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MINISTRY OF HEALTH AND FAMILY WELFARE

(FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA)

NOTIFICATION

New Delhi, the4thAugust, 2015

F.No. 11/09/Reg/Harmoniztn/2014.—The following draft of certain regulations, further to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, which the Food Safety and Standards Authority of India, proposes to make with previous approval of the Central Government, in exercise of the powers conferred by clause (e) of sub- section (2) of section 92 read with Section 16 of the Food Safety and Standards Act, 2006 (34 of 2006) is hereby published as required by the said sub-section (1), for the information of all persons likely to be affected thereby, and notice is hereby given that the said draft regulations shall be taken into consideration after the expiry of the period of thirty days from the date on which the copies of the Official Gazette in which this notification is published are made available to the public;

Objections or suggestion, if any, duly supported by scientific evidence, may be addressed to the Chief Executive Officer, Food Safety and Standards Authority of India, Food and Drug Administration Bhawan, Kotla Road, New Delhi-110002;

The objections and suggestions, which may be received from any person with respect to the said draft regulation before the expiry of the period so specified, will be considered by the Food Authority.

Draft Regulations

1. (1) These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives)Amendment Regulations, 2015.

(2) They shall come into force with effect from the ensuing 1st January or 1st July of the year, as the case may be, subject to a minimum of 180 days from the date of final notification of these regulations in the Official Gazette.

2. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in Chapter 3 relating to SUBSTANCES ADDED TO FOOD,-

(A) for regulation 3.1 relating to Food Additives, the following shall be substituted, namely:-

"3.1 FOOD ADDITIVES

3.1.1:

(1) Food additives included in these Regulations

The food additives listed herein are recognised as suitable for use in foods in conformance with the provisions of these Regulations. Food additives that have been assigned an Acceptable Daily Intake (ADI) or determined, on the basis of other criteria, to be safe. The use of additives in conformance with these Regulations is considered to be technologically justified.

(2) Food in which additives may be used

These Regulations sets forth the conditions under which food additives may be used in all foods, whether or not they have previously been permitted by the Food Safety and Standards (Food Standards and Food Additives) Regulations, 2011.

(3) Foods in which additives may not be used

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

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

(5)Acceptable Daily Intake (ADI)means the amount of a food expressed on a body weight basis that can be ingested daily over a lifetime without appreciable health risk. An additive meeting this criterion must be used within the bounds of good manufacturing practice as defined in section3.1.1 (8).

(6)Maximum Use Levelof an additive is the highest concentration of the additive determined to befunctionally effective in a food or food category and agreed to be safe. It is generally expressed as mg additive/kg of food. The maximum use level will not usually correspond to the optimum, recommended, or typical level of use. Under GMP, the optimum, recommended, or typical use level will differ for each application of an additive and is dependent on the intended technical effect and the specific food in which the additive would be used, taking into account the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers.

(7) Justification for the use of food additives

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

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

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

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

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

(8) Good Manufacturing Practice (GMP)

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

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

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

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

(9) Specifications for the Identity and Purity of Food Additives

Food additives used in accordance with this Standard shall be of appropriate food grade quality and should at all times conform with the applicable Specifications of Identity and Purity recommended by these regulations . In terms of safety, food grade quality is achieved by conformance of additives to their specifications as a whole (not merely with individual criteria) and through their production, storage, transport, and handling in accordance with GMP.

(10) Carry-Over of Food Additives Into Foods

(a) Conditions applying to carry-over of food additives from ingredients and raw materials into foods

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

(i) The additive is acceptable for use in the raw materials or other ingredients (including food additives) in accordance with these regulations;

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

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

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

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

(c) Foods for which the carry-over of food additives is unacceptable

Carry-over of a food additive from a raw material or ingredient is unacceptable for foods belonging to the following food categories; unless a food additive provision in the specified category is mentioned in these regulations

(i) Infant formulae, follow-up formulae, and formulae for special medical purposes for infants.

(ii) Complementary foods for infants and young children."

(B) for the Appendix A relating to List of Food Additives,the following shall be substituted, namely:-

"**APPENDIX A:**

I FOOD CATEGORY SYSTEM

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

(a) The food category system is hierarchical, meaning that when an additive is recognised for use in a general category, it is recognised for use in all its sub-categories, unless otherwise stated. Similarly, when an additive is recognised for use in a sub-category, its use is recognised in any further subcategories or individual foodstuffs mentioned in a sub-category.

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

(c) The food category system takes into consideration the carry-over principle. By doing so, the food category system does not need to specifically mention compound foodstuffs (e.g. prepared meals, such as pizza, because they may contain, pro rata, all the additives endorsed for use in their components), unless the compound foodstuff needs an additive that is not endorsed for use in any of its components.

(d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing these regulations

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

01.1 Milk and dairy-based drinks

01.1.1 Milk and buttermilk (plain)

01.1.1.1 Milk (plain)

01.1.1.2 Buttermilk (plain)

01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g. chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)

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

01.2.1 Fermented milks (plain)

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

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

01.2.2 Renneted milk (plain)

01.3 Condensed milk and analogues (plain)

01.3.1 Condensed milk (plain)

01.3.2 Beverage whiteners

01.4 Cream (plain) and the like

01.4.1 Pasteurized cream (plain)

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

01.4.3 Clotted cream (plain)

01.4.4 Cream analogues

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

01.5.1 Milk powder and cream powder (plain)

01.5.2 Milk and cream powder analogues

01.6 Cheese and analogues

01.6.1 Unripened cheese

01.6.2 Ripened cheese

01.6.2.1 Ripened cheese, includes rind

01.6.2.2 Rind of ripened cheese

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

01.6.3 Whey cheese

01.6.4 Processed cheese

01.6.4.1 Plain processed cheese

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

01.6.5 Cheese analogues

01.6.6 Whey protein cheese

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

01.8 Whey and whey products, excluding whey cheeses

01.8.1 Liquid whey and whey products, excluding whey cheeses

01.8.2 Dried whey and whey products, excluding whey cheeses

02.0 Fats and oils, and fat emulsions

02.1 Fats and oils essentially free from water

02.1.1 Butter oil, anhydrous milkfat, ghee

02.1.2 Vegetable oils and fats

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

02.2 Fat emulsions mainly of type water-in-oil

02.2.1 Butter

02.2.2 Fat spreads, dairy fat spreads and blended spreads

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

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

2.4.1 Coco based spreads, including fillin.

03.0 Edible ices, including sherbet and sorbet

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

04.1 Fruit

04.1.1 Fresh fruit

04.1.1.1 Untreated fresh fruit

04.1.1.2 Surface-treated fresh fruit

04.1.1.3 Peeled or cut fresh fruit

04.1.2 Processed fruit

04.1.2.1 Frozen fruit

04.1.2.2 Dried fruit

04.1.2.3 Fruit in vinegar, oil, or brine

04.1.2.4 Canned or bottled (pasteurized) fruit

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

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

04.1.2.7 Candied fruit

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

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

04.1.2.10 Fermented fruit products

04.1.2.11 Fruit fillings for pastries

04.1.2.12 Cooked fruit

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

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

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

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

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

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

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

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

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

04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including

mushrooms and fungi, roots and tubers, pulses and legumes, and aloevera), and seaweeds

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

04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

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

05.0 Confectionery

05.1 Cocoa products and chocolate products including imitations and chocolate substitutes

05.1.1 Cocoa mixes (powders) and cocoa mass/cake

05.1.2 Cocoa mixes (syrups)

05.1.3 Cocoa and chocolate products

05.1.4 Imitation chocolate, chocolate substitute products

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

05.2.1 Hard candy

05.2.2 Soft candy

05.2.3 Nougats and marzipans

05.3 Chewing gum

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

06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0

06.1 Whole, broken, or flaked grain, including rice

06.2 Flours and starches (including soybean powder)

06.2.1 Flours

06.2.2 Starches

06.3 Breakfast cereals, including rolled oats

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

06.4.1 Fresh pastas and noodles and like products

06.4.2 Dried pastas and noodles and like products

06.4.3 Pre-cooked pastas and noodles and like products

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

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

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

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

06.8.1 Soybean-based beverages

06.8.2 Soybean-based beverage film

06.8.3 Soybean curd (tofu)

06.8.4 Semi-dehydrated soybean curd

06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd

06.8.4.2 Deep fried semi-dehydrated soybean curd

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

06.8.5 Dehydrated soybean curd (kori tofu)

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

06.8.7 Fermented soybean curd

06.8.8 Other soybean protein products

07.0 Bakery wares

07.1 Bread and ordinary bakery wares and mixes

07.1.1 Breads and rolls

07.1.1.1 Yeast-leavened breads and specialty breads

07.1.1.2 Soda breads

07.1.2 Crackers,

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

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

07.1.5 Steamed breads and buns

07.1.6 Mixes for bread and ordinary bakery wares

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

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

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

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

08.0 Meat and meat products, including poultry and game

08.1 Fresh meat, poultry, and game

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

08.1.2 Fresh meat, poultry and game, comminuted

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

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

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

08.2.1.2 Cured (including salted) and dried non-heat treated processed meat,

poultry, and game products in whole pieces or cuts

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

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

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

08.3 Processed comminuted meat, poultry, and game products

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

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

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

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

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

08.3.3 Frozen processed comminuted meat, poultry, and game products

08.4 Edible casings (e.g. sausage casings)

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

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

09.1.1 Fresh fish

09.1.2 Fresh molluscs, crustaceans, and echinoderms

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

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

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

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

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

09.2.4.1 Cooked fish and fish products

09.2.4.2 Cooked molluscs, crustaceans, and echinoderms

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

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

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

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

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

09.3.3 Salmon substitutes, caviar and other fish roe products

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

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

10.0 Eggs and egg products

10.1 Fresh eggs

10.2 Egg products

10.2.1 Liquid egg products

10.2.2 Frozen egg products

10.2.3 Dried and/or heat coagulated egg products

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

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

11.0 Sweeteners, including honey

11.1 Refined and raw sugars

11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose

11.1.2 Powdered sugar, powdered dextrose

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

11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery

11.1.3.2 Glucose syrup used to manufacture sugar confectionery

11.1.4 Lactose

11.1.5 Plantation or mill white sugar

11.1.6 Jaggary and Gur

11.2 Brown sugar excluding products of food category 11.1.3

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

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

11.5 Honey

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

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

12.1 Salt and salt substitutes

12.1.1 Salt

12.1.2 Salt substitutes

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

12.2.1 Herbs and spices

12.2.2 Seasonings and condiments

12.3 Vinegars

12.4 Mustards

12.5 Soups and broths

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

12.5.2 Mixes for soups and broths

12.6 Sauces and like products

12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips)

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

12.6.3 Mixes for sauces and gravies

12.6.4 Clear sauces (e.g. fish sauce)

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

12.8 Yeast and like products

12.9 Soybean-based seasonings and condiments

12.9.1 Fermented soybean paste (e.g. miso)

12.9.2 Soybean sauce

12.9.2.1 Fermented soybean sauce

12.9.2.2 Non-fermented soybean sauce

12.9.2.3 Other soybean sauces

12.10 Protein products other than from soybeans

13.0 Foodstuffs intended for particular nutritional uses

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

13.1.1 Infant formulae

13.1.2 Follow-up formulae

13.1.3 Formulae for special medical purposes for infants

13.2 Complementary foods for infants and young children

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

13.4 Dietetic formulae for slimming purposes and weight reduction

13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories13.1- 13.4 and 13.6

13.6 Food supplements

14.0 Beverages, excluding dairy products

14.1 Non-alcoholic ("soft") beverages

14.1.1 Waters

14.1.1.1 Natural mineral waters and source waters

14.1.1.2 Table waters and soda waters

14.1.2 Fruit and vegetable juices

14.1.2.1 Fruit juice

14.1.2.2 Vegetable juice

14.1.2.3 Concentrates for fruit juice

14.1.2.4 Concentrates for vegetable juice

14.1.3 Fruit and vegetable nectars

14.1.3.1 Fruit nectar

14.1.3.2 Vegetable nectar

14.1.3.3 Concentrates for fruit nectar

14.1.3.4 Concentrates for vegetable nectar

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

14.1.4.1 Carbonated water-based flavoured drinks

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

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

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

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

14.2.1 Beer and malt beverages

14.2.2 Cider and perry

14.2.3 Grape wines

14.2.3.1 Still grape wine

14.2.3.2 Sparkling and semi-sparkling grape wines

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

14.2.4 Wines (other than grape)

14.2.5 Mead

14.2.6 Distilled spirituous beverages containing more than 15% alcohol

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

15.0 Ready-to-eat savouries

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

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

15.3 Snacks - fish based.

16.0 Prepared foods

II FOOD CATEGORY DESCRIPTIONS

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

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

01.1 Milk and dairy-based drinks:

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

01.1.1 Milk and buttermilk (plain):

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

01.1.1.1 Milk (plain):

Fluid milk obtained from milking animals (e.g. cows, sheep, goats, buffalo). Milk is usually heat-treated bypasteurization, ultra-high temperature (UHT) treatment or sterilization.13 Includes skim, part-skim, low-fat and whole milk.

01.1.1.2 Buttermilk (plain):

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

01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g. chocolate milk, cooca, eggnog, drinking yoghurt,whey-based drinks):

Includes all ready-to-drink flavoured and aromatized milk-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). Examples include: hot chocolate, chocolate malt drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, and *lassi* (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or synthetic sweetener).

01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 dairy-based drinks):

Includes all plain products based on skim, part-skim, low-fat and whole milk. Flavoured products are included in 01.1.2 (beverages) and 01.7 (desserts).

01.2.1 Fermented milks (plain):

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

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

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

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

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

01.2.2 Renneted milk (plain):

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

01.3 Condensed milk and analogues (plain):

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

01.3.1 Condensed milk (plain):

Condensed milk is obtained by partial removal of water from milk to which sugar may have been added. For evaporated milk, the water removal may be accomplished by heating.16 Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and *khoa* (cow or buffalo milk concentrated by boiling) .

01.3.2 Beverage whiteners:

01.3.2.1 Dairy based dairy whitener

Milk or cream constituting of milk protein and lactose

01.3.2.2 Non-Dairy based bevrage whitener

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

condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat.

01.4 Cream (plain) and the like:

Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in01.1.2 (beverages) and 01.7 (desserts).

01.4.1 Pasteurized cream (plain):

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk.17 Includes milk cream and "half-and-half."

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

Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every creamintended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultra pasteurized cream is subjected to the appropriate heat treatment (UHT or ultra pasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream).17 Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings. Creams or toppings with partial or total replacement of milk fat by other fats are included in sub-category 01.4.4 (cream analogues).

01.4.3 Clotted cream (plain):

Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.1.2).

01.4.4 Cream analogues:

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

01.5 Milk powder and cream powder and powder analogues (plain):

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

01.5.1 Milk powder and cream powder (plain):

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

01.5.2 Milk and cream powder analogues:

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

01.6 Cheese and analogues:

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

01.6.1 Unripened cheese:

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture. Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottagecheese covered with a creaming mixture),22 cream cheese (rahmfrischkase, an uncured, soft spreadable cheese) mozzarella and scamorza cheeses and *paneer* (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of, e.g. hamburgers). Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a "skin" such as mozzarella)**.** Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetablesor meat. Excludes ripened cream cheese, where cream is a qualifier for a high fat content.

01.6 2 Ripened cheese:

Ripened cheese is not ready for consumption soon after manufacture, but is held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterize the specific cheese. For mould-ripened cheese, the ripening is accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese. Ripened cheese may be soft (e.g. camembert), firm (e.g. edam, gouda), hard (e.g. cheddar), or extra-hard. Includes cheese inbrine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, andwithout actual rind that has been preserved in brine until presented to the consumer.

01.6.2.1 Ripened cheese, includes rind:

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

01.6.2.2 Rind of ripened cheese:

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

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

Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (01.6.2.1 for variety cheese; 01.6.4 for processed cheese). Product is intended either to be reconstituted with milk or water to prepare a sauce, or used as-is as an ingredient (e.g. with cooked macaroni, milk and butter to prepare a macaroni and cheese casserole). Includes spray-dried cheese.

01.6.3 Whey cheese:

A solid or semi-solid product obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin and moulding of the concentrated product.26 includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).

01.6.4 Processed cheese:

Product with a very long shelf life obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different amounts. Products may contain other added ingredients, such as aromas, seasonings and fruit, vegetables and/or meat. Product may be spreadable or cut into slices and pieces.27 The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheese treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).

01.6.4.1 Plain processed cheese:

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

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

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

01.6.5 Cheese analogues:

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

01.6.6 Whey protein cheese:

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

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

Includes ready-to-eat flavoured dairy dessert products and dessert mixes. Includes frozen dairy confections and novelties, and dairy-based fillings. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g. fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation.28 Other examples include: ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made with non fat milk), jellied milk, frozen flavoured yoghurt, junket (sweet

custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate),butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from *khoa* (cow or buffalo milk concentrated by boiling), or *chhena* (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g. *maida* (refined wheat flour), flavours and colours (e.g. *peda*, *burfee*, milk cake, *gulab jamun*, *rasgulla*, *rasmalai*, *basundi*). These products are different from those in foodcategory 03.0 (edible ices, including sherbet and sorbet) in that the foods in category 01.7 are dairy-based,while those in 03.0 are water-based and contain no dairy ingredients.

01.8 Whey and whey products, excluding whey cheeses:

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

01.8.1 Liquid whey and whey products, excluding whey cheeses:

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

01.8.2 Dried whey and whey products, excluding whey cheeses:

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

02.0 Fats and oils, and fat emulsions:

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

02.1 Fats and oils essentially free from water:

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

02.1.1 Butter oil, anhydrous milkfat, ghee:

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

02.1.2 Vegetable oils and fats:

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

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

All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the "killing fat." Prime beef fat (premiere jus or oleo stock) is obtained by low-heat rendering (50-55oC) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odour and taste obtained by rendering (60-65oC) and purifying beef fat. Rendered pork fat is fat obtained from the tissue and bones of swine. Edible tallow (dripping) is produced by the rendering of fatty tissue (excluding trimmings and cutting fat), attached muscles and bones of bovine animals or sheep. Fish oils are derived from suitable sources such as herring, sardines, sprat, and anchovies. Other examples include: tallow and partially defatted beef or pork fatty tissue.

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

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

02.2.1 Butter:

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

02.2.2 Fat spreads, dairy fat spreads and blended spreads:

Includes fat spreads (emulsions principally of the type water and edible fats and oils), dairy fat spreads (emulsions principally of the type water-in-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat). Examples include margarine (a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils); products derived from butter (e.g. "butterine," a spreadable butter blend with vegetable oils)38 blends of butter and margarine; and minarine (a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk). Also includes reduced fat-based products derived from milkfat or from animal or vegetable fats**,** including reduced-fat counterparts of butter, margarine, and their mixtures (e.g. three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends).

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

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

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

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

03.0 Edible ices, including sherbet and sorbet:

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

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

This major category is divided into two categories: 04.1(Fruit) and 04.2 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds). Each of these categories is further divided into sub-categories for fresh and processed products.

04.1 Fruit:

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

04.1.1 Fresh fruit:

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

04.1.1.1 Untreated fresh fruit:

Raw fruit presented fresh from harvest.

04.1.1.2 Surface-treated fresh fruit:

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

04.1.1.3 Peeled or cut fresh fruit:

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

04.1.2 Processed fruit:

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

04.1.2.1 Frozen fruit:

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

04.1.2.2 Dried fruit:

Fruit from which water is removed to prevent microbial growth.39 Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Examples include dried apple slices, raisins, dried shredded or flaked coconut, and prunes.

04.1.2.3 Fruit in vinegar, oil, or brine:

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

04.1.2.4 Canned or bottled (pasteurized) fruit:

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

04.1.2.5 Jams, jellies, marmalades:

Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. Jelly is a clear spreadable product prepared similarly to jam, except that it is has a smoother consistency and does not contain fruit pieces. Marmalade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added. 39,41 Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmalade, grape jelly, and strawberry jam.

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

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

04.1.2.7 Candied fruit:

Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried).39 Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g. used in holiday fruitcakes), and mostarda di frutta.

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

Fruit pulp is not usually intended for direct consumption. It is a slurry of lightly steamed and strained fresh fruit, with or without added preservatives. Fruit puree (e.g. mango puree, prune puree) is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. Fruit sauce (e.g. pineapple sauce or strawberry sauce) is made from boiled fruit pulp with or without added sweeteners and may contain fruit pieces. Fruit sauce may be used as toppings for fine bakery wares and ice cream sundaes. Fruit syrup (e.g. blueberry syrup) is a more liquid form of fruit sauce that may be used as a topping e.g. for pancakes. Non-fruit toppings are included in category 05.4 (sugar- and chocolate-based toppings) and sugar syrups (e.g. maple syrup) are included in category 11.4. Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or "light") forms. Examples of traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavours and preservatives, dried into a sheet).

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

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

04.1.2.10 Fermented fruit products:

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

04.1.2.11 Fruit fillings for pastries:

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

04.1.2.12 Cooked fruit:

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

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

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

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

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

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

Raw vegetables presented fresh from harvest.

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

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

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

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

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

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

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

Fresh vegetables are usually blanched and frozen.43 Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

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

Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder.43 Examples include: dried potato flakes and dried lentil. Examples of Oriental dried products include: dried sea tangle (kelp; *kombu*), dried sea tangle with seasoning (*shiokombu*), dried seaweed (*tororo-kombu*), dried gourd strips (*kampyo*), dried laver (*nori*), and dried laminariales (*wakame*).

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

Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in04.2.2.7. Fermented soybean products are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3. Examples include: pickled cabbage, pickled cucumber, olives, pickled

onions, mushrooms in oil, marinated artichoke hearts, achar, and piccalilli. Examples of Oriental-style pickled vegetables include: *tsukemono* such as rice bran pickled vegetables (*nuka-zuke*), *koji*-pickled vegetables (*koji-zuke*), sake lees-pickled vegetables (*kasu-zuke*), *miso*-pickledvegetables (*miso-zuke*), soybeansauce-pickled vegetables (*shoyu-zuke*), vinegar-pickled vegetables (*suzuke*) and brine-pickled vegetables (*shio-zuke).* Other examples include: pickled ginger, pickled garlic, and chilli pickles.

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

Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g. brine, water, oil or sauce), and heat-sterilized or pasteurized.43 Examples include: canned chestnuts, canned chestnut puree, asparagus packed in glass jars, canned and cooked pink beans, canned tomato paste (low acid), and canned tomatoes (pieces, wedges or whole).

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

Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g. steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6). Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g. cashew butter), and pumpkin butter.

04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5:

Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g. sauces). Examples include: potato pulp, horseradish pulp, aloe extract, salsa (e.g. chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (*an*), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert (*namagashi*).

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3:

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt.43 Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added. Examples include: red pepper paste, fermented vegetable products (some *tsukemono* other than category 04.2.2.3), *kimchi* (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage). Excludes fermented soybean products that are found in foodcategories 06.8.6 (fermented soybeans (e.g. *natto* and *tempe*)), 06.8.7 (fermented soybean curd), 12.9.1(fermented soybean paste e.g. *miso*), 12.9.2.1 (fermented soybean sauce), and 12.9.2.3 (other soybeansauce).

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

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

05.0 Confectionery:

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

05.1 Cocoa products and chocolate products including imitations and chocolate substitutes:

This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate based products.

05.1.1 Cocoa mixes (powders) and cocoa mass/cake:

Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalinization process that mellows

the flavour. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced byreducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g. vanillin) may be added. Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake;chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 01.1.2, and most finished chocolate products are included in category 05.1.4.

05.1.2 Cocoa mixes (syrups):

Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate.47 Chocolate syrup differs from fudge sauce (e.g. for ice cream sundaes), which is found in category 05.4.

05.1.3 Cocoa and chocolate products:

Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g. nuts). This category is for chocolate as defined in the *FSSR regulations*, and for confectionery that uses chocolate that meets the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g. raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 05.2. Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g. for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based "shell" or with coloured decorations, filled chocolate (chocolate with a texturally distinct center and external coating, excluding flour confectionery and pastry products of categories 07.2.1and 07.2.2) and chocolate with added edible ingredients.49 This category does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2).

05.1.4Chocolate substitute and their products:

Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as carob chips, and cocoa-based products that contain greater than 5% vegetable fat (other than cocoa butter) that are excluded from the scope of the *Standard for Chocolate andChocolate Products* .These chocolate-like products may contain additional optional ingredients and may include filled confectionery. Examples include: compound chocolate, flavoured and coloured compound chocolate, compound chocolate coatings, and imitation chocolate covered nuts and fruit (e.g. raisins). This category includes only the chocolate-like portion of any confectionery within the scope of food category 05.2.

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

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

05.2.1 Hard candy:

Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy). These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

05.2.2 Soft candy:

Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g. toffees and chocolate-flavoured caramels); jelly-based candies (e.g. jelly beans, jellied fruit paste covered in sugar,made from gelatin, pectin, colour and flavour); and licorice. **Error! Bookmark not defined.** Also included are halwa teheniaa and oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*. These types of products may be used as fillings for chocolate products within the scope of food categories05.1.4 and 05.1.5.

05.2.3 Nougats and marzipans:

Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Marzipan consists of almond paste and sugar and their dietetic counterparts that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5.50

05.3 Chewing gum:

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives.50 Includes bubble gum and breath-freshener gum products.

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

Includes ready-to-eat icings and frostings for cakes, cookies, pies and bread and flour confectionery, as well as mixes for these products. Also includes sugar- and chocolate-based coatings for baked goods. Sweet sauces and toppings include butterscotch sauce for use, e.g. on ice cream. These sweet sauces are different than the syrups (e.g. maple, caramel, and flavoured syrups for fine bakery wares and ices) included in category 11.4. Fruit-based toppings are included in 04.1.2.8. Chocolate sauce is included in 05.1.2.

06.0 Cereals and cereal products derived from cereal grains, roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0:

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

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

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

06.2 Flours and starches (including soybean powder):

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

06.2.1 Flours:

Flour is produced from the milling of grain, cereals and tubers (e.g. cassava) and pith or soft core of palm tree. Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, categories 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares)). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (kinako),konjac flour (devil's tongue jelly powder, konnayaku-ko), and maida (refined wheat flour) and sago flour.

06.2.2 Starches:

Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g. cereals, pulses, corn, wheat, rice, beans, peas) and tubers (e.g. tapioca, potato). The polymer consists of linked anhydro-alpha-D-glucose units. Native starch is separated by processes that are specific for each raw material.

06.3 Breakfast cereals, including rolled oats:

Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include: granola-typebreakfast cereals, instant oatmeal, farina, corn flakes, puffed wheat or rice, multi-grain (e.g. rice, wheat and corn) breakfast cereals, breakfast cereals made from soy or bran, and extruded-type breakfast cereals made from grain flour or powder.

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

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

06.4.1 Fresh pastas and noodles and like products:

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

06.4.2 Dried pastas and noodles and like products:

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

06.4.3 Pre-cooked pastas and noodles and like products:

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

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

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

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

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

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

Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g.Japanese *mochi*, Korean *teuck*).52 Crisp snacks made from rice grains, also called "rice cakes" are categorized in 15.1, and dessert-type rice cakes are in 06.5. Category 06.7 would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. This is to distinguish from category 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

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

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

06.8.1 Soybean-based beverages

Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. In a number of countries this category includes products referred to as soybean milk. Soybean-based beverages may be consumed as is, or used to prepare other soybean products, such as those in food categories 06.8.2 (soybean-based beverage film), 06.8.3 (soybean curd (tofu)), 06.8.4 (semi-dehydrated soybean curd), and 06.8.5 (dehydrated soybean curd (kori tofu). Also includes soybean products, such as soybean-based beverage powder, which is sold as isfor reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparation of home-made soft tofu.

06.8.2 Soybean-based beverage film:

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

06.8.3 Soybean curd (tofu):

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

06.8.4 Semi-dehydrated soybean curd:

Soybean curd that has been pressed while being moulded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 06.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture 53.

06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd:

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

06.8.4.2 Deep fried semi-dehydrated soybean curd:

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

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

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

06.8.5 Dehydrated soybean curd (kori tofu):

Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.53

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

The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as *dou chi* (China), *natto* (Japan), and *tempeh*(Indonesia).

06.8.7 Fermented soybean curd:

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

06.8.8 Other soybean protein products

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

07.0 Bakery wares:

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

07.1 Bread and ordinary bakery wares and mixes:

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

07.1.1 Breads and rolls:

Includes yeast-leavened and specialty breads and soda bread.

07.1.1.1 Yeast-leavened breads and specialty breads:

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

07.1.1.2 Soda breads:

Includes soda breads.

07.1.2 Crackers, excluding sweet crackers:

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

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

Includes all other ordinary bakery wares, such as cornbread and biscuits. The term “biscuit” in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. It does not refer to the British “biscuit,” which is a “cookie” or “sweet cracker” included in category 07.2.1.

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

Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g. for biscuits). Bread mixes are included in category 07.1.6.

07.1.5 Steamed breads and buns:

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

07.1.6 Mixes for bread and ordinary bakery wares:

Includes all the mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for baked goods from food categories 07.1.1 to 07.1.5. Examples include: French bread mix, tin bread mix, panettone mix, ciabatta mix, among others. Mixes for fine bakerywares (e.g. cakes, cookies, pancakes) are found in category 07.2.3.

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

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

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

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

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

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

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

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

08.0 Meat and meat products, including poultry and game:

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

08.1 Fresh meat, poultry and game:

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

*se*are included in food categories 04.1.2.8 (fruit-based glazes, e.g. for ham) and 12.2 (spice rubs).

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

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

08.1.2 Fresh meat, poultry and game, comminuted:

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

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

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

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

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

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

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here.61 Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (*miso-zuke*), *koji*-pickled meat (*koji-zuke*), and soy sauce-pickled meat (*shoyu-zuke*).

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

The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.61 Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham.

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

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Examples include: potted beef and pickled (fermented) pig's feet.

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

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

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

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

08.3 Processed comminuted meat, poultry, and game products:

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

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

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

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

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Also includes smoked products.61 Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.

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

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

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

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

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

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

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

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

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

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

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

This broad category is divided into categories for fresh fish (09.1) and various processed fish products (09.2– 09.4). This category includes aquatic vertebrates (fish and aquatic mammals (e.g. whales)), aquatic invertebrates (e.g. jellyfish), as well as molluscs (e.g. clams, snails), crustaceans (e.g. shrimp, crab, lobster), and echinoderms (e.g. sea urchins, sea cucumbers). Fish products may be treated with coatings, such asglazes and spice rubs, prior to marketing to the consumer (e.g. glazed frozen fish fillets). In the Food Category System, this is indicated with a notation for "use as a glaze or coating (surface treatment)."

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

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

091.1. Fresh fish:

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

09.1.2 Fresh molluscs, crustaceans and echinoderms:

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

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

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

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

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

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

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

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

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

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

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

09.2.4.1 Cooked fish and fish products:

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

09.2.4.2 Cooked molluscs, crustaceans, and echinoderms:

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

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

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

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

Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 09.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish.62 Examples include: salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried and salted species of the *Gadidae* species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried shellfish, dried bonito (*katsuobushi*), and boiled, dried fish (*niboshi*).

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

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

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

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

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

Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of the fish with a salt and vinegar or alcohol (e.g. wine) solution.62 Examples include: different types of Oriental pickled products: *koji*-pickled fish (*koji-zuke*), lees-pickled fish (*kasu-zuke*), *miso*-pickled fish (*misozuke*), soy sauce-pickled fish (*shoyu-zuke*), and vinegar-pickled fish (*su-zuke*); pickled whale meat; and pickled herring and sprat.

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

Roe is usually produced by washing, salting and allowing to ripen until transparent. The roe is then packaged in glass or other suitable containers. The term “caviar” refers only to the roe of the sturgeon species (e.g.beluga). Caviar substitutes are made of roe of various sea and freshwater fish (e.g. cod and herring) that are salted, spiced, dyed and may be treated with a preservative.62 Examples include: salted salmon roe (*sujiko*), processed, salted salmon roe (*ikura*), cod roe, salted cod roe (*tarako*) and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it is included in food category 09.4, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 09.2.1, 09.2.4.1, and 09.2.5, respectively; fresh fish roe is found in category 09.1.1. 09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g. fishpaste), excluding products of food categories 09.3.1 – 0.9.3.3: Examples include fish or crustacean pates and traditional Oriental fish paste. The latter is produced fromfresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, bran, rice or soybeans. The product may be further fermented.64 Cooked fish or crustacean pastes (surimi-like products) are found in 09.2.4.1 and 09.2.4.2, respectively.

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

Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuumsealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. This category excludes fully cooked products (see category 09.2.4). Examples include: canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized).

10.0 Eggs and egg products:

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

10.1 Fresh eggs:

Fresh in-shell eggs are not expected to contain additives.

10.2 Egg products:

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

10.2.1 Liquid egg products:

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

10.2.2 Frozen egg products:

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

10.2.3 Dried and/or heat coagulated egg products:

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

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

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

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

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

11.0 Sweeteners, including honey:

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

11.1 Refined and raw sugars:

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

11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose:

White sugar is purified and crystallized sucrose with a polarisation of not less than 99.7oZ. Dextrose anhydrous is purified and crystallized D-glucose without water of crystallization. Dextrose monohydrate is purified and crystallized D-glucose with one molecule of water of crystallization. Fructose is purified and crystallized D-fructose.

11.1.2 Powdered sugar, powdered dextrose:

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

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

Soft white sugar is fine grain purified, moist sugar, that is white in colour. Soft brown sugar is fine grain moist sugar that is light to dark brown in colour. Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch and/or inulin.68 Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallized from partially purified cane juice without further purification.

11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery:

Dried glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g. hard or soft candies).

11.1.3.2 Glucose syrup used to manufacture sugar confectionery:

Glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g. hard or soft candies).

11.1.4 Lactose:

A natural constituent of milk normally obtained from whey. It may be anhydrous, or contain one molecule of water of crystallization, or be a mixture of both forms 67.

11.1.5 Plantation or mill white sugar:

Purified and crystallized sucrose with a polarisation of not less than 99.5oZ.

11.2 Brown sugar excluding products of food category 11.1.3:

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

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

Includes co-products of the sugar refining process (e.g. treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of sucrose),68 and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.

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

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

11.5 Honey:

Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substancesof the bees' own, and store it in a honeycomb to ripen and mature. Examples of honey include wildflowerhoney and clover honey.

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

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

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

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt and salt substitutes; 12.2 – herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles);12.3 – vinegars; and 12.4 - mustards), certain prepared foods (12.5 – soups and broths; 12.6 – sauces and like products; and 12.7 – salads (e.g. macaroni salad, potato salad) and sandwich spreads, excluding cocoaandnut-based spreads of food categories 04.2.2.5 and 05.1.3)), and products composed primarily of proteinthat are derived from soybeans or from other sources (e.g. milk, cereal, or vegetables) (12.9 – soybeanbasedseasonings and condiments; and 12.10 – protein products other than from soybeans).

12.1 Salt and salt substitutes:

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

12.1.1 Salt:

Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt.

12.1.2 Salt substitutes:

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

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

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

12.2.1 Herbs and spices:

Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and carawayseeds. Spices may also be found as blends in powder or paste form. Examples of spice blends include chilliseasoning, chilli paste, curry paste, curry roux, and dry cures or rubs that are applied to external surfaces ofmeat or fish.

12.2.2 Seasonings and condiments:

Condiments include seasonings such as meat tenderizers, onion salt, garlic salt, Oriental seasoning mix(*dashi*), topping to sprinkle on rice (*furikake*, containing, e.g. dried seaweed flakes, sesame seeds andseasoning), and seasoning for noodles. The term "condiments" as used in the Food Category System doesnot include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.

12.3 Vinegars:

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

12.4 Mustards:

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

12.5 Soups and broths:

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

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

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

12.5.2 Mixes for soups and broths:

Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optionalingredients (e.g. vegetables, meat, noodles). Examples include: bouillon powders and cubes; powdered andcondensed soups (e.g. *mentsuyu*); and stock cubes and powders.

12.6 Sauces and like products:

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

12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips):

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

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

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

12.6.3 Mixes for sauces and gravies:

Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare afinished sauce or gravy. Examples include mixes for cheese sauce, hollandaise sauce, and salad dressing (e.g. Italian or ranch dressing).

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

Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used ascondiments or ingredients rather than as finished gravy (for use e.g. on roast beef). Examples include: oystersauce and Thai fish sauce (*nam pla*).

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

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

12.8 Yeast and like products:

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

12.9 Soybean-based seasonings and condiments:

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

12.9.1 Fermented soybean paste (e.g. miso):

The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. Theproduct includes *dou jiang* (China), *doenjang* (Republic of Korea), or *miso* (Japan), which maybe used in thepreparation of soups or dressings, or as a seasoning.

12.9.2 Soybean sauce:

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

12.9.2.1 Fermented soybean sauce:

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

12.9.2.2 Non-fermented soybean sauces:

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

12.9.2.3 Other soybean sauce:

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

12.10 Protein products other than from soybeans:

Includes, for example, milk protein, cereal protein and vegetable protein analogues or substitutes forstandard products, such as meat, fish or milk. Examples include: vegetable protein analogues, *fu* (a mixtureof gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g. inmiso soup) and proteinaceou*s* meat and fish substitutes.

13.0 Foodstuffs intended for particular nutritional uses:

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

13.1.1 Infant formulae:

13.1.2 Follow-up formulae:

13.2 Complementary foods for infants and young children:

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

13.4 Dietetic formulae for slimming purposes and weight reduction:

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

13.6 Food supplements:

14.0 Beverages, excluding dairy products:

14.1 Non-alcoholic ("soft") beverages:

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

14.1.1 Waters:

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

14.1.1.1 Natural mineral waters and source waters:

Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral watermay be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxideof another origin), decarbonated (with less carbon dioxide than present in the water at the source so it doesnot spontaneously give off carbon dioxide under conditions of standard temperature and pressure), orfortified (with carbon dioxide from the source), and non-carbonated (contains no free carbon dioxide).82

14.1.1.2 Table waters and soda waters:

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

14.1.2 Fruit and vegetable juices:

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

14.1.2.1 Fruit juice:

Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may haverestored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purees, from different kinds of fruit. Fruit juice may be obtained, e.g. by directly expressing the juice by mechanical extraction processes, by reconstituting concentrated fruit juice(food category 14.1.2.3) with water, or in limited situations by water extraction of the whole fruit (e.g. prune juice from dried prunes).83 Examples include: orange juice, apple juice, black currant juice, lemon juice, orange-mango juice and coconut water.

14.1.2.2 Vegetable juice:

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

14.1.2.3 Concentrates for fruit juice:

Concentrated fruit juice is the product that complies with the definition given in food category 14.1.2.1. It is prepared by the physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 50% greater than that established for reconstituted juice from the same fruit. In the production of juice that is to be concentrated, suitable processes are used, and may be combined, with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water-extracted soluble fruit solids are added in-line

to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Examples include: frozen orange juice concentrate, and lemon juice concentrate.

14.1.2.4 Concentrates for vegetable juice:

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

14.1.3 Fruit and vegetable nectars:

Fruit and vegetable nectars are beverages produced from purees, juices, or concentrates of either, blended with water and sugar, honey, syrups, and/or sweeteners.83 Fruit-vegetable nectar blends are reported under their components (i.e. fruit nectar (14.1.3.1) and vegetable nectar (14.1.3.2).

14.1.3.1 Fruit nectar:

Fruit nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit purees, or a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit blends.83 Examples include: pearnectar and peach nectar.

14.1.3.2 Vegetable nectar:

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

14.1.3.3 Concentrates for fruit nectar:

Prepared by the physical removal of water from fruit nectar or its starting materials.83 Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.

14.1.3.4 Concentrates for vegetable nectar:

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

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

Includes all carbonated and non-carbonated varieties and concentrates. Includes products based on fruit andvegetable juices. Also, includes coffee-, tea- and herbal-based drinks.

14.1.4.1 Carbonated water-based flavoured drinks:

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

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

Include water-based flavoured drinks without added carbon dioxide, fruit and vegetable juice-based drinks(e.g. almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g. lemonade, orangeade), squashes (citrus-based soft drinks), capile groselha, lactic acid beverage, ready-to-drink coffeeand tea drinks with or without milk or milk solids, and herbal-based drinks (e.g. iced tea, fruit-flavoured icedtea, chilled canned cappuccino drinks) and "sports" drinks containing electrolytes. These beverages may beclear or contain particulated matter (e.g. fruit pieces), and may be unsweetened or sweetened with sugar or

a non-nutritive high-intensity sweetener. Includes so-called "energy" drinks that are non-carbonated andcontain high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine).

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

Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated or non-carbonated water-based non-alcoholic beverages by addition of water or carbonated water. Examples include: fountain syrups (e.g. cola syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes.

14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excludingcocoa:

Includes the ready-to-drink products (e.g. canned), and their mixes and concentrates. Examples include: chicory-based hot beverages (postum), rice tea, mate tea, and mixes for hot coffee and tea beverages (e.g. instant coffee, powder for hot cappuccino beverages). Treated coffee beans for the manufacture of coffee products are also included. Ready-to-drink cocoa is included in category 01.1.2, and cocoa mixes in 05.1.1.

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

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

14.2.1 Beer and malt beverages:

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

14.2.2 Cider and perry:

Fruit wines made from apples (cider) and pears (perry). Also includes cider bouche.86

14.2.3 Grape wines:

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

14.2.3.1 Still grape wine:

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

14.2.3.2 Sparkling and semi-sparkling grape wines:

Grape wines in which carbonation is produced during the fermentation process, either by bottle fermentationor closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally ofexogenous origin. Examples include: spumante, and "cold duck" wine.

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

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

14.2.4 Wines (other than grape):

Includes wines made from fruit other than grapes, apples and pears,88 and from other agricultural products,including grain (e.g. rice). These wines may be still or sparkling. Examples include: rice wine (*sake*), andsparkling and still fruit wines.

14.2.5 Mead:

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

14.2.6 Distilled spirituous beverages containing more than 15% alcohol:

Includes all distilled spirituous beverages derived from grain (e.g. corn, barley, rye, wheat), tubers (e.g.potato), fruit (e.g. grapes, berries) or sugar cane that contain greater than 15% alcohol. Examples include:aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), bagaceira belha (grappafrom Portugal; bagaceira is a drink distilled from *bagaço* (pressed skins, seeds and stalks of the grapes)),eau de vie (a brandy), gin, grappa (Italian brandy distilled from the residues of pressed wine), marc (brandydistilled from grape or apple residue), korn (grain spirit (*schnapps*) of Germany, usually derived from rye(*Roggen*), sometimes from wheat (*Weizen*) or both (*Getreide*); also labelled as *Kornbrantt* or*Kornbranttwein*)89, mistela (also *mistelle* (France) and *jeropico* (South Africa); unfermented grape juicefortified with grape alcohol), ouzo (Greek spirit drink flavoured with aniseed), rum, tsikoudia (grape marcspirit from Crete), tsipouro (grape marc spirit from certain regions in Greece), wienbrand (style of grapebrandy devised by Hugo Asbach, Rudesheim, Germany; literally, "burnt wine"), *cachaça* (Brazilian liquormade from fermented distilled sugar cane juice), tequila**,** whiskey, and vodka.

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

Includes all non-standardized alcoholic beverage products. Although most of these products contain lessthan 15% alcohol, some traditional non-standardized aromatized products may contain up to 24% alcohol.Examples include aromatized wine, cider and perry; aperitif wines; americano; batidas (drinks made from*cachaça,* fruit juice or coconut milk and, optionally, sweetened condensed milk)90; bitter soda and bitter vino;clarea (also claré or clary; a mixture of honey, white wine and spices; it is closely related to *hippocras*, whichis made with red wine); jurubeba alcoholic drinks (beverage alcohol product made from the *Solanum*

paniculatum plant indigenous to the north of Brazil and other parts of South America); negus (sangria; a hotdrink made with port wine, sugar, lemon and spice); sod, saft, and sodet; vermouth; zurra (in SouthernSpain, a sangria made with peaches or nectarines; also the Spanish term for a spiced wine made of cold orwarm wine, sugar, lemon, oranges or spices); *amazake* (a sweet low-alcoholic beverages (<1% alcohol)made from rice by *koji*; *mirin* (a sweet alcoholic beverage (<10% alcohol) made from a mixture of *shoochuu*(a spirituous beverage), rice and *koji*); "malternatives," and prepared cocktails (mixtures of liquors, liqueurs,wines, essences, fruit and plant extracts, etc. marketed as ready-to-drink

products or mixes). Cooler-typebeverages are composed of beer, malt beverage, wine or spirituous beverage, fruit juice(s), and soda water (if carbonated).

15.0 Ready-to-eat savouries:

Includes all types of savoury snack foods.

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

Includes all savoury snacks, with or without added flavourings, but excludes unsweetened crackers (category07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (*senbei*), flavoured crackers (e.g.cheese-flavoured crackers), *bhujia* (*namkeen*; snack made of a mixture of flours, maize, potatoes, salt, driedfruit, peanuts, spices, colours, flavours, and antioxidants*)*, and *papads* (prepared from soaked rice flour orfrom black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).

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

Includes all types of whole nuts processed by, e.g. dry-roasting, roasting, marinating or boiling, either in-shellor shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cerealsnacks (e.g. "trail mixes") are classified here. Chocolate-covered nuts are classified in 05.1.4, and nutscovered in imitation chocolate are included in 05.1.5.

15.3 Snacks - fish based:

This describes savoury crackers with fish, fish products or fish flavouring. Dried fish *per se* that may be consumed as a snack is assigned to food category 09.2.5, and dried meat snacks (e.g. beef jerky, pemmican) are assigned to food category 08.3.1.2.

16.0 Prepared foods:

These foods are not included in the other food categories (01-15) and should be considered on a case-by case basis. Prepared foods are mixtures of multiple components (e.g. meat, sauce, grain, cheese, vegetables); the components are included in other food categories. Prepared foods require minimal preparation by the consumer (e.g. heating, thawing, rehydrating). Provisions for additives will be listed in this food category in these regulationsonly if the additive is needed: (i) solely to have a technological function in the prepared food as sold to the consumer; or (ii) at a use level that has an intentional technological function in the prepared food that exceeds the use level that can be accounted for by carry-over from the individual components.

III FUNCTIONAL CLASSES, DEFINITIONS AND TECHNOLOGICAL PURPOSES

Sr.No.	Functional Classes	Definition	Technological purpose
1	Acidity regulator	A food additive, which controls the acidity or alkalinity of a food.	Acidity regulator, acid, acidifier, alkali, base, buffer, buffering agent, ph adjusting agent
2	Anticaking agent	A food additive, which reduces the tendency of components of food to adhere to one another.	Anticaking agent, anti-stick agent, drying agent, dusting agent
3	Antifoaming agent	A food additive, which prevents or reduces foaming.	Antifoaming agent, de-foaming agent
4	Antioxidant	A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation.	Antioxidant, antioxidant synergist, antibrowning agent
5	Bleaching agent	A food additive (non-flour use) used to decolorize food. Bleaching agents do not include pigments.	Bleaching agent
6	Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value.	Bulking agent, filler
7	Carbonating agent	A food additive used to provide carbonation in a food.	Carbonating agent
8	Carrier	A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without exerting any technological effect itself) in order to facilitate its handling, application or use of the food additive or nutrient.	Carrier, carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent

Sr.No.	Functional Classes	Definition	Technological purpose
9	Colour	A food additive, which adds or restores colour in a food.	Colour, decorative pigment, surface colourant
10	Colour retention agent	A food additive, which stabilizes, retains or intensifies the colour of a food	Colour retention agent, colour fixative, colour stabilizer, colour adjunct
11	Emulsifier	A food additive, which forms or maintains a uniform emulsion of two or more phases in a food.	Emulsifier, plasticizer, dispersing agent, surface active agent, crystallization inhibitor, density adjustment agent (flavouring oils in beverages), suspension agent, clouding agent
12	Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent fat separation.	Emulsifying salt, melding salt
13	Firming agent	A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel.	Firming agent
14	Flavour enhancer	A food additive, which enhances the existing taste and/or odour of a food.	Flavour enhancer, flavour synergist
15	Flour treatment agent	A food additive, which is added to flour or dough to improve its baking quality or colour.	Flour treatment agent, flour bleaching agent, flour improver, dough conditioner, dough strengthening agent
16	Foaming agent	A food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food.	Foaming agent, whipping agent, aerating agent
17	Gelling agent	A food additive, which gives a food texture through formation of a gel.	Gelling agent
18	Glazing agent	A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating.	Glazing agent, sealing agent, coating agent, surface-finishing agent, polishing agent, film-forming agent
19	Humectant	A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere.	Humectant, moisture retention agent, wetting agent
20	Packaging gas	A food additive gas, which is introduced into a container before, during or after filling with food with the intention to protect the food, for example, from oxidation or spoilage.	Packaging gas
21	Preservative	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms.	Preservative, antimicrobial preservative, antimycotic agent, bacteriophage control agent, fungistatic agent, antimould and antirope agent, antimicrobial synergist
22	Propellant	A food additive gas, which expels a food from a container	Propellant
23	Raising agent	A food additive or a combination of food additives, which liberate(s) gas and thereby increase(s) the volume of a dough or batter.	Raising agent
24	Sequestrant	A food additive, which controls the availability of a cat ion.	Sequestrant
25	Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.	Stabilizer, foam stabilizer, colloidal stabilizer, emulsion stabilizer
26	Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	Sweetener, intense sweetener, bulk sweetener
27	Thickener	A food additive, which increases the viscosity of a food.	Thickener, bodying agent, binder, texturizing agent

IV USE OF FOOD ADDITIVES IN FOOD PRODUCTS

Food products may contain additives as specified in the regulations and in the following tables. (**All capital and bold words in the table 1 to 15 refers to the group of additives as listed in Annex-1**)

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
1	**Dairy products and analogues, excluding products of food category 2.0**				
1.1	**Milk and dairy-based drinks**				
01.1.1	**Milk and buttermilk (Plain)**				
01.1.1.1	**milk (plain).**	**PHOSPHATES**	338	Permitted for sterilized milk (plain) only,	33, 227
01.1.1.2	**Butter Milk (Plain)**	**PHOSPHATES**	338	For UHT and sterlized butter milk (plain) only	33
01.1.2	**Dairy-based drinks - flavoured milk and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks) Flavoured Milk, fermented drink, lassi, flavoured fermented milk**	Acesulfame potassium	950	350 mg/kg	161, 188
		Alitame	956	100 mg/kg	161
		Allura red AC	129	100 mg/kg	161, 52
		Aspartame	951	600 mg/kg	161, 191
		Aspartame-Acesulfame salt	962	350 mg/kg	161, 113
		Brilliant blue FCF	133	100 mg/kg	52
		CAROTENOIDS	160a(i)	150 mg/kg	52
			160a(iii)		
			160e		
			160f		
		Curcumin		100 mg/kg	
		Canthaxanthin	161g	15 mg/kg	52, 170
		caramel color (plain)		GMP	
		Caramel III - ammonia caramel	150c	2000 mg/kg	52
		Caramel IV - sulfite ammonia caramel	150d	2000 mg/kg	52
		Annato extract on Bixin/Nor Bixin basis (50: 50 ratio)	160 b (i), (ii)	100	
		beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	52
		Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
		Fast green FCF	143	100 mg/kg	52
		Grape skin extract	163(ii)	150 mg/kg	181, 52
		IRON OXIDES	172(i)	20 mg/kg	52
			172(ii)		
			172(iii)		
		Indigotine (Indigo carmine)	132	100 mg/kg	52
		Neotame	961	20 mg/kg	161
		PHOSPHATES	338	1320 mg/kg	33
		POLYSORBATES	432	3000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	161, 52
		Carmoisine		100 mg/kg	
		Erythrosine		50 mg/kg	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Tartrazine		100 mg/kg	
		Propylene glycol esters of fatty acids	477	5000 mg/kg	
		RIBOFLAVINS	101(i)	300 mg/kg	52
			101(ii)		
			101(iii)		
		SACCHARINS	954(i)	80 mg/kg	161
			954(ii)		
			954(iii)		
			954(iv)		
		SORBATES	200	1000 mg/kg	220, 42
			201		
			202		
			203		
		Steviol glycosides	960	200 mg/kg	26, 201
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	161
		Sucroglycerides	474	5000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	52
		Sodium aluminosilicate	554	60 mg/kg	6, 253
		Gellan gum		GMP	
		Hydroxy propyl methyl cellulose		0.1 to 0.75% for flavoured milk	
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**	338	1000 mg/kg	33
01.2.1	**Fermented milks (plain)**	Caramel IV - sulfite ammonia caramel	150d	150 mg/kg	
		PHOSPHATES	338	1000 mg/kg	
01.2.1..1	**Fermented milks (plain) not heat-treated after fermentation**	**No additives permitted in plain fresh (non heat treated) fermented milk.**			
01.2.1.2	**Fermented milks (plain), heat-treated after fermentation**	Caramel IV - sulfite ammonia caramel	150d	150 mg/kg	12
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		PHOSPHATES	338	1,000 mg/kg	33
		Acetic and fatty acid esters of glycerol	472a	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	464	GMP	234

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		cellulose			
		Karaya gum	416	GMP	234
		Konjac flour	425	GMP	234
		Lactic and fatty acid esters of glycerol	472b	GMP	234
		Magnesium carbonate	504(i)	GMP	
		Magnesium chloride	511	GMP	234
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, DL-	296	GMP	
		Methyl cellulose	461	GMP	234
		Methyl ethyl cellulose	465	GMP	234
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	234
		Nitrogen	941	GMP	234
		Nitrous oxide	942	GMP	234
		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	
		caramel IV- sulphite ammonia caramel		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
		Diacetyltarteric and fatty acid esters of glycerol	472 e	GMP	
		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	
		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	
		Sodium carboxymethyl	466	GMP	234

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		cellulose (Cellulose gum)			
		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 (i)	100 mg/kg	
		Riboflavin	101 (i)	GMP	
		Caramel colour (Plain) Caramel I	150 a	150 mg/kg	
		Caramel colours (Ammonium sulphite process) Caramel IV	150 d	100 mg/kg	
		Annato extract on Bixin/Nor Bixin basis (50: 50 ratio)	160 b (i), (ii)	100 mg/kg	
		Beta apo -8 carotenal	160 e	100 mg/kg	
		Beta carotene	160a(i)	100 mg/kg	
		Canthaxanthin	161 g	100 mg/kg	
		ethyl ester of beta apo-8 carotenoic acid		100 mg/kg with note, only in flavoured and fruit yoghurt	
		Tartrazine	102	100 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Indigotine (indigocarmine)	132	100 mg/kg	3
		Brilliant blue FCF	133	100 mg/kg	
		Fast green FCF	143	100 mg/kg	
01.2.2	**Renneted milk (plain)**	Caramel IV - sulfite ammonia caramel	150d	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		PHOSPHATES	338	1,000 mg/kg	33
		SORBATES	200	1,000 mg/kg	42
			201		
			202		
			203		
		Calcium carbonate	170(i)	GMP	
		Carbon dioxide	290	GMP	59
		Lecithin	322(i)	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	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		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	
		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	
		SORBATES		GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	
		Sodium carboxymethyl cellulose (Cellulose gum)	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	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
1.3	**Condensed /Evaporated milk and analogues (plain)**				
01.3.1	**Condensed Milk (plain) Evaporated milk(s) Sweetened condensed milk(s)**	Calcium carbonate	170 (i)	2000 mg/kg singly or 3000 mg/kg in combination	
		Sodium Citrates	331		
		Potassium Citrates	332		
		Calcium Citrates	333		
		Phosphates	338		
		Sodium carbonate	500 (i)		
		Potassium carbonate	501 (i)		
		Potassium chloride	508		
		Calcium chloride	509		
		Gluco delta lactone	575	GMP	Permitted only for khoya
		Propionic Acid; Sodium and Calcium Propionate expressed as Propionic acid (Singly or in combination)	280, 281, 282	2000 mg/kg	Permitted only for khoya
		Sorbic acid	200		Permitted only for khoya
		Sodium sorbate	201		Permitted only for khoya
		Potassium sorbate	202		Permitted only for khoya
		Calcium sorbate	203		Permitted only for khoya
		Nisin	234	12.5 mg/kg	Permitted only for khoya
		Carrageenan	407	150 mg/kg	
01.3.2	**Beverage Whitener:**				
01.3.2.1	**a) Dairy based: Dairy whitener**			The additives permitted in milk powder and cream powder, may be allowed in dairy whitener	
0.1.3.2.2	**b) Non Dairy based: beverage whitener**	**ASCORBYL ESTERS**	304	80 mg/kg	~~10~~
			305		-
		Acesulfame potassium	950	2,000 mg/kg	1,61,188
		Aspartame	951	6,000 mg/kg	1,61,191
		CAROTENOIDS	160a(i)	100 mg/kg	-
			160a(iii)		-
			160e		-
			160f		-
		Caramel III - ammonia caramel	150c	1,000 mg/kg	-
		Caramel IV - sulfite ammonia caramel	150d	1,000 mg/kg	-

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		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	161
		PHOSPHATES	338	13,000 mg/kg	33
		POLYSORBATES	432	4,000 mg/kg	
		Propylene glycol esters of fatty acids	477	1,000 mg/kg	
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		SORBATES	200	200 mg/kg	42
			201		
			202		
			203		
		Sodium Alumino Silicate	554	570 mg/kg	260, 6, 161
		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***	No additive allowed			
01.4.1	**Pasteurized cream (plain) Cream and Malai**	No additive allowed			
01.4.2	**Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)**	**PHOSPHATES**	338	2,200 mg/kg	33
		POLYSORBATES	432	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	Note 236
		Agar	406	GMP	
		Alginic acid	400	GMP	
		Ammonium alginate	403	GMP	
		Bleached starch	1403	GMP	Note 236
		Calcium alginate	404	GMP	
		Calcium carbonate	170(i)	GMP	
		Calcium chloride	509	GMP	
		Calcium lactate	327	GMP	
		Calcium sulfate	516	GMP	
		Carbon dioxide	290	GMP	Note 278, 59
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Citric acid	330	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Dextrins, roasted starch	1400	GMP	Note 236
		Diacetyltarteric and fatty acid esters of glycerol	472 e	6000	
		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	Note 236
		Lactic acid, L-, D- and DL-	270	GMP	
		Lactic and fatty acid esters of glycerol	472b	GMP	
		Lecithin	322(i)	GMP	
		Methyl cellulose	461	GMP	
		Methyl ethyl cellulose	465	GMP	
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	
		Mono- and di-glycerides of fatty acids	471	GMP	
		Monostarch phosphate	1410	GMP	
		Nitrogen	941	GMP	Note 278, 59
		Nitrous oxide	942	GMP	Note 278, 59
		Oxidized starch	1404	GMP	Note 236
		Pectins	440	GMP	
		Phosphated distarch phosphate	1413	GMP	
		Polydextroses	1200	GMP	Note 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 (PES)	407a	GMP	
		Sodium alginate	401	GMP	
		Sodium carbonate	500(i)	GMP	
		Sodium carboxymethyl cellulose (Cellulose gum)	466	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sodium lactate	325	GMP	
		Sodium sesquicarbonate	500(iii)	GMP	
		Starch acetate	1420	GMP	
		Starch sodium octenyl succinate	1450	GMP	
		Tara gum	417	GMP	Note 236
		Tragacanth gum	413	GMP	Note 236
		Tricalcium citrate	333(iii)	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Xanthan gum	415	GMP	
01.4.3	**Clotted cream (plain)**	Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
		Nisin	234	10 mg/kg	
		PHOSPHATES	338	2,200 mg/kg	33
		POLYSORBATES	432	1,000 mg/kg	
01.4.4	**Cream analogues**	Acesulfame potassium	950	1,000 mg/kg	188, 161
		Aspartame	951	1,000 mg/kg	1,91,161
		CAROTENOIDS	160a(i)	20 mg/kg	
			160a(iii)		
			160e		
			160f		
		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	161
		PHOSPHATES	338	2,200 mg/kg	33
		POLYSORBATES	432	5,000 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	86
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	161
1.5	**Milk powder and cream powder and powder analogues (plain)**				
01.5.1	**Milk powder and cream powder (plain)**	**ASCORBYL ESTERS**	304	500mg/kg	10
			305		
		Calcium Aluminium silicate	556	265 mg/kg	6, 259
		Diacetyl tartaric and fatty acid esters of glycerol	472e	10, 000 mg/Kg	
		PHOSPHATES	338	3000 mg/kg single or combination, for phosphate, chloride, carbonate and citrates	33

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sodium carbonate	500 (i)	GMP	
		Potassium carbonate	501(i)		196, 15, 75
		Potassium chloride	508		6, 259
		Calcium chloride	509		
		Calcium carbonate	170 (i)		
		Sodium Citrates	331		
		Potassium Citrates	332		
		Calcium Citrates	333		
		Polydimethylsiloxane	900a	10 mg/kg	
		Propyl gallate	310	200 mg/kg	
		Sodium Alumino Silicate	554	265 mg/kg	
		Sucroglycerides	474	10,000 mg/kg	
		Lecithins		2500 mg/kg	
		Mono- and di- glycerides of fatty acids	471	2500 mg/kg	
		Antioxidant, singly or in combination			
		Magnesium carbonates	504	GMP	
		Sodium hydroxide	524	GMP	
		Calcium hydroxide	526	2000 mg/kg	
		Potasium hydroxide	525	2000 mg/kg	
		L-Ascorbic acid	300	500 mg/kg	
01.5.2	**Powder analogues**	**ASCORBYL ESTERS**	304	80 mg/kg	10
			305		
		Acesulfame potassium	950	1,000 mg/kg	188, 161
		Aspartame	951	2,000 mg/kg	191, 161
		CAROTENOIDS	160a(i)	100 mg/kg	209
			160a(iii)		
			160e		
			160f		
		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	161
		PHOSPHATES	338	4,400 mg/kg	88, 36
		POLYSORBATES	432	4,000 mg/kg	
		Propylene glycol esters of fatty acids	477	limit is too high, it may be allowed as ingredient,	
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		Sodium alumino silicate	554	570 mg/kg	6, 259

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Steviol glycosides	960	330 mg/kg	26, 201
1.6	**Cheese and analogues**	No provisions			
01.6.1	**Unripened cheese**	Aspartame	951	1,000 mg/kg	161, 191
		CAROTENOIDS	160a(i)	100 mg/kg	161
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	50 mg/kg	
			141(ii)		
		Canthaxanthin	161g	15 mg/kg	201
		Caramel III - ammonia caramel	150c	15,000 mg/kg	201
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	201
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		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	338	4,400 mg/kg	33
		POLYSORBATES	432	80 mg/kg	38
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	3, 161
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		SORBATES	200	2,000 mg/kg	42, 223 for channand paneer also
			201		
			202		
			203		
		Nicin		only in channa/paneer	12.5 mg/kg
		Propionic acid, sodium propionate, calcium propionate, singly or in combination, expressed as propionic acid		280, 281, 282, 283 only in channa/paneer	3000 mg/kg
		Glucono delta lactone		575 only in channa/paneer	GMP
		Sunset yellow FCF	110	100 mg/kg	3
		Calcium chloride	509	200 mg/kg of milk with note except cream cheese	
		Amnnoto Beta Carotene	-	600 mg/kg with note except coulommiers	
		Carragenan	-	5000 mg/kg with note for cream cheese only.	
		Guar Gum	-	5000 mg/kg with note for cream cheese only.	
		Karaya Gum	-		
		Tragacanth Gum	-		
		Xanthum Gum	-		
		Alginate of sodium/potassium/Calcium	-		

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Ammonium alginate	-		
		Gelatine	-		
		Pectins	-		
		Propylene glycol Alginate	-		
01.6.2	**Ripened cheese** ***Cheese, Cheddar Cheese, Danbo Cheese, Edam Cheese, Gouda Cheese, Havarti Cheese, Tilisiter Cheese , Camembert Cheese , Brie Cheese, St Paulin Cheese , Samsoe Cheese, Emmentaler Cheese, Provolone Cheese, Extra hard gratin Cheese, Cheese/sliced/cut/shreded cheese***	Canthaxanthin	161g	15 mg/kg	201
		Lysozyme	1105	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Nisin	234	12 mg/kg	
		SORBATES	200	3000 mg/kg,	42
			201		
			202		
			203		
		Calcium chloride	509	200 mg/kg	
		Amnnoto Beta Carotene		600 mg/kg	
		RIBOFLAVINS		300 mg/kg as general decision	
		Chlorophyll		15 mg/kg maximum	
		Sodium salts of mono/di/poly phosphoric acid	339, 450(i, ii, iii) 451(i),452(i)	Total salt content should not exceed 9000 mg/kg calculated as phosphohorus/cabonates/citrate/ chloride	
		Potassium salts of mono/di/poly phosphoric acid	340, 450 (iv), (v), 451(ii)452(ii)		
		Calcium salts of mono/di/poly phosphoric acid	341, 450(vi), (vii), 452(iv)		
		Sodium citrate	331		
		Potassium citrate	332		
		Calcium citrate	333		
		Curcumin	100 (i)	100 mg/kg	
		beta carotene		100 mg/kg	
		beta-Carotenes, vegetable	160 a (ii)	100 mg/kg	
		Annatto extracts, norbixin-based	160b(ii)	100 mg/kg	
		Annatto extracts, bixin-based	160b(i)	10-50 mg/kg normal to orange color	
		Calcium and Magnesium carbonate	170, 504	GMP	
		Sorbates		3000 mg/kg	
		Nisin		12.5 mg/kg	
		Propionic acid, sodium propionate, calcium propionate, singly or in combination, expressed as propionic acid	280, 281, 282, 283	3000 mg/kg	
		Pimaricin (natamicin)	235	2 mg/dm2 surface; not present in depth beyond 5 mm with note for surface/rind treatment only	
		Glucono delta lactone	575	GMP	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
01.6.2.1	**Ripened cheese includes rind**	**ASCORBYL ESTERS**	304	500 mg/kg	
			305		
		CAROTENOIDS	160a(i)	100 mg/kg	
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	15 mg/kg	
			141(ii)		
		Canthaxanthin	161g	15 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carmines	120	125 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	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Lysozyme	1105	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	
		Nisin	234	12 mg/kg	
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		SORBATES	200	3,000 mg/kg	
			201		
			202		
			203		
01.6.2.2	**Rind of ripened cheese**	Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	500 mg/kg	
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	75 mg/kg	
			141(ii)		
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		IRON OXIDES	172(i)	100 mg/kg	
			172(ii)		
			172(iii)		
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lysozyme	1105	GMP	
		Microcrystalline wax	905c(i)	30,000 mg/kg	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Natamycin (Pimaricin)	235	40 mg/kg	
		Nisin	234	12 mg/kg	
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		SORBATES	200	3,000 mg/kg	
			201		
			202		
			203		
		Sunset yellow FCF	110	300 mg/kg	
01.6.2.3	**Cheese powder (for reconstitution; e.g., for cheese sauces)**	**CAROTENOIDS**	160a(i)	100 mg/kg	
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	50 mg/kg	
			141(ii)		
		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	200	3,000 mg/kg	42
			201		
			202		
			203		
01.6.3	**Whey cheese**	Lauric arginate ethyl ester	243	200 mg/kg	
		SORBATES	200	1,000 mg/kg	42
			201		
			202		
			203		
01.6.4	**Processed cheese**				
01.6.4.1	**Plain processed cheese** ***Processed Cheese Processed Cheese Spread***	Allura red AC	129	100 mg/kg	161
		CAROTENOIDS	160a(i)	**100 mg/kg**	
			160a(iii)		
			160e		
			160f		
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		HYDROXYBENZOATES, PARA-	214	300 mg/kg	27
			218		
		IRON OXIDES	172(i)	50 mg/kg	
			172(ii)		
			172(iii)		
		Lauric arginate ethyl ester	243	200 mg/kg	80,3

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Natamycin (Pimaricin)	235	40 mg/kg	
		PHOSPHATES	338	Total salt content should not exceed 9000 mg/kg calculated as phosphohorus/ cabonates/citrate/ chloride	
		Sodium bicarbonate/ calcium carbonate expressed as anhydrous substance	500(ii) 170(i)		
		Sodium citrate	331		
		Potassium citrate	332		
		Calcium citrate	333		
		Calcium chloride	509		
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		Sodium aliminium phosphates	1600	1600 mg/kg	251,6
		SORBATES	200	3,000 mg/kg	42
			201		
			202		
			203		
		Sunset yellow FCF	110	100 mg/kg	3
		Curcumin	100	100 mg/kg	
		Riboflavin	101	100 mg/kg	
		Chlorophyll	140	100 mg/kg	
		Carotene (Natural extract)		100 mg/kg	
		Annatto extract on Bixin:Nor-bixin (50:50 basis)	160(b) (i), (ii)	10-50 mg/kg (Normal to orange coloured)	
		Calcium and magnesium carbonates	170, 504	GMP	
		Sorbic acid, sodium sorbate, potassium sorbate, calcium sorbate, calculated as sorbic acid	200, 201, 202, 203	3000 mg/kg	
		Nisin	234	12.5 mg/kg	
		Citric Acid	330	GMP	
		Phosphoric acid	338	GMP	
		Acetic acid	260	GMP	
		Lactic acid	270	GMP	
01.6.4.2	**Flavoured processed cheese, including containing fruit, vegetables, meat, etc.**	Allura red AC	129	100 mg/kg	161
		CAROTENOIDS	160a(i)	100 mg/kg	
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	50 mg/kg	
			141(ii)		
		Canthaxanthin	161g	15 mg/kg	-
		Caramel III - ammonia caramel	150c	50,000 mg/kg	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	72
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		HYDROXYBENZOATES, PARA-	214	300 mg/kg	27
			218		
		IRON OXIDES	172(i)	50 mg/kg	
			172(ii)		
			172(iii)		
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		PHOSPHATES	338	9,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		Sodium aluminium phosphates		1600	251, 6
		SORBATES	200	3,000 mg/kg	42
			201		
			202		
			203		
		Sunset yellow FCF	110	200 mg/kg	
01.6.5	**Cheese analogues**	Acesulfame potassium	950	350 mg/kg	161, 188
		Allura red AC	129	100 mg/kg	3
		Aspartame	951	1,000 mg/kg	161, 191
		Brilliant blue FCF	133	100 mg/kg	3
		CAROTENOIDS	160a(i)	200 mg/kg	
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	50 mg/kg	
			141(ii)		
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	201
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	3
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		HYDROXYBENZOATES, PARA-	214	500 mg/kg	27, 161,3
			218		
		Indigotine (Indigo carmine)	132	200 mg/kg	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Neotame	961	33 mg/kg	161
		Nisin	234	12 mg/kg	161
		PHOSPHATES	338	9,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	3
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		SACCHARINS	954(i)	100 mg/kg	161
			954(ii)		
			954(iii)		
			954(iv)		
		SORBATES	200	3,000 mg/kg	42
			201		
			202		
			203		
		Sucralose (Trichlorogalactosucrose)	955	500 mg/kg	161
		Sunset yellow FCF	110	300 mg/kg	3
01.6.6	**Whey protein cheese**	Acetic acid, glacial	260	GMP	
		Calcium propionate	282	3,000 mg/kg	70
		Citric acid	330	GMP	
		Glucono delta-lactone	575	GMP	
		Lactic acid, L-, D- and DL-	270	GMP	
		Malic acid, DL-	296	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	80,3
		Nisin	234	12 mg/kg	
		Propionic acid	280	3,000 mg/kg	
		SORBATES	200	3,000 mg/kg	70
			201		42
			202		
			203		
		Sodium propionate	281	3,000 mg/kg	70
1.7	**Dairy Based Desserts (e.g. pudding, fruit or flvaoured yoghurt)***	**ASCORBYL ESTERS**	304	500 mg/kg	10, 2
			305		
		Acesulfame potassium	950	350 mg/kg	161, 188
		Alitame	956	100 mg/kg	161
		Allura red AC	129	300 mg/kg	161
		Ammonium salts of phosphatidic acid	442	5,000 mg/kg	231
		Aspartame	951	1,000 mg/kg	161, 191
		Aspartame-acesulfame salt	962	350 mg/kg	161, 113
		BENZOATES	210	300 mg/kg	13
			211		
			212		
			213		
		Brilliant blue FCF	133	150 mg/kg	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		CAROTENOIDS	160a(i)	100 mg/kg	
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	500 mg/kg	
			141(ii)		
		Canthaxanthin	161g	15 mg/kg	170
		Caramel III - ammonia caramel	150c	2000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	3000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1000mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	2
		Grape skin extract	163(ii)	200 mg/kg	181
		HYDROXYBENZOATES, PARA-	214	120 mg/kg	27
			218		
		IRON OXIDES	172(i)	100 mg/kg	
			172(ii)		
			172(iii)		
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	170
		Neotame	961	100 mg/kg	-
		PHOSPHATES	338	1500 mg/kg	161
		POLYSORBATES	432	3000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	161
		Propyl gallate	310	90 mg/kg	15, 2
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		SACCHARINS	954(i)	100 mg/kg	161
			954(ii)		
			954(iii)		
			954(iv)		
		SORBATES	200	1000 mg/kg	42
			201		
			202		
			203		
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
		Sucroglycerides	474	5000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	161
		Carrageenan	407	GMP	
		Pectins	440	GMP	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sodium carboxymethyl cellulose	466	GMP	
		Agar	406	GMP	
		Guar gum	412	GMP	
		Xanthan gum	415	GMP	
		Propylene glycol alginate	405	GMP	
		Polyoxyethylene sorbitan tristearate		GMP	
		Poly glycerol esters of fatty acid		GMP	
		Poly oxy ethylene sorbyton mono Laureate		GMP	
		Poly oxyethylene sorbyton monosterate		GMP	
		Mono and di glycerides of fatty acids		GMP	
		Methyl cellulose	461	GMP	
		Modified starched singaly or in combination		GMP	
		Acid treated starch		GMP	
		Alkali treated starch		GMP	
		Bleached starch		GMP	
		Distarch adipate acetylated		GMP	
		Distarch glycerol		GMP	
		Distarch glycerol acetylated		GMP	
		Distarch glycerol hydroxypropyl		GMP	
		Distarch phosphate		GMP	
		Distarch phosphate, acetylated		GMP	
		Distarch phosphate, hydroxypropyl		GMP	
		Monostarch phosphate		GMP	
		Oxidised starch		GMP	
		Starch hydroxyl propyl		GMP	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Microcrystalline cellulose	460 (i)	10, 000 mg/kg	
		L-(+Tartaric acid and Sodium/Potassium salts)		1000 mg/kg	
		curcumin	100 (i)	100 mg/kg	
		Annatto extract on Bisxin/Nor bixin basis (50:50 ratio)	160 b(i), (ii)	100 mg/kg	
		Caramel colours (Plain)	150 a	GMP	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Tartrazine	102	100 mg/kg	
		Glycerol	422	GMP	
		Salts of sodium and posium citrate	331`, 332	GMP	
		Acetic acid		GMP	

TABLE 1

Use of additives in Dairy products and analogues, excluding products of category 02.0					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Lactic acid		GMP including sodium, potasium salt	
		Maleic acid (DL)		GMP	
		Pullulan		GMP	
		Maltitol and Maltitol syrup		GMP	
		Sodium hydrogen carbonate		GMP	
	*** No additives in case of Dahi (sweetened)**				
1.8	**Whey and whey products, excluding whey cheeses**				
01.8.1	**Liquid whey and whey products, excluding whey cheeses**	Benzoyl peroxide	928	100 mg/kg	74
		PHOSPHATES	338	880 mg/kg	33, 228
01.8.2	**Dried whey and whey products, excluding whey cheeses *Whey powder***	Benzoyl peroxide	928	100 mg/kg	147
		Calcium carbonate	170(i)	10,000 mg/kg	
		Calcium chloride	509	GMP	
		Calcium hydroxide	526	GMP	
		Calcium silicate	552	10000 mg/kg	
		Hydroxypropyl distarch phosphate	1442	10000 mg/kg	
		Magnesium carbonate	504(i)	10000 mg/kg	
		Magnesium oxide	530	10000 mg/kg	
		Magnesium silicate, synthetic	553(i)	10000 mg/kg	
		Microcrystalline cellulose (Cellulose gel)	460(i)	10000 mg/kg	
		PHOSPHATES	338	4400 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

Use of food additives in fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
2.1.1	**Butter oil, Anhydrous mlk fat and Ghee (no additives in case of Ghee)**	Ascorbyl palmitate	304	500 mg/kg max	10 & 171
		Ascorbyl stearate	305		10 & 171
		Propyl gallate	310	100 mg/kg max	15, 133 & 171
		Octyl gallate,Ethyl gallate,Dodecyl gallate		100 mg/kg max	
		Citric acid	330	GMP	171
2.1.2	**Vegetable oil & fats (Fats, Oil and Emulsions**	Lecithin	322 (i)	GMP	
		Ascorbic acid	300	GMP	
		Propyl gallate	310,	200 mg/kg	15 & 130
		Natural and synthetic tocopherols	307	GMP	
		Ascorbyl esters	304, 305	500 mg/kg	10
		Citric acid,tartric acid,gallic acid	330, 334	(Citric acid)	15 & 277
		Resin guinace	314	1000 mg/kg	
		TBHQ	319	200 mg/kg	15 & 130
		Sodium citrate	331 iii	GMP	
		Isopropyl citrate mixture	384	200 mg/kg	
		Monoglyceride citrate	NS	100 mg/kg max, Singly or in combination	
		Phosphoric acid	338	100 mg/kg max, Singly or in combination	
		Polydimethylsiloxane	900a	10 mg/kg	
		Carotenes, Beta, Vegetable	160a(ii)	1000 mg/kg	
		Carotenoids	160a(i),a(iii),e,f	25 mg/kg	232
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10000 mg/kg	
		Polysorbates	432-436	5000 mg/kg	102
		Propylene Glycol Esters of Fatty Acids	477	10000 mg/kg	
		Stearyl citrate	484	GMP	
		Thiodipropionates	388, 389	200 mg/kg	46
2.1.3	**Lard, tallow, fish oil, and other animal fats (Edible Fats)**	Lecithin	322 i	GMP FSSR approved Tallow,Lard	
		Ascorbic acid	300	GMP FSSR approved Tallow,Lard	
		Propyl gallate	310	200 mg/kg	15 & 130
		Natural and synthetic tocopherols	306	GMP FSSR approved Tallow,Lard	
		Ascorbyl esters	304, 305	500 mg/kg	10
		Citric acid,tartric acid,	330,334,	GMP (Citric acid)	
		Resin guinace	314	1000 mg/kg	
		TBHQ	319	200 mg/kg	15 & 130
		Sodium citrate	331 iii	GMP FSSR approved Tallow,Lard	
		Phosphoric acid	338	100 mg/kg max, Singly or in combination FSSR	

TABLE 2

Use of food additives in fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
				approved Tallow,Lard	
		Dimethyl polysiloxane singly or in combination with silcon dioxide	900a	10 ppm	
		Carotenes, Beta, Vegetable	161a(ii)	1000 mg/kg	
		Carotenoids	160a(i), a(iii),e,f	25 mg/kg	
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10000 mg/kg	
		Fast Green FCF	143	100 mg/kg	
		Indigotine	132	100 mg/kg	161
		Isopropyl citrate mixture	384	200 mg/kg	
		Polysorbates	432-436	5000 mg/kg	102
		Propylene Glycol Esters of Fatty Acids	477	10000 mg/kg	
		Stearyl citrate	484	GMP	
		Sunset yellow FCF	110	100 mg/kg	161
		Thiodipropionates	388, 389	200 mg/kg	46
2.2.1	**Butter (1Butter & Milk Fat)**	Curcumin		100 mg/kg max	
		Beta carotene	160 a(ii)	600 mg/kg	
		Annato extract bixin/nor bixin based	160 b	20 mg/kg	8
		CAROTENOIDS	160 e	35 ppm max Methyl ester of Beta apo-8 carotenoic acid,Beta apo-8 carotenal	146 & 291
		Sodium and calcium hydroxide	524, 526	GMP	
		PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii);343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v);	Sodium phosphate GMP	33 & 34
		Carotene (Natural extract)		100 mg/kg max	
		Sodium carbonate	500(i)	GMP	
		Sodium Hydrogen Carbonate	500(ii)	GMP	
2.2.2	**Fat spreads, dairy fat spreads and blended spreads (Margarine and Fat Spreads)**	Lecithin	322(i)	GMP	
		Ascorbic acid	300	GMP	
		Propyl gallate,	310	200 mg/kg	15 & 130
		Tocopherols	307a,b,c	GMP Natural and synthetic tocopherols	
		Ascorbyl esters	304, 305	500 mg/kg	10
		tartric acid	334	GMP	
		Resin guinace	314	500 mg/kg	
		TBHQ	319	200 mg/kg	15 & 130
		Sodium citrate	331 (i)	GMP	
		Isopropyl citrate mixture	384	100 mg/kg singly or in combination	
		Phosphoric acid	338	100 mg/kg singly or in combination	
		Mono and di glycerides of fatty acids	471	GMP	
		Mono and di glycerides of fatty acids esterified with acetic, acetyl	472 e	10 g/kg	

TABLE 2

Use of food additives in fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		tartric, citric, lactic, tartaric acids and their sodium and calcium salts			
		1,2 -propylene glycol esters of fatty acids	477	20gm/kg	
		Sorbitian monopalmitate / sorbitan monostearte/ tristearate	495, 491	1000 mg/kg max: Table margarine/ Fat spread	
		SUCROGLYCERIDES	474	10000mg/kg	102
		SORBATES	200-203	2000 mg/kg	42
		Carotenes, Beta, Vegetable	160 a(ii)	1000mg/kg	
		Annato extract on bixin/ non bixin	160 b	20 mg/kg max: Table margarine/ Fat spread	
		Curcumin or turmeric	100 (i)	5 mg/kg max: Table margarine/ Fat spread	
		CAROTENOIDS	160a(i),a(iii),e,f	35 mg/kg	
		Citric acid	330	GMP: Table margarine/ Fat spread	
		Lactic acid	270	GMP: Table margarine/ Fat spread	
		EDTA	385, 386	100 mg/kg	21
		BENZOATES	210-213	1000mg/kg	13
		Canthaxanthin	161g	15 mg/kg	214 & 215
		Caramel III-Ammonia caramel	150c	500 mg/kg	
		Caramel IV-Sulfite caramel	150d	500 mg/kg	214
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10000 mg/kg	
		Hydroxy benzoates, para	214, 218	300 mg/kg	27
		lauric alginate ethyl ester	243	200 mg/kg	214 & 215
		PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii);343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v);	2200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	152
		Polysorbates	432-436	5000 mg/kg	102
		Riboflavins	101(i),(ii)	300 mg/kg	
		Stearyl citrate	484	100 mg/kg	15
		Stearoyl Lactylates	481(i), 482(i)	10000 mg/kg	
		Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5000 mg/kg	
		Thiodipropionates	388, 389	200 mg/kg	46
2.3	**Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions**	Acesulfame potassium	950	1000 mg/kg	161 & 188
		ASCORBYL ESTERS	304, 305	500 mg/kg	10
		Aspartame	951	1000 mg/kg	161 & 191
		BENZOATES	210-213	1000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		Canthaxanthhin	161g	15 mg/kg	
		Caramel iii- ammonia caramel	150c	20000 mg/kg	

TABLE 2

Use of food additives in fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Carotenes, beta-vegetable	160a(ii)	1000 mg/kg	
		CAROTENOIDS	160a(i), a(iii),e,f	200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
		HYDROXYBENZOATES,PARA	214, 218	300 mg/kg	27
		Indigotine (indigo caramine)	132	100 mg/kg	161
		Neotame	961	10 mg/kg	161
		PHOSPHATES	338;339(i)-(iii); 340(i)-(iii); 341(i)-(iii);342(i),(ii);343(i)-(iii);450(i)-(iii),(v)-(vii);451(i),(ii); 452(i)-(v);	2200 mg/kg	33
		POLYSORBATES	432-436	5000 mg/kg	102
		Propyl gallate	310	200 mg/kg	15 & 130
		Propylene glycol esters of fatty acids	477	30000 mg/kg	
		RIBOFLAVINS	101(i),(ii)	300 mg/kg	
		SORBATES	200-203	1000 mg/kg	42
		SUCROGLYCERIDES	474	10000 mg/kg	102
		Tertiary butylhydroquinone	319	200 mg/kg	15 & 130
2.4	**Fat-based desserts excluding dairy-based dessert products of food category 01.7 (Frozen desserts/ Frozen Confections)**	Carrageenan	407	GMP	
		Pectins	440		
		Sodium carboxy methyl cellulose	466		
		Agar	406		
		Guar gum	412		
		Xanthan gum	415		
		Propylene glycol alginate	405	10 g/kg	
		Polyglycerol esters of fatty acids	475	10 g/kg	
		Polyoxethylene sorbitian monolaureate	432	10 g/kg	
		Polyoxethylene sorbitian tristearate	436	10 g/kg	
		Polyoxethylene sorbitian monolstearate	435	10 g/kg	
		Mono and di glycerides of fafty acids	471	GMP	
		Methyl cellulose	461	GMP	
		Aspartame	951	1000 mg/kg	161 & 191
		Sucralose	955	400 mg/kg	161
		Microcrystalline cellulose	460 (i)	GMP	
		Modified starch singly or in combination	1400-1450	GMP	
		Curcumin	100 (i)	100 mg/kg max	
		Carotenes, Beta, Vegetable	160 a(ii)	1000 mg/kg	
		Riboflavins	101 (i), (ii)	300 mg/kg	
		Annato extract on bixin/nor bixin	160 b	100 mg/kg max Annatto extract on Bixin/ Nor bixin basis (50:50 ratio)	
		Beta apo -8- carotenal	160 e	100 mg/kg max (Beta	

TABLE 2

Use of food additives in fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Methyl ester of beta apo- 8-carotenal	160 f	carotene)	
		Caramel colors-plain	150 a	GMP	
		Caramel colors - ammonium sulphite process	150 d	3.0 g/kg max	
		Colors synthetic singly or in combination a) Ponceau 4R ,b) Carmoisinec) Erythrosine,d) Tartrazine,e) Sunset yellow FCF,f) Indigo carmine,g) Brilliant blue FCF,h) Fast green FCF singly or in combination		100 mg/kg max	
		Citric acid	330	GMP	
		Acetic acid	260		
		Lactic acid	270		
		Malic acid	296		
		Tartaric acid and sodium /potassium salts	472 (d)	1 g/kg max	
		Sodium hydrogen carbonate	500 (ii)	GMP	
		Sodium/potassium/calcium orthophosphate as P2O5	339 i, 340 i, 341 i	2 g/kg max singly or in combination with as P_2O_5	
		Glycerol	422	GMP	
		Acesulfame potassium	950	350 mg/kg	161 & 188
		Allura red	129	100 mg/kg max	161
		ASCORBYL ESTERS	304, 305	80 mg/kg	10
		Aspartame- acesulfame salt	962	350 mg/kg	113 & 161
		BENZOATES	210-213	1000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg max	
		Canthaxanthin	161g	100 mg/kg max	
		Caramel iii- ammonia caramel	150c	20000 mg/kg	
		CAROTENOIDS	160a(ii), a(iii),e,f	150 mg/kg	
		Chlorophylls and chlorophyllins, copper complex	141(i),(ii)	500 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
		Fast green fcf	143	100 mg/kg	
		Grape skin estract	163(ii)	200 mg/kg	181
		Indigotine (indigo caramine)	132	100 mg/kg	
		IRON OXIDES	172(i)-(iii)	350 mg/kg	
		Neotame	961	100 mg/kg	161
		PHOSPHATES	338;339(i)-(iii); 340(i)-(iii); 341(i)-(iii);342(i),(ii);343(i)-(iii);450(i)-(iii),(v)-(vii);451(i),(ii); 452(i)-(v)	1500 mg/kg	33
		POLYSORBATES	432-436	3000 mg/kg	102
		Ponceau 4r(cochineal red a)	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	15 & 130
		Propylene glycol esters of fatty	477	40,000 mg/kg	

TABLE 2

Use of food additives in fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		acids			
		SACCHARINS	954(i)-(iv)	100 mg/kg	161
		SORBATES	200-203	1000 mg/kg	42
		Sucroglycerides	474	5000 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	161 & 188
		Alitame	956	300 mg/kg	161
		Aspartame	951	3,000 mg/kg	161 & 191
		BENZOATES	210	1,500 mg/kg	13
			211		
			212		
			213		
		Propyl gallate	310	200 mg/kg	15 & 130
		SORBATES	203	1000 mg/kg	42
			202		
			201		
			200		
		Acscorbyl esters	304	500 mg/kg	10, 15 &114
			305		
		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	385	50 mg/kg	21
			386		
		Hydroxybenzoates, para-	214	300 mg/kg	27
			218		
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	100 mg/kg	161
		PHOSPHATES	338	880 mg/kg	33
		POLYSORBATES	432	1,000 mg/kg	
			433		
			434		
			435		
			436		
		SACCHARINS	954(i)	200 mg/kg	161
			954(ii)		
			954(iii)		
			954(iv)		
		Mineral oil, high viscosity	905d	2,000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e	2,000 mg/kg	3
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161 & 169

TABLE 3

Use of food Additives in edible ice, including sorbet					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum level**	**Notes**
3	**Edible ices, including sorbet (Ice Candy)**	**ASCORBYL ESTERS**	304	200 mg/kg	10 & 15
			305	200 mg/kg	
		Acesulfame potassium	950	800 mg/kg	161 & 188
		Alitame	956	100 mg/kg	161
		Allura red AC	129	100 mg/kg	-
		Aspartame	951	1000 mg/kg	161 &191
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	200mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	500 mg/kg	-
			141(ii)		
		Caramel III - ammonia caramel	150c	GMP	
		Caramel IV - sulfite ammonia caramel	150d	3000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	-
		Diacetyltartaric and fatty acid esters of glycerol	472e	1000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	181
		IRON OXIDES	172(i)	300 mg/kg	-
		Indigotine (Indigo carmine)	132	100 mg/kg	-
		Neotame	961	100 mg/kg	161
		PHOSPHATES	338	7500 mg/kg	33
		POLYSORBATES	432	1000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	100mg/kg	
		Propylene glycol esters of fatty acids	477		
		RIBOFLAVINS	101(i)	500 mg/kg	
		SACCHARINS	954(i)	100 mg/kg	161
		Sucralose (Trichlorogalactosucrose)	955	320 mg/kg	
		Sucroglycerides	474	5000 mg/kg	15 & 195
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Carrageenan		10,000 mg/kg	
		Pectins		10,000 mg/kg	
		Sodium CMC		10,000 mg/kg	
		Agar		10,000 mg/kg	
		guar gum		10,000 mg/kg	
		xanthan gum		10,000 mg/kg	
		Furcellaran		10,000 mg/kg	
		Propylene glycol alginate		10,000 mg/kg	
		Polyglycerol esters of fattty acids		10,000 mg/kg	
		Polyoxyethylene sorbitan monolaureate		10,000 mg/kg	
		Polyoxyethylene sorbitan tristearate		10,000 mg/kg	
		Polyoxyethylene sorbitan monostearate		10,000 mg/kg	

TABLE 3

Use of food Additives in edible ice, including sorbet					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum level**	**Notes**
		Mono and di glycerides of fatty acids		10,000 mg/kg	
		Methyl cellulose		10,000 mg/kg	
		Microcrystalline cellulose		GMP	
		Acid treated starch		GMP	
		Alkali treated starch		GMP	
		Bleached starch		GMP	
		Distarch adipate acetylated		GMP	
		Distarch glycerol		30, 000 mg/kg	
		Distarch glycerol, acetylated		30, 000 mg/kg	
		Distarch glycerol, hydroxypropyl		30, 000 mg/kg	
		Distarch phosphate		30, 000 mg/kg	
		Distarch phosphate, acetylated		30, 000 mg/kg	
		Distarch phosphate, hydroxypropyl		30, 000 mg/kg	
		Monostarch phosphate		30, 000 mg/kg	
		Oxidised starch		30, 000 mg/kg	
		Starch acetate		30, 000 mg/kg	
		Starch hydroxypropyl		30, 000 mg/kg	
		Curcumin		100 ppm	
		Annatto extract on Bixin/ Nor bixin basis (50:50 ratio		100 ppm	
		Caramel colours (Plain)		GMP	
		Caramel colours (Ammonium Sulphite process)		3.0 g/kg max	
		cantaxanthin		100mg/kg	
		Carmoisine		100mg/kg	
		Erythrosine		50mg/kg	
		Tartrazine		100mg/kg	
		Indigo carmine		100mg/kg	
		Citric acid		GMP	
		Acetic acid		GMP	
		Lactic acid		GMP	
		Malic acid (DL-)		GMP	
		L-(+Tartaric acid & Sodium/ Potassium salts)		1 g/kg max	
		Sodium hydrogen carbonate		GMP	
		A. Sodium/ Potassium/ Calcium orthophosphate expressed as P2O5; B. Sodium/Potassium polyphosphate expressed as P2O5		2g/kg max singly or in combination with as P2O5	
		Glycerol		GMP	
		Steviol glycosides	960	170 mg/kg	26

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
04.1.1	**Fresh fruit**	No additives		No additives	
04.1.1.1	**Untreated fresh fruit**	No additives		No additives	
04.1.1.2	**Surface-treated fresh fruit**	Beeswax	901	GMP	
		Candelilla wax	902	GMP	
		Carnauba wax	903	GMP	
		Glycerol ester of wood rosin	445(iii)	110 mg/kg	
		Iron Oxide	172 (i)- iii)	1000 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	220	30 mg/kg	
		Shellac, bleached	904	GMP	
		Sucroglycerides	474	GMP	
4.1.1.3	**Peeled or cut fresh fruits**	Calcium ascorbate	302	GMP	
		Carbon dioxide	290	GMP	59
		Nitrogen	941	GMP	59
		Nitrous oxide	942	GMP	
		Potassium ascorbate	303	GMP	
		Sodium ascorbate	301	GMP	
		Calcium chloride,Calcium lactate,Calcium gluconate,Calcium carbonate		350ppm	
04.1.2	**Processed fruit**	Carnauba wax	903	GMP	
		Carnauba wax	903	GMP	
		SULFITES	220	500 mg/kg	
04.1.2.1	**frozen fruit**	Carnauba wax	903	GMP	
		SULFITES	220	500 mg/kg	44, 155
04.1.2.2	**Dried fruit, Nuts and seeds**	Ascorbyl palmitate	304	80 mg/kg	10
		Ascorbyl stearate	305		
		BENZOATES	210	800 mg/kg	13
		Carnauba wax	903	GMP	
		Carbonates of calcium and magnesium ,		20, 000mg/kg	
			472e	10,000 mg/kg	
			385	265 mg/kg	21
			386		
		Benzoic acid		800mg/kg	
		Ethyl para-hydroxybenzoate	214	800 mg/kg	27
		Methyl para-hydroxybenzoate	218		27
		Lauric arginate ethyl ester	243	200 mg/kg	
		Mineral oil, high viscosity	905d	5,000 mg/kg	
		Mineral oil, medium viscosity, class I	905e	5,000 mg/kg	
		Silicates	-	20, 000mg/kg	-
		Calcium Phosphate	341i	20, 000mg/kg	

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Magnesium Phosphate	343ii	20, 000mg/kg	
		ascorbic Acid		GMP	
		Sorbic acid	200	500 mg/kg	42
		Sodium sorbate	201		42
		Potassium sorbate	202		42
		Calcium sorbate	203		42
		SULFITES	220	1,000 mg/kg	44, 135, 218
		Tartaric Acid, L (+)	334	GMP	
		Ascorbic Acid		GMP	
		Citric acid			
		Fumaric Acid			
		Malic Acid			
		Ascorbyl Palmitate	304	80 mg/kg	
		Ascorbyl stearate			
04.1.2.3	**Fruit in vinegar, oil, or brine**	Acesulfame potassium	950	200 mg/kg	161 & 188
		Aspartame	951	300 mg/kg	144 & 191
		BENZOATES	210	250ppm	13
		CAROTENOIDS	160a(i)	1,000 mg/kg	
		Chlorophylls, copper complexes	141(i)	100 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Carnauba wax	903	GMP	
		Beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	1,000 mg/kg	
		Calcium disodium ethylene diamine tetra acetate	385	250 mg/kg	21
		Disodium ethylene diamine tetra acetate	386		
		Grape skin extract	163(ii)	1,500 mg/kg	
		Ethyl para-hydroxybenzoate	214	250 mg/kg	27
		Methyl para-hydroxybenzoate	218		27
		Neotame	961	100 mg/kg	161
		PHOSPHATES	338	2,200 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS	954(i)	160 mg/kg	144
		SORBATES	200	1,000 mg/kg	42
		SULFITES	220	100 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	180 mg/kg	144
		Calcium chloride-350 ppm max.	509	350 ppm	
		Calcium lactate	327		
		Calcium gluconate-	578		
		Calcium Carbonate-	170 (i)		
		Calcium bisulphite-			

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
04.1.2.4	**Canned or bottled (pasteurized) fruit**	Acesulfame potassium	950	350 mg/kg	161 & 188
		Annatto	160b	200ppm	
		Aspartame	951	1,000 mg/kg	161, 191
		Aspartame-acesulfame salt	962	350 mg/kg	113, 161
		Canthaxanthin	161g	200 ppm	
		Brilliant blue FCF	133	200ppm	
		Carmoisine	122	200ppm	
		CAROTENOIDS	160a(i)	200 mg/kg	
		Chlorophylls, copper complexes	141(i)	100 MG/KG	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)	100MG/kg	
		Caramel III - ammonia caramel	150c	200 Mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Carnauba wax	903	GMP	
		Curcumin	100i	200mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Dimethyl polysiloxane	900a	10 mg/kg.	
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		Iron oxide, black	172(i)	300 mg/kg	
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	33 mg/kg	161
		Ponceau 4R (Cochineal red A)	124	200 mg/kg	
		Riboflavin, synthetic	101(i)		
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		Saccharin	954(i)	200 mg/kg	161
		Stannous chloride	512	20 mg/kg	43
		Tartrazine	102	200 mg/kg	
		Sunset yellow FCF	110	200mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	`
04.1.2.5	**Jams, jellies, marmalades**	Acesulfame potassium	950	1,000 mg/kg	161, 188
		Alitame	956	100 mg/kg	161
		Allura red AC	129	100 mg/kg	
		Annatto	160b	GMP	
		Aspartame	951	1,000 mg/kg	191, 161
		Alginates (singly or in combination) Ca,K,Na,propyl glycol alginate, alginic acid		GMP	
		Pectins		GMP	
		Aspartame-acesulfame salt	962	1,000 mg/kg	113, 161
		BEZOATES	210	200 mg/kg	13

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Brilliant blue FCF	133	200 mg/kg	
		CAROTENOIDS	160a(i)	200 mg/kg	
		Chlorophylls, copper complexes	141(i)		
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Canthaxanthin	161g	200 mg/kg	
		Caramel III - ammonia caramel	150c		
		Caramel IV - sulfite ammonia caramel	150d	1500 mg/kg	
		Carmoisine	122	200mg/kg	
		Carnauba wax	903		
		beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
		Curcumin	100i	GMP	
		Dimethylpolysiloxane	900a	10 mg/kg.	
		Calcium disodium ethylene diamine tetra acetate	385	130 mg/kg	21
		Disodium ethylene diamine tetra acetate	386		21
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		Ethyl para-hydroxybenzoate	214	250 mg/kg	27
		Methyl para-hydroxybenzoate	218		27
		Iron oxide, black	172(i)	200 mg/kg	
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	70 mg/kg	161
		Polydimethylsiloxane	900a	30 mg/kg	
		Ponceau 4R (Cochineal red A)	124	200 mg/kg	
		PROPYLENE GLYCOL ALGINATE	405	200 mg/kg	
		Riboflavin, synthetic	101(i)	200 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		SACCHARIN	954(i)	200 mg/kg	161
		Sorbic acid	200	1000 mg/kg	42
		Sodium sorbate	201		42
		Potassium sorbate	202		42
		Calcium sorbate	203		42
		SULFITES	220	100 mg/kg	44
		Steviol glycosides	960	360 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 ppm	161
		Tartaric Acid, L (+)	334	GMP	
		Tartrazine	102	200 mg/kg	
		Sunset yellow FCF	110		

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Isomalt (AS PER 3.1.3.IV)		GMP	
		Pectins		GMP	
		Maltitol (AS PER 3.1.3.IV)		GMP	
		Acidifying agents- Citric acid,fumaric,lactic,malic acid-		GMP	
		Mono & Di- glycerides of F.A of edible oil-		GMP	
		Ascorbic acid	300	GMP	
		Firming agents-Calcium chloride Calcium Lactate, Calcium gluconate, Calcium carbonate, Calcium bisulphite 2		200mg/kg	singly or in combination
		Pectins		GMP	
04.1.2.6	**Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5**	Annatto	160b	GMP	
		Aspartame	951	1,000 mg/kg	161 & 191
		Ammonium alginate, Calcium alginate, Potassium Alginate, Sodium Alginate, Propyl Glycol Alginate, Pectin		GMP	
		Mono & Di- glycerides of F.A of edible oil-		10mg/kg	
		Add sodium bicarbonate,sodium citrate- GMP-FSSR		GMP	
		BENZOATES	210	250 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	500 mg/kg	
		Chlorophylls, copper complexes	141(i)	150 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	500 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		Curcumin	100i	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Calcium disodium ethylene diamine tetra acetate	385	100 mg/kg	21
		Disodium ethylene diamine tetra acetate	386		
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		Ethyl para-hydroxybenzoate	214	1,000 mg/kg	27
		Methyl para-hydroxybenzoate	218		
		Iron oxide, black	172(i)	500 mg/kg	
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		Indigotine (Indigo carmine)	132	200mg/kg	

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Neotame	961	70 mg/kg	161
		PHOSPHATES	338	1100 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Ponceau 4R (Cochineal red A)	124	200mg/kg	
		Propylene glycol alginate	405	GMP	
		Riboflavin, synthetic	101(i)	500 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		SACCHARIN	954(i)	200 mg/kg	161
		SORBATES	200	1,000 mg/kg	42
		Calcium bisulfite	227	350 mg/kg	
		Sulfur Dioxide	220	100 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
		Tartaric Acid, L (+)	334	GMP	
		Ascorbyl Palmitate	304	200 ppm	
		Acetic acid,citric,lactic,malic,phosphoric acid		GMP	
		Ascorbic acid		GMP	
		Sunset yellow FCF	110	200 mg/kg	161
		TBHQ		200 mg/kg	
		Xanthan Gum		5000 mg/kg	
		Acesulfame potassium	950	500 mg/kg	161 & 188
04.1.2.7	**Candied / Glazed / Crystallised fruit (All sweetners and colours are not allowed in Murrabba)**	Allura red AC	129	100 mg/kg	161
		Annatto	160b	200 mg/kg	
		Aspartame	951	2,000 mg/kg	161 & 191
		BENZOATES	210	1,000 mg/kg	13
		Brilliant blue FCF	133	200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		CAROTENOIDS	160a(i)	200 mg/kg	
		Chlorophylls, copper complexes	141(i)	250 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		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	100i	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	
		Ethyl para-hydroxybenzoate	214	1,000 mg/kg	27
		Methyl para-hydroxybenzoate	218		27
		Iron oxide, black	172(i)	250 mg/kg	
		Iron oxide, red	172(ii)		

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Iron oxide, yellow	172(iii)		
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	65 mg/kg	161
		PHOSPHATES	338	10 mg/kg	33
		Ponceau 4R (Cochineal red A)	124	200 mg/kg	
		Riboflavin, synthetic	101(i)	300 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		Sorbic acid	200	500 mg/kg	42
		Sodium sorbate	201		42
		Potassium sorbate	202		42
		Calcium sorbate	203		42
		SULFITES	220	100 mg/kg and 40 mg/kg for murabba	44
		Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	161
		Sunset yellow FCF	110	200 mg/kg	
		Tartrazine	102	200 mg/kg	
		Tartaric acid	334	GMP	
		Citric,Malic acid		GMP	
		Ascorbic Acid-		GMP	
		Calcium chloride, Calcium Lactate, Calcium gluconate, Calcium bisulphite, Calcium Carbonate		GMP	
04.1.2.8	**Fruit preparations, including Fruit pulp, purees, fruit toppings and coconut milk**	Acesulfame potassium	950	350 mg/kg	161, 188
		Allura red AC	129	200 mg/kg	
		Aspartame-acesulfame salt	962	350 mg/kg	113, 161
		Benzoic acid	210	750 mg/kg 750 ppm max in tamarind pulp/puree.Is allowed at 600 ppm max in fruits/vegetable pulp/puree with preservatives for industrial use and in concentrated fruits/veg juice, pupl and puree with preservqatives for industrial use only and is not allowed in mango pulp/puree and fruit pulp/puree	13
		Sodium benzoate	211		
		Potassium benzoate	212		
		Calcium benzoate	213		
		Brilliant blue FCF	133	100 mg/kg	
		Beta-carotenes (synthetic)	160a(i)	100 mg/kg	
		Beta-carotenes (Blakeslea trispora)	160a(iii)		
		Beta-apo-8'-carotenal	160e		
		Beta-apo-8'-carotenoic acid, methyl or ethyl ester	160f		
		Chlorophylls, copper complexes	141(i)	100 mg/kg	
		Chlorophyllin copper complexes,	141(ii)		

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sodium and potassium salts			
		Beta-Carotenes, vegetable	160a(ii)		
		Caramel III - ammonia caramel	150c	7500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7500 mg/kg	
		Carnauba wax	903	GMP	
		Mono & Di- glycerides of F.A of edible oil		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	
		Ethyl para-hydroxybenzoate	214	800 mg/kg	27
		Methyl para-hydroxybenzoate	218		27
		Indigotine (Indigo carmine)	132	150 mg/kg	
		Neotame	961	100 mg/kg	161
		PHOSPHATES	338	350 mg/kg	33
		SORBATES	433	1,000 mg/kg	42
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		Riboflavin, synthetic	101(i)	300 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		Saccharin	954(i)	200 mg/kg	161
		Calcium saccharin	954(ii)		
		Potassium saccharin	954(iii)		
		Sodium saccharin	954(iv)		
		Sorbic acid	200	100 mg/kg	42
		Sodium sorbate	201		42
		Potassium sorbate	202		42
		Calcium sorbate	203		42
		Sulfur dioxide	220		206, 44
		Sodium sulfite	221		206, 44
		Sodium hydrogen sulfite	222		206, 44
		Sodium disulfite	223		206, 44
		Potassium metabisulfite	224		206, 44
		Potassium sulfite	225		206, 44
		Calcium hydrogen sulfite	227		206, 44
		Potassium hydrogen sulfite	228		206, 44
		Sodium thiosulfate	539		206, 44
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
		Sunset yellow FCF	110	200 mg/kg	
04.1.2.9	**Fruit-based desserts, incl. fruit-flavoured water-based desserts**	Tartaric Acid, L (+)	334	GMP	
		Ascorbyl stearate	305	500 mg/kg	2, 10
		Acesulfame potassium	950	350 mg/kg	161, 188

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Allura red AC	129	100mg/kg	
		Aspartame	951	1,000 mg/kg	161, 191
		Aspartame-acesulfame salt	962	350 mg/kg	113, 161
		BENZOATES	210	1,000 mg/kg	13
			211		
			212		
			213		
		Brilliant blue FCF	133	150 mg/kg	
		beta-Carotenes (synthetic)	160a(i)	150 mg/kg	
		beta-Carotenes (Blakeslea trispora)	160a(iii)		
		beta-apo-8'-Carotenal	160e		
		beta-apo-8'-Carotenoic acid, methyl or ethyl ester	160f		
		Chlorophylls, copper complexes	141(i) & (II)	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	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		Ethyl para-hydroxybenzoate	214	800 mg/kg	27
		Methyl para-hydroxybenzoate	218		
		Iron oxide, black	172(i)	200 mg/kg	
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		Indigotine (Indigo carmine)	132	150 mg/kg	
		Neotame	961	100 mg/kg	161
		PHOSPAHTES	338	1,500 mg/kg	33
		SORBATES	432-436	3,000 mg/kg	
		Polydimethylsiloxane	900a	110 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	90 mg/kg	2, 15
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		Riboflavin, synthetic	101(i)	300 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		Saccharin	954(i)	100 mg/kg	
		Calcium saccharin	954(ii)		161
		Potassium saccharin	954(iii)		161
		Sodium saccharin	954(iv)		161

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sorbic acid	200	1,000 mg/kg	42
		Sodium sorbate	201		42
		Potassium sorbate	202		42
		Calcium sorbate	203		42
		SULFITES	220-228	100 mg/kg	44
			539		
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
		Sucroglycerides	474	5000ppm	
		Sunset yellow FCF	110	50ppm	
04.1.2.10	**Fermented fruit products**	Acesulfame potassium	950	350 mg/kg	161, 188
		Aspartame	951	1,000 mg/kg	161, 191
		BENZOATES	210	1,000 mg/kg	13
			211		
			212		
			213		
		CAROTENOIDS	160a(i) & (iii)	500 mg/kg	
			160e & f		
		Chlorophylls, copper complexes	141(i)	100 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Calcium disodium ethylene diamine tetra acetate	385	250 mg/kg	21
		Disodium ethylene diamine tetra acetate	386		21
		Grape skin extract	163(ii)	500 mg/kg	
		Ethyl para-hydroxybenzoate	214	800 mg/kg	27
		Methyl para-hydroxybenzoate	218		27
		Neotame	961	65 mg/kg	161
		PHOSPHATES	338	2,200 mg/kg	33
		Polydimethylsiloxane	900a	500 mg/kg	
		Riboflavin, synthetic	101(i)		
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		Saccharin	954(i)	160 mg/kg	161
		Calcium saccharin	954(ii)		161
		Potassium saccharin	954(iii)		161
		Sodium saccharin	954(iv)	1,000 mg/kg	161

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sorbic acid	200		42
		Sodium sorbate	201		42
		Potassium sorbate	202		42
		Calcium sorbate	203		42
		SULFITES	220-228	100 mg/kg	44
		Steviol glycosides	960	115 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	
04.1.2.11	**Fruit fillings for pastries**	Acesulfame potassium	950	350 mg/kg	161, 188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	161, 191
		Benzoic acid	210	1,000 mg/kg	13
		Sodium benzoate	211		13
		Potassium benzoate	212		13
		Calcium benzoate	213		13
		Brilliant blue FCF	133	200mg/kg	
		CAROTENOIDS	160a(i) & (iii)	500 mg/kg	
			160e & f		
		Chlorophylls, copper complexes	141(i)	100 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	7,500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Calcium disodium ethylene diamine tetra acetate	385	650 mg/kg	21
		Disodium ethylene diamine tetra acetate	386		21
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		Ethyl para-hydroxybenzoate	214	800 mg/kg	27
		Methyl para-hydroxybenzoate	218		27
		Indigotine (Indigo carmine)	132	150 mg/kg	161
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	100 mg/kg	161
		PHOSPAHTES	338	1,500 mg/kg	33
		SORBATES	432-436	3,000 mg/kg	

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		Riboflavin, synthetic	101(i)	300 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		Sorbic acid	200	1,000 mg/kg	42
		Sodium sorbate	201		42
		Potassium sorbate	202		42
		Calcium sorbate	203		42
		SULFITES	220-228	100 mg/kg	44
			539		
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
		Sunset yellow FCF	110	100 mg/kg	
04.1.2.12	**Cooked fruit**	Acesulfame potassium	950	500 mg/kg	161, 188
		Aspartame	951	1,000 mg/kg	161, 191
		BENZOATES	210-213	1,000 mg/kg	13
		Chlorophylls, copper complexes	141(i)	100 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Carnauba wax	903	GMP	
		Neotame	961	65 mg/kg	161
		SORBATES	200	1,200 mg/kg	42
			201		
			202		
			203		
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	161
4.2.1.1	**Untreated fresh vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes (including soyabean), and aloe vera) sea weeds, nuts and seeds)**	-	-	No additives	-
4.2.1.2	**Surface treated fresh vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds,**	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	

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	nuts and seeds	Microcrystalline wax	905c(i)	50 mg/kg	
		PHOSPHATES	338,	1760 mg/kg	16 and 33
		Shellac, bleached	904	GMP	79
4.2.1.3	**Peeled, cut or shredded fresh vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)**	Lauric arginate ethyl ester	243	200 mg/kg	
		PHOSPHATES	338,	5600 mg/kg	33 AND 76
		Sodium ascorbate	301	GMP	
		SULFITES	220-225, 227,228, 539	50 mg/kg	44,76 ,136
		calcium chloride , Calcium lactate, Calcium gluconate, Calcium carbonate		350 mg/kg	
4.2.2	**Processed Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds**	Acetic acid, glacial	260	GMP	
		CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 mg/kg	92 and 161
4.2.2.1	**Frozen Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds**	Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	92 and 161
		Ascorbic acid, l-	300	GMP	110
		Citric acid	330	GMP	242,262,264 and 265
		Ethylene diamine tetra acetates	385, 386	100 mg/kg	21 & 110
		Lactic acid, L-, D- and DL-	270	GMP	262 & 264
		Malic acid, dl-	296	GMP	265
		PHOSPHATES	338,	5000 mg/kg only in potatoes	33 & 76
		Polydimethylsiloxane	900a	10 mg/kg	15
		SULFITES	220-225,227,228,539	50 mg/kg	44,76,136 and 137
4.2.2.2	**Dried Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds**	**ASCORBYL ESTERS**	304, 305	80 mg/kg	10
		BENZOATES	210-213	1000 mg/kg	13
		Canthaxanthin	161g	10 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerols	472e	10000 mg/kg	
		Ethylene diamine tetra acetates	385, 386	800 mg/kg	21,64,297
		PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	5000 mg/kg only in potatoes	33 & 76
		Propyl gallate	310	50 mg/kg	15, 76 & 196

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		SULFITES	220-225, 227,228, 539	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 soyabean sauce**	Allura red ac	129	100 mg/kg	161
		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, 161
		BENZOATES	210-213	2000 mg/kg	13
		Brilliant blue fcf	133	500 mg/kg	161
		Caramel iii - ammonia caramel	150c	500 mg/kg	
		Carotenes, beta-, vegetable	160a(ii)	1320 mg/kg	
		CAROTENOIDS	160A(i), a(ii),e,f	50 mg/kg	161
		Diacetyltartaric and fatty acid esters of glycerols	472e	2500 mg/kg	
		Ethylene diamine tetra acetates	385, 386	250 mg/kg	21
		Fast green fcf	143	300 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	179, 181
		Hydroxybenzoates, para-	214, 218	1000 mg/kg	27
		Indigotine (indigo carmine)	132	150 mg/kg	161
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	10 mg/kg	144
		PHOSPHATES	338;	2200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		RIBOFLAVINS	101(i),(ii)	500 mg/kg	
		SACCHARINS	954(i)-(iv)	160 mg/kg	144
		SORBATES	200-203	1000 mg/kg	42
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		SULFITES	220-225, 227,228, 539	100 mg/kg	44
		Calcium chloride		350ppm	
		Calcium lactate			
		Calcium gluconate-			
		Calcium Carbonate			
		Calcium bisulphite-			
4.2.2.4	**Canned or bottled (pasteurised) or retort pouched vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds**	Acesulfame potassium	950	200 mg/kg	161 & 188
		Allura red ac	129	200 mg/kg	161
		Acesulfame potassium	950	350 mg/kg	161 & 188
		Aspartame	951	1000 mg/kg	161 & 191
		Brilliant blue fcf	133	200 mg/kg	161
		Caramel iii - ammonia caramel	150c	200 mg/kg	161
		Carotenes, beta-, vegetable	160a(ii)	200 mg/kg	
		CAROTENOIDS	160A(i), a(ii),e,f	200 mg/kg	161
		Ethylene diamine tetra acetates	385, 386	365mg/kg	21
		Fast green fcf	143	200 mg/kg	
		Neotame	961	33 mg/kg	161

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		PHOSPHATES	338;	2200mg/kg	33
		Alginates (NH, Ca, K, Na or propyl glyco; alginate)		10g/kg	
		Pectin		GMP	
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS	954(i)-(iv)	160 mg/kg	144 & 161
		Antioxidant as ascorbic acid		GMP	
		Stannous chloride	512	25 mg/kg	43
		Steviol glycosides	960	70 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	580 mg/kg	161
		SULFITES	220-225, 227,228, 539	50 mg/kg	44
		Thickening agents (arabic gum, carrageenan, guar gum, carobabean gum, xanthan gum)		Adopted FSSR, thickening agents (arabic gum, carrageenan, guar gum, carobabean gum, xanthan gum) are allowe d at the level of 10 gm per kg in green beans/wax beans, sweet corn/baby corn,mushroom, ladies finger, cauliflower, brinjal, sweet potato, garkin, spinach, table onion, garlic, bell paper, rajma, all pulses and dals whole and split, other vegetables and curried vegetables and allowed at the levl of 1% m/m max in asparagus. These are also allowed at GMP in niger, groundnut, seasame and mustard pastes and other oil seed pastes.	
		Acidifying agents - Acetici acid14, Citric Acid, lactic acid, L-tartaric acid, Malic Acid		GMP	
4.2.2.5	**Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds-and seed purees and pulp(pea nut butter)**	Aspartame	951	1000 mg/kg	161, 191
		Acesulfame potassium	950	1000 mg/kg	188
		BENZOATES	210-213	1000 mg/kg	13
		Caramel iii - ammonia caramel	150c	50000 mg/kg	
		Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	
		CAROTENOIDS	160a(i),a(iii),e,f	50 mg/kg	161
		Chlorophylls and chlorophylins,copper complexes	141(i),(ii)	100 mg/kg	62
		Ethylene diamine tetra acetates	385, 386	250 mg/kg	21
		Grape skin extract	163(ii)	100 mg/kg	179, 181
		Hydroxybenzoates, para-	214, 218	1000 mg/kg	27

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Neotame	961	33 mg/kg	161
		PHOSPHATES	338;	2200 mg/kg only in potatoes	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS	954(i)-(iv)	160 mg/kg	161
		SORBATES	200-203	1000 mg/kg	42
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	161, 169
		SULFITES	220-225, 227,228, 539	500 mg/kg	44, 138
4.2.2.6	**Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds-pulps and preparations (e.g vegetable desserts and sauces, candied vegetables) other than food category 4.2.2.5**	Allura red ac	129	100 mg/kg	92 & 161
		Acesulfame potassium	950	350 mg/kg	161 & 188
		Aspartame	951	1000 mg/kg	161 & 191
		Aspartame-acesulfame salt	962	350 mg/kg	113 & 161
		BENZOATES	210-213	3000 mg/kg	13
		Brilliant blue fcf	133	100 mg/kg	92 & 161
		Caramel iii - ammonia caramel	150c	50000 mg/kg	161
		Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	92
		CAROTENOIDS	160a(i),a(iii),e,f	50 mg/kg	92 & 161
		Chlorophylls and chlorophylins,copper complexes	141(i),(ii)	100 mg/kg	62 & 92
		Diacetyltartaric and fatty acid esters of glycerols	472e	2500 mg/kg	
		Ethylene diamine tetra acetates	385, 386	80 mg/kg	21
		Grape skin extract	163(ii)	100 mg/kg	92 & 181
		Hydroxybenzoates, para-	214, 218	1000 mg/kg	27
		Indigotine (indigo carmine)	132	200 mg/kg	92 & 161
		Neotame	961	33 mg/kg	161
		PHOSPHATES	338;	2200 mg/kg	33
		Polydimethylsiloxane	900a	50 mg/kg	
		Polysorbates	432-436	3000 mg/kg	
		Propylene glycol esters of fatty acids	477	5000 mg/kg	
		Riboflavins	101(i),(ii)	300 mg/kg	92
		Saccharins	954(i)-(iv)	200 mg/kg	161
		Sorbates	200-203	1000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	161
		Sucroglycerides	474	5000 mg/kg	
		SULFITES	220-225, 227,228, 539	300 mg/kg	44 & 205
		Sunset yellow fcf	110	50 mg/kg	92
04.2.2.7	**Fermented vegetable (including mushrooms and**	Aspartame	951	2,500 mg/kg	161, 191
		Acesulfame Potassium	950	1000 mg/Kg	188

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	fungi, roots and tubers, fresh pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	Benzoic acid	210	1,000 mg/kg	13
		Sodium benzoate	211		13
		Potassium benzoate	212		13
		Calcium benzoate	213		13
		Brilliant blue FCF	133	100 mg/kg	92 and 161
		CAROTENOIDS	160a(i),a(iii),e,f	50 mg/kg	92 & 161
		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 ppm max	
		Citric acid	330	GMP	
		Chlorophylls, copper complexes	141(i)	100 mg/kg	62
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		62
		Caramel III - ammonia caramel	150c	50,000 mg/kg	161
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	92, 161
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Calcium disodium ethylene diamine tetra acetate	385	250 mg/kg	21
		Disodium ethylene diamine tetra acetate	386		21
		Erythrosine	127	30 mg/kg	
		Fast green FCF	143	100 mg/kg	161
		Grape skin extract	163(ii)	100 mg/kg	161, 181
		Ethyl para-hydroxybenzoate	214	300 mg/kg	27
		Methyl para-hydroxybenzoate	218		27
		Indigotine (Indigo carmine)	132	100 mg/kg	161
		Malic Acid	296	GMP	
		Neotame	961	33 mg/kg	161
		PHOSPHATES	338	2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	161
		Riboflavin, synthetic	101(i)	500 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		Riboflavin (Bacillus subtilis)	101(iii)		
		Saccharin	954(i)	200 mg/kg	161
		Calcium saccharin	954(ii)		161
		Potassium saccharin	954(iii)		161
		Sodium saccharin	954(iv)		161
		Sorbic acid	200	1,000 mg/kg	42
		Sodium sorbate	201		42

TABLE 4

Use of Additives in fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Potassium sorbate	202		42
		Calcium sorbate	203		42
		SULFITES	220	500 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	161
		Sunset yellow FCF	110	100 mg/kg	92
		Acetic Acid	260	GMP	
04.2.2.8	**Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), and seaweeds**	Aspartame	951	1,000 mg/kg	161
		Benzoic acid	210	1,000 mg/kg	13
		Sodium benzoate	211		13
		Potassium benzoate	212		13
		Calcium benzoate	213		13
		Citric Acid	330	GMP	
		Lactic acid	270		
		L-Tartaric acid	334		
		Malic acid			
		Ascorbic acid	300		
		Calcium chloride	509		
		Calcium Lactate	327		
		Calcium Gluconate	578	350 mg/kg	
		Arabic Gum	414	350 mg/kg	
		Carrageenan gum	407	350 mg/kg	
		Guar Gum	412	GMP	
		Carobabean Gum	410	GMP	
		Xanthan Gum	415	GMP	
		ALGINATES (NH, Ca, K, Na or propyl glyco; alginate)		10 mg/kg	
		Chlorophylls, copper complexes	141(i)	100 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)	100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg- In GSFA	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Calcium disodium ethylene diamine tetra acetate	385	250 mg/kg	21
		Disodium ethylene diamine tetra acetate	386		
		Neotame	961	33 mg/Kg	161
		PHOSPHATES	338	2200 mg/kg	33 and 76
		SACCHARIN	954(i)	160 mg/kg	144 and 161
		SORBATES	200	1,000 mg/kg	42 and 221
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	141 and 161

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
5	**Confectionery**	**ASCORBYL ESTERS**	304	500 mg/kg	10 , 15 & 114
			305		
		Mineral oil, medium viscosity,	905e	2000 mg/kg	3
5.1	**Cocoa products and chocolate products including analogue and chocolate substitutes**	**ASCORBYL ESTERS**	304	500 mg/kg	10 , 15 & 114
			305		3
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e		3
		Propyl gallate	310	200 mg/kg	15 & 130
05.1.1	**Cocoa mixes (powders) and cocoa mass/cake**	**ASCORBYL ESTERS**	304	500 mg/kg	10 & 15
			305		
		Acesulfame potassium	950	350 mg/kg	161 & 188
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3,000 mg/kg	161 & 191
		Benzoic acid, Sodium and Potassium benzoate	210, 211, 212	1500 mg/kg	
		Sorbic acid and its Calcium, Sodium, Potassium Salts (Calculated as sorbic acid)	200, 203,201, 202	1500 ppm	
		PHOSPHATES	338	1,100 mg/kg	33
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	97
		SACCHARINS	954(i) to (iv)	100 mg/kg	97 & 161
		Calcium phosphate		10 g/kg	
		Silicon dioxide	**551**	GMP	
		Sodium aluminium silicate	**554**	GMP	
		Mono and di glycerides of edible fatty acids	471	GMP	
		Lecithin	322 (i)	GMP	
		Ammonium salts of phosphatidic acids	442	GMP	
		Sucrose esters of fatty acids	473	10g/kg	
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	97
		Sodium, Potassium, Calcium, Magnesium and Ammonium carbonates	500 (i), 501(i), 170(i), 504(i), 503(i),	GMP	
		Sodium, Potassium, Calcium, Magnesium bicarbonates as K2CO3	500 (ii), 500 (ii)	GMP	
		Sodium, Potassium, Calcium Magnesium and Ammonium Hydroxide	524, 525, 526, 528, 527	GMP	
		Phosphoric acid	338	1,100 mg/kg	
		Citric acid	330	GMP	

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		L-Tartaric acid	334	5 gm/kg	
		L-Ascorbic acid	300	GMP	
		Lecithin	322 (i)	GMP	
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		Propyl gallate	310	200 mg/kg	15 & 130
		Mineral oil, medium and low viscosity, class I	905e	2,000 mg/kg	3
05.1.2	**Cocoa mixes (syrups)**	Mineral oil, high viscosity	905d	2000 mg/kg	3
		Propyl gallate	310	200 mg/kg	15 & 130
		Mineral oil, medium and low viscosity, class I	905e	2000 mg/kg	3
		Acesulfame potassium	950	350 mg/kg	97, 161 and 188
		Alitame	956	300 mg/kg	161
		Aspartame	951	1000 mg/kg	161 & 191
		Neotame	961	33 mg/kg	97 & 161
		POLYSORBATES	432to 436	500 mg/kg	
		SACCHARINS	954(i) to (iv)	80 mg/kg	97 & 161
		SORBATES	203	1000 mg/kg	42
			202		
			201		
			200		
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	97 & 161
05.1.3	**cocoa and chocolate products**	Acscorbyl esters	304	500 mg/kg	10, 15 & 114
			305		
		Acesulfame potassium	950		161 & 188
		Grape skin extract	163 (ii)	200 mg/kg	
		Indigo carmine	132	200 mg/kg	
		Allura red	129	100 mg/kg	183
		Alitame	956	300 mg/kg	161
		Propyl gallate	310	200 mg/kg	15 & 130
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3000 mg/kg	161 & 191
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	100 mg/kg	183
		TBHQ		200 mg/kg	
		CAROTENOIDS	160a(i)	100 mg/kg	183
			160e		
			160f		
		CHLOROPHYLLS	141(i)	100 mg/kg	
			141(ii)		
		Curcumin	100 (i) to 102 (ii)	100 mg/kg	

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Candelilla wax	902	GMP	
		Canthaxanthin	161g	100 mg/kg	
		Caramel III - ammonia caramel	150c	5000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d		
		Carmoisine	122	100 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Sorbic acid and its Calcium, Sodium, Potassium Salts (Calculated as sorbic acid)	200, 203, 201, 202	1000 mg/kg	
		Mono and di glycerides of edible fatty acids	471	GMP	
		Neotame	961	80 mg/kg	161
		PHOSPHATES	338	2500 mg/kg	33
		Tartrazine	102	100 mg/kg	
		POLYSORBATES	432	10,000 mg/kg	101
			433		
			434		
			435		
			436		
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	183
		RIBOFLAVINS	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		SACCHARINS	954(i)	500 mg/kg	161
			954(ii)		
			954(iii)		
			954(iv)		
		Erythrosine	127	50 mg/kg	
		Shellac, bleached	904	GMP	3
		Lecithin	322 (i)	GMP	
		Polyglycerol polyricinoleate	476	5 gm/kg	
		Carmoisine	122	100 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	161
		Glycerol	422	GMP	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	GMP	15, 130 & 141
		Benzoic acid, Sodium and Potassium benzoate	210, 211, 212	1500 ppm	
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		Propyl gallate	310	200 mg/kg	15 & 130
		Mineral oil, medium and low viscosity, class I	905e	2000 mg/kg	3

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Polyols(singly or in combination Sorbitol, mannitol, xylitol, isomalt, lacititol, maltitol , Erythritol	420(i) & (ii); 421; 967; 953; 966; 965(i) & (ii); 968, 964	GMP	
		Polydextrose A and N	1200	GMP	
		Polyglycerol esters of fatty acids and Polyglycerol ester of interesterified Ricinoleic acid		0.2 percent by weight in choclocates	
		Sacharrin Sodium	954 (iv)	500 ppm	
5.1.4	**Chocolate substitute and their products**	Acesulfame potassium	950	500 mg/kg	161 & 188
		Alitame	956	300 mg/kg	161
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3000 mg/kg	
		Aspartame-acesulfame salt	962	500 mg/kg	161 & 191
		BENZOATES	210	1500 mg/kg	13
			211		
			212		
			213		
		Beeswax	901	GMP	3
		Candelilla wax	902	GMP	3
		Carnauba wax	903	GMP	3
		HYDROXYBENZOATES, PARA-	214	300 mg/kg	
			218		
		Propyl gallate	310	200 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES	338	2200 mg/kg	
		POLYSORBATES	432 to 436	5000 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS	954(i)	500 mg/kg	
			954(ii)		
			954(iii)		
			954(iv)		
		SORBATES	203	1500 mg/kg	
			202		
			201		
			200		
		Shellac, bleached	904	GMP	
		Sucralose	955	800 mg/kg	
		Mineral oil, high viscosity	905d	2000 mg/kg	3

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Propyl gallate	310	200 mg/kg	15 & 130
5.2	**Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4**	Acscorbyl esters	304	500 mg/kg	10, 15, 14
			305		
		Allura red	129	200 mg/kg	
		Alitame	956	300 mg/kg	
		Sucroglycerides	474	5000 mg/kg	
		Propylene Glycol esters of fatty acids	477	5000 mg/kg	
		Propyl gallate	310	200 mg/kg	15 130
		BENZOATES	210	1500 mg/kg	13
			211		
			212		
			213		
		Polydimethylsiloxane	900a	10 mg/kg	
		Diacetyltartaric and Fatty acid esters of glycerol	472e	GMP	
		CAROTENOIDS	160a(i)	GMP	
			160a(iii)		
			160e		
			160f		
		Carnauba wax	903	GMP	3
		Candelilla wax	902	GMP	3
		Chlorophyll (Natural (singly or in combination))	141 (i)-141 (ii)	GMP	
		Canthaxanthin	161	GMP	
		Tartrazine	102	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Fast green FCF	143	100 mg.kg	
		Castor oil	1503	not allowed	
		Curcumin	100 (i)	GMP	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d		
		Carmel I, Palin caramel		GMP	
		Neotame	961	330 mg/kg	1, 61, 158
		HYDROXYBENZOATES, PARA-	214	1000 mg/kg	
			218		
		Calcium carbonate	170 (i)	GMP	
		Sodium/ Calcium, bicarbonates as K2CO3	500 (ii)		
		Citric acid	330		
		L-Tartaric acid	334	2000 mg/kg	
		Sodium hexametaphosphate	452 (i)	GMP	
		Malic acid	296	GMP	
		Tocopherol	307a,b,c	500 mg/kg	
		Lecithin	322, 322(i)	GMP	
		Gelatine (Food grade)	428	GMP	
		Agar Agar	406	GMP	

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Sodium carboxy methyl cellulose	469	GMP	
		Talc	553 (iii)	GMP	
		Glycerol	422	GMP	
		~~Glycerine~~	-	~~GMP~~	-
		Paraffin wax or liquid Paraffin (Food grade)		GMP	
		Calcium, Magenesium, sodium salts of Stearic acid, (Food grade)	470 (i)	GMP	
		Mono and di glycerides of edible fatty acids	471	GMP	
		Ammonium salts of phosphatidic acids	442	GMP	
		Carrageenan	407	GMP	
		Ponceau 4R	124	100 mg/kg	161
		Microcrystalline wax	905c(i)	GMP	3
		Beeswax	901	GMP	3
		Polyols(singly or in combination Sorbitol, manitol, xylitol, isomalt, lacititol, maltitol	420, 420 (i) & (ii); 421; 967; 953; 966; 965(i) & (ii); 968, 964	GMP	
		Riboflavin, Lactoflavin	101-101 (iii)	300 mg/kg	
		Carmoisine	122	100 mg/kg	
		phosphates	338	2200 mg/kg	
		SACCHARINS	954(i)	500 mg.kg	1, 61, 163
			954(ii)		
			954(iii)		
			954(iv)		
		Sucralose (Trichlorogalactosucrose)	955	1800 mg/kg	
		Indigo carmine	132	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130
		SORBATES	200	1500 mg/kg	42
			201		
			202		
			203		
		POLYSORBATES	432	1000 mg/kg	
			433		
			434		
			435		
			436		
		Annato	160b (i)-(ii)	200 mg.kg	
		Brilliant blue FCF	133	200 mg/kg	
		Sunset Yellow FCF	110	200 mg/kg	161

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Tartrazine	102	100 mg.kg	
		Titanium dioxide	171	GMP	
		Indigo carmine	132	100 mg./kg	
		Methyle esters of beta apo-8 carotenic acid	160 f	GMP	
		Ethyl esters of beta apo-8 carotenic acid	160 f	GMP	
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e	2000 mg/kg	3
		Gellan Gum	418	GMP	
		Polydextrose	1200	GMP	
05.2.1	**Hard candy**	Acscorbyl esters	304	500 mg/kg	10, 15, 114
			305		
		Acesulfame potassium	950	3500 mg/kg	1,61, 188
		Alitame	956	300 mg/kg	
		Caramel III - ammonia caramel (150 c):	150 c	50,000 mg/kg	
		Caramel IV - Sulfite ammonia caramel (150d):	150 d	50,000 mg/kg	
		Carnauba wax	903	GMP	13
		Candelilla wax	902	GMP	
		Aspartame	951	10,000 mg/kg	
		BENZOATES	210	1500 mg/kg	
			211		
			212		
			213		
		Beeswax	901	GMP	
		Diacetyltartaric and Fatty acid esters of glycerol	472e	10,000 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		CAROTENOIDS	160a(i)	GMP	
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	GMP	
			141(ii)		
		Microcrystalline wax	905c(i)	GMP	3
		Neotame	961	330 mg/kg	161
		Propyl gallate	310	200 mg/kg	15, 130
		Propylene Glycol esters of fatty acids	477	5000 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	1500 ppm	161, 164
		Curcumin	100 (i)	GMP	
		Annato	160 b(i)-(ii)	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		Sunset Yellow FCF	110	100 mg/kg	

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Tartrazine	102	100 mg/kg	
		HYDROXYBENZOATES, PARA-	214	1000 mg/kg	27
			218		
		Polyols (singly or in combination)	420 (i)	GMP	
			421		
			967		
			953		
			966		
			965(i)		
		Polydextrose	1200	GMP	
		TBHQ	319	200 mg/kg	15, 130
		Canthaxanthin	161 g	GMP	
		Erythrosine	127	50 ppm	
		Riboflavin, Lactoflavin		300 mg/kg	
		Carmoisine	122	100 mg/kg	
		Mono and di glycerides of edible fatty acids	471	GMP	
		Lecithin	322 (i)	GMP	
		Carrageenan	407	GMP	
		Modified starches		GMP	
		Glycerol	422	GMP	
		Sodium/ Calcium, bicarbonates as K2CO3	500 (ii)	GMP	
		Citric acid	330	GMP	
		L-Tartaric acid		GMP	
		Malic acid	296	GMP	
		Tocopherol	307a-b	GMP	
		PHOSPHATES	342(i)	2200 mg/kg	33
		POLYSORBATES	432to 436	1000 mg/kg	
		Ponceau 4R	124	300 mg/kg	
		Indigo carmine	132	100 mg/kg	
		Fast green FCF	143	100 mg/kg	
		SACCHARINS	954(i)	500 mg/kg	1, 63, 161
			954(ii)		
			954(iii)		
			954(iv)		
		SORBATES	200	1500 mg/kg	42
			201		
			202		
			203		

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Sucroglycerides	474	5000 mg/kg	
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e		3
		Sodium hexametaphosphate		GMP	
05.2.2	**Soft candy**	Acscorbyl esters	304	500 mg/kg	15, 10, 114
			305		
		Acesulfame potassium	950	3500 mg/kg	157, 188,
		Alitame	956	300 mg/kg	
		Aspartame	951	3000 mg/kg	1, 61, 148
		Beeswax	901	GMP	3
		BENZOATES	210	1500 mg/kg	13
			211		
			212		
			213		
		Erythritol		GMP	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	GMP	
			141(ii)		
		Candelilla wax	902	GMP	3
		Carnauba wax	903	GMP	3
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Microcrystalline wax	905c(i)	GMP	
		Neotame	961	330 mg/kg	1, 58
		Polydimethylsiloxane	900 a	10 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		Propylene glycol esters of fatty acids	477	5000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	200 mg/kg	161
		Curcumin	100 (i)	GMP	
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e	2000 mg/kg	3
		Riboflavin		300 mg/kg	
		Sunset yellow FCF	110	200 mg/kg	
		SACCHARINS	954(ii)	500 mg/kg	
			954(iii)		
			954(i)		
		Sucralose (Trichlorogalactosucrose)	955	1800 mg/kg	
		Sucroglycerides	474	5000 mg/kg	
		TBHQ	319	200 mg/kg	15, 130
		Shellac bleached	904	GMP	3
		Paraffin Wax	905(c) i-ii	GMP	
		PHOSPHATES	342(i)	2200 mg/kg	33
		POLYSORBATES	432 to 436	1000 mg/kg	27

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Hydroxybenzoate, Para	214	1000 mg/kg	42
			218		
		SORBATES	203	1500 mg/kg	
			202		
			201		
			200		
		Tartrazine	102	200 mg/kg	
05.2.3	**Nougats and marzipans**	**ASCORBYL ESTERS**	304	500 mg/kg	
			305	500 mg/kg	
		Acesulfame potassium	950	1000 mg/kg	
		Alitame	956	300 mg/kg	
		Aspartame	951	3000 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	
		Indigotine (indigocarmine)	132		
		Fast green FCF	143	300 mg/kg	
		CAROTENOIDS		100 mg/kg	
			160a(iii)		
			160e		
			160f		
		Diacetyltartaric and fatty acid esters of glycerol	472 e	10,000 mg/kg	
		Sucralose	955	1800 mg/kg	
		Beeswax	901	GMP	
		BENZOATES	210	1500 mg/kg	
			211		
			212		
			213		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	100 mg/kg	
			141(ii)		
		Candelilla wax	902	GMP	
		Caramel III - ammonia caramel	150c	50000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d		
		Ponceau 4R	124	200 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		Neotame	961	330 mg/kg	
		Propyl gallate	310	200 mg/kg	
		Hydroxybenzoate, Para	214	1000 mg/kg	
			218		
		SACCHARINS	954(ii)	500 mg/kg	
			954(iii)		
			954(i)		
		Propylene glycerol esters of Fatty acids	477	5000 mg/kg	

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Microcrystalline wax	905c(i)	GMP	
		Sucroglycerides	474	5000 mg/kg	
		TBHQ	319	200 mg/kg	
		PHOSPHATES	342(i)	2200 mg/kg	
		POLYSORBATES	432 to 436	1000 mg/kg	
		Polydimethylsiloxane	900 a	10 mg/kg	
		SORBATES	203	1500 mg/kg	
			202		
			201		
			200		
		Mineral oil, low viscosity	905d	2000 mg/kg	
		Mineral oil, medium viscosity	905e	2000 mg/kg	
5.3	**Chewing gum**	Carmoisine	122	100 mg/kg	
		Tartrazine	102	100 mg/kg	
		Titanium dioxide	171	10,000 ppm	
		Acesulfame potassium	950	5000 mg/kg	
		Annato	160b i-ii	GMP	
		Alitame	956	300 mg/kg	
		Curcumin	100 i	GMP	
		Aspartame	951	10,000 mg/kg	
		BENZOATES	210	1500 mg/kg	
			211		
			212		
			213		
		Calcium aluminium silicate	556	100 mg/kg expressed as Aluminium	
		Beeswax	901	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
			160a(iii)		
			160e		
			160f		
		Polyols (singly or in combination)	420 (i)	GMP	
			421		
			967		
			953		
			966		
			965(i)		
		Mono and di glycerides of edible fatty acids	471	GMP	
		Lecithin	322(i)	GMP	
		Ammonium salts of phosphatidic acids	442	GMP	
		Sucrose esters of fatty acids	473	GMP	
		Polyglycerol polyricinoleate			

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Sorbitan monostearate			
		Sorbitan Tristearate			
		Polyxylethylene sorbitan monostearate		GMP	
		Carrageenan	407	GMP	
		Modified starches		GMP	
		Glycerol	422	GMP	
		Citric acid	330	GMP	
		L-Tartaric acid		GMP	
		Malic acid		GMP	
		L-Ascorbic acid	300	GMP	
		Talc		GMP	
		Mineral oil		2000 mg/kg	
		Paraffin wax or liquid Paraffin (Food grade)		GMP	
		Calcium, Magenesium, sodium salts of Stearic acid, (Food grade)	470 i-iii	GMP	
		Phosphated starch	1413	GMP	
		Candelilla wax	902	GMP	
		Caramel III - ammonia caramel	150c	20000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d		
		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	1500 mg/kg	
		HYDROXYBENZOATES, PARA-	214	1500 mg/kg	
			218		
		RIBOFLAVINS,	101(i)	300 mg/kg	
			101(ii)		
			101(iii)		
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	225 mg/kg	
		Microcrystalline wax	905c(i)	GMP	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	GMP	
			141(ii)		
		Neotame	961	1000 mg/kg	
		PHOSPHATES	338	44,000 mg/kg	
		POLYSORBATES	432 to 436	1000 mg/kg	
		Polydimethylsiloxane	900a	100 mg/kg	
		Polyethylene glycol	1521	20,000 mg/kg	
		Polyvinylpyrrolidone	1201	10,000 mg/kg	

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	
		Calcium/ Magnesium carbonates	170(i), 504(i),	GMP	
		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		
		SACCHARINS	954(i)	2500 mg/kg	
			954(ii)		
			954(iii)		
			954(iv)	2500 mg/kg	
		SORBATES	203	1500 mg/kg	
			202		
			201		
			200		
		Canthaxanthin	161	GMP	
		Shellac, bleached	904	GMP	
		Stearyl citrate	484	15,000 mg/kg	
		Steviol glycosides	960	3500 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	5000 mg/kg	
		Propyl gallate	310	1000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	400 mg/kg	**130**
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e		3
5.4	**Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces:**	Acesulfame potassium	950	500 mg/kg	
		Alitame	956	300 mg/kg	
		Aspartame	951	1000 mg/kg	
		BENZOATES	210	1500 mg/kg	
			211		
			212		
			213		
		Beeswax	901	GMP	
		Brilliant blue FCF	133	200 mg/kg	
		CAROTENOIDS	160a(i)	100 mg/kg	
			160a(iii)		
			160e		
			160f		
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	100 mg/kg	
			141(ii)		
		Candelilla wax	902	GMP	
		Caramel III - ammonia caramel	~~150e~~	50,000 mg/kg	

TABLE 5

Use of Food Additives in confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
		Caramel IV - sulfite ammonia caramel	~~150d~~		
		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	
		HYDROXYBENZOATES, PARA-	214	300 mg/kg	
			218		
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Propyl gallate	310	1000 mg/kg	
		Sorbates-Calcium sorbate, Potassium sorbate, Sodium sorbate, Sorbic acid	203, 202, 201, 200	1000 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES	338	1500 mg/kg	
		POLYSORBATES	432	3000 mg/kg	
			433		
			434		
			435		
			436		
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS	101(i)	3000 mg/kg	
			101(ii)		
		SACCHARINS	954(i)	500 mg/kg	
			954(ii)		
			954(iii)		
			954(iv)		
		Shellac, bleached	904	GMP	
		Sucralose (Trichlorogalactosucrose)	955	1000 mg/kg	
		Sunset yellow FCF	110	200 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e	2000 mg/kg	3

TABLE 6

Use of Food Additives in Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
6	**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 07.0 : includes, unprocessed (06.1) and various processed forms of cereals and cereal based products.**				
6.1	**Whole, broken, or flaked grain, including rice**			No additives are permitted	
6.2	**Flours and starches (including soybean powder)**			No additives are permitted	
6.2.1& 6.2.2	**Flours and starches (including soybean powder) (Atta and Maida to be used for Bakery products.)**	Protease	1101(i)	GMP	
		Pullulan	1204	GMP	25
		Sulfites	220 - 225, 227, 228, 539	200 mg/kg	44
		Benzyl Peroxide	928	75 mg/kg	
		Chlorine	925	2500 mg/kg	87
		L-Ascorbic Acid	300	300 mg/kg	
		Azodicarbonamide	927a	45 mg/kg	
		Phosphates	338;	2500 mg/kg	225, 33
		Potassium ascorbate	303	300 mg/kg	
		Sodium ascorbate	301	300 mg/kg	
		Sodium aluminium phosphate	541i,ii	1600 mg/kg	6, 252
		alpha-Amylase from Aspergillus oryzae var.	1100 (i)	100 ppm (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	472 e	3000 mg/kg	186
		Lecithin	322(i)	GMP	28, 25
		Amylases and other enzymes	1100	GMP	
		Ammonium Persulfate	923	2500 ppm (on flour mass basis)	
		Calcium Phosphate	341	2500 ppm (on flour mass basis)	
		Calcium carbonate	170, 170(i)	5000 ppm (on flour mass basis)	
		Potassium bromateand/or Potassium iodate	924a, 917	50 ppm (on flour mass basis)	
		Ammonium Chloride	510	500 ppm (on flour mass basis)	
		L-cysteine mono hydrochloride	920	90 ppm (on flour mass basis)	
		Ammonium phoshate	342	2500 ppm (on flour mass basis)	

TABLE 6

Use of Food Additives in Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Benzoyl Peroxide	928	40 ppm (on flour mass basis)	
		Soduim bisulphite	222	GMP	
		Sodium metabisulfite	223	GMP	
		Bacterial Amylase	1100	100 ppm (on flour mass basis)	
	Atta	No additives are permitted			
	Maida (if the flour is used for baking purpose)	Benzoyl Peroxide	928	40 p.p.m.	
		Potassium bromate	924 a	20 p.p.m.	
		Ascorbic acid	300	200 p.p.m.	
	Corn flour(maize starch)	**SULFITES**	220 - 225, 227, 228, 539	100 ppm as residue of SO2	44
6.3	**Ready to eat cereals, breakfast cereals, including rolled Oats**	Ascorbyl esters, ascorbyl palmitate, ascorbyl stearate	304, 305	200 mg/kg	10
		Acesulfame Pottassium	950	1200 mg/kg	1,61,188
		Allura red AC	129	100 mg/kg	-
		Aspartame	951	1000 mg/kg	1,91,161
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160e,160a (iii), 160a (i), 160f	200mg/kg	
		Caramel III - ammonia caramel	150 c	50000mg/kg	189
		Caramel IV - sulfite ammonia caramel	150 d	2500 mg/kg	
		beta-Carotenes, vegetable	160a (ii)	400mg/kg	
		Grape skin extract	163(ii)	200mg/kg	
		IRON OXIDES	172 (i),(ii),(iii)	75mg/kg	
		Neotame	961	160mg/kg	161
		Propyl gallate	310	200mg/kg	196
		PHOSPHATES	338;	2200mg/kg	33
		RIBOFLAVINS	101(ii),101(iii),101(i)	300mg/kg	
		SACCHARINS	954(ii),954(iii),954(i),954(iv)	100mg/kg	161
		Steviol glycosides	960	350mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1000mg/kg	161
		Sunset Yellow FCF	110	100 ppm	161
6.4	**Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)**	**Phosphates**	338;	2500 mg/kg	
6.4.1	**Fresh pastas and noodles and like products**	Agar	406	GMP	211
		Alginic acid	400	GMP	211
		Aluminium ammonium sulphate	523	300 mg/Kg	247,6
		Ascorbic acid	300	200 mg/Kg	
		Calcium carbonate	170(i)	GMP	
		Carbon dioxide	290	GMP	211,59
		Carob bean gum	410	GMP	211
		carrageenan	407	GMP	211
		citric acid	330	GMP	

TABLE 6

Use of Food Additives in Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Curdlan	424	GMP	211
		distarch poshphate	1412	GMP	211
		fumaric acid	297	700 mg/Kg	
		gellan gum	418	GMP	211
		Glucono delta-lactone	575	GMP	
		Glycerol	422	GMP	211
		gaurgum	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	
		Lecithin	322(i)	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	338;	2500 mg/Kg	211,33
		potassium carbonate	501(i)	11000 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)	10000 mg/Kg	
		sodium 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
06.4.2	**Dried pastas and noodles and like products**	Canthaxanthin	161g	15mg/kg	211
		Caramel IV - Sulfite Ammonia caramel	150d	50,000 mg/kg	211
		Diacetyl Tartaric Acid And Fatty Acid Esters of Glycerol	472e	5000 mg/kg	
		PHOSPHATES	342	900 mg/kg	211,33
		Agar	406	GMP	256
		alginic acid	400	GMP	256
		ammonium alginate	403	GMP	256
		ascorbic acid L-	300	GMP	256
		Calcium 5'-Ribonucleotide	634	GMP	256
		Calcium Alginate	404	GMP	256
		Calcium Ascorbate	302	200 Mg/kg	256
		Calcium Carbonate	170(i)	GMP	256
		Calcium Sulfate	516	GMP	256
		carob bean gum	410	GMP	256
		carotenes, beta-,vegetable	160a (ii)	1000 mg/kg	211

TABLE 6

Use of Food Additives in Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Carrageeenan	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
		gumarabic	414	GMP	256
		karaya gum	416	GMP	256
		Konjac flour	425	GMP	256
		lactic acid L-D-and DL-	270	GMP	256
		Lecithin	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
		phosphated distarch phosphate	1413	GMP	256
		polysorbates	432-436	5000 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
		sodium 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
06.4.3	**Pre-cooked pastas and noodles and like products**	**ASCORBYL ESTERS**	304, 305	500 mg/kg	211 10
		Benzoates	210-213	1000 mg/kg	13
		CAROTENOIDS	160a(i) 160a(iii)	1,200 mg/kg	153

TABLE 6

Use of Food Additives in Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
			160e		
			160f		
		Chlorophylls and chloropyllins, copper complexes	141(i), 141(ii)	100 mg/kg	153
		Canthaxanthin	161g	15 mg/kg	153
		Caramel III- Ammonia carmel	150 c	50000 mg/kg	1,53,173
		Caramel IV-Sulfite ammonia carmel	150 d	50000 mg/Kg	153
		Carotenes, beta-vegetables	160 a(ii)	1000 mg/Kg	153
		Cyclodextrin, beta	459	1000 mg/kg	153
		Diacetyl Tartaric Acid And Fatty Acid Esters of Glycerol	472e	10000 mg/kg	
		Fast Green FCF	143	200 mg/kg	194
		PHOSPHATES	338	2500 mg/kg	33,211
		POLYSORBATES	432-436	5,000 mg/kg	
		Polydimethylsiloxane	900a	50 mg/kg	153
		Propyl gallate	310	200 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	153,2
		RIBOFLAVINS	101(ii),101(iii),101(i)	300 mg/kg	153
		SORBATES	200-203	2,000 mg/kg	42,211
		SULFITES	220 - 225, 227, 228, 539	20 mg/kg	44
		Sunset yellow FCF	110	100 mg/kg	153
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	130,15
6.5	**Cereals/pulses and starch based desserts (e.g., rice pudding, tapioca pudding)**	**ASCORBYL ESTERS**	304, 305	500 mg/kg	10, 2
		Acesulfame potassium	950	350 mg/kg	161
					188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	200 ppm	161
					191
		BENZOATES	**210-213**	1,000 mg/kg	13
		Brilliant blue FCF	133	150 mg/kg	
		CAROTENOIDS	160 a(i), a(iii), e. f	150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), 141(ii)	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	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES	385-386	315 mg/kg	**21**

TABLE 6

Use of Food Additives in Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Fast green FCF	143	100 mg/kg	**161**
		Grape skin extract	163(ii)	200 mg/kg	181
		IRON OXIDES	172 (i),(ii),(iii)	75 ppm	
		Indigotine (Indigo carmine)	132	150 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	33 mg/kg	161
		Nisin	234	3 mg/kg	
		PHOSPHATES	342(i)	7,000 mg/kg	33
		POLYSORBATES	432-436	3,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	90 mg/kg	**2** 15
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS	101(ii),101(iii),101(i)	300 mg/kg	
		SACCHARINS	954(ii),954(iii),954(i),954(iv)	100 mg/kg	**161**
		SORBATES	200-203	1,000 mg/kg	**42**
		Steviol glycosides	960	165 mg/kg	**26**
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Tocopherol	307	GMP	
		Lecithin	322 (i)	GMP	
		TBHQ	319	200ppm	
		Methyl cellulose	461	0.5% max	
		Carboxy methyl cellulose	466, 469	0.5%max	
		Benzoic acid	210	300 ppm	
		Sorbitol, mannitol,xylitol	420, 421, 967	GMP	
		Ponceau 4R	124	100 ppm	
		carmoisine	122	100ppm	
		Erythrosine	127	50 ppm max	
		Tartrazine	102	100ppm	
		Indigo Carmine	132	100ppm	
		Brilliant Blue FCF	133	100ppm	
		Sunset Yellow FCF	110	100ppm	
		fast green FCF	110	100ppm	
6.6	**Cereals, Pulses Batters/ Mixes**	**CAROTENOIDS**	160 a(i), a(iii), e. f	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	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		PHOSPHATES	338;	5,600 mg/kg	**33**
		POLYSORBATES	432-436	5,000 mg/kg	2
		Polydimethylsiloxane	900a	10 mg/kg	

TABLE 6

Use of Food Additives in Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		RIBOFLAVINS	101(ii),101(iii),101(i)	300 mg/kg	
		SODIUM ALUMINIUM PHOSPHATES	541 (i), (ii)	1,000 mg/kg	6
		SORBATES	200-203	2,000 mg/kg	42
		Carbonate of calcium and magnesium	170, 170 (i) 504	not more than 2% max, singly or in combination	
		Sodium bicarbonate	500(ii)	GMP	
		Sodium acetate	262(i)		
		Tartaric acid	334		
		Citric acid	330		
		Malic acid	296		
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	**Soyabean based beverages**	Caramel III - ammonia caramel	150c	1,500 mg/kg	
		PHOSPHATES	338;	1,300 mg/kg	33
		RIBOFLAVINS	101(ii),101(iii),101(i)	50 mg/kg	
		Steviol glycosides	960	200 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
6.8.2	**Soybean-based beverage film**			GMP Table	
6.8.3	**Soybean curd (tofu)**	**PHOSPHATES**	338;	100mg/kg	33
6.8.4	**Semi-dehydrated soybean curd**			GMP	
6.8.4.1	**Thick gravy-stewed semi-dehydrated soybean curd**			GMP	
6.8.4.2	**Deep fried semi-dehydrated soybean curd**			GMP	
6.8.4.3	**Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2**			GMP	
6.8.5	**Dehydrated soybean curd (kori tofu)**			GMP	
6.8.6	**Fermented soybeans (e.g., natto, tempe)**			GMP	
6.8.7	**Fermented soybean curd**			GMP	
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

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
7	**Bakery Products**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 15
					Note 10
		'Benzoic Acid	210	1,000 mg/kg	Note 13
		Carnauba wax	903	GMP	Note 3
		Fast green FCF	143	100 mg/kg	Note 161
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 72
					Note 11
		SORBATES	200-203	1,000 mg/kg	Note 42
7.1	**Bread and ordinary bakery wares**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 10
					Note 15
		Acesulfame potassium	950	1,000 mg/kg	Note 161
					Note 188
		Aspartame	951	2200mg/kg	Note 161
					Note 191
		Benzoic acid	210	1,000 mg/kg	Note 13
		Brilliant blue FCF	133	100 mg/kg	Note 161
		Carnauba wax	903		Note 3
		Diacetyltartaric and fatty acid esters of glycerol	472e	GMP	
		Fast green FCF	143	100 mg/kg	Note 161
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Neotame	961	70 mg/kg	Note 161
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 72
					Note 11
		SORBATES	200-203	1,000 mg/kg	Note 42
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	Note 161
		Sodium fumarate	365	GMP	
		Potassium malate	351(ii)	GMP	
		Sodium hydroxide	524	GMP	
		Acetic acid	260	2500 ppm	
		Lactic acid	270	2500 ppm	
		Citric acid	330	GMP	
		Malic acid	296	GMP	
		Tartaric acid	334	GMP	
		Hydroxy propyl methyl cellulose	464	GMP	
		Sucrose esters of fatty acid	473	GMP	
		Guar Gum	412	5000 mg/kg	
		Sorbitol	420	GMP	
		Lecithin	322	GMP	
		Monoglycerides or diglycerides of fatty acids, Glycerol Monosterate	471	GMP	
		Sodium Stearoyl-2-lactylate, Calcium stearoyl-2- lactyalate (Singly or in combination)	481(i), (ii)	5000 mg/kg	
		Polyglycerol esters of interesterified Ricinoleic acid	476	2000 mg/kg	
		Ascorbic Acid	300	GMP	

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
		Calcium and Sodium Propionate	282, 281	5000 ppm max	
		Sorbic acid or its sodium, potassium or calcium salt (calculated as sorbic acid)	200, 201, 202, 203	1000 ppm max	
		Acid calcium phosphate	341	10000ppm max	
		Sodium Diacetate	262 (ii)	4000 ppm max	
		Acid sodium Pyrophosphate	450 (i)	5000 ppm max	
		Ammonium Bi-carbonate	503(ii)	GMP	
		Ammonium Carbonate	503(i)	5000 ppm max	
		Acid Sodium Pyrophosphate	450 (i)	5000 ppm max	
		Acid Calcium Phosphate	341	10000 ppm max	
		Sodium carbonate	500(i)	GMP	
7.1.1	**Bread and Rolls: including Yeast-leavened breads and soda breads**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 10 Note 15
		Acesulfame potassium	950	1,000 mg/kg	Note 161 Note 188
		Aspartame	951	4,000 mg/kg	Note 191 Note 161
		Benzoic acid	210	1,000 mg/kg	Note 13
		Brilliant blue FCF	133	100 mg/kg	Note 161
		Carnauba wax	903	GMP	Note 3
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Fast green FCF	143	100 mg/kg	Note 161
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Mineral oil, medium viscosity	905e	3,000 mg/kg	Note 36 Note 126
		Neotame	961	70 mg/kg	Note 161
		POLYSORBATES	432,433,434,435,436	3,000 mg/kg	
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 72 Note 11
		SORBATES	201-203	1,000 mg/kg	Note 42
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	Note 161
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	Note 195 Note 15
		Sodium fumarate	365	GMP	
		Potassium malate	351(ii)	GMP	
		Sodium hydroxide	524	GMP	
		Acetic acid	260	2500 ppm	
		Lactic acid	270	2500 ppm	
		Citric acid	330	GMP	
		Malic acid	296	GMP	
		Tartaric acid	334	GMP	

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
		Hydroxy propyl methyl cellulose	464	GMP	
		Sucrose esters of fatty acid	473	GMP	
		Guar Gum	412	5000 mg/kg	
		Sorbitol	420	GMP	
		Lecithin	322	GMP	
		Monoglycerides or diglycerides of fatty acids, Glycerol Monosterate	471	GMP	
		Sodium Stearoyl-2-lactylate, Calcium stearoyl-2- lactyalate (Singly or in combination)	481(i), (ii)	5000 mg/kg	
		Polyglycerol esters of interesterified Ricinoleic acid	476	2000 mg/kg	
		Ascorbic Acid	300	GMP	
		Calcium and Sodium Propionate	282, 281	5000 ppm max	
		Sorbic acid or its sodium, potassium or calcium salt (calculated as sorbic acid)	200, 201, 202, 203	1000 ppm max	
		Acid calcium phosphate	341	10000ppm max	
		Sodium Diacetate	262 (ii)	4000 ppm max	
		Acid sodium Pyrophosphate	450 (i)	5000 ppm max	
		Ammonium Bi-carbonate	503(ii)	GMP	
		Ammonium Carbonate	503(i)	5000 ppm max	
		Acid Sodium Pyrophosphate	450 (i)	5000 ppm max	
		Acid Calcium Phosphate	341	10000 ppm max	
		Sodium carbonate	500(i)	GMP	
		PHOSPHATES	338,	9300 mg/kg	229,33
7.1.2	**Crackers,**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 15 Note 10
		Acesulfame potassium	950	1,000 mg/kg	Note 161 Note 188
		Allura red AC	129	100 mg/kg	Note 161
		Aluminium ammonium sulfate	523	100 mg/kg	Note 246 Note 6
		Aspartame	951	4,000 mg/kg	Note 161 Note 191
		Benzoic acid	210	1,000 mg/kg	Note 13
		Brilliant blue FCF	133	100 mg/kg	Note 161
		CAROTENOIDS	160e,160a(iii),160a(i),160f	1,000 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	Note 161
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	Note 161
		Carnauba wax	903	GMP	Note 3
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Fast green FCF	143	100 mg/kg	Note 161
		Grape skin extract	163(ii)	200 mg/kg	Note 181
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Neotame	961	70 mg/kg	Note 161
		PHOSPHATES	338,	9300 mg/kg	229,33
		POLYSORBATES	432,433,434,435,436	5,000 mg/kg	Note 11
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 11 Note 72
		SODIUM ALUMINIUM PHOSPHATES	541 (i), 542 (ii)	100 mg/kg	Note 246 Note 6
		SORBATES	201-203	1,000 mg/kg	Note 42
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	Note 161
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	Note 15 Note 195
7.1.3	**Other ordinary bakery products (e.g., bagels, pita, English muffins)**	**ASCORBYL ESTERS**	**304, 305**	**1,000 mg/kg**	Note 15 Note 10
		Acesulfame potassium	950	1,000 mg/kg	Note 188 Note 161
		Allura red AC	129	100 mg/kg	Note 161
		Aluminium ammonium sulfate	523	100 mg/kg	Note 6 Note 244 Note 246
		Aspartame	951	4,000 mg/kg	Note 161 Note 191
		Benzoic Acid	210	1,000 mg/kg	Note 13
		Brilliant blue FCF	133	100 mg/kg	Note 161
		CAROTENOIDS	160e,160a(iii),160a(i),160f	100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	Note 161
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	Note 161
		Carnauba wax	903	GMP	Note 3
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Fast green FCF	143	100 mg/kg	Note 161
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Neotame	961	70 mg/kg	Note 161
		PHOSPHATES	338,	9300 mg/kg	229,33
		POLYSORBATES	432,433,434,435,436	3,000 mg/kg	Note 11
		Propyl gallate	310	100 mg/kg	Note 15 Note 130
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 11 Note 72
		SODIUM ALUMINIUM	**541 (i), 542 (ii)**	**100 mg/kg**	Note 6

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
		PHOSPHATES			Note 244
					Note 246
		SORBATES	201-203	1,000 mg/kg	Note 42
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	Note 161
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	Note 15
					Note 130
7.1.4	**Bread-type products, including bread stuffing and bread crumbs**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 15
					Note 10
		Acesulfame potassium	950	1,000 mg/kg	Note 188
					Note 161
		Aspartame	951	4,000 mg/kg	Note 191
					Note 161
		Benzoic acid	210	1,000 mg/kg	Note 13
		Brilliant blue FCF	133	100 mg/kg	Note 161
		CAROTENOIDS	160e,160a(iii),160a(i),160f	200 mg/kg	Note 116
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),141(ii)	6 mg/kg	Note 62
					Note 161
		Caramel III - ammonia caramel	150c	50,000 mg/kg	Note 161
		Carnauba wax	903	GMP	Note 3
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Fast green FCF	143	100 mg/kg	Note 161
		Grape skin extract	163(ii)	200 mg/kg	Note 181
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Neotame	961	70 mg/kg	Note 161
		PHOSPHATES	338,	9300 mg/kg	229,33
					Note 33
		POLYSORBATES	432,433,434,435,436	3,000 mg/kg	Note 11
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 72
					Note 11
		SORBATES	201-203	1,000 mg/kg	Note 42
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	Note 161
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	Note 15
					Note 195
7.1.5	**Steamed breads and buns**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 15
					Note 10
		Acesulfame potassium	950	1,000 mg/kg	Note 161
					Note 188
		Aluminium ammonium sulfate	523	40 mg/kg	Note 246
					Note 6
					Note 248
		Aspartame	951	4,000 mg/kg	Note 161
					Note 191
		Benzoic acid	210	1,000 mg/kg	Note 13

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
		Brilliant blue FCF	133	100 mg/kg	Note 161
		CAROTENOIDS	160e,160a(iii), 160a(i),160f	100 mg/kg	Note 216
		Caramel III - ammonia caramel	150c	50,000 mg/kg	Note 161
		Carnauba wax	903	GMP	Note 3
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Fast green FCF	143	100 mg/kg	Note 161
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Neotame	961	70 mg/kg	Note 161
		PHOSPHATES	338,	9300 mg/kg	229,33
		POLYSORBATES	432,433,434,435,436	3,000 mg/kg	Note 11
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 11
					Note 72
		SODIUM ALUMINIUM PHOSPHATES	541 (i), 542 (ii)	40 mg/kg	Note 246
					Note 6
					Note 248
		SORBATES	201-203	1,000 mg/kg	Note 42
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	Note 161
7.1.6	**Mixes for bread and ordinary bakery wares**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 15
					Note 10
		Acesulfame potassium	950	1,000 mg/kg	Note 188
					Note 161
		Aluminium ammonium sulfate	523	40 mg/kg	Note 246
					Note 6
					Note 249
		Aspartame	951	4,000 mg/kg	Note 191
					Note 161
		Benzoic acid	210	1,000 mg/kg	Note 13
		Brilliant blue FCF	133	100 mg/kg	Note 161
		Caramel III - ammonia caramel	150c	50,000 mg/kg	Note 161
		Carnauba wax	903	GMP	Note 3
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Fast green FCF	143	100 mg/kg	Note 161
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Neotame	961	70 mg/kg	Note 161
		PHOSPHATES	338,	9300 mg/kg	229,33
		POLYSORBATES	432,433,434,435,436	3,000 mg/kg	Note 11
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 72
					Note 11
		SODIUM ALUMINIUM PHOSPHATES	541 (i), 542 (ii)	40 mg/kg	Note 248
					Note 246
					Note 6
		SORBATES	201-203	1,000 mg/kg	Note 42

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	Note 161
7.2	**Fine bakery wares (sweet, salty, savoury) and mixes**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 10
07.2.1	Cakes, cookies, biscuit, cracker and pies (e.g., fruit-filled or custard types)				Note 15
		Acesulfame potassium	950	1,000 mg/kg	Note 165,188
		Allura red AC	129	100 mg/kg	161
		Aspartame	951	1,700 mg/kg	Note 191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	Note 77, 113
		BENZOATES	210,213,212,211	1,000 mg/kg	Note 13
		Beeswax	901	GMP	Note 3
		Brilliant blue FCF	133	100ppm	Note 161
		CAROTENOIDS	160e,160a(iii), 160a(i),160f	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),141(ii)	75 mg/kg	
		Candelilla wax	902	GMP	Note 3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	Note 161
		Caramel IV - sulfite ammonia caramel	150d	1,200 mg/kg	
		Carnauba wax	903	GMP	Note 3
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		Fast green FCF	143	100 ppm	Note 161
		HYDROXYBENZOATES, PARA-	214,218	300 mg/kg	Note 27
		IRON OXIDES	172(i)-(iii)	100 mg/kg	-
		Indigotine (Indigo carmine)	132	100 ppm	Note 161
		Mineral oil, high viscosity	905d	3,000 mg/kg	Note 125
		Neotame	961	80 mg/kg	Note 165, 161
		PHOSPHATES	338,	9300 mg/kg	229,33
		Ponceau 4R (Cochineal red A)	124	50 ppm	
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	Note 11, 72
		RIBOFLAVINS	101(i)-(iii)	300 mg/kg	
		SACCHARINS	954 (i)-(iv)	170 mg/kg	Note 165
		SORBATES	200,201,202,203	1,000 mg/kg	Note 42
		SULFITES	227,228,224,225,222, 223,221,539,220	50 mg/kg	Note 44
		Shellac, bleached	904	GMP	Note 3
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	Note 165, 161
		Sucroglycerides	474	10,000 mg/kg	

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
		Sunset yellow FCF	110	50 mg/kg	
		Sucralose	955	750 ppm	
		Erythritol	968	GMP	
		Polydextrose	1200	GMP	
		Polyphospahate contatining leess than 6 phosphate moieties	542	10,000 ppm only in cake mixes	
		Hydroxypropylmethyl cellulose	464	GMP	
		Sucrose esters of Fatty acids	473	GMP	
		Sodium fumarate	365	GMP	
		Potassium malate	351(ii)	GMP	
		Sodium hydroxide	524	GMP	
		Bacterial amylase	1100	GMP	
		Ammonium bicarbonate	503(ii)	GMP	
		Ammonium carbonate	503(i)	500 ppm	
		Sucralose (Trichlorogalactosucrose)	955	750ppm	
		Sucroglycerides	474	1000ppm	
		Sunset yellow FCF	110	100ppm	
		Sodium fumarate	365	GMP	
		Potassium malate	351(ii)	GMP	
		Sodium hydroxide	524	GMP	
		Acetic acid or lactic acid	260 or 270	GMP	
		Citric acid	330	GMP	
		malic acid	296	GMP	
		Tartaric acid	334	GMP	
		Bacterial amylase	1100	GMP	
		Benzoyl peroxide	928	40ppm	
		Ascorbic acid	300	GMP	
		CHLOROPHYLLS	141(i)	GMP	
		Caramel	150 a	GMP	
		Curcurmin or turmeric	100, 100(i), 100 (ii)	GMP	
		Beta apo 8 carotenal	160 e	GMP	
		Methyl ester of beta apo - 8 carotenic acid	160 a(i)	GMP	
		Ethyl ester of beta apo 8 carotenic acid	160 f	GMP	
		Canthaxanthin	161 g	GMP	
		Riboflavin, lactoflavin	101(i)-(iii)	GMP	
		Annatto	160 b	GMP	
		carmoisine	122	100 ppm	
		Erythrosine	127	50 ppm	
		tartarazine	102	100 ppm	
		Ammonium bi carbonate	503(ii)	GMP	
		Ammonium carbonate	503(i)	5000 ppm	
		calcium and ferrous salts		GMP	
		potassium iodate	917	GMP	
		sodium bisulfite	222	GMP	
		sodium metabi-sulfite	223	GMP	
		yeast		GMP	

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
		beta-Carotenes, vegetable	160a(ii)	GMP	
		Ponceau 4R (Cochineal red A)	124	100mg/kg	
		Diacetyl Tartaric acid esters of Mono and Diglycerides	472 e	GMP	
07.2.2	**Other fine bakery products (e.g., doughnuts, sweet rolls, scones, muffins)**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	10,15
		Acesulfame potassium	950	1,000 mg/kg	1,65,188
		Allura red AC	129	100 mg/kg	161
		Aspartame	951	1,700 mg/kg	1,91,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77,113
		BENZOATES	210, 213, 212, 211	1,000 mg/kg	13
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	200 mg/kg	161
		CAROTENOIDS	160e,160a(iii), 160a(i),160f	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),141(ii)	75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	161
		Caramel IV - sulfite ammonia caramel	150d	1,200 mg/kg	
		Carnauba wax	903	GMP	3
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		Fast green FCF	143	100 mg/kg	161
		HYDROXYBENZOATES, PARA-	214, 218	300 mg/kg	27
		IRON OXIDES	172(i)-(iii)	100 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	161
		Mineral oil, high viscosity	905d	3,000 mg/kg	125
		Neotame	961	80 mg/kg	1,65,161
		PHOSPHATES	338,	9300 mg/kg	229,33
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	11,72
		RIBOFLAVINS	101(i)-(iii)	300 mg/kg	
		SACCHARINS	954 (i)-(iv)	170 mg/kg	165
		SORBATES	200,201,202,203	1,000 mg/kg	42
		SULFITES	227,228,224,225,222, 223,221,539,220	50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose	955	700 mg/kg	165,161
		Sucroglycerides	474	10,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
07.2.3	**Mixes for fine bakery wares (e.g., cakes, pancakes,**	**ASCORBYL ESTERS**	304,305	1,000 mg/kg	10,15
		Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	161

TABLE 7

Use of Food Addives in Bakery Products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended maximum level**	**Note**
	Biscuits, Cookies)	Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77,113
		Benzoic acid	210	1,000 mg/kg	13
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	200 mg/kg	161
		CAROTENOIDS	160e,160a(iii), 160a(i),160f	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),141(ii)	75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	161
		Caramel IV - sulfite ammonia caramel	150d	1,200 mg/kg	
		Carnauba wax	903	GMP	3
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		Fast green FCF	143	100 mg/kg	161
		HYDROXYBENZOATES, PARA-	214,218	300 mg/kg	27
		IRON OXIDES	172(i)-(iii)	100 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	161
		Mineral oil, high viscosity	905d	3,000 mg/kg	125
		Neotame	961	80 mg/kg	165,161
		PHOSPHATES	338,	9300 mg/kg	229,33
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	196,15
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	11,72
		RIBOFLAVINS	101(i)-(iii)	300 mg/kg	
		SACCHARINS	954 (i)-(iv)	170 mg/kg	165
		SORBATES	200,201,202,203	1,000 mg/kg	42
		SULFITES	227,228,224,225,222, 223,221,539,220	50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	165,161
		Sucroglycerides	474	10,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
8	**Fresh / Frozen / Chilled / Ground meat, poultry, and game (Frozen Mutton, Chicken, Goat and Buffalo Meat)**	-	-	No Additives allowed	
8.1	**Fresh Frozen / Chilled / Ground, meat, poultry, and game**	-	-	No Additives allowed	
8.1.1	**Fresh / frozen / chilled meat, poultry and game, whole pieces or cuts**	-	-	No Additives allowed	
8.1.2	**Fresh Frozen / Chilled / Ground,meat, poultry and game, comminuted**			No Additives allowed	
8.2	**Processed meat, poultry, and game products in whole pieces or cuts**	Agar	406	GMP	
		Alginates, potassium and/or sodium salts	402, 401	GMP	
		Ascorbic Acid, Sodium Ascorbate Acid or Isoascorbate/ Sodium Iso-ascorbate Acid	300 301	GMP	
		Carrageenan	407	GMP	
		Paprika oleoresin	160c(i)	GMP	
		Potassium Chloride	508	GMP	
		POLYSORBATES	432-436	5000 mg/kg	Notes : XS97, XS96
		Hydroxypropyl Methyl Cellulose	464	GMP	Use of Class II preservatives in mixed foods, -8 Sec 3/part 4
		Propyl Gallate	310	200 mg/kg	Notes : XS97, XS96, 130, 15
		Trisodium citrate	331(iii)	GMP	
		Tertiary Butylhydroquinone	319	100 mg/kg	notes: XS97, XS96,15, 167,130
		Brilliant Blue FCF	133	100 mg/kg	Notes: XS97, XS96, 4, XS98, XS89, XS88
		Caramel III - ammonia caramel	150c	GMP	notes: XS97, XS96,XS98, XS89, XS88, 4, 3
		Caramel IV - sulfite ammonia caramel	150d	GMP	notes: XS97, XS96,XS98, XS89, XS88, 4, 3
		beta-Carotenes, vegetable	160a(ii)	5000 mg/kg	notes: XS97, XS96,

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Erythrosine	127	30 mg/kg	notes: XS97, XS96, 4
		Fast green FCF	143	100 mg/kg	notes: XS97, XS96, 3, 4
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Sunset yellow FCF	110	200 mg/kg	Notes: XS 97, XS 96
8.2.1	**Non-heat treated processed meat, poultry, and game**	**PHOSPHATES**	338;	2200 mg/kg	note 33
	products in whole pieces or cuts	Brilliant blue FCF	133	100 mg/kg	Note XS89 Note XS96 Note XS98 Note XS88 Note XS97 Note 4
		POLYSORBATES	432-436	5000 mg/kg	Note XS96, XS97
		Caramel III - ammonia	150c	GMP	Note XS89
		caramel			Note XS96 Note XS98 Note 3 Note XS88 Note XS97 Note 4
		Caramel IV - sulfite ammonia caramel	150d	GMP	Note XS89 Note XS96 Note XS98 Note 3 Note XS88 Note XS97 Note 4
		beta-Carotenes, vegetable	160a(ii)	5,000 mg/kg	Note XS96 Note XS97
		Erythrosine	127	30 mg/kg	Note XS96Note XS97Note 4
		Fast green FCF	143	100 mg/kg	Note XS96 Note 3 Note XS97 Note 4
		Grape skin extract	163(ii)	5000 mg/kg	Note XS96 Note XS97
		Propyl gallate	310	200 mg/kg	Note XS96 Note 15 Note XS97 Note 130
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Paprika oleoresin	160c(i)	GMP	

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sunset yellow FCF	110	100 mg/kg	Note XS96 Note XS97
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note XS96 Note 15 Note 167 Note XS97 , Note 130
8.2.1.1	**Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts:**	Paprika oleoresin	160c(i)	GMP	
		Brilliant blue FCF	133	100 mg/kg	Note 4 Note XS97 Note XS96 Note XS98 Note XS89 Note XS88
		Caramel III - ammonia caramel	150c	GMP	Note 4 Note XS97 Note XS96 Note XS98 Note XS89 Note XS88 Note 3
		Caramel IV - sulfite ammonia caramel	150d	GMP	Note 4Note XS97Note XS96Note XS98Note XS89Note XS88Note 3
		beta-Carotenes, vegetable	160a(ii)	5,000 mg/kg	Note XS97 Note XS96
		Erythrosine	127	30 mg/kg	Note 4 Note XS97 Note XS96
		Fast green FCF	143	100 mg/kg	Note 4 Note XS97 Note XS96 Note 3
		Grape skin extract	163(ii)	5000 mg/kg	Note XS97 Note XS96
		PHOSPHATES	338;	2200 mg/kg	note 33
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Note XS97 Note 15 Note 130 Note XS96
		RIBOFLAVINS	101(ii)	300 mg/kg	

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
					Note XS96 Note XS97
		Sunset yellow FCF	110	100 mg/kg	Note XS97 Note XS96
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note XS97 Note 15 Note 130 Note XS96 Note 167
8.2.1.2	**Cured (including salted) and dried processed meat, poultry, and game products in whole pieces or cuts**	**BENZOATES**	210 to 213	1000 mg/kg	Notes 3, 13
		Brilliant blue FCF	133	100 mg/kg	Notes XS98, XS89, XS97, XS96, XS88, 4
		Caramel III - ammonia caramel	150c	GMP	Notes 3, XS98, XS89, XS97, XS96, XS88, 4
		Caramel IV - sulfite ammonia caramel	150d	GMP	Notes 3, XS98, XS89, XS97, XS96, XS88, 4
		beta-Carotenes, vegetable	160(ii)	5000 mg/kg	Notes XS97, XS96
		Erythrosine	127	30 mg/kg	Note XS97, XS96, 4
		Fast green FCF	143	100 mg/kg	Notes: 3, XS97, XS96, 4
		Isopropyl Citrates	384	200 mg/kg	
		Natamycin (Pimaricin)	235	6 mg/kg	
		PHOSPHATES	338;	2200 mg/kg	note 33
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Notes - 15, 130, XS97, XS96
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Sunset yellow FCF	110	200 mg/kg	Notes : XS97, XS96
		Paprika oleoresin	160c(i)	GMP	
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Notes : 15, 130, XS97, 167, XS96
8.2.1.3	**Fermented Non - heated treated processed meat,**	Brilliant blue FCF	133	100 mg/kg	XS97, XS96, 4, XS88, XS98, XS89

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	poultry, and game products in whole pieces or cuts	Caramel III - ammonia caramel	150c	GMP	Notes 3, XS98, XS89, XS97, XS96, XS88, 4
		Caramel IV - sulfite ammonia caramel	150d	GMP	Notes 3, XS98, XS89, XS97, XS96, XS88, 4
		beta-Carotenes, vegetable	160(ii)	5000 mg/kg	Notes: XS97, XS96
		Erythrosine	127	30 mg/kg	XS97, XS96, 4
		Fast green FCF	143	100 mg/kg	Notes: 3, XS97, XS96, 4
		PHOSPHATES	338;	2200 mg/kg	note 33
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Notes - 15, 130, XS97, XS96
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Paprika oleoresin	160c(i)	GMP	
		Sunset yellow FCF	110	100 mg/kg	Notes : XS97, XS96
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Notes : 15, 130, XS97, 167, XS96
8.2.2	**Heat-treated processed meat, poultry, and game products in whole pieces or cuts (Canned Chicken, Canned Mutton & Goat Meat)**	Free from added colour, flavour & Meat tenderizer		Free from added colour, flavour & Meat tenderizer	-
		Free from added colour, flavour & Meat tenderizer (under FSSR 2.5.2.6)	-	Free from added colour, flavour & Meat tenderizer	-
		Sucroglycerides	474	5000 mg/kg	-
		NITRITES	250	80 mg/kg	Note 32 Note 288
		Potassium nitrite	249		
		Sodium nitrite	250		
		PHOSPHATES	338;	2200 mg/kg	note 33
		Propyl gallate	310	200 mg/kg	Note 130 Note XS96 Note XS97 Note 15
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note 167Note 130Note XS96Note XS97Note 15
8.2.3	**Frozen processed meat, poultry and game**	Mineral Oil, High Viscosity	905d	950 mg/kg	Note 3
		PHOSPHATES	338;	2200 mg/kg	note 33

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	products in whole pieces or cuts	**POLYSORBATES**	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Note 130 Note XS97 Note 15 Note XS96
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note 167 Note 130 Note XS97 Note 15 Note XS96
8.3	**Processed comminuted meat, poultry, and game products**	Agar	406	GMP	
		Alginates, potassium and/or sodium salts	402, 401	GMP	
		Ascorbic Acid, Sodium Ascorbate Acid or Isoascorbate/ Sodium Iso-ascorbate Acid	300 301	GMP	
		Carrageenan	407	GMP	
		Potassium Chloride	508	GMP	
		PHOSPHATES	338;	2200 mg/kg	Note 33
		Polysorbates	432-436	5000 mg/kg	
		Propyl Gallate	310	200 mg/kg	
		Sodium Citrate	331(iii)	GMP	
		Tertiary Butylhydroquinone	319	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	Note XS89 Note XS96 Note XS88 Note 4 Note XS98 Note XS97
		Caramel III - ammonia caramel	150C	GMP	Note XS89 Note XS96 Note XS88 Note 4 Note XS98 Note XS97 Note 3
		Caramel IV - sulfite ammonia caramel	150d	GMP	Note XS89 Note XS96 Note XS88 Note 4 Note XS98 Note XS97 Note 3
		Erythrosine	127	30 mg/kg	Note XS88 Note 4 Note 290
		Grape skin extract	163(ii)	5,000 mg/kg	Note XS89 Note XS88 Note XS98
		Paprika oleoresin	160c(i)	GMP	
		NITRITES	250	80 mg/kg	Note 287

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Potassium nitrite	249		Note 32 Note 286
		Sodium nitrite	250		
		PHOSPHATES	338;	2200 mg/kg	Note 302 Note XS89 Note 33 Note XS88 Note XS98
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Note 130 Note XS89 Note XS88 Note XS98 Note 15
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note XS98 Note XS88 Note XS89 Note 130 2 Note 15
8.3.1	**Non-heat treated processed comminuted meat, poultry, and game products**	Brilliant blue FCF	133	100 mg/kg	Note XS96 Note XS97 Note XS89 Note 4 Note XS98 Note XS88
		Caramel III - ammonia caramel	150C	GMP	Note XS96 Note 3 Note XS97 Note XS98 Note 4 Note XS89 Note XS88
		Caramel IV - sulfite ammonia caramel	150d	GMP	Note XS96 Note 3 Note XS97 Note XS98 Note 4 Note XS89 Note XS88
		beta-Carotenes, vegetable	160a(ii)	20 mg/kg	note 118
		Erythrosine	127	30 mg/kg	Note 290 Note 4 Note XS88
		Grape skin extract	163(ii)	5,000 mg/kg	-
		NITRITES	250	80 mg/kg	Note 287 Note 32 Note 286
		Potassium nitrite	249		
		Sodium nitrite	250		
		PHOSPHATES	338;	2200 mg/kg	Note 302 Note XS89 Note 33 Note XS88

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
					Note XS98
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Note 130 Note XS89 Note XS88 Note XS98 Note 15
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Paprika oleoresin	160c(i)	GMP	
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note 130 Note XS89 Note XS88 2 NoteXS98
8.3.1.1	**Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products**	Brilliant blue FCF	133	100 mg/kg	Note XS96 Note XS97 Note XS89 Note 4 Note XS98 Note XS88
		Canthaxanthin	161g	100 mg/kg	Note 118 Note 4
		Caramel III - ammonia caramel	150c	GMP	Note XS96 Note 3 Note XS97 Note XS89 Note 4 Note XS98 Note XS88
		Caramel IV - sulfite ammonia caramel	150d	GMP	Note XS96 Note 3 Note XS97 Note XS89 Note 4 Note XS98 Note XS88
		beta-Carotenes, vegetable	160a(ii)	20 mg/kg	Note 118
		Erythrosine	127	30 mg/kg	Note 290 Note 4 Note XS88
		Grape skin extract	163(ii)	5,000 mg/kg	Note XS89 Note XS98 Note XS88
		NITRITES		80 mg/kg	Note32 Note 287 Note 286
		Potassium nitrite	249		
		Sodium nitrite	250		
		PHOSPHATES	338;	2200 mg/kg	Note 302 Note XS89 Note 33 Note XS88 Note XS98
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
					Note XS96
		Propyl gallate	310	200 mg/kg	Note 130 Note 15 Note XS89 Note XS98 Note XS88
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Paprika oleoresin	160c(i)	GMP	
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note 130 Note 15 Note XS89 Note XS98 Note XS88
8.3.1.2	**Cured (including salted) and dried processed comminuted meat, poultry, and game products**	Gluconodelta Lactone	575	5000 ppm	3.1.17: Other substances to be used in Specified limits, no. 16 in table, FSSR
		Isopropyl Citrates	384	200 mg/kg	
		Natamycin (Pimaricin)	235	20 mg/kg	Note 3, 81
		BENZOATES	210-124	1,000 mg/kg	Note 3 Note 13
		Brilliant blue FCF	133	100 mg/kg	Note XS89 Note XS98 Note 4 Note XS96 Note XS97 Note XS88
		Caramel III - ammonia caramel	150c	GMP	Note 3 Note XS89 Note XS98 Note 4 Note XS96 Note S97 Note XS88
		Caramel IV - sulfite ammonia caramel	150d	GMP	Note 3 Note XS89 Note XS98 Note 4 Note XS96 Note XS97 Note XS88
		beta-Carotenes, vegetable	160a(ii)	20 mg/kg	Note 118
		Erythrosine	127	30 mg/kg	Note 4 Note XS88 Note 290

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Grape skin extract	163(ii)	5,000 mg/kg	-
		NITRITES	249	80 mg/kg	Note32 Note 286 Note 287
		PHOSPHATES	338;	2200 mg/kg	Note 302 Note XS89 Note 33 Note XS88 Note XS98
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Note XS89 Note XS98 Note 15 Note 130 Note XS88
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Paprika oleoresin	160c(i)	GMP	
		Sunset yellow FCF	110	135 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note XS89 Note XS98 Note 15 Note 130 Note XS88
8.3.1.3	**Fermented non-heat treated processed comminuted meat, poultry, and game products**	Sulphur dioxide	220	450 ppm max	Sausages & sausage meat containing raw meat, cereals and condiments
		Paprika oleoresin	160c(i)	GMP	
		Brilliant blue FCF	133	100 mg/kg	Note XS89Note XS88Note XS98Note XS96Note XS97Note 4
		Caramel III - ammonia caramel	150c	GMP	Note XS89 Note XS88 Note XS98 Note XS96 Note 3 Note XS97 Note 4
		Caramel IV - sulfite ammonia caramel	150d	GMP	Note XS89 Note XS88 Note XS98 Note XS96 Note 3 Note XS97 Note 4
		beta-Carotenes, vegetable	160a(ii)	20 mg/kg	Note 118
		Erythrosine	127	30 mg/kg	Note XS88

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
					Note 290 Note 4
		Grape skin extract	163(ii)	5,000 mg/kg	-
		NITRITES	249	80 mg/kg	Note 287 Note 32 Note 286
		PHOSPHATES	**338**	2,200 mg/kg	Note XS89 Note XS88 Note 33 Note XS98 Note 302
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Note XS98 Note XS88 Note XS89 Note 15 Note 130
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Note XS98 Note XS88 2 Note XS89 Note 15 Note 130
8.3.2	**Heat-treated processed comminuted meat, poultry, and game products (Canned Corned Beef,Canned Cooked Ham, Canned Luncheon Meat, Canned Chopped Meat.**	Ascorbic Acid, Sodium Ascorbate Acid or Isoascorbate/ Sodium Iso-ascorbate Acid or in combination	300 301	GMP	
		Sodium and/or Potassium Nitrite expressed as Sodium Nitrite	250	80 mg/kg	Note 286, 287, 32
		sodium citrate	331 (iii)	10 mg/kg max	
		Sodium Potassium Alginate and or Agar, Carrageenan,	401, 402, 406, 407,	GMP	
		Hydroxypropyl Methyl Cellulose	464	GMP	
		Ethylene Diamine Tetra Acetates	385, 386	35 mg/kg	
		Sucroglycerides	474	5000 mg/kg	
		Paprika oleoresin	160c(i)	GMP	
		Allura red AC	129	200 mg/kg	1 Note XS89 Note XS98 Note XS88
		Brilliant blue FCF	133	100 mg/kg	Notes XS98, XS89, XS97, XS96, XS88, 4
		CAROTENOIDS	160e	20 mg/kg	XS98, XS 89, XS 88
		Caramel III - ammonia caramel	150c	GMP	Notes 3, XS98, XS89, XS96,

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
					XS88, 4
		Caramel IV - sulfite ammonia caramel	150d	GMP	Notes 3, XS98, XS89, XS97, XS96, XS88, 4
		beta-Carotenes, vegetable	160(ii)	20 mg/kg	Notes XS89, XS88, XS98
		Calcium disodium ethylenediaminetetraacetate	385	35 mg/kg	Notes XS89, XS88, XS98, 21
		Disodium ethylenediaminetetraacetate	386		
		Erythrosine	127	30 mg/kg	Note: XS88, 4, 290
		Grape skin extract	163 (ii)	5000 mg/kg	Notes XS89, XS88, XS98,
		Nitrites	250	80 mg/kg	Note 32, 287, 286
		Potassium nitrite	249		
		Sodium nitrite	250		
		PHOSPHATES	338;	2200 mg/kg	Note 302 Note XS89 Note 33 Note XS88 Note XS98
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Notes XS89, XS88, XS98, 15, 130
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Sucroglycerides	474	5000 mg/kg	Notes XS89, XS88, XS98, 15
		Sunset yellow FCF	110	200 mg/kg	Notes XS89, XS88, XS98,
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Notes XS89, XS88, XS98, 15, 162, 130
8.3.3	**Frozen processed comminuted meat, poultry, and game products**	Mineral Oil, High Viscosity	905d	950 mg/kg	Note 3
		Brilliant blue FCF	133	100 mg/kg	Notes XS98, XS89, XS97, XS96, XS88, 4
		Caramel III - ammonia caramel	150c	GMP	Notes 3, XS98, XS89, XS97, XS96, XS88, 4
		Caramel IV - sulfite ammonia caramel	150d	GMP	Notes 3, XS98, XS89, XS97, XS96, XS88, 4
		Erythrosine	127	30 mg/kg	Note: XS88, 4, 290
		Paprika oleoresin	160c(i)	GMP	
		Grape skin extract	163 (ii)	5000 mg/kg	Notes XS89, XS88, XS98,
		Nitrites		80 mg/kg	Note 32, 287,

TABLE 8

Use of Food Additives in meat and meat products including poultry and game					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Potassium nitrite	249		286
		Sodium nitrite	250		
		PHOSPHATES	338;	2200 mg/kg	Note 302 Note XS89 Note 33 Note XS88 Note XS98
		POLYSORBATES	432-436	5,000 mg/kg	Note XS97 Note XS96
		Propyl gallate	310	200 mg/kg	Notes XS89, XS88, XS98, 15, 130
		RIBOFLAVINS	101(ii)	300 mg/kg	Note XS96 Note XS97
		Sunset yellow FCF	110	200 mg/kg : Cooked , 100 mg/kg : other than cooked	Notes XS89, XS88, XS98
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	Notes XS89, XS88, XS98, 15, 162, 130
8.4	**Edible casings (e.g., sausage casings)**	Paprika oleoresin	160c(i)	GMP	
		ASCORBYL ESTERS	304	5,000 mg/kg	Note 10
		Brilliant blue FCF	133	100 mg/kg	Notes XS98, XS89, XS97, XS96, XS88, 4
		CAROTENOIDS	160e	100 mg/kg	XS98, XS 89, XS 88
		Fast Green FCF	143	100 mg/kg	Note 4, 3
		Grape skin extract	163 (ii)	5000 mg/kg	-
		HYDROXYBENZOATES, PARA-		36 mg/kg	note 27
		Ethyl para-hydroxybenzoate	214		
		Methyl para-hydroxybenzoate	218		
		Iron Oxides	-	1000 mg/kg	Note 72
		Iron oxide, black	172(i)		
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		PHOSPHATES	338;	1100 mg/kg	Note 33
		POLYSORBATES	432-436	1500 mg/kg	Note XS97 Note XS96

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
9.1	**Fish and fish products, including molluscs, crustaceans, and echinoderms**	No Additive	-		-
09.1.1	**Fresh fish**	No Additive	-	-	-
09.1.2	**Fresh molluscs, crustaceans, and echinoderms**	**SULFITES**	220,221,222,223,224,225, 227,228,539,	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
		beta-Carotenes (synthetic)	160a(i)	100 mg/kg	95
		beta-Carotenes (Blakeslea trispora)	160a(iii)		
		beta-apo-8'-Carotenal	160e		
		beta-apo-8'-Carotenoic acid, methyl or ethyl ester	160f		
		Caramel III - ammonia caramel	150c	30,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
09.2.1	**Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms(Frozen Shrimps or Prawns, Frozen Lobsters,Frozen Squid , Frozen Fin fish & Frozen Fish fillets)**	Ascorbyl palmitate	304	1,000 mg/kg	10
		Ascorbyl stearate	305		
		Ascorbic acid	300	GMP(Ascorbic acid) FSSR Frozen shrimps only and 1gm/kg(maximum) FSSR(Sodium and Potassium Associate singly or in combination expressed as Ascorbic acid) FSSR Frozen Lobsters,Frozen finfish,Frozen Fish Fillets only	
		Aspartame	951	300 mg/kg	191 &144
		CAROTENOIDS	160a(i)	100 mg/kg	95
			160a(iii)		
			160e		
			160f		
		Calcium carbonate	170(i)	GMP	95
		Canthaxanthin	161g	35 mg/kg	95
		Acesulfame potassium	950	200mg/kg	144 &188
		Caramel III - ammonia caramel	150 c	30,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Citric acid	330	GMP	61 & 257

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Calcium disodium ethylenediaminetetraacetate	385	75 mg/kg	21
		Disodium ethylenediaminetetraacetate	386		
		PHOSPHATES	338,	2,200 mg/kg	33
		RIBOFLAVINS	101(i),101(ii) ,101(iii)	300 mg/kg	95
		SULFITES	220,221,222,223,224,225,227,228,539,	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
		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 glycero	472a	GMP	29
		Karaya gum	416	GMP	29
		Lactic and fatty acid esters of glycerol	472b	GMP	29
		Lecithin	322(i)	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
		Potassium dihydrogen citrate	332(i)	GMP	61
		Powdered cellulose	460(ii)	GMP	29
		Processed eucheumaseaweed (pes)	407a	GMP	37

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Salts of 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
		Sodium carboxymethyl cellulose (cellulose gum)	466	GMP	
		Tara gum	417	GMP	29 & 73
		Tragacanth gum	413	GMP	29
		Tricalcium citrate	333(iii)	GMP	29
		Xanthan gum	415	GMP	37
09.2.2	**Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms**	Trisodium citrate	331(iii)	GMP	61
		Ascorbyl palmitate	304	1,000 mg/kg	10
		Ascorbyl stearate	305		
		Acesulfame potassium	950	200 mg/kg	188 &144
		Ammonium carbonate	503(i)	GMP	41
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	300 mg/kg	191 &144
		CAROTENOIDS	160e,160 a (iii), 160 a (i) 160 f	100mg/kg	95
		Caramel- III- ammonia caramel	150 c	30,000 mg/kg	
		Caramel- IV- sulphite ammonia caramel	150d	30,000 mg/kg	95
		Citric acid	330	GMP	61
		Calcium disodium ethylenediaminetetraacetate	385	75 mg/kg	21
		Disodium ethylenediaminetetraacetate	386		
		Fumaric acid	297	GMP	41
		Malic acid, DL-	296	GMP	41
		PHOSPHATES	338,	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
		Dilauryl thiodipropionate	389	200 mg/kg	15 & 46
		Thiodipropionic acid	388		
		Acetylated distarch phosphate	1414	GMP	63

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		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 glycero	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
		Pectins	440	GMP	177
		Powdered cellulose	460(ii)	GMP	29
		Processed eucheumaseaweed (pes)	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
		Sodium carboxymethyl cellulose (cellulose gum)	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
		Lecithin	322(i)	GMP	63
		Starch acetate	1420	GMP	63
		Monostarch phosphate	1410	GMP	63
		Tripotassium citrate	332(ii)	GMP	61
		Phosphated distarch phosphate	1413	GMP	63

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
09.2.3	**Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms**	Acesulfame potassium	950	200 mg/kg	188 &144
		Aspartame	951	300 mg/kg	191& 144
		Chlorophylls, copper complexes	141(i)	40 mg/kg	95
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Grape skin extract	163(ii)	GMP	95
		PHOSPHATES	338,	2,200 mg/kg	33
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	95
		CAROTENOIDS	160e,160 a (iii), 160 a (i) 160 f	100mg/kg	95
		Caramel- III- ammonia caramel	150 c	30,000 mg/kg	
		Caramel- IV- sulphite ammonia caramel	150d	30,000 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 (pes)	407a	GMP	
		Sodium alginate	401	GMP	
		Tara gum	417	GMP	
		Xanthan gum	415	GMP	
09.2.4	**Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms**	Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Acesulfame potassium	950	200 mg/kg	188 &144
		Aspartame	951	300mg/kg	191& 144
		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	
		CAROTENOIDS	160e,160 a	100mg/kg	95

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
			(iii), 160 a (i) 160 f		
		Caramel- III- ammonia caramel	150 c	30,000 mg/kg	
		Caramel- IV- sulphite ammonia caramel	150d	30,000 mg/kg	95
		Sodium fumarates	365	GMP	
		Tricalcium citrate	333(iii)	GMP	
09.2.4.1	**Cooked fish and fish products**	Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Acetylated distarch phosphate	1414	GMP	241
		Allura red AC	129	100 mg/kg	95
		Ascorbic acid, L-	300	GMP	
		CAROB BEAN GUM	410	GMP	241
		Brilliant blue FCF	133	200 mg/kg	95
		Dextrins, roasted starch	1400	GMP	241
		Hydroxypropyl starch	1440	GMP	241
		Gellan gum	418	GMP	241
		Karaya gum	416	GMP	241
		Chlorophylls, copper complexes	141(i)	30 mg/kg	62 &95
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Calcium carbonate	170(i)	GMP	
		Oxidized starch	1404	GMP	241
		Processed eucheumaseaweed (pes)	407a	GMP	241
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	95
		Calcium disodium ethylenediaminetetraacetate	385	50 mg/kg	21
		Disodium ethylenediaminetetraacetate	386		
		Fast green FCF	143	100 mg/kg	
		Fumaric acid	297	GMP	
		Grape skin extract	163(ii)	500 mg/kg	95
		Indigotine (Indigo carmine)	132	300 mg/kg	95
		Magnesium carbonate	504(i)	GMP	
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, DL-	296	GMP	
		PHOSPHATES	338,	2,200 mg/kg	33
		Ponceau 4R (Cochineal red A)	124	200 mg/kg	95
		Potassium dihydrogen citrate	332(i)	GMP	
		Riboflavin, synthetic	101(i)	300mg/kg	95
		Riboflavin 5'-phosphate sodium	101(ii)		
		Tragacanth gum	413	GMP	241
		Saccharin	954(i)	500 mg/kg	161

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Calcium saccharin	954(ii)		
		Potassium saccharin	954(iii)		
		Sodium saccharin	954(iv)		
		Sorbic acid	200	2,000 mg/kg	42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		Caramel III - ammonia caramel	150c	30,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium fumarates	365	GMP	
		Acesulfame potassium	950	200 mg/kg	188 &144
		Aspartame	951	300mg/kg	191&144
		CAROTENOIDS	160e,160 a (iii), 160 a (i) 160 f	100mg/kg	95
		Sunset yellow FCF	110	200 mg/kg	95
		Tricalcium citrate	333(iii)	GMP	
09.2.4.2	**Cooked molluscs, crustaceans, and echinoderms**	Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Allura red AC	129	100 mg/kg	
		Aluminium ammonium sulfate	523	200 mg/kg	6 & 250
		Ascorbic acid, L-	300	GMP	
		Benzoic acid	210	2,000 mg/kg	13 & 82
		Sodium benzoate	211		
		Potassium benzoate	212		
		Calcium benzoate	213		
		Brilliant blue FCF	133	100 mg/kg	
		Caramel III - ammonia caramel	150c	30,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Acesulfame potassium	950	200 mg/kg	188 &144
		Aspartame	951	300mg/kg	191&144
		Calcium carbonate	170(i)	GMP	
		CAROTENOIDS	160e,160 a (iii), 160 a (i) 160 f	100mg/kg	95
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fumaric acid	297	GMP	
		Grape skin extract	163(ii)	1,000 mg/kg	
		Magnesium carbonate	504(i)	GMP	
		Magnesium hydroxide	528	GMP	

TABLE 9

Use of which Food Additives in 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	
		Malic acid, DL-	296	GMP	
		PHOSPHATES	338,	2,200 mg/kg	33
		Ponceau 4R (Cochineal red A)	124	200 mg/kg	
		Potassium dihydrogen citrate	332(i)	GMP	
		Riboflavin, synthetic	101(i)	300 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		Sorbic acid	200	2,000 mg/kg	42 & 82
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220,221,222,223,224,225,227,228,539,	150 mg/kg	44
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium fumarates	365	GMP	
		Sunset yellow FCF	110	200mg/kg	
		Tricalcium citrate	333(iii)	GMP	
09.2.4.3	**Fried fish and fish products, including molluscs, crustaceans, and echinoderms**	Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Caramel III - ammonia caramel	150c	30,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Acesulfame potassium	950	200 mg/kg	188 &144
		Aspartame	951	300mg/kg	191&144
		Hydroxypropyl starch	1440	GMP	41
		Ascorbic acid, L-	300	GMP	
		Processed eucheuma seaweed (pes)	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, copper complexes	141(i)	40 mg/kg	95
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Calcium carbonate	170(i)	GMP	
		Karaya gum	416	GMP	41
		Oxidized starch	1404	GMP	41
		Fumaric acid	297	GMP	
		Grape skin extract	163(ii)	1,000 mg/kg	95
		Magnesium carbonate	504(i)	GMP	
		Magnesium hydroxide	528	GMP	

TABLE 9

Use of which Food Additives in 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	
		Malic acid, DL-	296	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		CAROTENOIDS	160e,160 a (iii), 160 a (i) 160 f	100mg/kg	95
		Sodium fumarates	365	GMP	
		Tragacanth gum	413	~~GMP~~	41
		Tricalcium citrate	333(iii)	GMP	
09.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms (Dried shark fins, Salted fish/ dried salted fish)**	Tripotassium citrate	332(ii)	GMP	266 & 267
		Trisodium citrate	331(iii)	GMP	266 & 267
		Allura red AC	129	100 mg/kg	22
		Benzoic acid	210	200 mg/kg	13 & 121
		Sodium benzoate	211		
		Potassium benzoate	212		
		Calcium benzoate	213		
		Caramel III - ammonia caramel	150c	30,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Acesulfame potassium	950	200 mg/kg	188 &144
		Aspartame	951	300mg/kg	191& 144
		Chlorophylls, copper complexes	141(i)	200 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Calcium carbonate	170(i)	GMP	266 & 267
		Canthaxanthin	161g	15 mg/kg	22
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Fumaric acid	297	GMP	266 & 267
		Grape skin extract	163(ii)	1,000 mg/kg	22
		Iron oxide, black	172(i)	250 mg/kg	22
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		Indigotine (Indigo carmine)	132	200 mg/kg	22 & 161
		Magnesium carbonate	504(i)	GMP	266 & 267
		Magnesium hydroxide	528	GMP	266 & 267
		Magnesium hydroxide carbonate	504(ii)	GMP	266 & 267

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Malic acid, DL-	296	GMP	266 & 267
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	22
		Potassium dihydrogen citrate	332(i)	GMP	266 & 267
		Propyl gallate	310	100 mg/kg	15 & 196
		Riboflavin, synthetic	101(i)	300 mg/kg	22
		Riboflavin 5'-phosphate sodium	101(ii)		
		Sorbic acid	200	1,000 mg/kg	42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220,221,222,223,224,225,227,228,539,	30 mg/kg	44
		Sodium dihydrogen citrate	331(i)	GMP	266 & 267
		Sodium fumarates	365	GMP	266 & 267
		Sunset yellow FCF	110	100 mg/kg	22
		Acetylated distarch phosphate	1414	GMP	300
		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
		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 eucheumaseaweed (pes)	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	470(ii)	GMP	300

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		sodium			
		Sodium alginate	401	GMP	300
		Sodium carboxymethyl cellulose (cellulose gum)	466	GMP	300
		Tara gum	417	GMP	300
		Tragacanth gum	413	GMP	300
		Xanthan gum	415	GMP	300
		Lecithin	322(i)	GMp	300
		Acetic and fatty acid esters of glycero	472a	GMP	300
		CAROTENOIDS	160e,160 a (iii), 160 a (i) 160 f	100mg/kg	95
		Acesulfame potassium	950	200 mg/kg	144 & 188
		Aspartame	951	300 mg/kg	144 & 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		Benzoic acid	210	2,000 mg/kg	13 & 120
		Sodium benzoate	211		
		Potassium benzoate	212		
		Calcium benzoate	213		
		beta-Carotenes (synthetic)	160a(i)	100 mg/kg	95
		beta-Carotenes (Blakeslea trispora)	160a(iii)		
		beta-apo-8'-Carotenal	160e		
		beta-apo-8'-Carotenoic acid, methyl or ethyl ester	160f		
		Caramel III - ammonia caramel	150c	30,000 mg/kg	95
		Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Ethyl para-hydroxybenzoate	214	1,000 mg/kg	27
		Methyl para-hydroxybenzoate	218		
		Neotame	961	10 mg/kg	161
		Sorbic acid	200	1000mg/kg	42
		Sodium sorbate	201		
		Calcium sorbate	203		
		Potassium sorbate	202		
09.3.1	**Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly**	Acesulfame potassium	950	200 mg/kg	144 & 188
		Aspartame	951	300 mg/kg	144 & 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		Benzoic acid	210	2,000 mg/kg	13 & 120
		Sodium benzoate	211		
		Potassium benzoate	212		
		Calcium benzoate	213		
		beta-Carotenes (synthetic)	160a(i)	100 mg/kg	95

TABLE 9

Use of which Food Additives in 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 (Blakeslea trispora)	160a(iii)		
		beta-apo-8'-Carotenal	160e		
		beta-apo-8'-Carotenoic acid, methyl or ethyl ester	160f		
		Caramel III - ammonia caramel	150c	30,000 mg/kg	95
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Ethyl para-hydroxybenzoate	214	1,000 mg/kg	27
		Methyl para-hydroxybenzoate	218		
		Neotame	961	10 mg/kg	161
		Sorbic acid	200	1000mg/kg	42
		Sodium sorbate	201		
		Calcium sorbate	203		
		Potassium sorbate	202		
		Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		PHOSPHATES	338,	2,200 mg/kg	33
		Saccharin	954(i)	160 mg/kg	144
		Calcium saccharin	954(ii)		
		Potassium saccharin	954(iii)		
		Sodium saccharin	954(iv)		
09.3.2	**Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine**	Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		Acesulfame potassium	950	200 mg/kg	144& 188
		Aspartame	951	300 mg/kg	144& 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		Caramel III - ammonia caramel	150c	30,000 mg/kg	95
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Benzoic acid	210	2,000 mg/kg	120 &13
		Sodium benzoate	211		
		Potassium benzoate	212		
		Calcium benzoate	213		
		Ethyl para-hydroxybenzoate	214	1,000 mg/kg	27
		Methyl para-hydroxybenzoate	218		
		Neotame	961	10 mg/kg	161
		Calcium disodium ethylenediaminetetraacetate	385	250 mg/kg	21
		Disodium ethylenediaminetetraacetate	386		
		Sorbic acid	200	1000mg/kg	42
		Sodium sorbate	201		
		Calcium sorbate	203		
		Potassium sorbate	202		
		PHOSPHATES	338,	2,200 mg/kg	33
		Saccharin	954(i)	160 mg/kg	144

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Calcium saccharin	954(ii)		
		Potassium saccharin	954(iii)		
		Sodium saccharin	954(iv)		
		CAROTENOIDS	160e,160 a (iii), 160 a (i) 160 f	100mg/kg	95
09.3.3	**Salmon substitutes, caviar and other fish roe products**	Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		Allura red AC	129	100 mg/kg	
		Acesulfame potassium	950	200 mg/kg	144& 188
		Aspartame	951	300 mg/kg	144& 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		Caramel III - ammonia caramel	150c	30,000 mg/kg	95
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Brilliant blue FCF	133	200 mg/kg	
		Chlorophylls, copper complexes	141(i)	200 mg/kg	
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		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	
		Benzoic acid	210	2,000 mg/kg	120 &13
		Sodium benzoate	211		
		Potassium benzoate	212		
		Calcium benzoate	213		
		Iron oxide, black	172(i)	100 mg/kg	
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Ethyl para-hydroxybenzoate	214	1,000 mg/kg	27
		Methyl para-hydroxybenzoate	218		
		Neotame	961	10mg/kg	161
		SORBATES		1000mg/kg	
		PHOSPHATES	338,	2,200 mg/kg	33
		Ponceau 4R (Cochineal red A)	124	200 mg/kg	
		Riboflavin, synthetic	101(i)	300 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)		
		CAROTENOIDS	160e,160 a (iii), 160 a (i) 160 f	100mg/kg	95
09.3.4	**Semi-preserved fish and fish products, including**	**CAROTENOIDS**	160e,160 a (iii), 160 a (i)	100mg/kg	95

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	molluscs, crustaceans and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3		160 f		
		Caramel III - ammonia caramel	150c	500 mg/kg	95
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		Sunset yellow FCF	110	200 mg/kg	
		SORBATES		1000mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		BENZOATES	-	2000 mg/kg	120&13
		Allura red AC	129	100 mg/kg	
		Acesulfame potassium	950	200 mg/kg	144&188
		Aspartame	951	300 mg/kg	144&191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		Chlorophylls, copper complexes	141(i)	75 mg/kg	95
		Chlorophyllin copper complexes, sodium and potassium salts	141(ii)		
		Iron oxide, black	172(i)	50 mg/kg	95
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		Neotame	961	10mg/kg	161
		Indigotine (Indigo carmine)	132	200 mg/kg	161
		PHOSPHATES	338	2,200 mg/kg	33
		Ethyl para-hydroxybenzoate	214	1,000 mg/kg	27
		Methyl para-hydroxybenzoate	218		
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	
		RIBOFLAVINS	101(i),101(ii), 101(iii)	300 mg/kg	
		Saccharin	954(i)	160 mg/kg	144
		Calcium saccharin	954(ii)		
		Potassium saccharin	954(iii)		
		Sodium saccharin	954(iv)		
9.4	**Fully preserved, including canned or fermented fish and fish products, including 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
		beta-Carotenes (synthetic)	160a(i)	100 mg/kg	95
		beta-Carotenes (Blakeslea trispora)	160a(iii)		
		beta-apo-8'-Carotenal	160e		
		beta-apo-8'-Carotenoic acid, methyl or ethyl ester	160f		
		Chlorophylls, copper complexes	141(i)	500 mg/kg	95
		Chlorophyllin copper	141(ii)		

TABLE 9

Use of which Food Additives in Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		complexes, sodium and potassium salts			
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	500 mg/kg	50
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	95
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		Calcium disodium ethylenediaminetetraacetate	385	340 mg/kg	21
		Disodium ethylenediaminetetraacetate	386		
		Iron oxide, black	172(i)	50 mg/kg	95
		Iron oxide, red	172(ii)		
		Iron oxide, yellow	172(iii)		
		Neotame	961	10 mg/kg	161
		PHOSPHATES	338,	2,200 mg/kg	33
		RIBOFLAVIN, SYNTHETIC	101(i),101(ii), 101(iii)	500 mg/kg	95
		Saccharin	954(i)	200 mg/kg	144
		Calcium saccharin	954(ii)		
		Potassium saccharin	954(iii)		
		Sodium saccharin	954(iv)		
		SULFITES	220,221,222, 223,224,225, 227,228,539,	150 mg/kg	44 & 140
		Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		Carboxy Methyl Cellulose	466	GMP	
		Modified Starches			
		Acid Treated Starch	1401	GMP	
		Alkali Treated Starch	1402		
		Bleached starched	1403		
		Distarch adipate acetylated			
		Distarch glycerol			
		Distarch glycerol acetylated			
		Distarch glycerol, hydroxypropyl			
		Distarch phosphate	1412		
		Distarch phosphate, acetylated			
		Distarch phosphate hydroxypropyl			
		Monostarch phosphate	1410		
		Oxidized starch	1404		
		Starch acetate	1420		
		Starch, hydroxypropyl	1440		

TABLE 10

Use of food Additives in Eggs and Eggs Products					
Food category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
10.1	**Fresh Egg**			No Additives allowed	
10.2	**Egg products**	Lauric arginate ethyl ester	243	200 mg/kg	
10.2.1	**Liquid egg products**	**BENZOATES**	210-213	5000mg/kg	Note 13
		PHOSPHATES	338;	4400mg/kg	Note 67, Note 33
		SORBATES	200-203	5000mg/kg	Note 42
		Triethyl citrate	1505	2500mg/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	
		Carageenan	407	GMP	
		Gellan Gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic (Acacia gum)	414	GMP	
		Karaya gum	416	GMP	
		Komjan flour	425	GMP	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Lecithin	322(i)	GMP	
		Micro crystalline cellulose (cellulose gel)	460(i)	GMP	
		pectins	440	GMP	
		polydextroses	1200	GMP	
		Processed eucheuma seaweed (PES)	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	
		Triethyl citrate	1505	2,500 mg/kg	Note 47
		Xanthan gum	415	GMP	
		Sodium Carboxymethyl cellulose (cellulose gum)	466	GMP	
10.2.2	**Frozen egg products**	**PHOSPHATES**	338	1290 mg/kg	Note 67, Note 33
		SORBATES	200-203	1000mg/kg	Note 42

TABLE 10

Use of food Additives in Eggs and Eggs Products					
Food category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
		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	
		Carageenan	407	GMP	
		Gellan Gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic (Acacia gum)	414	GMP	
		Karaya gum	416	GMP	
		Komjan flour	425	GMP	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Lecithin	322(i)	GMP	
		Micro crystalline cellulose (cellulose gel)	460(i)	GMP	
		Mannitol	421		
		Mono- and di-glycerides of fatty acids	471		
		pectins	440	GMP	
		polydextroses	1200	GMP	
		Processed eucheuma seaweed (PES)	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	
		Sodium Carboxymethyl cellulose (cellulose gum)	466	GMP	
		Xanthan gum	415	GMP	
10.2.3	**Dried and /or heat coagulated egg products**	Diacetyltartaric and fatty acid esters of glycerol	472e	5000mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES	385, 386	200mg/kg	Note 21, Note 47
		SORBATES	200-203	1000mg/kg	Note 42
		Triethyl citrate	1505	2500mg/kg	Note 47
		Lauric arginate ethyl ester	243	200 mg/kg	
10.3	**Preserved eggs**	**PHOSPHATES**	338	1000 mg/kg	Note 33
10.4	**Egg based deserts eg**	Acesulfame potassium	950	350mg/kg	Note 161,

TABLE 10

Use of food Additives in Eggs and Eggs Products					
Food category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
	custard				Note 188
		ASCORBYL ESTERS	304, 305	500mg/kg	Note 10 Note 2
		Aspartame	951	1000mg/kg	Note 161 Note 191
		BENZOATES	210-213	1000mg/kg	Note 13
		Diacetyltartaric and fatty acid esters of glycerol	472e	5000mg/kg	
		Lauric arginate ethyl ester	243	200mg/kg	
		Neotame	961	100mg/kg	Note 161
		PHOSPHATES	338;	1400 mg/kg	Note 33
		POLYSORBATES	432-436	3000mg/kg	
		PROPYL GALLATE	310	90mg/kg	Note 15 Note 2
		Propylene glycol esters of fatty acids	477	40000mg/kg	
		SACCHARINS	954(i)-(iv)	100mg/kg	Note 144
		SORBATES	200-203	1000mg/kg	Note 42
		Steviol glycosides	960	330mg/kg	Note 26
		Sucralose (trichlorogalactosucrose)	955	400mg/kg	Note 161
		Sucroglycerides	474	5000mg/kg	
		Allura red AC	129	200 mg/kg	Note 161
		Brilliant Blue FCF	133	150 mg/kg	
		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	150d	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	200 mg/kg	Note 161
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		RIBOFLAVINS		200 mg/kg	

Table 11

Use of Food Additives in sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Notes**
11	**Sweeteners, including honey**	No Additives in broad category			
11.1	**Refined and raw sugars**	No Additives in broad category			
11.1.1	**White sugar, dextrose anhydrous, dextrose monohydrate, fructose (Dextrose)**	**SULFITES**	220, 221, 222, 223, 224, 225, 227, 228, 539	15 mg/kg	Note 44
	2.8.1.2-Refined Sugar Table12, Appendix A	**SULFITES**	220, 221, 222, 223, 224, 225, 227, 228, 539	20 mg/kg	
11.1.2	**Powdered sugar, powdered dextrose (Icing Sugar)**	Calcium silicate	552	15,000 mg/kg	Note 56
		Magnesium carbonate	504(i)	15,000 mg/kg	Note 56
		carbonates of calcium	170 (i)	15,000 mg/kg	
		Magnesium silicate, synthetic	553(i)	15,000 mg/kg	Note 56
		Silicates of aluminium or Sodium (Aluminium silicate, Sodium alluminosilicate, calcium aluminium silicate)	559, 554, 556	15,000 mg/kg	
		PHOSPHATES	338	6,600 mg/kg	Note 56 &33
		SULFITES	220, 221, 222, 223, 224, 225, 227, 228, 539	20 mg/kg	Note 44 as residual SO2
		Silicon dioxide, amorphous	551	15,000 mg/kg	Note 56
11.1.3	**Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar (Khandsari Sugar (Sulphur sugar) (Bura Sugar)**	**SULFITES**	220, 221, 222, 223, 224, 225, 227, 228, 539	150 ppm max	Note 44, 111
	(Khandsari Sugar (desi))			No Additives permitted	
11.1.3.1	**Dried glucose syrup used to manufacture sugar confectionery (Dried glucose syrup)**	**SULFITES**	220, 221, 222, 223, 224, 225, 227, 228, 539	20 mg/Kg	Note 111,44

Table 11

Use of Food Additives in sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Notes**
11.1.3.2	**Glucose syrup used to manufacture sugar confectionery (Golden syrup)**	**SULFITES**	220, 221, 222, 223, 224, 225, 227, 228, 539	20 mg/Kg	Note 111,44
11.1.4	**Lactose**			No Additives permitted	
11.1.5	**Plantation or mill white sugar (Plantation White Sugar, Cube sugar, Misri)**	**SULFITES**	220, 221, 222, 223, 224, 225, 227, 228, 539	70 mg/kg	Note 44
11.1.6	**Jaggery / Gur (Gur or Jaggery)**	**SULFITES**	220-225 , 227, 228, 539	70 mg/kg	As residual SO2
11.2	**Brown sugar excluding products of food category 11.1.3**	**SULFITES**	220, 221, 222, 223, 224, 225, 227, 228, 539	40mg/Kg	Note 44 as residual SO2
11.3	**Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3**	**RIBOFLAVINS**	101(i) 101(ii) 101(iii)	300mg/Kg	
		SULFITES	220, 221, 222, 223, 224, 225, 227, 228, 539	70mg/Kg	Note 44 as residual SO2
11.4	**Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)**	**ASCORBYL ESTERS**	304-305	200 mg/kg	Note 10
		Acesulfame potassium	950	1,000 mg/kg	Note 159, 188
		Acetic and fatty acid esters of glycerol	472a	GMP	Note 258
		Acetylated distarch adipate	1422	GMP	Note 258
		Acetylated distarch phosphate	1414	GMP	Note 258
		Acid-treated starch	1401	GMP	Note 258
		Agar	406	GMP	Note 258
		Alginic acid	400	GMP	Note 258
		Alitame	956	200 mg/kg	Note 159
		Alkaline treated starch	1402	GMP	Note258

Table 11

Use of Food Additives in sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Notes**
		Allura red AC	129	200 mg/kg	Note 161
		Ammonium alginate	403	GMP	Note 258
		Aspartame	951	3,000 mg/kg	Note 159, 191
		BENZOATES	210-213	1,000 mg/kg	Note 13
		Bleached starch		GMP	Note 258
		CAROTENOIDS	160a(i) 160a(iii) 160e 160f	50 mg/kg	Note 217
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)-(ii)	64 mg/kg	Note 62
		Calcium acetate	263	GMP	Note 258
		Calcium alginate	404	GMP	Note 259
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	Note 100
		Carob bean gum	410	GMP	Note 258
		beta-Carotenes, vegetable	160a(ii)	50 mg/kg	
		Carrageenan	407	GMP	Note 258
		Citric and fatty acid esters of glycerol	472c	GMP	Note 258
		Distarch phosphate	1412	GMP	Note 258
		Gellan gum	418	GMP	Note 258
		Guar gum	412	GMP	Note 258
		Gum arabic (Acacia gum)	414	GMP	Note 258
		HYDROXYBENZOATES, PARA-	214, 218	100 mg/kg	Note 27
		Hydroxypropyl cellulose	463	GMP	Note 258
		Hydroxypropyl distarch phosphate	1442	GMP	Note 258
		Hydroxypropyl methyl cellulose	464	GMP	Note 258
		Hydroxypropyl starch	1440	GMP	Note 258
		Indigotine (Indigo carmine)	132	300mg/Kg	Note 161
		Karaya gum	416	GMP	Note 258
		Konjac flour	425	GMP	Note 258
		Lactic and fatty acid esters of glycerol	472b	GMP	Note 258
		Lecithin	322(i)	GMP	Note 258
		Magnesium carbonate	504(i)	GMP	Note 258
		Magnesium chloride	511	GMP	Note 258

Table 11

Use of Food Additives in sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Notes**
		Magnesium hydroxide	528	GMP	Note 258
		Magnesium hydroxide carbonate	504(ii)	GMP	Note 258
		Mannitol	421	GMP	Note 258
		Methyl cellulose	461	GMP	Note 258
		Methyl ethyl cellulose	465	GMP	Note 258
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	Note 258
		Mono- and di-glycerides of fatty acids	471	GMP	Note 258
		Monostarch phosphate	1410	GMP	Note 258
		Neotame	961	70 mg/kg	Note 159
		Oxidized starch	1404	GMP	Note 258
		PHOSPHATES	338	1320 mg/kg	Note 56 &33
		Pectins	440	GMP	Note 258
		Phosphated distarch phosphate	1413	GMP	Note 258
		Polydextroses	1200	GMP	Note 258
		Ponceau 4R (Cochineal red A)	124	300 mg/kg	Note 159
		Potassium alginate	402	GMP	Note 258
		Potassium dihydrogen citrate	332(i)	GMP	
		Powdered cellulose	460(ii)	GMP	Note 258
		Processed eucheuma seaweed (PES)	407a	GMP	Note 258
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS	101(i) 101(ii) 101(iii)	300 mg/kg	
		SACCHARINS	954(i)- (iv)	300 mg/kg	Note 159
		SORBATES	200-203	1,000 mg/kg	Note 42
		SULFITES	220, 221, 222, 223, 224, 225, 227, 228, 539	40 mg/kg	Note 44
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and	470(i)	GMP	Note 71, 258

Table 11

Use of Food Additives in sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Notes**
		sodium			
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	Note 258
		Sodium alginate	401	GMP	Note 258
		Sodium carboxymethyl cellulose (Cellulose gum)	466	GMP	Note 258
		Sodium dihydrogen citrate	331(i)	GMP	Note 258
		Starches, enzyme treated	1405	GMP	Note 258
		Sucralose (Trichlorogalactosucrose)	955	1,500 mg/kg	Note 159, 161
		Tragacanth gum	413	GMP	Note 258
		Tripotassium citrate	332(ii)	GMP	Note 258
		Trisodium citrate	331(iii)	GMP	Note 258
		Xanthan gum	415	GMP	Note 258
11.5	**Honey (Honey)**			No Additives permitted	
11.6	**Table-top sweeteners, including those containing high-intensity sweeteners (Saccharin Sodium, Aspartame, Acesulfame Potassium, sucralose)**	Steviol glycosides	960	7mg as Stevial equivalnt per 100mg (in tablet /liquid and powder form)	Note 26
		Sucralose (Trichlorogalactosucrose)	955	GMP	
		Acesulfame potassium	950	GMP	Note 188
		Alitame	956	GMP	
		Aspartame	951	GMP	Note 191
		Aspartame-acesulfame salt	962	GMP	
		BENZOATES	210-213	2,000 mg/kg	Note13
		Caramel IV - sulfite ammonia caramel	150d	1,200 mg/kg	Note213
		ETHYLENE DIAMINE TETRA ACETATES	385-386	1,000 mg/kg	Note96,21
		Neotame	961	GMP	
		PHOSPHATES	338	1000 mg/kg	Note 56 &33
		Polyethylene glycol	1521	10,000 mg/kg	
		Polyvinylpyrrolidone	1201	3,000 mg/kg	
		SACCHARINS	954(i)- (iv)	GMP	
		SORBATES	200-203	1,000 mg/kg	Note 42,192

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
12	**Salts, spices, soups, sauces, salads and protein products**	No additives			
12.1	**Salt and salt substitutes**	No additives			
12.1.1	**SALT (including edible common salt, iron fortified salt, potassium Iodate,**	Calcium Carbonate	170(i)	20G/KG MAX	
		Calcium Silicate	552	20G/KG MAX	
		FERROCYANIDES	535	10ppm max	107,24
		Magnesium carbonate	504(i)	20G/KG MAX	
		Magnesium oxide	530	GMP	
		Magnesium silicate, synthetic	553(i)	20G/KG MAX	
		PHOSPHATES	338	8800 mg/kg (salt 12.1.1)	33
		POLYSORBATES	432	10 mg/kg	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	20g/kg max	71
		Silicon dioxide amorphous	551	GMP	
		sodium alumino silicate	554	1000mg/kg	6,254
		Calcium or sodium or potassium Ferrocyanide singly o in combination expressed as Ferrocyanide	538,536, 535	10 ppm max as per FSSR	
		Calcium disodium, ethylene, diamine tetra acetate		50 ppm	
		Adipic acid	355	250 ppm	
	Double fortified salt	Hydroxy Propyl Methyl Cellulose, Titanium dioxide, fully Hydrogenated Soyabean oil and Sodium hexametaphosphate (all food grades) at concentration of not more than GMP and anti-caking agent not more than 2.0 percent on dry weight basis,			
12.1.2	**Salt Substitutes**	Diacetyl tartaric and Fatty acid esters of Glycerol	472e	16000 mg/kg	
		FERROCYANIDES	535	20 mg/kg	24
		PHOSPHATES	338	4400 mg/kg	
		Calcium lactate	327	GMP	
		Citric acid	330	GMP	
		Fumaric acid	297	GMP	
		LACTIC ACID, L-, D- and DL	270	GMP	
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, dl-	296	GMP	
		Potassium dihydrogen citrate	332 (i)	GMP	
		Sodium acetate	262(i)	GMP	
		Sodium carbonate	500(i)	GMP	
		Sodium dihydrogen citrate	331 (i)	GMP	
		Sodium fumarates	365	GMP	
		Tripotassium citrate	332(i)	GMP	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		Trisodium citrate	33(i)	GMP	
12.2.	**Herbs, Spices, seasonings and condiments (eg seasoning for instant noodles): This category describes items whose use is intended to enhance the aroma and taste of food.**	**ASCORBYL ESTERS**	304	500 mg/kg	
		Ethylene diamine tetra acetates	385	70 mg/kg	
			386		
		Neotame	961	32 mg/kg	-
		Propyl Gallate	310	200 mg/kg	
		SORBATES	200	1000 mg/kg	
		Tertiary butyl hydroquinone	319	200 mg/kg	
12.2.1	**Herbs and Spices**	**POLYSORBATES**	432	2000 mg/kg	
		SULFITES	220	150 mg/kg	
12.2.2	**Seasonings and Condiments**	**BENZOATES**	210	1000 mg/kg	13
		FERROCYANIDES	535	20 mg/kg	24
		Lauric arginate ethyl ester	243	200 mg/kg	
		PHOSPHATES	338	2200 mg/kg	33 & 26
		POLYSORBATES	432	5000 mg/kg	
		Saccharins	954(i)	1500 mg/kg	161
		Sucralose	955	700 mg/kg	161
		SULFITES	220	200 mg/kg	44
12.3	**Vinegars**	**BENZOATES** (only in brewed vinegar)	210	1000 mg/kg	
		Caramel III - ammonia caramel	150c	GMP	
		Caramel IV - sulfite ammonia caramel	150d	GMP	
		HYDROXYBENZOATES, PARA-	214	100 mg/kg	
			218		
		Polyvinylpyrrolidone	1201	40 mg/kg	
		SULFITES	220	100 mg/Kg	-
12.4	**Mustards**	**ASCORBYL ESTERS**	304	500 mg/kg	-
			305		-
		phosphorous penta oxide		500 ppm	
		calsium disodium EDTA	38	50 ppm	
		Acesulfame potassium	950	350 mg/kg	-
		Allura red AC	129	100 mg/kg	-
		Aspartime	951	350mg/kg	-
		BENZOATES	210	1,000 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	-
		CAROTENOIDS	160a(i)	300 mg/kg	-
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	500 mg/kg	-
			141(ii)		-
		Caramel III - ammonia caramel	150c	50,000 mg/kg	-
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	-
		Kokum extract and Beet root extract		GMP	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	-
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		ETHYLENE DIAMINE TETRA ACETATES	385	75 mg/kg	
			386		
		Grape skin extract	163(ii)	200 mg/kg	-
		HYDROXYBENZOATES, PARA-	214	300 mg/kg	
			218		
		Indigotine (Indigo carmine)	132	300 mg/kg	-
		Neotame	961	12 mg/kg	-
		Ponceau 4R (Cochineal red A)	124	300 mg/kg	-
		RIBOFLAVINS	101(i)	300 mg/kg	-
		SACCHARINS	954(i)	320 mg/kg	-
		SORBATES	200	1,000 mg/kg	
		SULFITES	220	250 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	140 mg/kg	-
		Sunset yellow FCF	110	300 mg/kg	-
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
12.5	**Soups and broths**	**ASCORBYL ESTERS**	304	200 mg/kg	
			305		
		Acesulfame potassium	950	110 mg/kg	
		Alitame	956	40 mg/kg	
		Kokum extract and Beet root extract		GMP	
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,200 mg/kg	
		BENZOATES	210	500 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	300 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	400 mg/kg	
			141(ii)		
		Caramel III - ammonia caramel	150c	25,000 mg/kg	
		Caramel IV - sulfite ammonia 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	172(i)	100 mg/kg	
			172(ii)		
			172(iii)		
		Indigotine (Indigo carmine)	132	100mg/kg	
		Neotame	961	20 mg/kg	
		PHOSPHATES	338	1,500 mg/kg	
		Propyl gallate	310	200 mg/kg	
		RIBOFLAVINS	101(i)	GMP	
		SACCHARINS	954(i)	110 mg/kg	
			954(iv)		
		SORBATES	200	1000 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	600 mg/kg	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		Sucroglycerides	474	2,000 mg/kg	
		Sunset yellow FCF	110	100ppm max	
		Tertiary butylhydroquinone (TBHQ)	319	200 ppm max	
		Polydimethylsiloxane	900a	10 mg/kg	
		POLYSORBATES	432-436	1000 mg/kg	
		Ponceau 4r (cochineal red a)	124	50 mg/kg	
		citric acid, lactic acid, L-tartaic acid, , malic acid	-	GMP	
		ascorbic acid		GMP	
		Ascorbyl palmitate		200 ppm max	
		CHLOROPHYLLS		GMP	
		Caramel, curcumin or trmeric,beta carotene, beta apo-8 carotenal, methylester of beta-apo-8-carotenic acid, canthaxanthin, riboflaviin, lactoflavin, annatto, saffron		GMP	
		Ponceau4 R, carmosine, erythrosin, tartazine, sunse yellow FCF,		100 pm max	
		Calcium chloride, calcium lactate, calcium gluconate, calciium carbonate, calcium bi sulphite		350 ppm max	
		MSG(enhancer)		GMP	
		Modified starches, vegetable gums (singly or In combination), arabic gum, carobab bean, guar gum, carobbean gum, xanhan gum		o.5% max	
	Alginates singly or in combination	Calcium alginate, potassium alginates, sodium alginates, propyl glycol alginae, alginic acd, pectines		GMP	
		Sodium bi carbonate, sodium citrate		GMP	
		Sulphur di oxide	-	150 mg/kg	-
		Di-sodium 5 guanatate, di-sodium 5-inosinate	-	GMP	-
12.5.1	**Ready-to-eat soups and broths, including canned, bottled, and frozen**	Acesulfame potassium	950	110 mg/kg	
		Alitame	956	40 mg/kg	
		Kokum extract and Beet root extract		GMP	
		Allura red AC	129	200 mg/kg	
		Aspartame	951	1,200 mg/kg	
		BENZOATES	210	500 mg/kg	
		Brilliant blue FCF	133	50 mg/kg	
		CAROTENOIDS	160a(i)	300 mg/kg	-
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	400 mg/kg	-
			141(ii)		-
		Caramel III - ammonia caramel	150c	25,000 mg/kg	-
		Caramel IV - sulfite ammonia 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	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		Grape skin extract	163(ii)	500 mg/kg	-
		IRON OXIDES	172(i)	100 mg/kg	-
		Indigotine (Indigo carmine)	132	50 mg/kg	-
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	20 mg/kg	-
		PHOSPHATES	338	1,500 mg/kg	
		POLYSORBATES	432	1,000 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	-
		Propyl gallate	310	200 mg/kg	
		RIBOFLAVINS	101(i)	200 mg/kg	-
		SACCHARINS	954(i)	110 mg/kg	-
		SORBATES	200	1,000 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	600 mg/kg	-
		Sucroglycerides	474	2,000 mg/kg	-
		Sunset yellow FCF	110	50 mg/kg	-
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		ASCORBYL ESTERS	304	200 mg/kg	
			305		
12.5.2	**Mixes for soups and broths**	Acesulfame potassium	950	110 mg/kg	
		Alitame	956	40 mg/kg	
		Kokum extract and Beet root extract		GMP	
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,200 mg/kg	1, 88, 161
		BENZOATES	210	500 mg/kg	
		CAROTENOIDS	160a(i)	200 mg/kg	-
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	GMP	-
			141(ii)		-
		Canthaxanthin	161g	GMP	-
		Caramel III - ammonia caramel	150c	25,000 mg/kg	-
		Caramel IV - sulfite ammonia caramel	150d	25,000 mg/kg	-
		Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	-
		Grape skin extract	163(ii)	500 mg/kg	181
		IRON OXIDES	172(i)	100 mg/kg	-
		Indigotine (Indigo carmine)	132	50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	127
		Neotame	961	20 mg/kg	161
		PHOSPHATES	338	1,500 mg/kg	
		POLYSORBATES	432	1,000 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	1, 51, 30, 127

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		RIBOFLAVINS	101(i)	GMP	
		SACCHARINS	954(i)	110 mg/kg	161
		SORBATES	200	1,000 mg/kg	42
		Sodium aluminosilicate	554	570 mg/kg	6
		Sucralose (Trichlorogalactosucrose)	955	50 mg/kg	161
		Sucroglycerides	474	2,000 mg/kg	
		Sunset yellow FCF	110	100 ppm max	
		Tertiary butylhydroquinone (TBHQ)	319	200 ppm max	15,130
		Acesulfame potassium	950	1,000 mg/kg	
		Allura red AC	129	100 mg/kg	
		Sulphur di-oxide (Carry over from fruit products)	-	350 mg/kg	
		citric acid, lactic acid, L-tartaic acid, , malic acid	-	1500 PPM MAX	
		Carbonates of calcium and magnesium	-	GMP	
		Silicates of calcium, magnesium, aluminium or sodium or silicon dioxide	-	2% max	
		Ascorbic acid	-	2% max	
		Ascorbyl palmitate	-	GMP	
		CHLOROPHYLLS		200 ppm max	
		Caramel, curcumin or trmeric,beta carotene, beta apo-8 carotenal, methylester of beta-apo-8-carotenic acid, canthaxanthin, riboflaviin, lactoflavin, annatto, saffron		GMP	
		Ponceau4 R, carmosine, erythrosin, tartazine, sunse yellow FCF,		GMP	
		MSG enhancer	-	GMP	
		Modified starches, vegetable gums (singly or In combination), arabic gum, carobab bean, guar gum, carobbean gum, xanhan gum		GMP	
		Calcium alginate, potassium alginates, sodium alginates, propyl glycol alginae, alginic acd, pectines		o.5% max	
		Sodium bi carbonate, sodium citrate		GMP	
12.6	**Sauces and like products**	Acesulfame potassium	950	1000mg/kg	
		Aspartame	951	350mg /kg	
		BENZOATES	210	1,000 mg/kg	
		Kokum extract and Beet root extract		GMP	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	500 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	100 mg/kg	
			141(ii)		
		Canthaxanthin	161g	30 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	500 mg/kg	
		Formic acid	236	200 mg/kg	
		Guaiac resin	314	600 mg/kg	
		HYDROXYBENZOATES, PARA-	214	1,000 mg/kg	
			218		
		IRON OXIDES	172(i)	75 mg/kg	
		PHOSPHATES	338	300 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	-
		RIBOFLAVINS	101(i)	350 mg/kg	-
		SACCHARINS	954(i)	160 mg/kg	-
		SORBATES	200	1,000 mg/kg	
		SULFITES	220	300 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	450 mg/kg	-
		Sucroglycerides	474	10,000 mg/kg	-
		Sunset yellow FCF	110	300 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Acetic Acid		1,000 mg/kg	
		Citric Acid		GMP	
		Fumaric Acid		GMP	
		Lactic Acid		0.3% maximum	
		L-Tartaric Acid		GMP	
		Malic Acid		GMP	
		Dimethyl Polysiloxane		GMP	
		Mono-and diglycerides of fatty Acids of edible oils		10ppm maximum	
		Ascorbic acid		10ppm maximum	
		Ascorbyl palmitate		GMP	
		caramel		200 ppm max	
		MSG enhancer		GMP	
		Sorbic Acid and its Cal., Sod., Pot. Salt (calculated as Sorbic Acid)			
		Modified Starches		1000 ppm max	
		Arabic Gum		0.5% max with declaration on label	
		Caroba bbean		GMP	
		Guar Gum		GMP	
		Carobbean Gum		GMP	
		Xanthan Gum		GMP	
		Alginates (Singly or in combination)		0.5% maximum	
		Calcium Alginates		GMP	
		Potassium Alginates			
		Sodium Alginates			
		Propyl glycol Alginate			

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		Alginic acid			
		Pectines			
12.6.1	**Emulsified sauces (e.g., mayonnaise, salad dressing)**	Kokum extract and Beet root extract		GMP	-
		Allura red AC	129	100 mg/kg	-
		Aspartame	951	350 mg/kg	
		BENZOATES	210	1,000 mg/kg	
		Acesulfame potassium	950	1000 mg/kg	-
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	500 mg/kg	-
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	100 mg/kg	-
			141(ii)		
		Canthaxanthin	161g	30 mg/kg	-
		Caramel III - ammonia caramel	150c	50,000 mg/kg	-
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	-
		Beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES	385	100 mg/kg	
			386		
		Fast green FCF	143	100 mg/kg	
		Formic acid	236	200 mg/kg	-
		Grape skin extract	163(ii)	300 mg/kg	
		Guaiac resin	314	600 mg/kg	
		HYDROXYBENZOATES, PARA-	214	1,000 mg/kg	
			218		
		IRON OXIDES	172(i)	75 mg/kg	-
		Indigotine (Indigo carmine)	132	300 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	-
		Neotame	961	65 mg/kg	
		PHOSPHATES	338	2,200 mg/kg	
		POLYSORBATES	432	3,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	-
		RIBOFLAVINS	101(i)	350 mg/kg	-
		SACCHARINS	954(i)	160 mg/kg	-
		SORBATES	200	1,000 mg/kg	
		SULFITES	220	300 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	450 mg/kg	-
		Sucroglycerides	474	10,000 mg/kg	-
		Sunset yellow FCF	110	300 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		ASCORBYL ESTERS	304	500 mg/kg	
			305		
12.6.2	**Non-emulsified sauces (e.g., ketchup, cheese**	Kokum extract and Beet root extract		GMP	
		Allura red AC	129	100 mg/kg	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
	sauce, cream sauce, brown gravy)	Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	350 mg/kg	191
		BENZOATES	210	1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	500 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i) 141(ii)	100 mg/kg	
		Canthaxanthin	161g	30 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	
		Beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES	385 386	75 mg/kg	21
		Formic acid	236	200 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	
		Guaiac resin	314	600 mg/kg	
		HYDROXYBENZOATES, PARA-	214 218	1,000 mg/kg	27
		IRON OXIDES	172(i)	75 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	70 mg/kg	
		PHOSPHATES	338	2,200 mg/kg	
		POLYSORBATES	432	5,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	130, 15
		RIBOFLAVINS	101(i)	350 mg/kg	
		SACCHARINS	954(i)	160 mg/kg	
		SORBATES	200	1,000 mg/kg	42,127
		SULFITES	220	300 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	450 mg/kg	127
		Sucroglycerides	474	10,000 mg/kg	-
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		ASCORBYL ESTERS	304 305	200 mg/kg	
		Phosphoric Acids;		1,000 mg/kg	
		Dimethyl Polysiloxane		GMP	
		Mono and diglycerides of fatty acids and edible oils		GMP	
		Ascorbic Acid		GMP	
		Chlorophyll		GMP	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		Caramel		GMP	
		Curcumin or turmeric		GMP	
		Beta-carotene		GMP	
		Beta apo-8 carotenal		GMP	
		Methylester of Beta-apo-8 carotenic acid		GMP	
		Ethylester of Beta apo-8 carotenic acid		GMP	
		Canthaxanthin		GMP	
		Riboflavin, Lactoflavin		GMP	
		Annatto		GMP	
		Saffron		GMP	
		Calcium Chloride		GMP	
		Calcium Lectate		350 ppm maximum only on fruit/ vegetable pieces	-
		Calcium Gluconate		-	-
		Calcium Carbonate		-	-
		Calcium Bisulphite		-	-
		Sulphur di-oxide		250 ppm maximum	
		Ammonium Alginates		0.5% maximum	
		Calcium Alginates		GMP	-
		Potassium Alginates			
		Sodium Alginates			
		Propyl glycol Alginate			
		Pectines			
		Gellan gum			
		Sodium Bi-Carbonate			
		Sodium Citrate			
12.6.3	**Mixes for sauces and gravies**	Acesulfame potassium	950	1000mg/kg	
		Kokum extract and Beet root extract		GMP	-
		Allura red AC	129	100 mg/kg	-
		Aspartame	951	350 mg/kg	
		BENZOATES	210	1,000 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	500 mg/kg	-
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	100 mg/kg	-
			141(ii)		
		Canthaxanthin	161g	30 mg/kg	-
		Caramel III - ammonia caramel	150c	50,000 mg/kg	-
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	-
		Beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Formic acid	236	200 mg/kg	-
		Grape skin extract	163(ii)	300 mg/kg	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		Guaiac resin	314	600 mg/kg	
		HYDROXYBENZOATES, PARA-	214 218	1,000 mg/kg	
		IRON OXIDES	172(i)	75 mg/kg	-
		Indigotine (Indigo carmine)	132	300 mg/kg	-
		Neotame	961	12 mg/kg	
		PHOSPHATES	338	2,200 mg/kg	
		POLYSORBATES	432	5,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	-
		RIBOFLAVINS	101(i)	350 mg/kg	-
		SACCHARINS	954(i)	160 mg/kg	-
		SORBATES	200	1,000 mg/kg	
		SULFITES	220	300 mg/kg	
		Sodium aluminosilicate	554	570 mg/kg	-
		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	
		ASCORBYL ESTERS	304 305	200 mg/kg	
		Hydroxy propyl methyl cellulose		1,000 mg/kg	
12.6.4	**Clear sauces (e.g., fish sauce)**	Acesulfame potassium	950	1.0% max	-
		Allura red AC	129	100 mg/kg	-
		Aspartame	951	200 mg/kg	
		BENZOATES	210	1,000 mg/kg	
		Kokum extract and Beet root extract		GMP	-
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	500 mg/kg	-
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i) 141(ii)	100 mg/kg	- -
		Canthaxanthin	161g	30 mg/kg	-
		Caramel III - ammonia caramel	150c	50,000 mg/kg	-
		Caramel IV - sulfite ammonia caramel	150d	30,000 mg/kg	-
		Formic acid	236	200 mg/kg	
		Guaiac resin	314	600 mg/kg	
		HYDROXYBENZOATES, PARA-	214 218	1,000 mg/kg	 -
		IRON OXIDES	172(i)	75 mg/kg	-
		Indigotine (Indigo carmine)	132	300 mg/kg	-
		Neotame	961	12 mg/kg	
		PHOSPHATES	338	2,200 mg/kg	
		POLYSORBATES	432	5,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	

TABLE 12

Use of food additives in salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum Level**	**Note**
		Propyl gallate	310	200 mg/kg	-
		RIBOFLAVINS	101(i)	350 mg/kg	-
		SACCHARINS	954(i)	160 mg/kg	-
		SORBATES	200	1,000 mg/kg	
			203		
		SULFITES	220	300 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	450 mg/kg	-
		Sucroglycerides	474	10,000 mg/kg	-
		Sunset yellow FCF	110	300 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		ASCORBYL ESTERS	304	200 mg/kg	
			305		
12.7	**Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3**	Acesulfame potassium	950	350 mg/kg	-
		Aspartame	951	350 mg/kg	
		BENZOATES	210	1,500 mg/kg	
		CAROTENOIDS	160a(i)	50 mg/kg	-
		Caramel III - ammonia caramel	150c	50,000 mg/kg	-
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Kokum extract and Beet root extract		GMP	-
		Beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES	385	100 mg/kg	
			386		-
		Grape skin extract	163(ii)	1,500 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	-
		Neotame	961	33 mg/kg	
		POLYSORBATES	432	2,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	200 mg/kg	-
		SACCHARINS	954(i)	200 mg/kg	-
		SORBATES	200	1,500 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	1,250 mg/kg	
		ASCORBYL ESTERS	304	200 mg/kg	
12.8	**Yeast and like products**	**No additives**			
12.9	**Soybean-based seasonings and condiments**	**PHOSPHATES**	338	1,200 mg/kg	
12.9.1	**Fermented soybean paste (e.g., miso)**	**PHOSPHATES**	338	1,200 mg/kg	
		RIBOFLAVINS	101(i)	30 mg/kg	-
		SACCHARINS	954(i)	200 mg/kg	-
		SORBATES	200	1,000 mg/kg	
12.9.2	**Soybean sauce**	**PHOSPHATES**	338	1,200 mg/kg	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
14	**Beverages, excluding dairy products (14.0)**	No provision		Not Permitted	
14.1	**Non-alcoholic ("soft") beverages (14.1)**	No Provision		Not Permitted	
14.1.1	**Waters**	No provision		Not Permitted	
14.1.1.1	**Natural mineral waters and source waters**	No provision		Not Permitted	
14.1.1.2	**Table waters and sold waters**	No provision		Not Permitted	
14.1.2	**Fruit and vegetable juices**	No provision		Not Permitted	
14.1.2.1	**Fruit juices**	Ascorbic acid, L-	300	GMP	
		BENZOATES	210-13	600ppm	Note 91
		Calcium ascorbate	302	GMP	
		Carbon dioxide	290	GMP	Note 69
		Citric acid	330	GMP	Note 122
		Malic acid, DL-	296	GMP	Note 115
		PHOSPHATES	338	1000 mg/kg	Note 40, 33
		Pectins	440	GMP	Note 35
		Potassium ascorbate	303	GMP	
		SORBATES	200-203	200ppm	Note 91 Note 42 Note 122
		SULFITES	227,228,224, 225,222,223, 221,539,220	50mg/kg	Note 44 Note 122
		Sodium ascorbate	301	GMP	
		TARTRATES	336 (ii), 336 (i), 335(i), 337, 335(ii),334	4000 mg/kg	Note 45 Note 128 Note 129
		L-Tartaric Acid	334	GMP	
		Algins	400	GMP	
	Carbonated Fruit Beverages or fruit drink	Citric Acid	330	GMP	
		L-Tartaric Acid	334	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		CHLOROPHYLL	140	100 ppm	
		Caramel	150a to d	100 ppm	
		Curcumin or turmeric	100	100 ppm	
		CAROTENOIDS	160a	100 ppm	
		Canthaxanthin	161g	100 ppm	
		Riboflavin, Lactoflavin	101(i),	100 ppm	
		Annatto	160(b)	100 ppm	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Ponceau 4R	124	100 ppm	
		Carmoisine	122	100 ppm	
		Erythrosine	127	50ppm	
		Tartarzine	102	100 ppm	
		Sunset Yellow FCF	110	100 ppm	
		Indigo Carmine	132	100 ppm	
		Brilliant blue FCF	133	100 ppm	
		Fast green FCF	143	100 ppm	
		Benzoic Acid and its Sodium, Potassium Salt or both (Calculated as Benzoic Acid)	210-13	120 ppm maximum	
		Sulphur di-oxide	227,228,224,225,222,223,221,539,220	70 ppm maximum	
		Sorbic acid its Na, K and Ca salts (calculated as sorbic acid)	200-203	300 ppm max	
		Gum Arabic	414	GMP	
		Potassium Alginates	402	GMP	
		pectins	440	GMP	
		Estergum		100 ppm max	
		Alginic Acid	400	GMP	
		Gellan Gum	418	GMP	
		Sodium hexa meta phosphate		1000 ppm	
	Fruit juices for industrial use	Acetic Acid	260	GMP	
		Citric Acid	330	GMP	
		Lactic Acid	270	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-13	GMP	
		Sulphur di-oxide	227,228,224,225,222,223,221,539,220	1000 ppm maximum except Cherry, Strawberry,Raspberry, where it shall be 2000ppm maximum.	
	Thermally Processed Fruits Juices	Citric Acid	330		
		L-Tartaric Acid	334	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Nitrogen and Carbondioxide	918,290	GMP	
		Alginic acid	400	GMP	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Pectines	440	GMP	
14.1.2.2	**Vegetable juices**	Ascorbic acid, L-	300	GMP	
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	
		SULFITES	227,228,224, 225,222,223, 221,539,220	50 mg/kg	Note 44
		Fumaric Acid	297	GMP	
		Lactic Acid	270	GMP	
		Alginic acid	400	GMP	
		L-Tartaric Acid	334	GMP	
		PHOSPHATES	338,	GMP mg/kg	
		Sucralose	955	250 ppm	
	Vegetable juices for industrial use	Acetic Acid	260	GMP	
		Citric Acid	330	GMP	
		Lactic Acid	270	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-13	600 ppm maximum	
		SULFITES	227,228,224, 225,222,223, 221,539,220	1000 ppm maximum	
	Thermally Processed Vegetable Juices	No additives			
	Thermally Processed Tomato Juice	No additives			
14.1.2.3	**Concentrates for fruit juices**	Ascorbic acid, L-	300	GMP	Note 127
		BENZOATES	210-13	1000 mg/Kg	Note 13
					Note 122
					Note 127
					Note 91
		Calcium ascorbate	302	GMP	Note 127
		Carbon dioxide	290	GMP	Note 69
					Note 127
		Citric acid	330	3000 mg/Kg	Note 122
		Fumaric Acid	297		Note 127
		Malic acid, DL-	296	GMP	Note 115
		Lactic Acid	270	GMP	Note 127
		PHOSPHATES	338	1000 mg/Kg	Note 122
					Note 127
					Note 33
					Note 40

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Pectins	440	GMP	Note 35
					Note 127
		Potassium ascorbate	303	GMP	Note 127
		SORBATES	200-203	1000 mg/kg	Note 122
					Note 42
					Note 127
					Note 91
		SULFITES	227,228,224, 225,222,223, 221,539,220	50 mg/kg	Note 122
					Note 44
					Note 127
		Sodium ascorbate	301	GMP	Note 127
		TARTRATES	336 (ii), 336 (i), 335(i), 337, 335(ii),334	4000 mg/kg	Note 129
					Note 127
					Note 128
					Note 45
		Dimethyl Polysiloxane		10ppm maximum	
		Mono-and diglycerides of fatty Acids of edible oils	471	10ppm maximum	
		Nitrogen and Carbondioxide	918,290	GMP	
		Acetic Acid	260	GMP	
		Alginic acid	400	GMP	
	Concentrated Fruit Juice for industrial use	Acetic Acid	260	GMP	
		Citric Acid	330	GMP	
		Lactic Acid	270	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-13	600 ppm maximum	
		Sulphur di-oxide	227,228,224, 225,222,223, 221,539,220	1500 ppm maximum	
		Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	200-203	100 ppm maximum	
14.1.2.4	**Concentrates for vegetable juices**	Ascorbic acid, L-	300	GMP	
		Citric acid	330	GMP	
		SULFITES	227,228,224, 225,222,223, 221,539,220	GMP	Note 44
					Note 122
					Note 127
		Sucralose	955	1250 ppm	
		Lactic acid	270	GMP	
		Dimethyl Polysiloxane		10ppm maximum	
		Mono-and diglycerides of	471	10ppm maximum	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		fatty Acids of edible oils			
		Nitrogen and Carbondioxide	918,290	GMP	
		Acetic Acid	260	GMP	Acetic Acid
		Malic Acid	296	GMP	Malic Acid
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-13	600 ppm maximum	Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)
		Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	200-203	100 ppm maximum	Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid
		Alginic acid	400	GMP	
	Concentrated Veg Juice for industrial use	Acetic Acid	260	GMP	
		Citric Acid	330	GMP	
		Lactic Acid	270	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-13	600 ppm maximum	
		Sulphur di-oxide	227,228,224, 225,222,223, 221,539,220	1500 ppm maximum	
		Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	200-203	100 ppm maximum	
14.1.3	**Fruit and vegetable nectars (14.1.3)**	Steviol glycosides	960	200 ppm	26
14.1.3.1	**Fruit nectar**	Acesulfame potassium	950	350 mg/kg	Note 188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 ppm	Note 191
		BENZOATES	210-213	120ppm max	Note 122
					Note 91
					Note 13
		Calcium ascorbate	302	GMP	
		Carbon dioxide	290	GMP	Note 69
		Citric acid	330	5,000 mg/kg	
		Malic acid, DL-	296	GMP	
		PHOSPHATES	338	1000 mg/kg	Note 40
					Note 33

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
					Note 122
		Pectins	440	GMP	
		Potassium ascorbate	303	GMP	
		SACCHARINS	954	80 mg/kg	
		SORBATES	200-203	300 ppm	Note 42
		SULFITES	227,228,224,225,222,223,221,539,220	50 mg/kg	Note 44
					Note 122
		Sodium ascorbate	301	GMP	
		Steviol glycosides	960	200 mg/kg	Note 26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		TARTRATES	336 (ii), 336 (i), 335(i), 337, 335(ii),334	4,000 mg/kg	Note 128
					Note 45
		Alginic acid	400	GMP	
		pectines	440	GMP	
		Sodium hexametaphosphate		1000 ppm max	
		Chlorophyll	140	100 ppm	
		Caramel	150a	100 ppm	
		Curcumin or turmeric	100	100 ppm	
		Beta-carotene	160a (ii)	100 ppm	
		Beta apo-8 carotenal	160e	100 ppm	
		Methylester of Beta-apo-8 carotenic acid		100 ppm	
		Ethylester of Beta apo-8 carotenic acid		100 ppm	
		Canthaxanthin	161g	100 ppm	
		Riboflavin, Lactoflavin	101(i),	100 ppm	
		Annatto	160(b)	100 ppm	
		Synthetic			
		Poncea 4R	124	100 ppm	
		Carmolsine	122	100 ppm	
		Erythrosine	127	50 ppm	
		Tartarzine	102	100 ppm	
		Sunset Yellow FCF	110	100 ppm	
		Indigo Carmine	132	100 ppm	
		Brilliant Blue FCF	133	100 ppm	
		Fast green FCF	143	100 ppm	
14.1.3.2	**Vegetable nectar**	Acesulfame potassium	950	350 ppm	Note 188
					Note 161
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 ppm	Note 191
					Note 161
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Neotame	961	65 mg/kg	Note 161
		Pectins	440	GMP	
		SACCHARINS	954	80 mg/kg	Note 161
		SULFITES	227,228,224, 225,222,223, 221,539,220	50 mg/kg	Note 44
					Note 122
		Steviol glycosides	960	200 mg/kg	Note 26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	Note 161
		Alginic acid	400	GMP	
		Sodium hexametaphosphate		1000 ppm max	
		Chlorophyll	140	100 ppm	
		Caramel	150a	100 ppm	
		Curcumin or turmeric	100	100 ppm	
		Beta-carotene	160a (ii)	100 ppm	
		Beta apo-8 carotenal	160e	100 ppm	
		Methylester of Beta-apo-8 carotenic acid		100 ppm	
		Ethylester of Beta apo-8 carotenic acid		100 ppm	
		Canthaxanthin	161g	100 ppm	
		Riboflavin, Lactoflavin	101(i)	100 ppm	
		Annatto	160(b)	100 ppm	
		Synthetic		100 ppm	
		Poncea 4R	124	100 ppm	
		Carmolsine	122	100 ppm	
		Erythrosine	127	50 ppm	
		Tartarzine	102	100 ppm	
		Sunset Yellow FCF	110	100 ppm	
		Indigo Carmine	132	100 ppm	
		Brilliant Blue FCF	133	100 ppm	
14.1.3.3	**Concentrates for fruit nectar**	Acesulfame potassium	950	350 ppm	Note 188
					Note 127
		Ascorbic acid, L-	300	GMP	Note 127
		Aspartame	951	600 mg/kg	Note 191
					Note 127
		BENZOATES	210-213	1,000 mg/kg	Note 13
					Note 122
					Note 91
					Note 127
					Note 17
					Note 127
		Calcium ascorbate	302	GMP	Note 127
		Carbon dioxide	290	GMP	Note 69
					Note 127

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Citric acid	330	5,000 mg/kg	Note 127
		Malic acid, DL-	296	GMP	Note 127
		PHOSPHATES	338	1,000 mg/kg	Note 40
					Note 122
					Note 33
					Note 127
		Pectins	440	GMP	Note 127
		Potassium ascorbate	303	GMP	Note 127
		SACCHARINS	954	80 mg/kg	Note 127
		SORBATES	200-203	1,000 mg/kg	Note 122
					Note 127
		SULFITES	227,228,224, 225,222,223, 221,539,220	50 mg/kg	Note 122
					Note 44
					Note 127
		Sodium ascorbate	301	GMP	Note 127
		Steviol glycosides	960	200 mg/kg	Note 26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	Note 127
		TARTRATES	336 (ii), 336 (i), 335(i), 337, 335(ii),334	4,000 mg/kg	Note 45
					Note 127
					Note 128
14.1.3.4	**Concentrates for vegetable nectar**	Acesulfame potassium	950	350ppm	Note 161
					Note 127
					Note 188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600ppm	Note 161
					Note 127
		BENZOATES	210-213	600ppm	Note 13
					Note 127
					Note 17
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	
		Neotame	961	65 mg/kg	Note 161
		Pectins	440	GMP	
		SULFITES	227,228,224, 225,222,223, 221,539,220	50 mg/kg	Note 122
					Note 127
					Note 44
		Steviol glycosides	960	200 mg/kg	Note 26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	Note 161
					Note 127
14.1.4	**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**	**ASCORBYL ESTERS**	304, 305	1,000 mg/kg	Note 15
					Note 10
		Acesulfame potassium	950	600 mg/kg	Note 188
		Alitame	956	40 mg/kg	Note 161
		Anthocyanins	163, 163(i)	GMP	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Allura red AC	129	100 ppm	Note 161 Note 127
		Aspartame	951	600 mg/kg	Note 191 Note 161
		BENZOATES	210-213	600 mg/kg	Note 13 Note 301 Note 123
		Beeswax	901	200 mg/kg	Note 131
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160i, iii, a, f	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	140	300 mg/kg	Note 127
		Candelilla wax	902	200 mg/kg	Note 131
		Caramel III - ammonia caramel	150c	5,000 mg/kg	Note 9
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carnauba wax	903	200 mg/kg	Note 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	
		ETHYLENE DIAMINE TETRA ACETATES	386	200 mg/kg	Note 21
		Fast green FCF	143	100 mg/kg	
		Glycerol ester of wood rosin	445(iii)	150 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	Note 181
		HYDROXYBENZOATES, PARA-	214,218	500 mg/kg	Note 27
		IRON OXIDES	172 (i)-(iii)	100 mg/kg	-
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Isopropyl citrates	384	200 mg/kg	
		Neotame	961	33 mg/kg	Note 161
		PHOSPHATES	338	1,000 mg/kg	Note 33
		POLYSORBATES	432-436	500 mg/kg	Note 127
		Polydimethylsiloxane	900a	20 mg/kg	
		Polyethylene glycol	1521	1,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	1,000 mg/kg	Note 15
		Propylene glycol esters of fatty acids	477	500 mg/kg	
		QUILLAIA EXTRACTS	999	50 mg/kg	Note 293 Note 132 Note 168

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		RIBOFLAVINS	101(i),	50 mg/kg	
		SORBATES	200-203	500 mg/kg	Note 42
					Note 127
		SULFITES	227,228,224, 225,222,223, 221,539,220	70 mg/kg	Note 143
					Note 44
					Note 127
		Stannous chloride	512	20 mg/kg	Note 43
		Stearyl citrate	484	500 mg/kg	
		Steviol glycosides	960	200 mg/kg	Note 26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	Note 161
					Note 127
		Sucroglycerides	474	200 mg/kg	Note 219
		Sucrose acetate isobutyrate	444	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	Note 161
					Note 127
		THIODIPROPIO-NATES	388,389	1,000 mg/kg	Note 15
					Note 46
		Triethyl citrate	1505	200 mg/kg	
14.1.4.1	**Carbonated water-based flavoured drinks**	**ASCORBYL ESTERS**	304	1,000 mg/kg	Note 10
			305		Note 15
		Acesulfame potassium	950	600 mg/kg	Note 161
					Note 188
		Alitame	956	40 mg/kg	Note 161
		Allura red AC	129	100 ppm	Note 161
					Note 127
		Aspartame	951	600 mg/kg	Note 161
					Note 191
		BENZOATES	210-213	600 mg/kg	Note 13
					Note 301
					Note 123
		Beeswax	901	200 mg/kg	Note 131
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160i, iii, a, f	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	140	300 mg/kg	
		Candelilla wax	902	200 mg/kg	Note 131
		Canthaxanthin	161g	5 mg/kg	
		Caramel III - ammonia caramel	150c	5,000 mg/kg	Note 9
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carnauba wax	903	200 mg/kg	Note 131
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Cyclodextrin, beta-	459	500 mg/kg	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Dimethyl dicarbonate	242	250 mg/kg	Note 18
		ETHYLENE DIAMINE TETRA ACETATES	386	200 mg/kg	Note 21
		Fast green FCF	143	100 mg/kg	
		Glycerol ester of wood rosin	445(iii)	150 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	Note 181
		HYDROXYBENZOATES, PARA-	214,218	500 mg/kg	Note 27
		IRON OXIDES	172 (i)-(iii)	100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Isopropyl citrates	384	200 mg/kg	
		Lauric arginate ethyl ester	243	50 mg/kg	
		Neotame	961	33 mg/kg	Note 161
		PHOSPHATES	338	1,000 mg/kg	Note 33
		POLYSORBATES	432-436	500 mg/kg	Note 127
		Polydimethylsiloxane	900a	20 mg/kg	
		Polyethylene glycol	1521	1,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	1,000 mg/kg	Note 15
		Propylene glycol esters of fatty acids	477	500 mg/kg	
		QUILLAIA EXTRACTS	999	50 mg/kg	Note 293
					Note 168
					Note 132
		RIBOFLAVINS	101(i),	50 mg/kg	
		SACCHARINS	954	300 mg/kg	Note 161
		SORBATES	200-203	500 mg/kg	Note 127
					Note 42
		SULFITES	227,228,224,225,222,223,221,539,220	70 mg/kg	Note 143
					Note 44
					Note 127
		Stannous chloride	512	20 mg/kg	Note 43
		Stearyl citrate	484	500 mg/kg	
		Steviol glycosides	960	200 mg/kg	Note 26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	Note 161
					Note 127
		Sucroglycerides	474	200 mg/kg	Note 219
		Sucrose acetate isobutyrate	444	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	Note 161

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
					Note 127
		THIODIPROPIONATES	388,389	1,000 mg/kg	Note 46
					Note 15
		Triethyl citrate	1505	200 mg/kg	
	2.10.6 BEVERAGES NON-ALCOHOLIC - CARBONATED	Estergum		100 parts per million	
		Gellan Gum	418	GMP level	
		quinine salts		100 parts per million	
		Saccharin Sodium		100 ppm	
		Acesulfame-K	950	300 ppm	
		Aspertame	951	700 ppm	
		sucralose	955	300 ppm	
		Neotame	961	33 ppm	
	2.10.6.1 Carbonated water	Saccharin Sodium		100 ppm	
		Aspartame (methylester)	951	700 ppm	
		Acesulfame Potassium	950	600 ppm	
		Acesulfame Potassium	950	300 ppm Carbonated water	
				300 ppm Non carbonated water based beverages (non alcoholic)	
		Sucralose	955	300 ppm (carbonated water)	
				300 ppm Non-carbonated water based beverages (non-alcoholic)	
		Neotame	961	33 ppm Carbonated water	
		Estergum		100 ppm.	
14.1.4.2	**Non-carbonated water-based flavoured drinks, including punches and ades**	**ASCORBYL ESTERS**		1,000 mg/kg	Note 10
					Note 15
		Acesulfame potassium	950	600 mg/kg	Note 188
					Note 161
		Alitame	956	40 mg/kg	Note 161
		Allura red AC	129	100 ppm	Note 161
					Note 127
		Aspartame	951	600 mg/kg	Note 191
					Note 161
		BENZOATES	210-213	600 mg/kg	Note 123
					Note 301
					Note 13
		Beeswax	901	200 mg/kg	Note 131
		Brilliant blue FCF	133	100 mg/kg	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		CAROTENOIDS	160i, iii, a, f	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	140	300 mg/kg	
		Candelilla wax	902	200 mg/kg	Note 131
		Canthaxanthin	161g	5 mg/kg	
		Caramel III - ammonia caramel	150c	5,000 mg/kg	Note 9
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carnauba wax	903	200 mg/kg	Note 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	
		Dimethyl dicarbonate	242	250 mg/kg	Note 18
		ETHYLENE DIAMINE TETRA ACETATES	386	200 mg/kg	Note 21
		Fast green FCF	143	100 mg/kg	
		Glycerol ester of wood rosin	445(iii)	150 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	Note 181
		HYDROXYBENZOATES, PARA-	214,218	500 mg/kg	Note 27
		IRON OXIDES	172 (i)-(iii)	100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Isopropyl citrates	384	200 mg/kg	
		Lauric arginate ethyl ester	243	50 mg/kg	
		Neotame	961	33 mg/kg	Note 161
		PHOSPHATES	338	1,000 mg/kg	Note 33
		POLYSORBATES	432-436	500 mg/kg	Note 127
		Polydimethylsiloxane	900a	20 mg/kg	
		Polyethylene glycol	1521	1,000 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	1,000 mg/kg	Note 15
		Propylene glycol esters of fatty acids	477	500 mg/kg	
		QUILLAIA EXTRACTS	999	50 mg/kg	Note 168
					Note 293
					Note 132
		RIBOFLAVINS	101(i),	50 mg/kg	
		SACCHARINS	954	300 mg/kg	Note 161
		SORBATES	200-203	500 mg/kg	Note 127
					Note 42
		SULFITES	227,228,224, 225,222,223, 221,539,220	70 mg/kg	Note 44

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
					Note 127
					Note 143
		Stannous chloride	512	20 mg/kg	Note 43
		Stearyl citrate	484	500 mg/kg	
		Steviol glycosides	960	200 mg/kg	Note 26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	Note 161
					Note 127
		Sucroglycerides	955	200 mg/kg	Note 219
		Sucrose acetate isobutyrate	444	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	Note 161
					Note 127
		THIODIPROPIONATES	388,389	1,000 mg/kg	Note 46
					Note 15
		Triethyl citrate	1505	200 mg/kg	
	Squashes, Crushes, Fruit Syrups/Fruit Sharbats/cordial and Barley Water	Citric Acid	330	GMP	
		Lactic Acid	270	GMP	
		L-Tartaric Acid	334	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Chlorophyll	140	200 ppm maximum (on dilution)	
		Caramel	150a	200 ppm maximum (on dilution)	
		Curcumin or turmeric	100	200 ppm maximum (on dilution)	
		Beta-carotene	160a(ii)	200 ppm maximum (on dilution)	
		Beta apo-8 carotenal	160e	200 ppm maximum (on dilution)	
		Methylester of Beta-apo-8 carotenic acid		200 ppm maximum (on dilution)	
		Ethylester of Beta apo-8 carotenic acid		200 ppm maximum (on dilution)	
		Canthaxanthin	161g	200 ppm maximum (on dilution)	
		Riboflavin, Lactoflavin	101(i),	200 ppm maximum (on dilution)	
		Annatto	160(b)	200 ppm maximum (on dilution)	
		Poncea 4R	124	200 ppm maximum (on dilution)	
		Carmoisine	122	200 ppm maximum (on dilution)	
		Erythrosine	127	100 ppm maximum (on dilution)	
		Tartarzine	102	200 ppm maximum (on dilution)	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Sunset Yellow FCF	110	200 ppm maximum (on dilution)	
		Indigo Carmine	132	200 ppm maximum (on dilution)	
		Brilliant Blue FCF	133	200 ppm maximum (on dilution)	
		Fast green FCF	143	200 ppm maximum (on dilution)	
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-13	600 ppm maximum	
		Sulphur di-oxide	227,228,224, 225,222,223, 221,539,220	350 ppm maximum	
		Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	200-203	1000 ppm maximum	
		Xanthan Gum	415	0.5% maximum	
		Ammonium Alginates	403	GMP	
		Calcium Alginates	404	GMP	
		Potassium Alginates	402	GMP	
		Sodium Alginates	401	GMP	
		Propyl glycol Alginate		GMP	
		Pectines	440	GMP	
		Gellan gum	418	GMP	
	Ginger Cocktail (Ginger Beer and Gingerale)	Acetic Acid	260	GMP	
		Citric Acid	330	GMP	
		Lactic Acid	270	GMP	
		L-Tartaric Acid	334	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Chlorophyll	140	200 ppm maximum	
		Caramel	150a	200 ppm maximum	
		Curcumin or turmeric	100	200 ppm maximum	
		Beta-carotene	160a(ii)	200 ppm maximum	
		Beta apo-8 carotenal	160e	200 ppm maximum	
		Methylester of Beta-apo-8 carotenic acid		200 ppm maximum	
		Ethylester of Beta apo-8 carotenic acid		200 ppm maximum	
		Canthaxanthin	161g	200 ppm maximum	
		Riboflavin, Lactoflavin	101(i),	200 ppm maximum	
		Annatto	160(b)	200 ppm maximum	
		Poncea 4R	124	200 ppm maximum	
		Carmoisine	122	200 ppm maximum	
		Erythrosine	127	100ppm	
		Tartarzine	102	200 ppm maximum	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Sunset Yellow FCF	110	200 ppm maximum	
		Indigo Carmine	132	200 ppm maximum	
		Brilliant Blue FCF	133	200 ppm maximum	
		Fast green FCF	143	200 ppm maximum	
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-13	600 ppm maximum	
		Sulphur di-oxide	227,228,224, 225,222,223, 221,539,220	350 ppm maximum	
		Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	200-203	200 ppm maximum	
	Thermally Processed Fruit Beverages / Fruit Drink/ Ready to Serve Fruit Beverages	Citric Acid	330	GMP	
		Fumaric Acid	297	GMP	
		L-Tartaric Acid	334	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Chlorophyll	140	GMP	
		Caramel	150a	GMP	
		Curcumin or turmeric	100	GMP	
		Beta-carotene	160a(ii)	GMP	
		Beta apo-8 carotenal	160e	GMP	
		Methylester of Beta-apo-8 carotenic acid		GMP	
		Ethylester of Beta apo-8 carotenic acid		GMP	
		Canthaxanthin	161g	GMP	
		Riboflavin, Lactoflavin	101(i),	GMP	
		Annatto	160(b)	GMP	
		Poncea 4R	124	100 ppm maximum	
		Carmolsine	122	100 ppm maximum	
		Erythrosine	127	50 ppm	
		Tartarzine	102	100 ppm maximum	
		Sunset Yellow FCF	110	100 ppm maximum	
		Indigo Carmine	132	100 ppm maximum	
		Brilliant Blue FCF	133	100 ppm maximum	
		Fast green FCF	143	100 ppm maximum	
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-13	120 ppm maximum	
		Sulphur di-oxide (Carry over from fruit products)	227,228,224, 225,222,223, 221,539,220	70 ppm maximum	
		Sorbic Acid and its Cal., Sod., Pot. Salt (calculated as Sorbic Acid)	200-203	300 ppm maximum	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Arabic Gum		GMP (for RTS fruit beverages only)	
		Potassium Alginates	402	GMP (for RTS fruit beverages only)	
		Alginic acid	400	GMP	
		Pectines	440	GMP (for RTS fruit beverages only)	
		Ester Gum	386	100 ppm max	
		Gellan Gum	418	GMP	
		Sodium hexameta phosphate		1000 ppm max	
		Titanium Dioxide	171	100 ppm	
		Sodium Aluminium Silicate		0.5% maximum	
14.1.4.3	**Concentrates (liquid or solid) for water-based flavoured drinks**	**ASCORBYL ESTERS**		1,000 mg/kg	Note 10
					Note 15
		Acesulfame potassium	950	600 mg/kg	Note 188
					Note 161
		Alitame	956	40 mg/kg	Note 161
		Allura red AC	129	100 ppm	Note 127
					Note 161
		Aspartame	951	600 mg/kg	Note 191
					Note 161
		BENZOATES	210-213	600 mg/kg	Note 13
					Note 301
					Note 123
		Beeswax	901	200 mg/kg	Note 131
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160i, iii, a, f	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	140	300 mg/kg	
					Note 127
		Candelilla wax	902	200 mg/kg	Note 131
		Canthaxanthin	161g	5 mg/kg	Note 127
		Caramel III - ammonia caramel	150c	5,000 mg/kg	Note 9
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carnauba wax	903	200 mg/kg	Note 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	
		Dimethyl dicarbonate	242	250 mg/kg	Note 18
		ETHYLENE DIAMINE TETRA ACETATES	386	200 mg/kg	Note 21
		Fast green FCF	143	100 mg/kg	
		Ferric ammonium citrate	381	10 mg/kg	Note 23

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Glycerol ester of wood rosin	445(iii)	150 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	Note 181
		HYDROXYBENZOATES, PARA-	214,218	500 mg/kg	Note 27
		IRON OXIDES	172 (i)-(iii)	100 mg/kg	-
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Isopropyl citrates	384	200 mg/kg	
		Lauric arginate ethyl ester	243	50 mg/kg	Note 127
		Neotame	961	33 mg/kg	Note 161
		PHOSPHATES	338	1,000 mg/kg	Note 33
		POLYSORBATES	432-436	500 mg/kg	Note 127
		Polydimethylsiloxane	900a	20 mg/kg	
		Polyethylene glycol	1521	1,000 mg/kg	
		Polyvinylpyrrolidone	1201	500 mg/kg	
		Ponceau 4R (Cochineal red A)	124	50 mg/kg	
		Propyl gallate	310	1,000 mg/kg	Note 15
		Propylene glycol esters of fatty acids	477	500 mg/kg	
		QUILLAIA EXTRACTS	999	50 mg/kg	Note 293
					Note 132
					Note 168
		RIBOFLAVINS	101(i),	50 mg/kg	
		SACCHARINS	954	300 mg/kg	Note 127
					Note 161
		SORBATES	200-203	500 mg/kg	Note 127
					Note 42
		SULFITES	227,228,224, 225,222,223, 221,539,220	70 mg/kg	Note 143
					Note 44
					Note 127
		Stannous chloride	512	20 mg/kg	Note 43
		Stearyl citrate	484	500 mg/kg	
		Steviol glycosides	960	200 mg/kg	Note 26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	Note 127
					Note 161
		Sucroglycerides	955	200 mg/kg	Note 219
		Sucrose acetate isobutyrate	444	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	Note 127
					Note 161
		THIODIPROPIONATES		1,000 mg/kg	Note 15
					Note 46
		Triethyl citrate	1505	200 mg/kg	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
	Synthetic Syrups for Dispensers	Citric Acid	330	GMP	
		Fumaric Acid	297	GMP	
		Lactic Acid	270	GMP	
		L-Tartaric Acid	334	GMP	
		Malic Acid	296	GMP	
		Phosphoric Acids	338	GMP in Cola beverages only	
		Saccharin Sodium		450 ppm	
		Aspartame (methylester)	951	3000 ppm	
		Acesulfame Potassium	950	1500 ppm	
		Ascorbic Acid	300	GMP	
		Chlorophyll	140	200 ppm maximum	
				200 ppm maximum	
		Caramel	150a	200 ppm maximum	
		Curcumin or turmeric	100	200 ppm maximum	
		Beta-carotene	160a(ii)	200 ppm maximum	
		Beta apo-8 carotenal	160e	200 ppm maximum	
		Methylester of Beta-apo-8 carotenic acid		200 ppm maximum	
		Ethylester of Beta-apo-8 carotenic acid		200 ppm maximum	
		Canthaxanthin	161g	200 ppm maximum	
		Riboflavin, Lactoflavin	101(i),	200 ppm maximum	
		Annatto	160(b)	200 ppm maximum	
		Ponceau 4R	124	200 ppm maximum	
		Carmoisine	122	200 ppm maximum	
		Erythrosine	127	100 ppm maximum	
		Tartarzine	102	200 ppm maximum	
		Sunset Yellow FCF	110	200 ppm maximum	
		Indigo Carmine	132	200 ppm maximum	
		Brilliant blue FCF	133	200 ppm maximum	
		Fast green FCF	143	200 ppm maximum	
		Benzoic Acid and its Sodium, Potassium Salt or both (Calculated as Benzoic Acid)	210-213	500 ppm maximum	
		Sulphur di-oxide	227,228,224, 225,222,223, 221,539,220	350 ppm maximum	
		Gum Arabic	414	GMP	
		Calcium Alginates	404	GMP	
		Potassium Alginates	402	GMP	
		Sodium Alginates	401	GMP	
		Pectines	440	GMP	
		Estergum		450 ppm maximum	
		Xanthan Gum	415	0.5% maximum	
		Alginic Acid	400	GMP	
		Quinine (As Sulphate)	101(i),	450 ppm max.	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
				subject to 100 ppm in ready to serve beverage after dilution	
	Sharbat	Citric Acid	330	GMP	
		Lactic Acid	270	GMP	
		L-Tartaric Acid	334	GMP	
		Malic Acid	296	GMP	
		Ascorbic Acid	300	GMP	
		Chlorophyll	140	200 ppm maximum (on dilution except cordial and barley water) (clubbed from a1 to a11)	
		Caramel	150a	200 mg/kg	
		Curcumin or turmeric	100	200 mg/kg	
		Beta-carotene	160a(ii)	200 mg/kg	
		Beta apo-8 carotenal	160e	200 mg/kg	
		Methylester of Beta-apo-8 carotenic acid		200 mg/kg	
		Ethylester of Beta apo-8 carotenic acid		200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		Riboflavin, Lactoflavin	101(i),	200 mg/kg	
		Annatto	160(b)	200 mg/kg	
		Poncea 4R	124	100 mg/kg	
		Carmoisine	122		
		Erythrosine	127	100ppm	
		Tartarzine	102		
		Sunset Yellow FCF	110		
		Indigo Carmine	132		
		Brilliant Blue FCF	133		
		Fast green FCF	143		
		Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	210-213	600 ppm maximum	
		Sulphur di-oxide	227,228,224,225,222,223,221,539,220	350 ppm maximum	
		Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	200-203	1000 ppm maximum	
		Xanthan Gum	415	0.5% maximum	
		Ammonium Alginates	403	GMP	
		Calcium Alginates	404	GMP	
		Potassium Alginates	402	GMP	
		Sodium Alginates	401	GMP	
		Propyl glycol Alginate		GMP	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Pectines	440	GMP	
		Gellan gum	418	GMP	
		Sulphur di-oxide	227,228,224, 225,222,223, 221,539,220	350 ppm maximum	
		Benzoic Acid	210	600 ppm maximum	
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	Note 161 Note 188 Note 160
		Acetic acid, glacial	260	GMP	Note 160
		Acetic and fatty acid esters of glycerol	472a	GMP	Note 160
		Acetylated distarch adipate	1422	GMP	Note 160
		Acetylated distarch phosphate	1414	GMP	Note 160
		Acid-treated starch	1401	GMP	Note 160
		Agar	406	GMP	Note 160
		Alginic acid	400	GMP	Note 160
		Alkaline treated starch	1402	GMP	Note 160
		Ascorbic acid, L-	300	GMP	Note 160
		Aspartame	951	600 mg/kg	Note 161 Note 160
		BENZOATES	210-213	1,000 mg/kg	Note 13
		Beeswax	901	GMP	Note 108
		Bleached starch	1403	GMP	Note 160
		Calcium carbonate	170(i)	GMP	Note 160
		Calcium chloride	509	GMP	Note 160
		Calcium lactate	327	GMP	Note 160
		Candelilla wax	902	GMP	Note 108
		Caramel III - ammonia caramel	150c	10,000 mg/kg	Note 7 Note 160
		Caramel IV - sulfite ammonia caramel	150d	10,000 mg/kg	Note 7 Note 127
		Carnauba wax	903	200 mg/kg	Note 108

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Carob bean gum	410	GMP	Note 160
		Carrageenan	407	GMP	Note 160
		Citric acid	330	GMP	Note 160
		Citric and fatty acid esters of glycerol	472c	GMP	Note 160
		Dextrins, roasted starch	1400	GMP	Note 90 Note 160
		Diacetyltartaric and fatty acid esters of glycerol	472e	500 mg/kg	Note 142
		Dimethyl dicarbonate	242	250 mg/kg	Note 18
		Distarch phosphate	1412	GMP	Note 160
		ETHYLENE DIAMINE TETRA ACETATES	386	35 mg/kg	Note 21
		Fumaric acid	297	GMP	Note 160
		Gellan gum	418	GMP	Note 160
		Guar gum	412	GMP	Note 160
		Gum arabic (Acacia gum)	414	GMP	Note 160
		HYDROXYBENZOATES, PARA-	214,218	450 mg/kg	Note 27
					Note 160
		Hydroxypropyl cellulose	463	GMP	Note 160
		Hydroxypropyl distarch phosphate	1442	GMP	Note 160
		Hydroxypropyl methyl cellulose	464	GMP	Note 160
		Hydroxypropyl starch	1440	GMP	Note 160
		Karaya gum	416	GMP	Note 160
		Konjac flour	425	GMP	Note 160
		Lactic and fatty acid esters of glycerol	472b	GMP	Note 160
		Lecithin	322(i)	GMP	Note 160
		Magnesium carbonate	504(i)	GMP	Note 160
		Magnesium chloride	511	GMP	Note 160
		Magnesium hydroxide	528	GMP	Note 160
		Magnesium hydroxide carbonate	504(ii)	GMP	Note 160
		Malic acid, DL-	296	GMP	Note 160
		Methyl cellulose	461	GMP	Note 160

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Methyl ethyl cellulose	465	GMP	Note 160
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	Note 160
		Mono- and di-glycerides of fatty acids	471	GMP	Note 160
		Monostarch phosphate	1410	GMP	Note 160
		Neotame	961	50 mg/kg	Note 160
		Oxidized starch	1404	GMP	Note 160
		PHOSPHATES	338	300 mg/kg	Note 33
					Note 160
		Pectins	440	GMP	Note 160
		Phosphated distarch phosphate	1413	GMP	Note 160
		Potassium carbonate	501(i)	GMP	Note 160
		Potassium chloride	508	GMP	Note 160
		Potassium dihydrogen citrate	332(i)	GMP	Note 160
		Powdered cellulose	460(ii)	GMP	Note 160
		Processed eucheuma seaweed (PES)	407a	GMP	Note 160
		SACCHARINS	954	200 mg/kg	Note 160
		SORBATES	200-203	500 mg/kg	Note 42
					Note 160
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	Note 160
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	Note 160
		Shellac, bleached	904	GMP	Note 108
		Sodium DL-malate	350(ii)	GMP	Note 160
		Sodium acetate	262(i)	GMP	Note 160
		Sodium alginate	401	GMP	Note 160
		Sodium carbonate	500(i)	GMP	Note 160
		Sodium carboxymethyl cellulose (Cellulose gum)	466	GMP	Note 160
		Sodium dihydrogen citrate	331(i)	GMP	Note 160
		Sodium fumarates	365	GMP	Note 160
		Sodium gluconate	576	GMP	Note 160
		Sodium hydrogen carbonate	500(ii)	GMP	Note 160
		Sodium lactate	325	GMP	Note 160
		Starches, enzyme treated	1405	GMP	Note 160
		Steviol glycosides	960	200 mg/kg	Note 26
					Note 160
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	Note 161
					Note 160
		Sucroglycerides	955	1,000 mg/kg	Note 176

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Tara gum	417	GMP	Note 160
		Tragacanth gum	413	GMP	Note 160
		Tripotassium citrate	332(ii)	GMP	Note 160
		Trisodium citrate	331(iii)	GMP	Note 160
		Xanthan gum	415	GMP	Note 160
14.2	**Alcoholic beverages, including alcohol-free and low-alcoholic counterparts**			No Additives to be permitted	
14.2.1	**Beer & malt baeverage**	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	
		Calcium disodium ethylenediaminetetraacetate	385	25 mg/kg	Note - 21
		Disodium ethylenediaminetetraacetate	386		
		Polydimethylsiloxane	900a	10 mg/kg	
		Polyvinylpyrrolidone	1201	10 mg/kg	Note - 36
		SULFITES	220	50 mg/kg	Note 44
14.2.2	**Cider & perry**	**BENZOATES**	210	600 mg/kg	Notes 124, 13
		CAROTENOIDS-	160e	200 mg/kg	
		Caramel III - ammonia caramel	150c	1000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	1000 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	Note 18
		Grape skin extract	163(ii)	300 mg/kg	Note 181
		Ethyl para-hydroxybenzoate	214	200 mg/kg	Note 27
		Methyl para-hydroxybenzoate	218		
		Lysozyme	1105	500 mg/kg	
		PHOSPHATES	338	880 mg/kg	Note : 33
		Polydimethylsiloxane	900a	10 mg/kg	Note 36
		Polyvinylpyrrolidone	1201	2 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)	300 mg/kg	
		Riboflavin from Bacillus subtilis	101(iii)		
		Riboflavin, synthetic	101(i)		

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		Sorbic acid	200	500 mg/kg	Note 42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220	200 mg/kg	Note 44
14.2.3	**Grape wine**	Dimethyl dicarbonate	242	200 mg/kg	Note 18
		Lysozyme	1105	500 mg/kg	
		Sorbic acid Sodium sorbate	200 201	200 mg/kg	Note 42
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220	350 mg/kg	Note 44, 103
14.2.3.1	**Still grape wine**	Dimethyl dicarbonate	242	200 mg/kg	Note 18
		Lysozyme	1105	500 mg/kg	
		Sorbic acid	200	200 mg/kg	Note 42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220	350 mg/kg	Note 44, 103
14.2.3.2	**Sparkling & semi sparkling grape wine**	Dimethyl dicarbonate	242	200 mg/kg	Note 18
		Lysozyme	1105	500 mg/kg	
		Sorbic acid	200	200 mg/kg	Note 42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220	350 mg/kg	Note 44, 103
14.2.3.3	**Fortiefied grape wine, grape liquor wine & sweet grape wine**	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Dimethyl dicarbonate	242	200 mg/kg	Note 18
		Lysozyme	1105	200 mg/kg	
		Sorbic acid	200	200 mg/kg	Note 42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220	350 mg/kg	Note 44, 103

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
14.2.4	**Wine (other than grape)**	**BENZOATES**	210	600 mg/kg	Notes 124, 13
		CAROTENOIDS-	160e	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	5000 mg/kg	
		Dimethyl dicarbonate	242	250 mg/kg	Note 18
		Grape skin extract	163(ii)	300 mg/kg	Note 181
		Ethyl para-hydroxybenzoate	214	200 mg/kg	Note 27
		Methyl para-hydroxybenzoate	218		
		Riboflavin 5'-phosphate sodium	101(ii)	300 mg/kg	
		Riboflavin from Bacillus subtilis	101(iii)		
		Riboflavin, synthetic	101(i)		
		Sorbic acid	200	500 mg/kg	Note 42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220	200 mg/kg	Note 44, 103
14.2.5	**Mead**	**BENZOATES**	210	600 mg/kg	Notes 124, 13
		Caramel III - ammonia caramel	150c	1, 000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	1, 000 mg/kg	
		Dimethyl dicarbonate	242	200 mg/kg	Note 18
		Ethyl para-hydroxybenzoate	214	200 mg/kg	Note 27
		Methyl para-hydroxybenzoate	218		
		PHOSPHATES	338	440mg/kg	Note : 33
		Sorbic acid	200	200 mg/kg	Note 42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220	200 mg/kg	Note 44, 103

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
14.2.6	**Distilled spirituous beverages containing more than 15 % alcohol**	**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	5,000 mg/kg	
		Calcium disodium ethylenediaminetetraacetate	385	25 mg/kg	Note 21
		Disodium ethylenediaminetetraacetate	386	25 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	Note 181
		PHOSPHATES	338	440mg/kg	Note : 33
		Polyoxyethylene (20) sorbitan monolaurate	432	120 mg/kg	
		Polyoxyethylene (20) sorbitan monooleate	433		
		Polyoxyethylene (20) sorbitan monopalmitate	434		
		Polyoxyethylene (20) sorbitan monostearate	435		
		Polyoxyethylene (20) sorbitan tristearate	436		
		SULFITES	220	200 mg/kg	Note 44, 103
		Sucroglycerides	474	5,000 mg/kg	
14.2.7	**Aromatized alcoholic beverages (e.g., Beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)**	Acesulfame potassium	950	350 mg/kg	Note 188
		Aspartame	951	600 mg/kg	Note 191
		Aspartame-acesulfame salt	962	350 mg/kg	Note 113
		Benzoic acid	210	600 mg/kg	Note 13
		Sodium benzoate	211		
		Potassium benzoate	212		
		Calcium benzoate	213		
		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	

Table 14

Use of food Additives in Beverages, excluding dairy products (14.0)					
Food Category system	**Food Category Name**	**Food Additive**	**INS No.**	**Recommended Maximum level**	**Note**
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10, 000 mg/kg	
		Calcium disodium ethylenediaminetetraacetate	385	25 mg/kg	Note 21
		Disodium ethylenediaminetetraacetate	386	25 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	Note 181
		Ethyl para-hydroxybenzoate	214	1,000 mg/kg	Note 224, 27
		Methyl para-hydroxybenzoate	218		
		Neotame	961	33 mg/kg	
		Polyoxyethylene (20) sorbitan monolaurate	432	120 mg/kg	
		Polyoxyethylene (20) sorbitan monooleate	433		
		Polyoxyethylene (20) sorbitan monopalmitate	434		
		Polyoxyethylene (20) sorbitan monostearate	435		
		Polyoxyethylene (20) sorbitan tristearate	436		
		Polydimethylsiloxane	900a	10 mg/kg	
		Riboflavin 5'-phosphate sodium	101(ii)	100 mg/kg	
		Riboflavin from Bacillus subtilis	101(iii)		
		Riboflavin, synthetic	101(i)		
		Calcium saccharin	954(ii)	80 mg/kg	
		Potassium saccharin	954(iii)	80 mg/kg	
		Saccharin	954(i)	80 mg/kg	
		Sodium saccharin	954(iv)		
		Sorbic acid	200	500 mg/kg	Notes 224, 42
		Sodium sorbate	201		
		Potassium sorbate	202		
		Calcium sorbate	203		
		SULFITES	220	250 mg/kg	Note 44, 103
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	Note 161
		Sucroglycerides	474	5,000 mg/kg	

Table 15

Use of Food Additives in ready to eat savouries					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**NOTE**
15	**Ready-to-eat savouries**	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	500 mg/kg	191
		Neotame	961	32 mg/kg	
		Bee wax	901	GMP	3
		Candeilla 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	338	2,200 mg/kg	33
		SACCHARINS	954(i)	100 mg/kg	
		Steviol glycosides	960	170 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	161
		Shellac, bleached	904	GMP	3
		THIODIPROPIONATES	388	200 mg/kg	46
			389		
		TBHQ	319	200mg/kg	15, 130
15.1	**Snacks and Savouries - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)**	**ASCORBYL ESTERS**	304	200 mg/kg	10
			305		10
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	200 mg/kg	
		Aspartame	951	500 mg/kg	191
		Neotame	961	32 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	350 mg/kg	
			141(ii)		
		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	
		Steviol glycosides	960	170 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	161
		Grape skin extract	163(ii)	500 mg/kg	181
		HYDROXYBENZOATES, PARA-	214	300 mg/kg	27
			218		
		IRON OXIDES	172(i)	500 mg/kg	
			172(ii)		
			172(iii)		

Table 15

Use of Food Additives in ready to eat savouries					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**NOTE**
		Indigotine (Indigo carmine)	132	100 mg/kg	
		PHOSPHATES	341(ii)	2200mg/kg	33
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		RIBOFLAVINS	101(i)	1,000 mg/kg	
			101(ii)		
			101(iii)		
		BENZOATES	210	1,000 mg/kg	13
		SORBATES	200	1,000 mg/kg	42
		SULFITES	220	50 mg/kg	44
		Lacithin		GMP	
		TBHQ		200mg/kg	
		HPMC	0.50%	0.50%	
		Methyl cellulose	0.50%	0.50%	
		carboxymethyl cellulose	1.00%	1.00%	
		Tocopherol-		GMP	
		Sunset yellow FCF	110	200mg/kg	
		THIODIPROPIONATES	388	200 mg/kg	46
			389		46
15.2	**Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) FSSR reg 2.3.47(5) for dry fruits and nuts can be compared with this cateegory**	**ASCORBYL ESTERS**	304	200 mg/kg	10
			305		10
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS	160a(i)	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	100 mg/kg	
			141(ii)		
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	10,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	10,000 mg/kg	
		Carnauba wax	903	200 mg/kg	3
		Beta-Carotenes, vegetable	160a(ii)	20,000 mg/kg	3
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	
		HYDROXYBENZOATES, PARA-	214	300 mg/kg	27
			218		27
		IRON OXIDES	172(i)	400 mg/kg	
			172(ii)		
			172(iii)		

Table 15

Use of Food Additives in ready to eat savouries					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**NOTE**
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	32 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
			340(iii)		
			341(iii)		
		Ponceau 4R (Cochineal red A)	124	100 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		RIBOFLAVINS	101(i)	1,000 mg/kg	
			101(ii)		
			101(iii)		
		SORBATES	200	1,000 mg/kg	42
		THIODIPROPIONATES	388	200 mg/kg	46
15.3	**Snacks - fish based**	Acesulfame potassium	950	350 MG/KG	188
		Aspartame	951	500 MG/KG	191
		Beeswax	901	GMP	3
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i)	350 mg/kg	
			141(ii)		
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	10,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	10,000 mg/kg	
		Carnauba wax	903	GMP	3
		Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Grape skin extract	163(ii)	400 mg/kg	
		Neotame	961	32 mg/kg	
		PHOSPHATES	338	2,200 mg/kg	33
		SACCHARINS	954(i)	100 mg/kg	
		Shellac, bleached	904	GMP	3
		Steviol glycosides	960	170 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	161
		THIODIPROPIONATES	388	200 mg/kg	46
			389		46
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130

Annex-1

All capital and bold words in the table 1 to 15 refers to the group of additives as listed below :—

Group Name	Additive Name	INS no.
SULFITES	Sulfur dioxide	220
	Sodium sulfite	221
	Sodium hydrogen sulfite	222
	Sodium disulfite	223
	Potassium metabisulfite	224
	Potassium sulfite	225
	Calcium hydrogen sulfite	227
	Potassium hydrogen sulfite	228
	Sodium thiosulfate	539
PHOSPHATES	Orthophosphoric acid	338
	Monosodium orthophosphate	339(i)
	Disodium orthophosphate	339(ii)
	Trisodium orthophosphate	339(iii)
	Monopotassium orthophosphate	340(i)
	Dipotassium orthophosphate	340(ii)
	Tripotassium orthophosphate	340(iii)
	Monocalcium orthophosphate	341(i)
	Dicalcium orthophosphate	341(ii)
	Tricalcium phosphate	341(iii)
	Monoammonium orthophosphate	342(i)
	Diammonium orthophosphate	342(ii)
	Monomagnesium phosphate	343(i)
	Dimagnesium orthophosphate	343(ii)
	Trimagnesium orthophosphate	343(iii)
	Disodium diphosphate	450(i)
	Trisodium diphosphate	450(ii)
	Tetrasodium diphosphate	450(iii)
	Tetrapotassium diphosphate	450(v)
	Dicalcium diphosphate	450(vi)
	Calcium dihydrogen diphosphate	450(vii)
	Pentasodium triphosphate	451(i)
	Pentapotassium triphosphate	451(ii)
	Sodium polyphosphate	452(i)

Group Name	Additive Name	INS no.
	Potassium polyphosphate	452(ii)
	Sodium calcium polyphosphate	452(iii)
	Calcium polyphosphate	452(iv)
	Ammonium polyphosphate	452(v)
	Bone phosphate	542
RIBOFLAVINS	Riboflavin, synthetic	101(i)
	Riboflavin 5'-phosphate sodium	101(ii)
	Riboflavin (Bacillus subtilis)	101(iii)
ASCORBYL ESTERS	Ascorbyl palmitate	304
	Ascorbyl stearate	305
BENZOATES	Benzoic acid	210
	Sodium benzoate	213
	Potassium benzoate	212
	Calcium benzoate	211
CAROTENOIDS	beta-Carotenes (synthetic)	160a(i)
	beta-Carotenes (Blakeslea trispora)	160a(iii)
	beta-apo-8'-Carotenal	160e
	beta-apo-8'-Carotenoic acid, methyl or ethyl ester	160f
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	Chlorophylls, copper complexes	141(i)
	Chlorophyllin copper complexes, sodium and potassium salts	141(ii)
HYDROXYBENZOATES, PARA-	Ethyl para-hydroxybenzoate	214
	Methyl para-hydroxybenzoate	218
SACCHARINS	Saccharin	954(i)
	Calcium saccharin	954(ii)
	Potassium saccharin	954(iii)
	Sodium saccharin	954(iv)
SORBATES	Sorbic acid	200
	Sodium sorbate	201
	Potassium sorbate	202
	Calcium sorbate	203
ETHYLENE DIAMINE TETRA ACETATES	Calcium disodium ethylenediaminetetraacetate	385
	Disodium ethylenediaminetetraacetate	386

NoteNo.	Notes to the Food Additives mentioned in the table 1 to 15.
1	As adipic acid.
2	On the dry ingredient, dry weight, dry mix or concentrate basis.
3	For use in surface treatment only.
4	For use in decoration, stamping, marking or branding the product only.
5	Excluding products conforming to the Standard for Jams, Jellies and Marmalades
6	As aluminium.
7	For use in coffee substitutes only.
8	As bixin.
9	Except for use in ready-to-drink coffee products at 10 000 mg/kg.
10	As ascorbyl stearate.
11	On the flour basis.
12	As a result of carryover from flavouring substances.
13	As benzoic acid.
14	For use in hydrolyzed protein liquid formula only.
15	On the fat or oil basis.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
17	As cyclamic acid.
18	As added level; residue not detected in ready-to-eat food.
19	For use in cocoa fat only.
20	Singly or in combination with other stabilizers, thickeners and/or gums.
21	As anhydrous calcium disodium ethylenediaminetetraacetate.
22	For use in smoked fish products only.
23	As iron.
24	As anhydrous sodium ferrocyanide.
25	For use at GMP in full fat soy flour only.
26	As steviol equivalents.
27	As para-hydroxybenzoic acid.
28	Except for use in wheat flour conforming to the standard for Wheat Flour at 2 000 mg/kg.
29	Note 29 For non-standardized food only.
30	Note 30 As residual NO_3 ion.
31	Note 31 On the mash used basis.
32	Note 32 As residual NO_2 ion.
33	Note 33 As phosphorus.
34	Note 34 On the anhydrous basis.
35	Note 35 For use in cloudy juices only.
36	Note 36 On the residual level basis.
37	37 For non-standardized food and food conforming to the standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh .
38	Note 38 On the creaming mixture basis.
39	Note 39 For use in products containing butter or other fats and oils only.
40	40 Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates.
41	Note 41 For use in breading or batter coatings only.
42	Note 42 As sorbic acid.
43	Note 43 As tin.
44	Note 44 As residual SO_2.
45	Note 45 As tartaric acid.
46	Note 46 As thiodipropionic acid.
47	Note 47 On the dry egg yolk weight basis.
48	Note 48 For use in olives only.
49	Note 49 For use on citrus fruits only.
50	Note 50 For use in fish roe only.
51	Note 51 For use in herbs only.
52	Note 52 Excluding chocolate milk.
53	Note 53 For use in coatings only.

NoteNo.	Notes to the Food Additives mentioned in the table 1 to 15.
54	Note 54 For use in cocktail cherries and candied cherries only.
55	55 Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formulaand Formula for Special Dietary Purposes Intended for Infants : singly or in combination with other sodium, calcium, and/or potassium salts.
56	Note 56 Excluding products where starch is present.
57	Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
58	Note 58 As calcium.
59	Note 59 For use as a packaging gas only.
60	Note 60 Except for use as a carbonating agent: the CO_2 in the finished wine shall not exceed 39.2 mg/kg.
61	Note 61 For use in minced fish only.
62	Note 62 As copper.
63	63 For non-standardized food and breaded or batter coatings in food conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter
64	Note 64 For use in dry beans only.
65	Note 65 As a result of carryover from nutrient preparations.
66	Note 66 As formaldehyde.
67	67 Except for use in liquid egg whites at 8 800 mg/kg as phosphorus, and in liquid whole eggs at 14 700 mg/kg as phosphorus.
68	Note 68 For use in products with no added sugar only.
69	Note 69 For use as a carbonating agent only.
70	Note 70 As the acid.
71	Note 71 Calcium, potassium and sodium salts only.
72	Note 72 On the ready-to-eat basis.
73	Note 73 Excluding whole fish.
74	Note 74 Excluding liquid whey and whey products used as ingredients in infant formula.
75	Note 75 For use in milk powder for vending machines only.
76	Note 76 For use in potatoes only.
77	Note 77 For special nutritional uses only.
78	Note 78 Except for use in pickling and balsamic vinegars at 50 000 mg/kg.
79	Note 79 For use on nuts only.
80	Note 80 Equivalent to 2 mg/dm2 surface application to a maximum depth of 5 mm.
81	Note 81 Equivalent to 1 mg/dm2 surface application to a maximum depth of 5 mm.
82	Note 82 Except for use in shrimp (Crangon crangon and Crangon vulgaris) at 6 000 mg/kg.
83	Note 83 L(+)-form only.
84	Note 84 For use in products for infants over 1 year of age only.
85	85 Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
86	Note 86 For use in whipped dessert toppings other than cream only.
87	Note 87 On the treatment level basis.
88	Note 88 As a result of carryover from the ingredient.
89	Note 89 For use in sandwich spreads only.
90	Note 90 For use in milk-sucrose mixtures used in the finished product only.
91	Note 91 Singly or in combination: Benzoates and sorbates.
92	Note 92 Excluding tomato-based sauces.
93	Note 93 Excluding natural wine produced from Vitis vinifera grapes.
94	Note 94 For use in loganiza (fresh, uncured sausage) only.
95	Note 95 For use in surimi and fish roe products only.
96	Note 96 On the dried weight basis of the high intensity sweetener.
97	Note 97 On the final cocoa and chocolate product basis.
98	Note 98 For use in dust control only.
99	Note 99 For use in fish fillets and minced fish only.
100	Note 100 For use in crystalline products and sugar toppings only.
101	101 When used in combination with other emulsifiers, total combined use level not to exceed 15 000 mg/kg as specified in the Standard for Chocolate and Chocolate Products .
102	Note 102 For use in fat emulsions for baking purposes only.
103	Note 103 Except for use in special white wines at 400 mg/kg.

NoteNo.	Notes to the Food Additives mentioned in the table 1 to 15.
104	Note 104 Except for use in bread and yeast-leavened bakery products: maximum 5 000 mg/kg residue.
105	Note 105 Except for use in dried gourd strips (Kampyo) at 5 000 mg/kg.
106	Note 106 Except for use in Dijon mustard at 500 mg/kg.
107	107 Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in foodgrade dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
108	Note 108 For use on coffee beans only.
109	109 Use level reported as 25 lbs/1 000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10E6 mg/kg) = 3000 mg/kg
110	Note 110 For use in frozen French fried potatoes only.
111	111 Except for use in dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.
112	Note 112 For use in grated cheese only.
113	113 As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
114	Note 114 Excluding cocoa powder.
115	Note 115 For use in pineapple juice only.
116	Note 116 For use in doughs only.
117	Note 117 Except for use in loganiza (fresh, uncured sausage) at 1 000 mg/kg.
118	Note 118 Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
119	119 As aspartame equivalents (the reported maximum level can be converted to an aspartameacesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
120	Note 120 Except for use in caviar at 2 500 mg/kg.
121	Note 121 Except for use in fermented fish products at 1 000 mg/kg.
122	Note 122 Subject to national legislation of the importing country.
123	Note 123 Except for use in beverages with pH greater than 3.5 at 1 000 mg/kg.
124	Note 124 For use in products containing less than 7% ethanol only.
125	Note 125 For use in a mixture with vegetable oil only, as a release agent for baking pans.
126	Note 126 For use in releasing dough in dividing or baking only.
127	Note 127 On the served to the consumer basis.
128	Note 128 Tartaric acid (INS 334) only.
129	Note 129 For use as an acidity regulator in grape juice only.
130	130 Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321),tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
131	Note 131 For use as a flavour carrier only.
132	Note 132 Except for use in semi-frozen beverages at 130 mg/kg on a dried basis.
133	133 Any combination of butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
134	Note 134 Except for use in cereal-based puddings at 500 mg/kg.
135	135 Except for use in dried apricots at 2 000 mg/kg, bleached raisins at 1 500 mg/kg, desiccated coconut at 200 mg/kg and coconut from which oil has been partially extracted at 50 mg/kg.
136	Note 136 For use to prevent browning of certain light coloured vegetables only.
137	Note 137 Except for use in frozen avocado at 300 mg/kg.
138	Note 138 For use in energy-reduced products only.
139	Note 139 For use in mollusks, crustaceans, and echinoderms only.
140	Note 140 Except for use in canned abalone (PAUA) at 1 000 mg/kg.
141	Note 141 For use in white chocolate only.
142	Note 142 Excluding coffee and tea.
143	Note 143 For use in fruit juice-based drinks and dry ginger ale only.
144	Note 144 For use in sweet and sour products only.
145	Note 145 For use in energy reduced or no added sugar products only.
146	Note 146 Beta-carotene (synthetic) (INS 160a(i)) only.

NoteNo.	Notes to the Food Additives mentioned in the table 1 to 15.
147	Note 147 Excluding whey powders for infant food.
148	Note 148 Except for use in microsweets and breath freshening mints at 10 000 mg/kg.
149	Note 149 Except for use in fish roe at 100 mg/kg.
150	Note 150 For use in soy-based formula only.
151	Note 151 Except for use in hydrolyzed protein and/or amino acid-based formula at 1 000 mg/kg.
152	Note 152 For use in frying only.
153	Note 153 For use in instant noodles only.
154	Note 154 For use in coconut milk only.
155	Note 155 For use in frozen, sliced apples only.
156	Note 156 Except for use in microsweets and breath freshening mints at 2 500 mg/kg.
157	Note 157 Except for use in microsweets and breath freshening mints at 2 000 mg/kg.
158	Note 158 Except for use in microsweets and breath freshening mints at 1 000 mg/kg.
159	Note 159 For use in pancake syrup and maple syrup only.
160	Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
161	161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
162	Note 162 For use in dehydrated products and salami-type products only.
163	Note 163 Except for use in microsweets and breath freshening mints at 3 000 mg/kg.
164	Note 164 Except for use in microsweets and breath freshening mints at 30 000 mg/kg.
165	Note 165 For use in products for special nutritional use only.
166	Note 166 For use in milk-based sandwich spreads only.
167	Note 167 For use in dehydrated products only.
168	Note 168 Quillaia extract type 1 (INS 999(i)) only.
169	Note 169 For use in fat-based sandwich spreads only.
170	Note 170 Excluding products conforming to the Standard for Fermented Milks .
171	Note 171 Excluding anhydrous milkfat.
172	172 Except for use in fruit sauces, fruit toppings, coconut cream, coconut milk and "fruit bars" at 50 mg/kg.
173	Note 173 Excluding instant noodles containing vegetables and eggs.
174	174 Singly or in combination: sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556),and aluminium silicate (INS 559).
175	Note 175 Except for use in jelly-type fruit-based desserts at 200 mg/kg.
176	Note 176 For use in canned liquid coffee only.
177	177 For non-standardized food and minced fish flesh and breaded or batter coatings conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets -Breaded or in Batter .
178	Note 178 As carminic acid.
179	Note 179 For use in restoring the natural colour lost in processing only.
180	180 Singly or in combination: butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321).
181	Note 181 As anthocyanin.
182	Note 182 Excluding coconut milk.
183	183 Products conforming to the Standard for Chocolate and Chocolate Products may only use colours for surface decoration.
184	Note 184 For use in nutrient coated rice grain premixes only.
185	Note 185 As norbixin.
186	Note 186 For use in flours with additives only.
187	Note 187 Ascorbyl palmitate (INS 304) only.
188	188 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
189	Note 189 Excluding rolled oats.
190	Note 190 Except for use in fermented milk drinks at 500 mg/kg.
191	191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
192	Note 192 For use in liquid products only.
193	Note 193 For use in crustacean and fish pastes only.

NoteNo.	Notes to the Food Additives mentioned in the table 1 to 15.
194	194 For use in instant noodles conforming to the Standard for Instant Noodles only.
195	195 Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT,INS 321) and tertiary butylhydroquinone (TBHQ, INS 319).
196	196 Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT,INS 321) and propyl gallate (INS 310).
197	Note 197 Singly or in combination: butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
198	Note 198 For use in solid products (e.g., energy, meal replacement or fortified bars) only.
199	Note 199 Except for use in microsweets and breath freshening mints at 6 000 mg/kg as steviol equivalents.
200	200 Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
201	Note 201 For use in flavoured products only.
202	Note 202 For use in brine used in the production of sausage only.
203	Note 203 For use in chewable supplements only.
204	Note 204 Except for use in longan and lichee at 50 mg/kg.
205	Note 205 Except for use to prevent browning of certain light colored vegetables at 50 mg/kg.
206	206 Except for use as a bleaching agent in products conforming to the Standard for Aqueous Coconut Products at 30 mg/kg.
207	Note 207 Except for use in soybean sauce intended for further processing at 50 000 mg/kg.
208	Note 208 For use in dried and dehydrated products only.
209	209 Excluding products conforming to the Standard for Blend of Skimmed Milk and Vegetable Fat in Powdered Form .
210	210 For non-standardized food and fish filets and minced fish flesh conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter.
211	Note 211 For use in noodles only.
212	212 Except for use in products conforming to the Standard for Bouillon and Consommés at 3 000 mg/kg.
213	Note 213 For use in liquid products containing high intensity sweeteners only.
214	Note 214 Excluding products conforming to the Standard for Dairy Fat Spreads.
215	215 Excluding products conforming to the Standard for Fat Spreads and Blended Spreads.
216	Note 216 For use in maize-based products only.
217	Note 217 Except for use in toppings at 300 mg/kg.
218	218 Only sulfites can be used as preservatives and antioxidants in the products covered by theStandard for Desiccated Coconut .
219	219 Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
220	Note 220 For use in flavoured products heat treated after fermentation only.
221	Note 221 For use in potato dough and pre-fried potato slices only.
222	Note 222 For use in collagen-based casings with a water activity greater than 0.6 only.
223	Note 223 Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
224	Note 224 Excluding aromatized beer.
225	Note 225 Except for use in self-raising flour at 12,000 mg/kg.
226	Note 226 Except for use as a meat tenderizer at 35,000 mg/kg.
227	Note 227 For use in sterilized and UHT treated milks only.
228	228 Except for use to stabilize higher protein liquid whey used for further processing into whey protein concentrates at 1 320 mg/kg.
229	Note 229 For use as a flour treatment agent, raising agent or leavening agent only.
230	Note 230 For use as an acidity regulator only.
231	231 For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation only.
232	232 For use in vegetable fats conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards only.
233	Note 233 As nisin.
234	Note 234 For use as a stabilizer or thickener only.
235	Note 235 For use in reconstituted and recombined products only.
236	236 Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream).
237	237 Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children

NoteNo.	Notes to the Food Additives mentioned in the table 1 to 15.
238	238 Except for use in products corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children) at GMP.
239	Note 239 Excluding products conforming to the Standard for Canned Baby Foods .
240	240 The use level is within the limit for sodium listed in the Standard for Canned Baby Foods
241	Note 241 For use in surimi products only.
242	Note 242 For use as an antioxidant only.
243	243 For use in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children only, as a raising agent.
244	Note 244 For use in biscuit dough only.
245	Note 245 For use in pickled vegetables only.
246	246 Singly or in combination: aluminium ammonium sulfate (INS 523) and sodium aluminium phosphates (acidic and basic; (INS 541(i),(ii)).
247	Note 247 For use in kuzukiri and harusame only.
248	Note 248 For use as a raising agent only.
249	Note 249 For use as a raising agent in mixes for steamed breads and buns only.
250	Note 250 For use in boiled mollusks and tsukudani only.
251	Note 251 For use in processed American cheese only.
252	Note 252 For use in self-rising flour and self-rising corn meal only.
253	Note 253 For use in dry mix hot chocolate only.
254	Note 254 For use in salt applied to dry salted cheeses during manufacturing only.
255	Note 255 Except for use in seasonings applied to foods in food category 15.1 at 1 700 mg/kg.
256	Note 256 For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
257	Note 257 For use in shrimps and prawns only.
258	Note 258 Excluding maple syrup.
259	Note 259 Singly or in combination: sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556).
260	Note 260 For use in powdered beverage whiteners only.
261	Note 261 For use in heat-treated buttermilk only.
262	Note 262 For use in edible fungi and fungus products only.
263	Note 263 Except for use in pickled fungi at 20 000 mg/kg.
264	264 Except for use in sterilized fungi at 5 000 mg/kg: citric acid (INS 330) and lactic acid (INS 270),singly or in combination.
265	Note 265 For use in quick frozen French fried potatoes only, as a sequestrant.
266	Note 266 Excluding salted Atlantic herring and sprat.
267	267 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes , the Standard for Dried Shark Fins , the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish , and the Standard for Boiled Dried Salted Anchovies
268	268 Singly or in combination: INS 471, 472a, 472b and 472c in products conforming to the Standard forProcessed Cereal-Based Foods for Infants and Young Children .
269	269 Singly or in combination with other modified starches used as thickeners in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children .
270	270 For use at 60 000 mg/kg, singly or in combination with other starch thickeners In products conforming to the Standard for Canned Baby Foods .
271	Note 271 For use in products conforming to the Standard for Canned Baby Foods
272	272 Singly or in combination: INS 410, 412, 414, 415 and 440 at 20 000 mg/kg in gluten-free cereal based foods, and 10 000 mg/kg in other products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children .
273	273 Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20 000 mg/kg in glutenfree cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children .
274	274 For use at 15 000 mg/kg in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children .
275	275 For use at 1 500 mg/kg In products conforming to the Standard for Canned Baby Foods .
276	276 Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods.
277	277 Excluding virgin and cold pressed oils and products conforming to the standard for Olive Oils and Olive Pomace

NoteNo.	Notes to the Food Additives mentioned in the table 1 to 15.
	Oils .
278	Note 278 For use in whipped cream and cream packed under pressure only.
279	279 Except for products conforming to the standard for Edible Fungi and Fungus Products.
280	Note 280 For use in pickled radish only.
281	Note 281 For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
282	282 Only non-amidated pectins may be used in the Standard for Canned Baby Foods
283	283 For use in canned fruit-based baby foods conforming to the Standard for Canned Baby Foods only.
284	284 Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants
285	285 Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standardfor Follow-Up Formula .
286	286 For use in products conforming to the Standard for Luncheon Meat andthe Standard for Cooked Cured Chopped Meat .
287	287 Except for use in products conforming to the Standard for Corned Beef at30 mg/kg as residual NO2 ion.
288	288 For use in products conforming to the Standard for Cooked Cured Ham and Cooked Cured Pork Shoulder .
289	289 For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassiumhydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogenphosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS341(iii), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodiumdiphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogendiphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate(INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodiumcalcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammoniumpolyphosphate (INS 452(v)), and bone phosphate (INS 542) as humectants in products conformingto the Standard for Cooked Cured Ham and Cooked Cured Pork Shoulder. The total amount of phosphates (naturally present and added) shall notexceed 3 520 mg/kg as phosphorus.
290	290 For use in products conforming to the Standard for Luncheon Meat andCooked Cured Chopped Meat at 15 mg/kg to replace loss of colour inproduct with binders only.
291	291 Except for use of beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f) at 35 mg/kg.
292	Note 292 Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
293	Note 293 On the saponin basis.
294	Note 294 Except for use in liquid products at 600 mg/kg as steviol equivalents.
295	295 For use in products conforming to the Standard for Canned Baby Foods only, as an acidity regulator.
296	Note 296 Except for use in perilla in brine at 780 mg/kg.
297	Note 297 The level in the ready-to-eat food shall not exceed 200 mg/kg on the anhydrous basis.
298	Note 298 For use in provolone cheese only.
299	299 For use at 400 mg/kg as phosphorous singly or in combination in breaded or batter coating in accordance with Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter.
300	Note 300 For use in salted squid only.
301	Note 301 Interim maximum level.
302	302 For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassiumhydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogenphosphate (341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)),disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate(INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodiumpolyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate(INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), andbone phosphate (INS 542) as humectants in products conforming to the Standard for LuncheonMeat and Cooked Cured Chopped Meat at 1320mg/kg as phosphorous. The total amount of phosphates (naturally present and added) shall notexceed 3520 mg/kg as phosphorous.
303	Note 303 For use as a pH stabilizer in soured cream butter only.
XS88	Note XS88 Excluding products conforming to the Standard for Corned Beef .
XS89	Note XS89 Excluding products conforming to Standard for Luncheon Meat .
XS96	Note XS96 Excluding products conforming to the Standard for Cooked Cured Ham .
XS97	XS97 Excluding products conforming to the Standard for Cooked Cured Pork Shoulder .
XS98	XS98 Excluding products conforming to the Standard for Cooked Cured Chopped Meat .

GMP table Provisions For all Food Categories		
These provisions do not apply to categories as they are listed in the Annex to GMP Table		
INS No.	**Food Additive or Group**	**REMARKS**
		The following additives, as indicated may be used in all food category under the conditions of Good Manufacturing Practice (GMP) as outlined in the 3.1 (8).
260	Acetic acid, glacial	
472a	Acetic and fatty acid esters of glycerol	
1422	Acetylated distarch adipate	
	Acetylated distarch phosphate	
1451	Acetylated oxidized starch	
1401	Acid-treated starch	
406	Agar	
400	Alginic acid	
1402	Alkaline treated starch	
403	Ammonium alginate	
503(i)	Ammonium carbonate	
510	Ammonium chloride	
503(ii)	Ammonium hydrogen carbonate	
527	Ammonium hydroxide	
1100(i)	alpha-Amylase from Aspergillus oryzae var.	
1100(iv)	alpha-Amylase from Bacillus megaterium expressed in Bacillus subtilis	
1100(v)	alpha-Amylase from Bacillus stearothermophilus expressed in Bacillus subtilis	
1100(ii)	alpha-Amylase from Bacillus stearothermophilus	
1100(iii)	alpha-Amylase from Bacillus subtilis	
300	Ascorbic acid, L-	
162	Beet red	
1403	Bleached starch	
1101(iii)	Bromelain	
629	Calcium 5'-guanylate	
633	Calcium 5'-inosinate	
634	Calcium 5'-ribonucleotides	
263	Calcium acetate	
404	Calcium alginate	
302	Calcium ascorbate	
170(i)	Calcium carbonate	
509	Calcium chloride	
623	Calcium di-L-glutamate	
578	Calcium gluconate	
526	Calcium hydroxide	
327	Calcium lactate	

GMP table Provisions For all Food Categories		
These provisions do not apply to categories as they are listed in the Annex to GMP Table		
INS No.	**Food Additive or Group**	**REMARKS**
352(ii)	Calcium malate, DL-	
529	Calcium oxide	
282	Calcium propionate	
552	Calcium silicate	
516	Calcium sulfate	
150a	Caramel I – plain caramel	
1100(vi)	Carbohydrase from Bacillus licheniformis	
290	Carbon dioxide	
410	Carob bean gum	
407	Carrageenan	
427	Cassia gum	
140	Chlorophylls	
330	Citric acid	
472c	Citric and fatty acid esters of glycerol	
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	
424	Curdlan	
457	Cyclodextrin, alpha-	
458	Cyclodextrin, gamma-	
1504(i)	Cyclotetraglucose	
1504(ii)	Cyclotetraglucose syrup	
1400	Dextrins, roasted starch	
628	Dipotassium 5'-guanylate	
627	Disodium 5'-guanylate	
631	Disodium 5'-inosinate	
635	Disodium 5'-ribonucleotides	
1412	Distarch phosphate	
315	Erythorbic Acid (Isoascorbic acid)	
968	Erythritol	
462	Ethyl cellulose	
467	Ethyl hydroxyethyl cellulose	
297	Fumaric acid	
418	Gellan gum	
575	Glucono delta-lactone	
1102	Glucose oxidase	
620	Glutamic acid, L(+)-	
422	Glycerol	
626	Guanylic acid, 5'-	

GMP table Provisions For all Food Categories		
These provisions do not apply to categories as they are listed in the Annex to GMP Table		
INS No.	**Food Additive or Group**	**REMARKS**
412	Guar gum	
414	Gum arabic (Acacia gum)	
507	Hydrochloric acid	
463	Hydroxypropyl cellulose	
1442	Hydroxypropyl distarch phosphate	
464	Hydroxypropyl methyl cellulose	
1440	Hydroxypropyl starch	
630	Inosinic acid, 5'-	
953	Isomalt (Hydrogenated isomaltulose)	
416	Karaya gum	
425	Konjac flour	
270	Lactic acid, L-, D- and DL-	
472b	Lactic and fatty acid esters of glycerol	
966	Lactitol	
322(i)	Lecithin	
1104	Lipases	
160d(iii)	Lycopene, Blakeslea trispora	
160d(i)	Lycopene, synthetic	
160d(ii)	Lycopene, tomato	
504(i)	Magnesium carbonate	
511	Magnesium chloride	
625	Magnesium di-L-glutamate	
580	Magnesium gluconate	
528	Magnesium hydroxide	
504(ii)	Magnesium hydroxide carbonate	
329	Magnesium lactate, DL-	
530	Magnesium oxide	
553(i)	Magnesium silicate, synthetic	
518	Magnesium sulfate	
296	Malic acid, DL-	
965(i)	Maltitol	
965(ii)	Maltitol syrup	
421	Mannitol	
461	Methyl cellulose	
465	Methyl ethyl cellulose	
460(i)	Microcrystalline cellulose (Cellulose gel)	

GMP table Provisions For all Food Categories		
These provisions do not apply to categories as they are listed in the Annex to GMP Table		
INS No.	**Food Additive or Group**	**REMARKS**
471	Mono- and di-glycerides of fatty acids	
624	Monoammonium L-glutamate	
622	Monopotassium L-glutamate	
621	Monosodium L-glutamate	
1410	Monostarch phosphate	
941	Nitrogen	
942	Nitrous oxide	
1404	Oxidized starch	
1101(ii)	Papain	
440	Pectins	
1413	Phosphated distarch phosphate	
1200	Polydextroses	
964	Polyglycitol syrup	
1202	Polyvinylpyrrolidone, insoluble	
632	Potassium 5'-inosinate	
261	Potassium acetates	
402	Potassium alginate	
303	Potassium ascorbate	
501(i)	Potassium carbonate	
508	Potassium chloride	
332(i)	Potassium dihydrogen citrate	
577	Potassium gluconate	
501(ii)	Potassium hydrogen carbonate	
515(ii)	Potassium hydrogen sulfate	
525	Potassium hydroxide	
326	Potassium lactate	
351(ii)	Potassium malate	
283	Potassium propionate	
515(i)	Potassium sulfate	
460(ii)	Powdered cellulose	
407a	Processed eucheuma seaweed (PES)	
944	Propane	
280	Propionic acid	
1101(i)	Protease	
1204	Pullulan	
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	
470(ii)	Salts of oleic acid with calcium, potassium and sodium	

GMP table Provisions For all Food Categories		
These provisions do not apply to categories as they are listed in the Annex to GMP Table		
INS No.	**Food Additive or Group**	**REMARKS**
551	Silicon dioxide, amorphous	
350(ii)	Sodium DL-malate	
262(i)	Sodium acetate	
401	Sodium alginate	
301	Sodium ascorbate	
500(i)	Sodium carbonate	
466	Sodium carboxymethyl cellulose (Cellulose gum)	
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	
331(i)	Sodium dihydrogen citrate	
316	Sodium erythorbate (Sodium isoascorbate)	
365	Sodium fumarates	
576	Sodium gluconate	
350(i)	Sodium hydrogen DL-malate	
500(ii)	Sodium hydrogen carbonate	
514(ii)	Sodium hydrogen sulfate	
524	Sodium hydroxide	
325	Sodium lactate	
281	Sodium propionate	
500(iii)	Sodium sesquicarbonate	
514(i)	Sodium sulfate	
420(i)	Sorbitol	
420(ii)	Sorbitol syrup	
1420	Starch acetate	
1450	Starch sodium octenyl succinate	
1405	Starches, enzyme treated	
553(iii)	Talc	
417	Tara gum	
957	Thaumatin	
171	Titanium dioxide	
413	Tragacanth gum	
1518	Triacetin	
380	Triammonium citrate	
333(iii)	Tricalcium citrate	
332(ii)	Tripotassium citrate	
331(iii)	Trisodium citrate	
415	Xanthan gum	
967	Xylitol	

ANNEX TO GMP Table

Food Categories or Individual Food Items Excluded from the General Conditions of GMP table

Sr.No	Category number	Food category
1	01.1.1	Milk and buttermilk (plain) (excluding heat-treated buttermilk)
2	01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
3	01.4.1	Pasteurized cream (plain)
4	01.4.2	Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain)
5	01.6.3	Whey Cheese
6	01.6.6	Whey protein cheese
7	01.8.2	Dried whey and whey products, excluding whey cheese
8	02.1	Fats and oils essentially free from water
9	02.2.1	Butter
10	04.1.1	Fresh fruit
11	04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes,and aloe vera), seaweeds, and nuts and seeds
12	04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
13	04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
14	06.1	Whole, broken or flaked grain, including rice
15	06.2	Flours and starches (including soybean powder)
16	06.4.1	Fresh pastas and noodles and like products
17	06.4.2	Dried pastas and noodles and like products
18	08.1	Fresh meat, poultry, and game
19	09.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms
20	09.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms
21	10.1	Fresh eggs
22	10.2.1	Liquid egg products
23	10.2.2	Frozen egg products
24	11.1	Refined and raw sugars
25	11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
26	11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
27	11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
28	11.5	Honey
29	12.1	Salt and salt substitutes
30	12.2.1	Herbs and spices (EXCLUDING SPICES)
31	13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
32	13.2	Complementary foods for infants and young children

Sr.No	Category number	Food category
33	14.1.1	Waters
34	14.1.2	Fruit and vegetable juices
35	14.1.3	Fruit and vegetable nectars
36	14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
37	14.2.3	Grape wines.".

YUDHVIR SINGH MALIK, Chief Executive Officer

[ADVT. III/4/Exty./187-O/15/155]

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(i) F.No. 4/15015/30/2011, dated the 7th June, 2013.

(ii) F.No. P.15014/1/2011-PFA/FSSAI, dated the 27th June, 2013

(iii) F.No. 5/15015/30/2012, dated the 12th July, 2013 and

(iv) F.No. P.15025/262/13-PA/FSSAI dated the 5th, December, 2014

(v) F.No.1-83F/Sci.Pan-Noti/FSSAI-2012 dated the 17th February, 2015.

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