATES		4,000 mg/kg	128, 45
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Chlorophylls	140	100 mg/kg	
		Caramel	150a	100 mg/kg	
		Curcumin	100	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		RIBOFLAVINS		100 mg/kg	
		Annatto	160b(i), (ii)	100 mg/kg	
		Saffron		GMP	

14.1.3.2	Vegetable nectar	Acesulfame potassium	950	350 mg/kg	188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	191
		BENZOATES		120 mg/kg	13
		Citric acid	330	GMP	
		Curcumin	100	100 mg/kg	
		Malic acid, DL-	296	GMP	
		Neotame	961	65 mg/kg	
		Pectins	440	GMP	
		SACCHARINS		80 mg/kg	
		Saffron		GMP	
		SORBATES		300 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		Alginic acid	400	GMP	
		Chlorophylls	140	100 mg/kg	
		Caramel	150a	100 mg/kg	
		⁵² [Omit]	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		RIBOFLAVINS		100 mg/kg	
		Annatto	160(b) (i), (ii)	100 mg/kg	
		SULPHITES		70 mg/kg	44
		Sodium hexametaphosphate	452(i)	1,000 mg/kg	
		Tartaric acid	334	GMP	
14.1.3.3	Concentrates of fruit nectar	Acesulfame potassium	950	350 mg/kg	188, 127
		Ascorbic acid, L-	300	GMP	127
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Aspartame	951	600 mg/kg	191, 127
		BENZOATES		1,000 mg/kg	13,91,127

		Calcium ascorbate	302	GMP	127
		Carbon dioxide	290	GMP	69, 127
		Citric acid	330	5,000 mg/kg	127
		Malic acid, DL-	296	GMP	127
		Lecithins	322(i), (ii)	GMP	
		PHOSPHATES		1,000 mg/kg	40, 33, 127
		Pectins	440	GMP	127
		SACCHARINS		80 mg/kg	127
		SORBATES		1,000 mg/kg	127, 91, 42
		Sodium ascorbate	301	GMP	127
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
		SULFITES		50 mg/kg	44, 127
		TARTRATES		4,000 mg/kg	45, 127
14.1.3.4	Concentrates of vegetable nectar	Acesulfame potassium	950	350 mg/kg	127, 188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	127
		BENZOATES		600 mg/kg	13, 127
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	
		Neotame	961	65 mg/kg	127
		Pectins	440	GMP	
		SULFITES		50 mg/kg	127, 44
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
14.1.4	Water-based flavoured drinks, including “sport,” “energy,” or “electrolyte” drinks and particulated drinks, includes carbonated fruit beverages, carbonated	ASCORBYL ESTERS		1,000 mg/kg	15, 10
		Acesulfame potassium	950	600 mg/kg	188
		⁷⁵ [-----]			
		Allura red AC	129	100 mg/kg	127
		Anthocyanins	163(i), (iii)	GMP	
		Aspartame	951	600 mg/kg	191

beverages with fruit

BENZOATES		600 mg/kg	13, 301,123
Beeswax	901	200 mg/kg	131
Brilliant blue FCF	133	100 mg/kg	
CAROTENOIDS		100 mg/kg	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		300 mg/kg	127
Candelilla wax	902	200 mg/kg	131
Caramel III - ammonia caramel	150c	5,000 mg/kg	9
Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	127
Carnauba wax	903	200 mg/kg	131
beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
Cyclodextrin, beta-	459	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	127
ETHYLENE DIAMINE TETRA ACETATES		200 mg/kg	21
Fast green FCF	143	100 mg/kg	
Glycerol ester of wood rosin	445(iii)	150 mg/kg	100 mg/kg max for carbonated water
Grape skin extract	163(ii)	300 mg/kg	181,127
HYDROXYBENZ OATES, PARA-		500 mg/kg	27
IRON OXIDES		100 mg/kg	
Indigotine (Indigo carmine)	132	100 mg/kg	
Isopropyl citrates	384	200 mg/kg	
Neotame	961	33 mg/kg	
PHOSPHATES		1,000 mg/kg	33,127
POLYSORBATES		500 mg/kg	127

Polydimethylsiloxane	900a	20 mg/kg	127
Polyethylene glycol	1521	1,000 mg/kg	
Ponceau 4R	124	100 mg/kg	50 mg/kg max for carbonated water
Propyl gallate	310	1,000 mg/kg	15
Propylene glycol esters of fatty acids	477	500 mg/kg	
QUILLAIA EXTRACTS		50 mg/kg	⁵² [293, 132]
RIBOFLAVINS		100mg/kg	
SORBATES		500 mg/kg	42, 127
SULFITES		70 mg/kg	143, 44, 127
Stannous chloride	512	20 mg/kg	43
Stearyl citrate	484	500 mg/kg	
Steviol glycosides	960	200 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
Annatto	160b(i), (ii)	100 mg/kg	
Canthaxanthin	161g	100 mg/kg	
Curcumin	100	100 mg/kg	
Carmoisine	122	100 mg/kg	
Erythrosine	127	50 mg/kg	
Dimethyl dicarbonate	242	250 mg/kg	18 (subject to a maximum methanol content in final product as 200 mg/litre)
Saffron		GMP	
Tartrazine	102	100 mg/kg	
Sucroglycerides	474	200 mg/kg	219

		Sucrose acetate isobutyrate	444	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	127
		THIODIPROPIONATES		1,000 mg/kg	15, 46
		Triethyl citrate	1505	200 mg/kg	
		Quinine salts		100 mg/kg	
14.1.4.1	Carbonated water-based flavoured drinks (beverages non-alcoholic-carbonated, carbonated water)	Canthaxanthin	161g	5 mg/kg	
		Lauric arginate ethyl ester	243	50 mg/kg	
		RIBOFLAVINS		50 mg/kg	
		SACCHARINS		300 mg/kg	
14.1.4.2	Non-carbonated water-based flavoured drinks including punches and ades, ginger cocktail (ginger beer and gingerale), thermally processed fruit beverages/ fruit drinks/ready to serve fruit beverages	Lauric arginate ethyl ester	243	50 mg/kg	
		RIBOFLAVINS		50 mg/kg	
		SACCHARINS		300 mg/kg	
		L-Tartaric acid	334	GMP	
		⁷⁷ [No colours permitted in iced tea and iced tea mixes.]			
		Curcumin	100	200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		CAROTENOIDS		200 mg/kg	
		⁵² [omit			
]	
		Annatto	⁵² [160b (i), (ii)]	200 mg/kg	
		Saffron		GMP	
		Ponceau 4R	124	200 mg/kg	XT99
		Carmoisine	122	200 mg/kg	XT99
		Erythrosine	127	100 mg/kg	XT99

		Tartarazine	102	200 mg/kg	XT99
		Sunset yellow FCF	110	200 mg/kg	XT99
		Indogotine (Indigo carmine)	132	200 mg/kg	XT99
		Brilliant Blue FCF	133	200 mg/kg	XT99
		Fast green FCF	143	200 mg/kg	XT99
		BENZOATES		600 mg/kg	
		SULFITES		350 mg/kg	XT100
		SORBATES		1,000 mg/kg	XT101
		Propylene glycol alginate	405	GMP	
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		⁵² [omit]
		Glycerol ester of wood rosin	445(iii)	100 mg/kg	
		Sodium aluminium silicate	554	5 g/kg	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks (synthetic syrups for dispensers, sharbat (synthetic syrup)*, squashes, crushes, fruit syrups, cordials and barley water	⁷⁷ [No colours permitted in iced tea and iced tea mixes.]			
		Canthaxanthin	161g	5 mg/kg	127, XT102
		Ferric ammonium citrate	381	10 mg/kg	23
		Lauric arginate ethyl ester	243	50 mg/kg	127
		Polyvinylpyrrolidone	1201	500 mg/kg	
		RIBOFLAVINS		50 mg/kg	XT102
		SACCHARINS		300 mg/kg	127
		⁷⁰ [*The following additives permitted in synthetic syrups for dispensers			127]
		L-Tartaric acid	334	GMP	
		Phosphoric acid	338	GMP	In cola beverages only
		SACCHARINS		450 mg/kg	
		Aspartame	951	3,000 mg/kg	

Acesulfame potassium	950	1,500 mg/kg	
Curcumin	100	200 mg/kg	XT102
beta-Carotenes, vegetable	160a(ii)	200 mg/kg	XT102
CAROTENOIDS		200 mg/kg	XT102
Canthaxanthin	161g	200 mg/kg	
RIBOFLAVINS		200 mg/kg	XT102
Annatto	160b(i), ii)	200 mg/kg	XT102
Saffron		GMP	
Ponceau 4R	124	200 mg/kg	127
Carmoisine	122	200 mg/kg	127
Erythrosine	127	100 mg/kg	127
Tartarazine	102	200 mg/kg	127
Sunset yellow FCF	110	200 mg/kg	127
Indogotine (Indigo carmine)	132	200 mg/kg	127
Brilliant blue FCF	133	200 mg/kg	127
Fast green FCF	143	200 mg/kg	127
BENZOATES		600mg/kg	127
SULFITES		350 mg/kg	44
Glycerol ester of wood rosin	445(iii)	450 mg/kg	127
Quinine sulphate		450 mg/kg	Subject to 100 mg/kg in ready to serve beverage after dilution
⁷⁰ [*The following additives are permitted in sharbat (synthetic syrup)]			127]
L-Tartaric acid	334	GMP	
Curcumin	100	200 mg/kg	
beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
CAROTENOIDS		200 mg/kg	
Canthaxanthin	161g	200 mg/kg	
RIBOFLAVINS		200 mg/kg	
Annatto	160(b)	200 mg/kg	

		Ponceau 4R	124	200 mg/kg	
		Saffron		GMP	
		Erythrosine	127	100mg/kg	
		Carmosine	122	200 mg/kg	
		Sunset yellow FCF	110	200mg/kg	
		Indogotine (Indigo carmine)	132	200mg/kg	
		Brilliant blue FCF	133	200mg/kg	
		Fast green FCF	143	200mg/kg	
		Tartrazine	102	200 mg/kg	
		BENZOATES		600 mg/kg	13
		SULFITES		350 mg/kg	122, 44
		SORBATES		1,000 mg/kg	42
		Propylene glycol alginate	405	GMP	
14.1.5	Coffee, coffee /coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	Acesulfame potassium	950	600 mg/kg	188, 160
		Acetic acid, glacial	260	GMP	160
		Acetic and fatty acid esters of glycerol	472a	GMP	160
		Acetylated distarch adipate	1422	GMP	160
		Acetylated distarch phosphate	1414	GMP	160
		Acid-treated starch	1401	GMP	160
		Alginic acid	400	GMP	160
		Agar	406	GMP	160
		Alkaline treated starch	1402	GMP	160
		Ascorbic acid, L-	300	GMP	160
		Aspartame	951	600 mg/kg	160
		BENZOATES		1,000 mg/kg	13
		Beeswax	901	GMP	108
		Bleached starch	1403	GMP	160
		Calcium carbonate	170(i)	GMP	160
		Calcium chloride	509	GMP	160
		Calcium lactate	327	GMP	160
		Candelilla wax	902	GMP	108
		Carbon dioxide	290	GMP	59,160
		Caramel III - ammonia caramel	150c	10,000 mg/kg	7, 160

		Caramel IV –sulfite ammonia caramel	150d	10,000 mg/kg	7,127
		Carnauba wax	903	200 mg/kg	108
		Carob bean gum	410	GMP	160
		Carrageenan	407	GMP	160
		Citric acid	330	GMP	160
		Citric and fatty acid esters of glycerol	472c	GMP	160
		Dextrins, roasted starch	1400	GMP	90,160
		Diacetyltartaric and fatty acid esters of glycerol	472e	500 mg/kg	142
		Dimethyl dicarbonate	242	250 mg/kg	18
		Distarch phosphate	1412	GMP	160
		Disodium 5'-guanylate	627	GMP	201
		Disodium 5'-inosinate	631	GMP	201
		Disodium 5'-Ribonucleotides	635	GMP	201
		ETHYLENE DIAMINE TETRA ACETATES	386	35 mg/kg	21
		Fumaric acid	297	GMP	160
		Gellan gum	418	GMP	160
		Glycerol	422	GMP	160
		Guar gum	412	GMP	160
		Gum arabic (Acacia gum)	414	GMP	160
		HYDROXYBENZOTES, PARA-		450 mg/kg	27,160
		Hydroxypropyl cellulose	463	GMP	160
		Hydroxypropyl distarch phosphate	1442	GMP	160
		Hydroxypropyl methyl cellulose	464	GMP	160
		Hydroxypropyl starch	1440	GMP	160

		Karaya gum	416	GMP	160
		Konjac flour	425	GMP	160
		Lactic and fatty acid esters of glycerol	472b	GMP	160
		Lecithins	322(i), (ii)	GMP	160
		Magnesium carbonate	504(i)	GMP	160
		Magnesium chloride	511	GMP	160
		Magnesium hydroxide	528	GMP	160
		Magnesium hydroxide carbonate	504(ii)	GMP	160
		Malic acid, DL-	296	GMP	160
		Methyl cellulose	461	GMP	160
		Methyl ethyl cellulose	465	GMP	160
		Microcrystalline cellulose (cellulose gel)	460(i)	GMP	160
		Mono- and di-glycerides of fatty acids	471	GMP	160
		Monosodium L-glutamate	621	GMP	160
		Monostarch phosphate	1410	GMP	160
		Neotame	961	50 mg/kg	160
		Nitrogen	941	GMP	160, 59
		Oxidized starch	1404	GMP	160
		PHOSPHATES		300 mg/kg	33, 160
		Pectins	440	GMP	160
		Phosphated distarch phosphate	1413	GMP	160
		Potassium carbonate	501(i)	GMP	160
		Potassium chloride	508	GMP	160
		Potassium dihydrogen citrate	332(i)	GMP	160
		Powdered cellulose	460(ii)	GMP	160

		Processed eucheuma seaweed	407a	GMP	160
		Pullulan	1204	GMP	160
		SACCHARINS		200 mg/kg	160
		SORBATES		500 mg/kg	42,160
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	160
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	160
		Shellac, bleached	904	GMP	108
		Sodium DL-malate	350(ii)	GMP	160
		Silicon dioxide, amorphous	551	GMP	321
		Sodium acetate	262(i)	GMP	160
		Sodium alginate	401	GMP	160
		Sodium ascorbate	301	GMP	160
		Sodium carbonate	500(i)	GMP	160
		Carboxymethyl cellulose	466	GMP	160
		Sodium dihydrogen citrate	331(i)	GMP	160
		Sodium fumarates	365	GMP	160
		Sodium gluconate	576	GMP	160
		Sodium hydrogen carbonate	500(ii)	GMP	160
		Sodium lactate	325	GMP	160
		Starches, enzyme treated	1405	GMP	160
		Starch sodium octenyl succinate	1450	GMP	160
		Steviol glycosides	960	200 mg/kg	160,26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	160
		Sucroglycerides	474	1,000 mg/kg	176
		Tara gum	417	GMP	160

		Tragacanth gum	413	GMP	160
		Tripotassium citrate	332(ii)	GMP	160
		Trisodium citrate	331(iii)	GMP	160
		Xanthan gum	415	GMP	160
14.2	Alcoholic beverages including alcohol-free and low-alcoholic counterparts				
14.2.1	Beer and malt beverages	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		25 mg/kg	21
		Polydimethylsiloxane	900a	10 mg/kg	
		Polyvinylpyrrolidone	1201	10 mg/kg	36
		SULFITES		50 mg/kg	44
14.2.2	Cider and perry	BENZOATES		1,000mg/kg	124, 13
		CAROTENOIDS-		200 mg/kg	
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Dimethyl dicarbonate	242	250 mg/kg	18
		Grape skin extract	163(ii)	300 mg/kg	181

		HYDROXYBENZOTES, PARA-		200 mg/kg	27
		Lysozyme	1105	500 mg/kg	
		PHOSPHATES		880 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Polyvinylpyrrolidone	1201	2 mg/kg	36
		RIBOFLAVINS		300 mg/kg	
		SORBATES		500 mg/kg	42
		SULFITES		200 mg/kg	44
14.2.3	Grape wines	Dimethyl dicarbonate	242	200 mg/kg	18
		Carbon dioxide	290	GMP	60
		Lysozyme	1105	500 mg/kg	
		SORBATES		200 mg/kg	42
		SULFITES		350 mg/kg	44, 103
		³¹ [⁵² [Malic acid, DL-, L-]	296	GMP	FS04a
		Ascorbic acid L-	300	300 mg/kg	
		Citric acid	330	1,000 mg/kg	FS04a
		Tartaric acid L(+),DL	334	GMP	FS04a
		Lactic acid	270	GMP	FS04a
		Gum arabic (Acacia Gum)	414	300 mg/kg	
		Tannins	181	GMP	
		Metatartaric acid	353	100 mg/kg	
		Caramel (plain)	150a	GMP	(allowed only for liqueur wines)
		Carboxymethyl-Cellulose	466	100 mg/kg	(For white and sparkling wines)
		Calcium carbonate	170(i)	GMP	
		Polyvinyl-polypyrrolidone	1202	800 mg/kg	
		Nitrogen	941	GMP	
		Oxygen	948	GMP	
		Isoascorbic acid (Erythorbic acid)	315	250 mg/ml	
			336		

⁵² [Potassium-D,L-, L(+)-tartrate, Potassium bitartrate]		GMP]	
Calcium tartrate	354	GMP	
Copper sulphate (and Copper citrate)	519,	10mg/l	
Argon	938	GMP	
Caramel II	150 b	GMP	
Yeast manno proteins		GMP	
Potassium ferrocyanide	536	GMP	
Urease		GMP	
Silver chloride		10mg/l	
Ammonium phosphate	342(i)	300 mg/l	
Diammonium diphosphate	342(ii)	300 mg/l	(for sparkling wines)
Ammonium sulfate	517	300 mg/l	(expressed as the salt) (for sparkling wines)
Charcoal for oenological use (Oenological Carbon)		100 g/hl	
Ammonium bisulphite (ammonium hydrogen sulphite)	-	GMP	
Thiamin hydrochloride		GMP	
Yeasts products coming from degradation of yeasts		GMP	

(autolysate, inert cells).			
Potassium carbonate	501(i)	GMP	
Potassium bicarbonate (Potassium hydrogen carbonate)	501(ii)	GMP	
Lactic acid bacteria	-	GMP	The lactic acid bacteria must belong to the <i>Oenococcus</i> , <i>Leuconostoc</i> , <i>Lactobacillus</i> and <i>Pediococcus</i> genus and must be isolated from grapes, musts, wine or have been derived from these bacteria.
Polyvinylpolypyrrolidone	1202	800 mg/l	
Proteins from plant origin	-	GMP	The plant protein extracted from wheat (<i>Triticum vulgare</i>), peas

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

					sparkling and semi-sparkling wines obtained by fermentation in bottle).
		Potassium alginate	402	GMP	-
		Yeast	-	GMP	-
		Calcium phytate		GMP	-
		Chitosan		GMP	-
		Chitin-Glucan		GMP	-
		Mixture of Mono- and diglycerides of oleic Acid		GMP	-]
14.2.3.1	Still grape wines				
14.2.3.2	Sparkling and semi sparkling grape wines				
14.2.3.3	Fortified grape wines, grape liquor wines and sweet grape wines	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	
14.2.4	Wines (other than grape)	BENZOATES		1,000mg/kg	124, 13
		CAROTENOIDS		200 mg/kg	
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Dimethyl dicarbonate	242	250 mg/kg	18
		Grape skin extract	163(ii)	300 mg/kg	181

		HYDROXYBENZOATES, PARA-		200 mg/kg	27
		RIBOFLAVINS		300 mg/kg	
		SORBATES		500 mg/kg	42
		SULFITES		200 mg/kg	44
14.2.5	Mead	BENZOATES		1,000mg/kg	13
		Caramel III - ammonia caramel	150c	1, 000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	1, 000 mg/kg	
		Dimethyl dicarbonate	242	200 mg/kg	18
		HYDROXYBENZOATES, PARA-		200 mg/kg	27
		PHOSPHATES		440 mg/kg	33,88
		SORBATES		200 mg/kg	42
		SULFITES		200 mg/kg	44
14.2.6	Distilled spirituous beverages containing more than 15 % alcohol	CAROTENOIDS		200 mg/kg	
		Canthaxanthin	161g	5 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		25 mg/kg	21
		Grape skin extract	163(ii)	300 mg/kg	181
		PHOSPHATES		440mg/kg	33, 88
		POLYSORBATES		120 mg/kg	
		SULFITES		200 mg/kg	44
		Sucroglycerides	474	5,000 mg/kg	
		³¹ [Caramel II -	150 b	GMP	-
		Gold (colour)	175	GMP	-
		Silver (colour)	174	GMP	-

		Glycerol esters Of wood Resin	445(iii)	GMP	-
		Alpha-Tocopherol	307	GMP	-
		RIBOFLAVINS		GMP	-
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	-]
14.2.7	Aromatized alcoholic beverages	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	600 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		BENZOATES		1,000mg/kg	13
		CAROTENOIDS	160e	200 mg/kg	
		Canthaxanthin	161g	5 mg/kg	
		Caramel III - ammonia caramel	150c	50, 000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10, 000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		25 mg/kg	21
		Grape skin extract	163(ii)	300 mg/kg	181
		HYDROXYBENZOATES, PARA-		1,000 mg/kg	224, 27
		Neotame	961	33 mg/kg	
		POLYSORBATES		120 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		RIBOFLAVINS		100 mg/kg	
		SACCHARINS		80 mg/kg	
		SORBATES		500 mg/kg	224, 42
		SULFITES		250 mg/kg	44

	Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	
	Sucroglycerides	474	5,000 mg/kg	
	³¹ [Phosphoric acid	338	1,000 mg/kg	-]

Table 15

Ready-to-eat savouries					
system	Name	Additive	INS No	Recommended Maximum Level	NOTE
15.0	Ready-to-eat savouries	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	500 mg/kg	191
		Neotame	961	32 mg/kg	
		Beeswax	901	GMP	3
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 130
		Candelilla wax	902	GMP	3
		Carnauba wax	903	GMP	3
		Caramel III - ammonia caramel	150c	10,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	10,000 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		SACCHARINS		100 mg/kg	
		Steviol glycosides	960	170 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	
		Shellac, bleached	904	GMP	3
		THIODIPROPIONATES		200 mg/kg	46
		TBHQ	319	200mg/kg	15, 130
15.1	Snacks and savouries –potato, cereal, flour or starch	ASCORBYL ESTERS		200 mg/kg	10
		Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130
		CAROTENOIDS		100 mg/kg	

Table 15

Ready-to-eat savouries					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	NOTE
	based (from roots and tubers, pulses and legumes)	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		350 mg/kg	
		Canthaxanthin	161g	45 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Cyclodextrin, beta-	459	500 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	181
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		500 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		RIBOFLAVINS		300 mg/kg	
		BENZOATES		1,000 mg/kg	13
		SORBATES		1,000 mg/kg	42
		SULFITES		50 mg/kg	44
		TOCOPHEROLS		GMP	
		Sunset yellow FCF	110	100 mg/kg	
		⁷⁰ [Paprika oleoresin	160c(i)	GMP	
		Curcumin	100(i)	GMP	
		Turmeric	100(ii)	GMP]	
15.2	Processed nuts including coated nuts and nut mixtures	ASCORBYL ESTERS		200 mg/kg	10
		Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 130
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	

Table 15

Ready-to-eat savouries					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	NOTE
		beta-Carotenes, vegetable	160a(ii)	GMP	3
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	181
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		400 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	32 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		RIBOFLAVINS		1,000 mg/kg	
		SORBATES		1,000 mg/kg	42
15.3	Snacks – fish based	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		350 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Grape skin extract	163(ii)	400 mg/kg	

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

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

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

(i) Dextrose

(ii) Lactose