

## **Notice for operationalization of standards of Food Additives for uses in various Food Categories as finalized after considering stakeholder comments in response to the Draft notification dated 04.08.2015**

The draft amendment notification No. 11/09/Reg/Harmoniztn/2014 was notified in the Gazette of India on 04.08.2015 and uploaded on the FSSAI website on 13.10.2015 for inviting suggestions and comments from various stakeholders.

2. Pending finalization of the above draft notification, some of the standards of food additives provisions in the above mentioned notification, where no comments were received, were segregated and made operational in addition to the provisions contained in Regulations 3.1 of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 and the same were uploaded on FSSAI website vide notice dated 23.12.2015.

3. Meanwhile, the draft notified regulations along with comments and suggestions received from stakeholders were reviewed and finalized in the Scientific Panel and Scientific Committee. The Food Authority in its 20<sup>th</sup> meeting held on 27.01.2016 approved the final notification of food additives provisions in various food categories.

4. These finalized food additives provisions are now being operationalized pending final notification of the amendment to Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2016. These provisions will supersede the provisions of Food Additives which were previously operationalized on 23.12.2015 together with provisions contained in Regulations 3.1 of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, as mentioned in Point No. 2 above.

5. Further, Food Additives provisions already existing under Chapter – 2 of Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011, except provision of additives under regulation 2.1.9 - Foods for Infant Nutrition shall stand suspended. Also with this operationalization, use of Potassium bromate as an additive in any food is not allowed.

6. Accordingly, 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: -

### **“3.1FOOD 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 and have been assigned an Acceptable Daily Intake (ADI) or determined, on the basis of other criteria, to be safe and use of additives in conformance with these regulations is considered to be technologically justified.

##### **(2) Food in which Additives may be used**

The conditions under which food additives may be used in 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 allowed, 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 but 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 and an additive, meeting this criterion shall be used within the bounds of Good Manufacturing Practice (GMP) as specified in clause (8) of this sub-regulation.

**(6)Maximum Use Level** of an additive is the highest concentration of the additive determined to be functionally effective in a food or food category and agreed to be safe and it is generally expressed as mg/kg of food and the maximum use level shall not usually correspond to the optimum, recommended, or typical level of use and under Good Manufacturing Practice (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 in sub-clause (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 shall be justified in the circumstances dealt within sub-clause (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 it 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 includes the following, namely:-

- (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 these regulations shall be of appropriate food grade quality and should at all times conform with the applicable Specifications of Identity and Purity recommended under these regulations and 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 Good Manufacturing Practice (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 the provisions of 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 that shall 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.

### **(d) Foods for which the carry-over of Food Additives is unacceptable**

Carry-over of a food additive from a raw material or ingredient shall not be permissible 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 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. The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.
- (b) 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.

## **1.0 Dairy products and analogues, excluding products of food category 2.0**

### **1.1 Milk and dairy-based drinks**

- 1.1.1 Milk and buttermilk (plain)
  - 1.1.1.1 Milk (plain)
  - 1.1.1.2 Buttermilk (plain)
- 1.1.2 Dairy-based drinks, flavoured and/or fermented
- 1.2 Fermented and renneted milk products (plain), excluding food category (dairy-based drinks)
  - 1.2.1 Fermented milks (plain)
    - 1.2.1.1 Fermented milks (plain), not heat-treated after fermentation
    - 1.2.1.2 Fermented milks (plain), heat-treated after fermentation
  - 1.2.2 Renneted milk (plain)
- 1.3 Condensed milk and analogues (plain)
  - 1.3.1 Condensed milk (plain)
  - 1.3.2 Beverage whiteners
- 1.4 Cream (plain) and the like
  - 1.4.1 Pasteurized cream (plain)
  - 1.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams(plain)
  - 1.4.3 Clotted cream (plain)
  - 1.4.4 Cream analogues
- 1.5 Milk powder and cream powder and powder analogues (plain)
  - 1.5.1 Milk powder and cream powder (plain)

1.5.2 Milk and cream powder analogues

1.6 Cheese and analogues

1.6.1 Unripened cheese

1.6.2 Ripened cheese

1.6.2.1 Ripened cheese, includes rind

1.6.2.2 Rind of ripened cheese

1.6.2.3 Cheese powder

1.6.3 Whey cheese

1.6.4 Processed cheese

1.6.4.1 Plain processed cheese

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

1.6.5 Cheese analogues

1.6.6 Whey protein cheese

1.7 Dairy-based desserts

1.8 Whey and whey products, excluding whey cheeses

1.8.1 Liquid whey and whey products, excluding whey cheeses

1.8.2 Dried whey and whey products, excluding whey cheeses.

**2.0 Fats and oils, and fat emulsions**

2.1 Fats and oils essentially free from water

2.1.1 Butter oil, anhydrous milk fat, ghee

2.1.2 Vegetable oils and fats

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

2.2 Fat emulsions mainly of type water-in-oil

2.2.1 Butter

2.2.2 Fat spreads, dairy fat spreads and blended spreads

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

2.4 Fat-based desserts excluding dairy-based dessert products of food category 1.7

2.4.1 Coco based spreads, including fillings

### **3.0 Edible ices, including sherbet and sorbet**

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

4.1 Fruit

4.1.1 Fresh fruit

4.1.1.1 Untreated fresh fruit

4.1.1.2 Surface-treated fresh fruit

4.1.1.3 Peeled or cut fresh fruit

4.1.2 Processed fruit

4.1.2.1 Frozen fruit

4.1.2.2 Dried fruit, nuts and seeds

4.1.2.3 Fruit in vinegar, oil, or brine

4.1.2.4 Canned or bottled (pasteurized) fruit

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

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

4.1.2.7 Candied fruit



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

4.1.2.9 Fruit-based desserts, including fruit-flavoured water-based  
desserts

4.1.2.10 Fermented fruit products

4.1.2.11 Fruit fillings for pastries

4.1.2.12 Cooked fruit

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

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

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

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

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

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

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

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

- 4.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce
- 4.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
- 4.2.2.5 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)
- 4.2.2.6 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 4.2.2.5
- 4.2.2.7 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 6.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
- 4.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

## **5.0 Confectionery**

- 5.1 Cocoa products and chocolate products including imitations and chocolate substitutes
  - 5.1.1 Cocoa mixes (powders) and cocoa mass/cake
  - 5.1.2 Cocoa mixes (syrups)
  - 5.1.3 Cocoa and chocolate products
  - 5.1.4 Imitation chocolate, chocolate substitute products
- 5.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 5.1, 5.3, and 5.4

5.2.1 Hard candy

5.2.2 Soft candy

5.2.3 Nougats and marzipans

5.3 Chewing gum

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

**6.0 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 7.0**

6.1 Whole, broken, or flaked grain, including rice

6.2 Flours and starches (including soybean powder)

6.2.1 Flours

6.2.2 Starches

6.3 Breakfast cereals, including rolled oats

6.4 Pastas and noodles and like products

6.4.1 Fresh pastas and noodles and like products

6.4.2 Dried pastas and noodles and like products

6.4.3 Pre-cooked pastas and noodles and like products

6.5 Cereal and starch based desserts

6.6 Batters

6.7 Pre-cooked or processed cereal/grain/legume products

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

6.8.1 Soybean-based beverages

6.8.2 Soybean-based beverage film

6.8.3 Soybean curd (tofu)

6.8.4 Semi-dehydrated soybean curd

6.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd

6.8.4.2 Deep fried semi-dehydrated soybean curd

6.8.4.3 Semi-dehydrated soybean curd, other than food categories  
6.8.4.1 and 6.8.4.2

6.8.5 Dehydrated soybean curd

6.8.6 Fermented soybeans

6.8.7 Fermented soybean curd

6.8.8 Other soybean protein products

## **7.0 Bakery wares**

7.1 Bread and ordinary bakery wares and mixes

7.1.1 Breads and rolls

7.1.1.1 Yeast-leavened breads and specialty breads

7.1.1.2 Soda breads

7.1.2 Crackers

7.1.3 Other ordinary bakery products

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

7.1.5 Steamed breads and buns

7.1.6 Mixes for bread and ordinary bakery wares

## 7.2 Fine bakery wares (sweet, salty, savoury) and mixes

### 7.2.1 Cakes, cookies and pies

### 7.2.2 Other fine bakery products

### 7.2.3 Mixes for fine bakery wares

## **8.0 Meat and meat products including poultry**

### 8.1 Fresh meat and poultry,

#### 8.1.1 Fresh meat and poultry whole pieces or cuts

#### 8.1.2 Fresh meat and poultry comminuted

### 8.2 Processed meat and poultry products in whole pieces or cuts

#### 8.2.1 Non-heat treated processed meat and poultry products in whole pieces or cuts

##### 8.2.1.1 Cured (including salted) non-heat treated processed meat and poultry products in whole pieces or cuts

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

##### 8.2.1.3 Fermented non-heat treated processed meat and poultry products in whole pieces or cuts

#### 8.2.2 Heat-treated processed meat and poultry products in whole pieces or cuts

#### 8.2.3 Frozen processed meat and poultry products in whole pieces or cuts

### 8.3 Processed comminuted meat and poultry products

#### 8.3.1 Non-heat treated processed comminuted meat and poultry products

##### 8.3.1.1 Cured (including salted) non-heat treated processed comminuted meat and poultry products

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

8.3.1.3 Fermented non-heat treated processed comminuted meat and poultry products

8.3.2 Heat-treated processed comminuted meat and poultry products

8.3.3 Frozen processed comminuted meat and poultry products

8.4 Edible casings

## **9.0 Fish and fish products, including molluscs, crustaceans, and echinoderms**

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

9.1.1 Fresh fish

9.1.2 Fresh molluscs, crustaceans, and echinoderms

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

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

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

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

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

9.2.4.1 Cooked fish and fish products

9.2.4.2 Cooked molluscs, crustaceans, and echinoderms

9.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and Echinoderms

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

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

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

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

9.3.3 Salmon substitutes, caviar and other fish roe products

9.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. fish paste), excluding products of food categories 9.3.1 - 9.3.3

9.4 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

## **11.0 Sweeteners, including honey**

11.1 Refined and raw sugars

11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose

11.1.2 Powdered sugar, powdered dextrose

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

11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery

11.1.3.2 Glucose syrup used to manufacture sugar confectionery

11.1.4 Lactose

11.1.5 Plantation or mill white sugar

11.2 Brown sugar excluding products of food category 11.1.3

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

11.4 Other sugars and syrups 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

12.2.1 Herbs, spices including masalas

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

12.6.2 Non-emulsified sauces

12.6.3 Mixes for sauces and gravies

12.6.4 Clear sauces

12.7 Salads and sandwich spreads excluding cocoa-and nutbased spreads of food categories 4.2.2.5 and 5.1.3

## 12.8 Yeast and like products

## 12.9 Soybean-based seasonings and condiments

12.9.1 Fermented soybean paste

12.9.2 Soybean sauce

12.9.2.1 Fermented soybean sauce

12.9.2.2 Non-fermented soybean sauce

12.9.2.3 Other soybean sauces

## 12.10 Protein products other than from soybeans

## **13.0 Foodstuffs intended for particular nutritional uses**

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

13.1.1 Infant formulae

13.1.2 Follow-up formulae

13.1.3 Formulae for special medical purposes for infants

13.2 Complementary foods for infants and young children

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

13.4 Dietetic formulae for slimming purposes and weight reduction

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

13.6 Food supplements

## **14.0 Beverages, excluding dairy products**

14.1 Non-alcoholic ("soft") beverages

14.1.1 Waters

14.1.1.1 Natural mineral waters and source waters

14.1.1.2 Table waters and soda waters

14.1.2 Fruit and vegetable juices

14.1.2.1 Fruit juices

14.1.2.2 Vegetable juices

14.1.2.3 Concentrates of fruit juices

14.1.2.4 Concentrates of vegetable juices

14.1.3 Fruit and vegetable nectars

14.1.3.1 Fruit nectar

14.1.3.2 Vegetable nectar

14.1.3.3 Concentrates of fruit nectar

14.1.3.4 Concentrates of vegetable nectar

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

**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 15.3 Snacks - fish based

## **II.FOOD CATEGORY DESCRIPTIONS**

The examples wherever given below are only indicative and not exhaustive.

### **1.0 Dairy products and analogues, excluding products of food category 2.0**

Includes all types of dairy products that are derived from the milk of healthy milch animal(s) (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 fats or oils.

#### **1.1 Milk and dairy-based drinks**

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

##### **1.1.1 Milk and buttermilk (plain)**

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

###### **1.1.1.1 Milk (plain)**

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

###### **1.1.1.2 Buttermilk (plain)**

Buttermilk is the nearly milk fat-free fluid remaining from the butter-making process (i.e. the churning fermented or non-fermented milk and cream) and buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria, or by inoculation of heated milk

with pure bacterial cultures (cultured buttermilk). Buttermilk may be pasteurized or sterilized.

### **1.1.2 Dairy-based drinks, flavoured and/or fermented**

Includes all ready-to-drink flavoured and aromatized milk-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 5.1.1) such as hot chocolate, chocolate malt drinks, strawberry-flavoured yoghurt drink, whey based drinks, 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).

## **1.2 Fermented and renneted milk products (plain), excluding food category 1.1.2 dairy-based drinks)**

Includes all plain products based on skim, part-skim, low-fat and whole milk. Flavoured products are included in 1.1.2 (beverages) and 1.7 (desserts).

### **1.2.1 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 1.2.1 depending on whether it is heat-treated after fermentation or not.

#### **1.2.1.1 Fermented milks (plain), not heat-treated after fermentation**

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

#### **1.2.1.2 Fermented milks (plain), heat-treated after fermentation**

Products similar to that in 1.2.1.1 except those heat-treated (e.g. sterilized or pasteurized) after fermentation.

### **1.2.2 Renneted milk (plain)**

Plain, coagulated milk produced by the action of milk coagulating enzymes which includes curdled milk. Flavoured - renneted milk products are found in category 1.7.

## **1.3 Condensed milk and analogues (plain)**

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

### **1.3.1 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. Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and khoya (cow or buffalo milk concentrated by boiling).

### **1.3.2 Beverage whiteners**

#### **1.3.2.1 Dairy based dairy whitener**

Milk or cream constituting of milk protein and lactose

#### **1.3.2.2 Non-Dairy based beverage 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 and 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.

### **1.4 Cream (plain) and the like**

Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 1.1.2 (beverages) and 1.7 (desserts).

#### **1.4.1 Pasteurized cream (plain)**

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

#### **1.4.2 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, pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or 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). 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 1.4.4 (cream analogues).

#### **1.4.3 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 (1.1.1.2)).

#### **1.4.4 Cream analogues**

Cream substitute consisting of a vegetable fat-water emulsion in liquid or powdered form for use other than as a beverage whitener (1.3.2). Includes instant whipped cream toppings and sour cream substitutes.

#### **1.5 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.

##### **1.5.1 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.

##### **1.5.2 Milk and cream powder analogues**

Products based on a fat-water emulsion and dried for use other than as a beverage whitener (1.3.2). Examples include imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form.

## **1.6 Cheese and analogues**

Cheese and cheese analogues are products that have water and fat included within a coagulated milkproteinstructure. 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.

### **1.6.1 Unripened cheese**

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture. Such as cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture), 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, vegetables or meat. Excludes ripened cream cheese, where cream is a qualifier for a high fat content.

### **1.6.2 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 and includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and

Without actual rind that has been preserved in brine until presented to the consumer.

#### **1.6.2.1 Ripened cheese, includes rind**

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



#### **1.6.2.2 Rind of ripened cheese**

Refers to the rind only of the cheese and 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.

#### **1.6.2.3 Cheese powder**

Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (1.6.2.1 for variety cheese; 1.6.4 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.

#### **1.6.3 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 which includes the whole cheese and the rind of the cheese and it is different from whey protein cheese (1.6.6).

#### **1.6.4 Processed cheese**

Product with a very long shelf life obtained by melting and emulsifying cheese which includes products manufactured by heating and emulsifying mixtures of cheese, milk fat, 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. The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheeses treated by these mechanical processes are included under food category 1.6.2 (Ripened cheese).

##### **1.6.4.1 Plain processed cheese**

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

##### **1.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.**

Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat such as 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).

### **1.6.5 Cheese analogues**

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

### **1.6.6 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. It is different from whey cheese (1.6.3).

## **1.7 Dairy-based desserts**

Includes ready-to-eat flavoured dairy dessert products and dessert mixes, 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. 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 khoya (cow or buffalo milk concentrated by boiling), or chhena (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g. *maida* (refined wheat flour), flavours and colours (e.g. peda, burfee, milk cake, gulab jamun, rasgulla, rasmalai, basundi). These products are different from those in food category 3.0 (edible ices, including sherbet and sorbet) in that the foods in category 1.7 are dairy-based, while those in 3.0 are water-based and contain no dairy ingredients.

## **1.8 Whey and whey products, excluding whey cheeses**

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

### **1.8.1 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.

### **1.8.2 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.

## **2.0 Fats and oils, and fat emulsions**

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

### **2.1 Fats and oils essentially free from water**

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

#### **2.1.1 Butter oil, anhydrous milk fat, 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 nonfat 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.

#### **2.1.2 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.

#### **2.1.3 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.

## **2.2 Fat emulsions mainly of type water-in-oil**

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

### **2.2.1 Butter**

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

### **2.2.2 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-milk fat), and blended spreads (fat spreads blended with higher amounts of milk fat) such as 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), 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 milk fat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures.

## **2.3 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 milk fat (e.g. vegetable fats and oils) such as 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 is included in food category 12.6.1.

## **2.4 Fat-based desserts excluding dairy-based dessert products of food category 1.7**

Includes fat-based counterparts of dairy-based desserts, which are found in category 1.7. Includes ready-to-eat products and their mixes, cocoa based spreads including

fillings. Also includes non-dairy fillings for desserts. Examples include ice cream-like products made with vegetable fats

### **3.0 Edible ices, including sherbet and sorbet**

This category includes water-based frozen desserts, confections and novelties, such as fruit sorbet, and flavoured ice. Frozen desserts containing primarily dairy ingredients are included in food category 1.7.

### **4.0 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: 4.1 (Fruit) and 4.2 (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.

#### **4.1 Fruits**

Includes all fresh (4.1.1) and processed (4.1.2) products.

##### **4.1.1 Fresh fruits**

Fresh fruit is generally free of additives.

###### **4.1.1.1 Untreated fresh fruits**

Raw fruit presented fresh from harvest.

###### **4.1.1.2 Surface-treated fresh fruits**

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 such as apples, oranges, dates, and longans.

###### **4.1.1.3 Peeled or cut fresh fruits**

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

#### **4.1.2 Processed fruits**

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

##### **4.1.2.1 Frozen fruits**

Fruits that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup. Such as frozen fruit salad and frozen strawberries.

##### **4.1.2.2 Dried fruits, nuts and seeds**

Fruit from which water is removed to prevent microbial growth which includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Such as cashew nut, almond, raisins, dried apple slices, figs, copra (dried coconut whole or cut), dried shredded or flaked coconut, prunes, dehydrated fruits etc.

##### **4.1.2.3 Fruits in vinegar, oil, or brine**

Includes pickled products such as mango pickles, lime pickles, pickled gooseberries, plums and pickled watermelon rind. Oriental pickled (“cured” or “preserved”) fruit products are sometimes referred to as “candied” fruits. These are not the candied fruit products of category 4.1.2.7 (i.e. dried, sugar coated fruits).

##### **4.1.2.4 Canned or bottled (pasteurized) fruits**

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 such as canned fruit salad, and applesauce in jars.

##### **4.1.2.5 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. Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include orange marmalade, grape jelly, and strawberry jam.

#### **4.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 4.1.2.5**

Includes fruit based spreads, condiment-type fruit products such as mango chutney, raisinchutney, fruit and vegetables chutneys and their mixes (dry or paste form).

#### **4.1.2.7 Candied fruits**

Includes glazed fruits (fruits treated with a sugar solution and dried), candied fruits (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).

#### **4.1.2.8 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 5.4 (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).

#### **4.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts**

Includes ready-to-eat products and mixes. Includes rote gruze, frutgroed, fruit compote, nata de coco, and *mitsumame* (desserts of agar jelly, fruit pieces and syrup) etc. This

category does not include fine bakery wares containing fruit (categories 7.2.1 and 7.2.2), fruit-flavoured edible ices (category 3.0), or fruit-containing frozen dairy desserts (category 1.7).

#### **4.1.2.10 Fermented fruit products**

Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include fermented plums, amla/mango pickles etc.

#### **4.1.2.11 Fruit fillings for pastries**

Includes ready-to-eat products and mixes and all type of fillings excluding purees (category 4.1.2.8). These fillings usually include whole fruit or fruit pieces such as cherry pie filling and raisin filling for oatmeal cookies.

#### **4.1.2.12 Cooked fruits**

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

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

Includes all fresh (4.2.1) and processed (4.2.2) products.

#### **4.2.1 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.

##### **4.2.1.1 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.

##### **4.2.1.2 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 such as avocados, cucumbers, green peppers and pistachio nuts.

#### **4.2.1.3 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).

#### **4.2.2 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 of fresh vegetables.

##### **4.2.2.1 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. Examples include quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

##### **4.2.2.2 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 of 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 etc such as dried potato flakes, dehydrated carrots or peas or cabbage or mushroom or spinach leaf or lentil etc.

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

Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in 4.2.2.7. Fermented soybean products are classified in 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 such as pickled cabbage, pickled cucumber, olives, pickled onions,

mushrooms in oil, marinated artichoke hearts, achars etc. Other examples include pickled ginger, pickled garlic, and chilli pickles etc.

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

Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g. brine, water, oil or sauce), and heat-sterilized or pasteurized such as canned peas, canned baby corn, asparagus packed in glass jars, canned and/or cooked/baked beans, canned tomato paste/ puree (low acid), and canned tomatoes (pieces, wedges or whole), canned mushrooms, canned chestnuts etc.

#### **4.2.2.5 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 4.2.2.6). Examples include tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil) and other nut butters (e.g. cashew butter) etc.

#### **4.2.2.6 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 4.2.2.5**

Vegetable pastes and pulps are prepared as described for vegetable purees (category 4.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g. sauces) such as 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, sweets (vegetable based):- carrot halwa (gajar halwa/ gajrela), lauki halwa, coconut based sweets like coconut burfee, kaju based sweets etc.

#### **4.2.2.7 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 6.8.6, 6.8.7, 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. 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 such as achar, pickled cabbage or carrot or cauliflower, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, piccalilli, lemon pickles, soybean sauce-pickled vegetables, vinegar-pickled vegetables, brine-pickled vegetables, pickled ginger, pickled garlic, and chilli pickles, red pepper paste, fermented vegetable products, kimchi and sauerkraut (fermented cabbage) etc. Excludes fermented soybean products that are found in food categories 6.8.6 (fermented soybeans (e.g. *natto* and *tempe*), 6.8.7 (fermented soybean curd), 12.9.1 (fermented soybean paste e.g. *miso*), 12.9.2.1 (fermented soybean sauce), and 12.9.2.3 (other soybean sauce) etc.

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

Vegetables those are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer such as simmered beans, pre-fried potatoes, fried okra, and ready-to-eat curries like paneer makhani, kadhaipaneer, palakpaneer, baigan-kabharta, aloo tamatar, mixed vegetable, dal makhani, frozen curried vegetables /ready-to-eat vegetables; vegetable gravies, vegetables boiled down in soy sauce etc.

### **5.0 Confectionery**

Includes all cocoa and chocolate products (5.1), other confectionery products that may or may not contain cocoa (5.2), chewing gum (5.3), and decorations and icings (5.4), or foods produced solely with any combination of foods conforming to these sub-categories.

#### **5.1 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.

##### **5.1.1 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 alkalization process that mellows the flavour. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from 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 etc. 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 1.1.2, and most finished chocolate products are included in category 5.1.4.

#### **5.1.2 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. Chocolate syrup differs from fudge sauce (e.g. for ice cream sundaes), which is found in category 5.4.

#### **5.1.3 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 these 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 5.2. Examples include cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips, 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 centre and external coating, excluding flour confectionery and pastry products of categories 7.2.1 and 7.2.2) and chocolate with added edible ingredients. This category does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2).

#### **5.1.4 Chocolate 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*. These chocolate-like products may contain additional optional ingredients and may include filled confectionery. This category includes only the chocolate-like portion of any confectionery within the scope of food category 5.2.

## **5.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 5.1, 5.3, and 5.4**

Includes all types of products that primarily contain sugar and their dietetic counterparts, and may or may not contain cocoa. Includes hard candy (5.2.1), soft candy (5.2.2), and nougats and marzipans (5.2.3).

### **5.2.1 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 5.1.4 and 5.1.5.

### **5.2.2 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 pectin, colour and flavour); and licorice. Also included are halwa, and oriental specialties, such as sweet bean jelly etc. These types of products may be used as fillings for chocolate products within the scope of food categories 5.1.4 and 5.1.5.

### **5.2.3 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 5.1.4 and 5.1.5. 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 5.1.4 and 5.1.5.5

### **5.3 Chewing gum**

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

### **5.4 Decorations, 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 4.1.2.8. Chocolate sauce is included in 5.1.2.

## **6.0 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 7.0**

Includes unprocessed (6.1) and various processed forms of cereal and cereal-based products.

### **6.1 Whole, broken, or flaked grain, including rice**

Includes whole, husked, unprocessed cereals and grains. Examples include rice (including enriched, instant and parboiled), wheat, corn (maize), sorghum, barley, oats, millets, dried peas or legumes etc.

### **6.2 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).

#### **6.2.1 Flour**

Flour is produced from the milling of grain, cereals and tubers (e.g. cassava) and seeds, 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 7.1.6 (mixes for ordinary bakery wares) and 7.2.3 (mixes for fine bakery wares) such as Atta, besan, suji, durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, kuttu-ka-atta, singhade-ka-atta, roasted soybean flour, konjac flour, and maida (refined wheat flour) and sago flour.

### **6.2.2 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  $\alpha$ -D-glucose units. Native starch is separated by processes that are specific for each raw material.

### **6.3 Breakfast cereals, including rolled oats**

Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include granola-type breakfast cereals, instant oatmeal, corn flakes, puffed wheat or rice or other cereals (puffed, pounded, popped) like poha, kheer, popcorn, 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 etc.

### **6.4 Pastas and noodles and like products**

Includes all pasta, noodles and similar products e.g. rice paper, rice vermicelli, soybean pastas and noodles.

#### **6.4.1 Fresh pastas and noodles and like products**

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

#### **6.4.2 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.

#### **6.4.3 Pre-cooked pastas and noodles and like products**

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

#### **6.5 Cereal and starch based desserts**

Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts such as rice pudding, semolina pudding, tapioca pudding, gujiya, balusahi, soan-papdi, patisa, malpua, and starchy pudding based desserts, cereal based desserts, suji or moong dal halwa, jalebi, boondiladdoo, motichoorladdoo, mysorepak, emarti, modak, rice flour dumplings, steamed yeast-fermented wheat flour dough desserts, starchy pudding based dessert setc.

#### **6.6 Batters**

Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g. water, milk, egg, fats, milk solids, spices, seasonings etc.) may be used as a coating for fish or poultry and includes products sold as dry mix of cereal or grain component. Examples include idli or vada or dosa batters, upma, idli or vada or dosa mixes, pongal mix, sattu, etc., batters for breading or batters for fish or poultry etc. Doughs (e.g. for bread) are found in 7.1.4, and other mixes (e.g. for bread or cakes) are found in 7.1.6 and 7.2.3, respectively.

#### **6.7 Pre-cooked or processed cereal/grain/legume products**

Fermented or non fermented products prepared from cereals and/or pulse. Including processed cereals, cereal or malt-based food or beverage and/or pulse and enriched cereals and/or pulse products, such as poha, upma, idli, vada, dhokla, khandvi, papad etc. Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms. Crisp snacks made from rice grains, also called “rice cakes” are categorized in 15.1, and dessert-type rice cakes are in 6.5. Category 6.7 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 6.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

## **6.8 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.

### **6.8.1 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. Also includes soybean products, such as soybean-based beverage powder.

### **6.8.2 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.

### **6.8.3 Soybean curd (tofu)**

Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverages, 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).

### **6.8.4 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 6.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture.

#### **6.8.4.1 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.

#### **6.8.4.2 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.

#### **6.8.4.3 Semi-dehydrated soybean curd, other than food categories 6.8.4.1 and 6.8.4.2**

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

#### **6.8.5 Dehydrated soybean curd**

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.

#### **6.8.6 Fermented soybeans**

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 Kinema (Darjeeling hills and Sikkim), Turangbai (Meghalaya), Bekang (Mizoram), Peruyyan (Arunachal Pradesh), Hawaijar (Manipur), and Aakhuni (Nagaland) and other like Natto, and Tempe etc.

#### **6.8.7 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.

#### **6.8.8 Other soybean protein products**

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

### **7.0 Bakery wares**

Includes categories for bread and ordinary bakery wares (7.1) and for sweet, salty and savoury fine bakery wares (7.2).

#### **7.1 Bread and ordinary bakery wares and mixes**

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

### **7.1.1 Breads and rolls**

Includes yeast-leavened and specialty breads like white or brown or multigrain bread and Indian breads (like kulcha, chapatti, roti, parantha, nan, pav etc.), wheat rolls, milk rolls, challa bread, pizza-base or pizza-bread, soda bread etc.

#### **7.1.1.1 Yeast-leavened breads and specialty breads**

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

#### **7.1.1.2 Soda breads**

Includes all soda breads.

### **7.1.2 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 such as soda crackers, rye crisp etc.

### **7.1.3 Other ordinary bakery products**

Includes all other ordinary bakery wares, such as cornbread and biscuits, bagels, pita and muffins. 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 7.2.1.

### **7.1.4 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, toasted bread (rusks), prepared doughs for bread/bread-type products including their frozen counterparts etc.). Bread mixes are included in category 7.1.6.

### **7.1.5 Steamed breads and buns**

Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without fillings such as twisted rolls of various shapes, filled dumplings and steamed bun with meat, jam or other filling.

#### **7.1.6 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, and eggs) are added to prepare dough for baked goods from food categories 7.1.1 to 7.1.5 such as 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 7.2.3.

#### **7.2 Fine bakery wares (sweet, salty, savoury) and mixes**

Includes sub-categories for ready-to-eat products (7.2.1 and 7.2.2) as well as mixes (7.2.3) for preparing fine baked goods.

##### **7.2.1 Cakes, cookies and pies**

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

##### **7.2.2 Other fine bakery products**

Includes products that may be eaten as a dessert or as breakfast such as doughnuts, sweet rolls, muffins, pancakes, waffles, filled sweet buns, Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.

##### **7.2.3 Mixes for fine bakery wares**

Mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for fine baked goods such as cake mix, flour confectionery mix, pancake mix, pie-mix, and waffle mix. Prepared dough is found in category 7.1.4. Mixes for ordinary bakery wares (e.g. bread) is found in category 7.1.6.

### **8.0 Meat and meat products, including poultry**

This category includes all types of meat and poultry products, in pieces and cuts or comminutes fresh (8.1) and processed (8.2 and 8.3).

## **8.1 Fresh meat and poultry**

Fresh products are usually free of additives.

### **8.1.1 Fresh meat and poultry whole pieces or cuts**

Untreated raw meat, and poultry carcasses and cuts.

### **8.1.2 Fresh meat and poultry comminuted**

Untreated raw comminuted or mechanically deboned meat and poultry.

## **8.2 Processed meat, and poultry products in whole pieces or cuts**

Includes various treatments for non-heat treated meat cuts (8.2.1), and heat-treated meat cuts (8.3.2).

### **8.2.1 Non-heat treated processed meat and poultry 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.

#### **8.2.1.1 Cured (including salted) non-heat treated processed meat and poultry 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.

#### **8.2.1.2 Cured (including salted) and dried non-heat treated processed meat and poultry products in whole pieces or cuts**

The meat cuts may be cured or salted as described for category 8.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.

### **8.2.1.3 Fermented non-heat treated processed meat and poultry 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.

### **8.2.2 Heat-treated processed meat and poultry products in whole pieces or cuts**

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts.

### **8.2.3 Frozen processed meat and poultry products in whole pieces or cuts**

Includes raw and cooked meat cuts that have been frozen.

## **8.3 Processed comminuted meat and poultry products**

Includes various treatments for non-heat treated products (8.3.1) and heat-treated products (8.3.2).

### **8.3.1 Non-heat treated processed comminuted meat and poultry 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.

#### **8.3.1.1 Cured (including salted) non-heat treated processed comminuted meat and poultry 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.

#### **8.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat and poultry products**

The comminuted or mechanically deboned products may be cured or salted as described for category 8.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.

#### **8.3.1.3 Fermented non-heat treated processed comminuted meat and poultry 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.

#### **8.3.2 Heat-treated processed comminuted meat and poultry products**

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products.

#### **8.3.3 Frozen processed comminuted meat and poultry products**

Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen.

#### **8.4 Edible casings (e.g. sausage casings)**

Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources that contain the sausage mix.

### **9.0 Fish and fish products, including molluscs, crustaceans, and echinoderms**

This broad category is divided into categories for fresh fish (9.1) and various processed fish products (9.2– 9.4). This category includes aquatic vertebrates (e.g. fish) and aquatic invertebrates (e.g. jellyfish), as well as molluscs (e.g. clams, snails), crustaceans (e.g. shrimp, crab, lobster), and echinoderms (e.g. sea urchins, sea cucumbers). Fish products may be treated with coatings, such as glazes and spice rubs, prior to marketing to the consumer (e.g. glazed frozen fish fillets).

#### **9.1 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.

##### **9.1.1. Fresh fish**

Includes fresh rohu, catla, hilsa, singhada, trout, pomphret, cod, salmon, fishroe etc

### **9.1.2 Fresh molluscs, crustaceans and echinoderms**

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

## **9.2 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.

### **9.2.1 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 such as frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi etc.

### **9.2.2 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) etc.

### **9.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms**

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

### **9.2.4 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.

#### **9.2.4.1 Cooked fish and fish products**

Cooked products include steamed, boiled or any other cooking method except frying (see 9.2.4.3). The fish may be whole, in portions or comminuted such as fish sausage; cooked fish products boiled down in soy sauce; cooked surimi products, cooked fish roe;



cooked fish and lobster paste (surimi-like products. Other fish paste (Oriental type) is found in 9.3.4.

#### **9.2.4.2 Cooked molluscs, crustaceans, and echinoderms**

Cooked products include steamed, boiled or any other cooking method except frying (see 9.2.4.3) such as cooked *Crangon crangon* and *Crangon vulgaris* (brown shrimp; cooked shrimp), clams and crabs.

#### **9.2.4.3 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 breadcrumbs 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.

#### **9.2.5 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 9.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish such as 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, and boiled, dried fish.

#### **9.3 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.

##### **9.3.1 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 such as “roll mops” (a type of marinated herring), sea eel(dogfish) in jelly and fish aspic.

### **9.3.2 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. Examples include different types of Oriental pickled products e.g. pickled fish, pickled herring and sprat.

### **9.3.3 Salmon substitutes, caviar, and other fish roe products**

The term “caviar” refers only to the roe of the sturgeon species. 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 such as salted salmon roe, processed, salted salmon roe, cod roe, salted cod roe and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it is included in food category 9.4, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 9.2.1, 9.2.4.1, and 9.2.5, respectively; fresh fish roe is found in category 9.1.1, 9.3.4. Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 9.3.1 – 9.3.3 such as fish or crustacean pates and traditional Oriental fish paste. The latter is produced from fresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, rice or soybeans. The product may be further fermented. Cooked fish or crustacean pastes (surimi-like products) are found in 9.2.4.1 and 9.2.4.2, respectively.

### **9.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms**

Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuum sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. This category excludes fully cooked products (see category 9.2.4) such as 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 free of 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**

Includes purified, pasteurized and frozen whole egg, egg yolk or egg white.

#### **10.2.3 Dried and/or heat coagulated egg products**

De-sugared purified, pasteurized and dried whole egg, egg yolk or egg white.

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

Includes traditional Oriental preserved products, such as salt-cured and alkaline treated eggs.

### **10.4 Egg-based desserts**

Includes ready-to-eat products and products to be prepared from a dry mix such as 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. 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. Examples include refined sugar, cube sugar, mishri etc.

#### **11.1.2 Powdered sugar, powdered dextrose**

Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anti-caking agents. Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anti-caking 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 or inulin or both. 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. Examples include Khandsari sugar.

##### **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 5.2 (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 5.2 (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.

#### **11.1.5 Plantation or mill white sugar**

Purified and crystallized sucrose.

### **11.2 Brown sugar excluding products of food category 11.1.3**

Includes large-grain, brown or yellow lump sugars, such as demerara sugar, gur and jaggery.

### **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), and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.

### **11.4 Other sugars and syrups**

Includes all types of table syrups (e.g. xylose, 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. Examples of honey include wildflower honey, multi-flora honey, rapeseed or mustard honey, clover honey etc.

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

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

## **12.0 Salts, spices, soups, sauces, salads, protein products**

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt and salt substitutes; 12.2 – herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles); 12.3 – vinegars; and 12.4 – mustards), certain prepared foods (12.5 – soups and broths; 12.6 – sauces and like products; and 12.7 – salads (e.g. macaroni salad, potato salad) and sandwich spreads, excluding cocoa and nut-based spreads of food categories 4.2.2.5 and 5.1.3)), and products composed primarily of protein that are derived from soybeans or from other sources (e.g. milk, cereal, or vegetables) (12.9 – soybean based seasonings and condiments; and 12.10 – protein products other than from soybeans).

### **12.1 Salt and salt substitutes**

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

#### **12.1.1 Salt**

Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt. This category also includes similar traditional products like black salt, rock salt (sendhanamak, kala namak, Gumma namak) sea salt etc.

#### **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**

This category describes items intended to enhance the aroma and taste of food (e.g. seasoning for instant noodles).

### **12.2.1 Herbs and spices including masalas**

Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples include chilli, turmeric, pepper, asafoetida, anise,

aniseed (saunf), basil, bay leaf, caraway (shiajeera), cardamom (elaichi), large cardamom, cinnamon, clove, cumin, and carom seeds (ajowain) etc. Spices may also be found as blends in powder or paste form. Examples of spice blends include chilli seasoning, chilli paste, curry paste, curry roux, and dry cures or rub that are applied to external surfaces of meat or fish. Blends of spices with other ingredients (Masalas) include curry powder, sambhar masala, rasam masala, chhole masala, pavbhaji masala etc.

### **12.2.2 Seasonings and condiments**

Seasonings and condiments are spice mixes with other ingredients which go as toppings to sprinkle on rice and other foods, and include seasonings for noodles, Puliogare mix, onion salt, garlic salt etc. The term “condiments” as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.

### **12.3 Vinegars**

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

### **12.4 Mustards**

Condiment sauce prepared from ground often defatted mustard seed that is mixed into slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and “hot” mustard (prepared from 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) such as rasam, bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques.

### **12.5.2 Mixes for soups and broths**

Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g. vegetables, meat, noodles) such as rasam powder, bouillon powders and cubes; powdered and condensed soups; and stock cubes and powders etc.

### **12.6 Sauces and like products**

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

#### **12.6.1 Emulsified sauces and dips**

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

#### **12.6.2 Non-emulsified sauces**

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

#### **12.6.3 Mixes for sauces and gravies**

Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy such as mixes for cheese sauce, and salad dressings etc.

#### **12.6.4 Clear sauces**

Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy such as oyster sauce and fish sauce.

### **12.7 Salads and sandwich spreads excluding cocoa- and nut-based spreads of food categories 4.2.2.5 and 5.1.3**



Includes prepared salads (e.g. macaroni salad, potato salad), milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressings etc.

### **12.8 Yeast and like products:**

Includes baker's yeast and leaven used in the manufacture of baked goods. Includes the products used in the production of alcoholic beverages.

### **12.9 Soybean-based seasonings and condiments**

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

#### **12.9.1 Fermented soybean paste**

The product is made of soybeans, salt, water and other ingredients, using the process of fermentation (e.g. miso).

#### **12.9.2 Soybean sauce**

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

##### **12.9.2.1 Fermented soybean sauce**

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

##### **12.9.2.2 Non-fermented soybean sauces**

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

##### **12.9.2.3 Other soybean sauce**

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

## **12.10 Protein products other than from soybeans**

Includes cereal or legume or vegetable protein products such as wheat gluten, vegetable protein analogues, and proteinaceous meat or milk and fish substitutes. Includes their isolates, concentrates and hydrolyses, single cell protein including Spirulina.

## **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), fruit and vegetable nectars (14.1.3), water-based flavoured carbonated and non-carbonated drinks (14.1.4), and water-based brewed or steeped beverages such as coffee and tea (14.1.5).

#### **14.1.1 Waters**

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

#### **14.1.1.1 Natural mineral waters and source waters**

Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral water may be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxide of another origin), decarbonised (with less carbon dioxide than present in the water at the source so it does not spontaneously give off carbon dioxide under conditions of standard temperature and pressure), or fortified (with carbon dioxide from the source), and non-carbonated (contains no free carbon dioxide).

#### **14.1.1.2 Table waters and soda waters**

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

#### **14.1.2 Fruit and vegetable juices**

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

##### **14.1.2.1 Fruit juices**

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

situations by water extraction of the whole fruit.. Examples include orange juice, apple juice, black currant juice, lemon juice, orange-mango juice and coconut water.

#### **14.1.2.2 Vegetable juices**

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

#### **14.1.2.3 Concentrates of fruit juices**

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 of vegetable juices**

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. 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 such as pear nectar and peach nectar.

#### **14.1.3.2 Vegetable nectar**

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

#### **14.1.3.3 Concentrates of fruit nectar**

Prepared by the physical removal of water from fruit nectar or its starting materials. 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 of vegetable nectar**

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

#### **14.1.4 Water-based flavoured drinks, including “sport,” “energy,” or “electrolyte” drinks and particulated drinks**

Includes all carbonated and non-carbonated varieties and concentrates, products based on fruit and vegetable juices, coffee-, tea- and herbal-based drinks etc.

##### **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 particulate matter (e.g. fruit pieces). Includes so-called “energy” drinks that are carbonated and contain high levels of nutrients and other ingredients.

#### **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), fruit based soft drinks, capile groselha, lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk solids, and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks) and “sports” drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g. fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener. Includes so-called “energy” drinks that are non-carbonated and contain high levels of nutrients and other ingredients.

#### **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 squashes, fountain syrups (e.g. cola syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes.

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

Includes the ready-to-drink products (e.g. canned), and their mixes and concentrates such as 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 1.1.2, and cocoa mixes in 5.1.1.

### **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 such as ale, lager, pilsner, brown beer, weiss beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barley wine.

### **14.2.2 Cider and Perry**

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

### **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 fermentation or closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally of exogenous origin such as 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 such as grape dessert wine.

### **14.2.4 Wines (other than grape)**

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

### **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 such as aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), tequila, whiskey, and vodka.

#### **14.2.7 Aromatized alcoholic beverages**

Includes all non-standardized alcoholic beverage products. Although most of these products contain less than 15% alcohol, some traditional non-standardized aromatized products may contain up to 24% alcohol such as aromatized wine, cider and perry; aperitif wines; and prepared cocktails (mixtures of liquors, liqueurs, wines, essences, fruit and plant extracts, etc. marketed as ready-to-drink products or mixes). Cooler-type beverages are composed of beer, malt beverage, wine or spirituous beverage, low-alcoholic refreshers, fruit juice(s), and soda water (if carbonated) etc.

#### **15.0 Ready-to-Eat savouries**

Includes all types of savoury snack foods.

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

Includes all savoury snacks, with or without added flavourings, but excludes unsweetened crackers (category 7.1.2) such as potato chips, popcorn, pretzels, rice crackers, flavoured crackers (e.g. cheese-flavoured crackers), bhujia (namkeen; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and papads (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes), khari, kara, murukku, namakpara, chiwda, palakayalu, ribbon or thattupakoda, dalmoth or mixtures, soya nuts, nimki, fali (e.g. cholafali), other fried or baked snacks or savouries, uppuseedai, appam, bhel-mix, sev, gathiya, shankarpali, farsan, kurmura, murmura, papadi, crisps, chakli, etc. Also includes sweet snacks e.g. chikki, gajak, murrunda, gudchana, sugar coated dals and other sweet dal snacks (dals coated with jaggery, sugar, honey and other ingredients).

##### **15.2 Processed nuts, including coated nuts and nut mixtures**

Includes all types of whole nuts processed by, e.g. dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks are classified here. Chocolate-covered nuts are classified in 5.1.4, and nuts covered in imitation chocolate are included in 5.1.5.



### **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 9.2.5, and dried meat snacks are assigned to food category 8.3.1.2.

### **16.0 Prepared foods**

These foods are not included in the other food categories (1-15) and shall 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). e.g. pav- bhaji, ready-to-eat dishes, biryani, curried rice, sandwiches (filling with egg /chicken/vegetarian sandwiches etc.), burgers, fish burgers, pizza etc. Provisions for additives will be listed in this food category in these regulations only if the additive is needed: (i) solely to have a technological function in the prepared food as sold to the consumer; or (ii) at a use level that has an intentional technological function in the prepared food that exceeds the use level that can be accounted for by carry-over from the individual components.

### III FUNCTIONAL CLASSES, DEFINITIONS AND TECHNOLOGICAL PURPOSES

<b>Reno.</b>	<b>Functional Classes</b>	<b>Definition</b>	<b>Technological purpose</b>
1	Acidity regulator	A food additive, which controls the acidity or alkalinity of a food.	Adjusting pH, acidity, alkalinity, and buffering activity.
2	Ant caking agent	A food additive, which reduces the tendency of components of food to adhere to one another.	Anticaking, anti-sticking, drying and dusting.
3	Antifoaming agent	A food additive, which prevents or reduces foaming.	Antifoaming and de-foaming.
4	Antioxidant	A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation.	Antioxidant, antioxidant synergist, and antibrowning.
5	Bleaching agent	A food additive (non-flour use) used to decolorize food. Bleaching agents do not include pigments.	Decolorising, and bleaching.
6	Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value.	Bulking and filling.
7	Carbonating agent	A food additive used to provide carbonation in a food.	Providing carbon dioxide gas.
8	Carrier	A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or	Carrier, diluent and encapsulation.

<b>Reno.</b>	<b>Functional Classes</b>	<b>Definition</b>	<b>Technological purpose</b>
		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.	
9	Colour	A food additive, which adds or restores colour in a food.	Colour, decorative pigment, surface colourant for eye appeal
10	Colour retention agent	A food additive, which stabilizes, retains or intensifies the colour of a food	Colour fixation/retention/stabilization
11	Emulsifier	A food additive, which forms or maintains a uniform emulsion of two or more phases in a food.	Emulsification, plasticization, dispersion, surface action, inhibition of crystallization, density adjustment (flavouring oils in beverages), suspension and clouding.
12	Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent fat separation.	Prevention of fat separation, improving dispersion and blending/melding.
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.	Texture retention and strengthening.

<b>Reno.</b>	<b>Functional Classes</b>	<b>Definition</b>	<b>Technological purpose</b>
14	Flavour enhancer	A food additive, which enhances the existing taste and/or odour of a food.	Enhancement or potentiation of flavours.
15	Flour treatment agent	A food additive, which is added to flour or dough to improve its baking quality or colour.	Flour bleaching, improving, dough conditioning, and strengthening.
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.	Increased foaming, and aeration,
17	Gelling agent	A food additive, which gives a food texture through formation of a gel.	Gel formation
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, sealing, coating, surface-finishing, polishing, and film-forming.
19	Humectant	A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere.	Moisture retention and wetting.
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	Providing inert gaseous atmosphere in packages.

<b>Reno.</b>	<b>Functional Classes</b>	<b>Definition</b>	<b>Technological purpose</b>
		food, for example, from oxidation or spoilage.	
21	Preservative	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms.	Shelf life extension through antimicrobial action.
22	Propellant	A food additive gas, which expels a food from a container	Expulsion of food from a container
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.	Providing volume and body/texture.
24	Sequestrant	A food additive, which controls the availability of a cation.	Chelation of ions.
25	Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.	Stabilizing of foams/ colloids/ emulsions.
26	Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	Reduction of energy as a substitute to mono or disaccharide sugars
27	Thickener	A food additive, which increases the viscosity of a food.	Providing body and texture and binding

#### IV.USE OF FOOD ADDITIVES IN FOOD PRODUCTS

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

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
1.0	<b>Dairy products and analogues, excluding products of food category 2.0</b>				
1.1	<b>Milk and dairy-based drinks</b>				
1.1.1	<b>Milk and buttermilk (plain)</b>	No additives permitted			
1.1.1.1	<b>Milk (plain)</b>	<b>PHOSPHATES</b>		1,500 mg/kg	33, 227
1.1.1.2	<b>Buttermilk (plain)</b>	<b>PHOSPHATES</b>		1,500 mg/kg	33
1.1.2	<b>Dairy-based drinks - flavoured milk and/or fermented</b>	Acesulfame potassium	950	350 mg/kg	188
		Alitame	956	100 mg/kg	
		Allura red AC	129	100 mg/kg	52
		Aspartame	951	600 mg/kg	191
		Aspartame-Acesulfame salt	962	350 mg/kg	113
		Brilliant blue FCF	133	100 mg/kg	52
		<b>CAROTENOIDS</b>		150 mg/kg	52
		Curcumin	100(i)	100 mg/kg	
		Canthaxanthin	161g	15 mg/kg	52, 170
		Caramel color (plain)	150a	GMP	
		Caramel III - ammonia caramel	150c	2,000 mg/kg	52

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Caramel IV - sulfite ammonia caramel	150d	2,000 mg/kg	52
		Annatto	160b(i), (ii)	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	52
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		50 mg/kg	190, 52
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Fast green FCF	143	100 mg/kg	52
		Grape skin extract	163(ii)	150 mg/kg	181, 52
		<b>IRON OXIDES</b>		20 mg/kg	52
		Indigotine (Indigo carmine)	132	100 mg/kg	52
		Neotame	961	20 mg/kg	
		<b>PHOSPHATES</b>		1,320 mg/kg	33
		<b>POLYSORBATES</b>		3,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	52
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Tartrazine	102	100 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	52
		<b>SACCHARINS</b>		80 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	220, 42
		Steviol glycosides	960	200 mg/kg	26, 201
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	52
		Sodium aluminosilicate	554	60 mg/kg	6, 253
		Hydroxy propyl methyl cellulose	464	7.5 g/kg	For flavoured milk only
1.2	<b>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</b>	<b>PHOSPHATES</b>		1,000 mg/kg	33
1.2.1	<b>Fermented milks (plain)*</b>	Caramel IV - sulfite ammonia caramel	150d	150 mg/kg	12
		*No additives permitted in Dahi or Curd			
1.2.1.1	<b>Fermented milks (plain) not heat treated after fermentation</b>	No additives permitted			
1.2.1.2	<b>Fermented milks (plain) heat treated</b>	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	



**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
	<b>after fermentation</b>	Acetic and fatty acid esters of glycerol	472a	GMP	234
		Acid treated starch	1401	GMP	234
		Alkaline treated starch	1402	GMP	234
		Bleached starch	1403	GMP	234
		Gellan gum	418	GMP	234
		Glucono delta-lactone	575	GMP	
		Guar gum	412	GMP	234
		Gum arabic (Acacia gum)	414	GMP	234
		Hydroxypropyl cellulose	463	GMP	234
		Hydroxypropyl methyl cellulose	464	GMP	234
		Hydroxypropyl starch	1440	GMP	234
		Karaya gum	416	GMP	234
		Konjac flour	425	GMP	234
		Lactic and fatty acid esters of glycerol	472b	GMP	234
		Magnesium carbonate	504(i)	GMP	
		Magnesium chloride	511	GMP	234
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, DL-	296	GMP	
		Methyl cellulose	461	GMP	234
		Methyl ethyl	465	GMP	234

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		cellulose			
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	234
		Mono and di glycerides of fatty acids	471	GMP	234
		Nitrogen	941	GMP	59
		Nitrous oxide	942	GMP	59
		Pectins	440	GMP	234
		Alginic acid	400	GMP	234
		Ammonium alginate	403	GMP	234
		Ammonium hydroxide	527	GMP	
		Calcium alginate	404	GMP	234
		Calcium carbonate	170(i)	GMP	
		Calcium hydroxide	526	GMP	
		Calcium lactate	327	GMP	
		Calcium oxide	529	GMP	
		Carbon dioxide	290	GMP	59
		Carob bean gum	410	GMP	234
		Citric acid	330	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	234
		Potassium alginate	402	GMP	234
		Potassium carbonate	501(i)	GMP	234
		Potassium dihydrogen citrate	332(i)	GMP	234
		Potassium lactate	326	GMP	
		Powdered cellulose	460(ii)	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium,	470(i)	GMP	234

**Table 1**

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

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		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	
1.2.2	Renneted milk (plain)	Caramel IV - sulfite ammonia caramel	150d	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		Calcium carbonate	170(i)	GMP	
		Carbon dioxide	290	GMP	59
		Lecithins	322(i),(i 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	
		Methyl cellulose	461	GMP	
		Hydroxypropyl cellulose	463	GMP	
		Hydroxypropyl methyl cellulose	464	GMP	
		Methyl ethyl cellulose	465	GMP	

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		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	
		Salts of myristic, palmitic and stearic	470(i)	GMP	

**Table 1**

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

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		carbonate			phosphohorus/carbonates/citrate/chloride
		Potassium chloride	508		
		Calcium chloride	509		
		Glucono delta lactone	575	GMP	Permitted in khoya only
		Propionic acid; sodium and calcium propionate expressed as propionic acid (singly or in combination)	280, 281, 282	2,000 mg/kg	Permitted in khoya only
		<b>SORBATES</b>		2,000 mg/kg	Permitted in khoya only
		Nisin	234	12.5 mg/kg	Permitted in khoya only
		Carrageenan	407	150 mg/kg	
1.3.2	<b>Beverage whitener</b>				
1.3.2.1	<b>Non dairy based beverage whitener</b>	<b>ASCORBYL ESTERS</b>		80 mg/kg	10
		Acesulfame potassium	950	2,000 mg/kg	188
		Aspartame	951	6,000 mg/kg	191
		<b>CAROTENOIDS</b>		100 mg/kg	
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Neotame	961	65 mg/kg	
		<b>PHOSPHATES</b>		13,000 mg/kg	33
		<b>POLYSORBATES</b>		4,000 mg/kg	
		Propylene glycol esters of fatty acids	477	1,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SORBATES</b>		200 mg/kg	42
		Sodium alumino silicate	554	570 mg/kg	260, 6
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
		Sucroglycerides	474	20,000 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	15, 195
1.4	<b>Cream (plain) and the like cream and malai</b>				
1.4.1	<b>Pasteurized cream (plain), cream and malai</b>	No additives permitted			
1.4.2	<b>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</b>	<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>POLYSORBATES</b>		1,000 mg/kg	
		Acetic and fatty acid esters of glycerol	472a	GMP	
		Acetylated distarch adipate	1422	GMP	
		Acetylated distarch phosphate	1414	GMP	



**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Acid-treated starch	1401	GMP	236
		Agar	406	GMP	
		Alginic acid	400	GMP	
		Ammonium alginate	403	GMP	
		Bleached starch	1403	GMP	236
		Calcium alginate	404	GMP	
		Calcium carbonate	170(i)	GMP	
		Calcium chloride	509	GMP	
		Calcium lactate	327	GMP	
		Calcium sulfate	516	GMP	
		Carbon dioxide	290	GMP	278, 59
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Citric acid	330	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	
		Dextrins, roasted starch	1400	GMP	236
		Diacetyltartric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Distarch phosphate	1412	GMP	
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic (Acacia gum)	414	GMP	
		Hydroxypropyl cellulose	463	GMP	
		Hydroxypropyl distarch phosphate	1442	GMP	
		Hydroxypropyl methyl cellulose	464	GMP	
		Hydroxypropyl starch	1440	GMP	
		Konjac flour	425	GMP	236

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Lactic acid, L-, D- and DL-	270	GMP	
		Lactic and fatty acid esters of glycerol	472b	GMP	
		Lecithins	322(i), (ii)	GMP	
		Methyl cellulose	461	GMP	
		Methyl ethyl cellulose	465	GMP	
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	
		Mono- and di-glycerides of fatty acids	471	GMP	
		Monostarch phosphate	1410	GMP	
		Nitrogen	941	GMP	278, 59
		Nitrous oxide	942	GMP	278, 59
		Oxidized starch	1404	GMP	236
		Pectins	440	GMP	
		Phosphated distarch phosphate	1413	GMP	
		Polydextroses	1200	GMP	236
		Potassium alginate	402	GMP	
		Potassium carbonate	501(i)	GMP	
		Potassium chloride	508	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Potassium hydrogen carbonate	501(ii)	GMP	
		Potassium lactate	326	GMP	
		Powdered cellulose	460(ii)	GMP	

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Processed eucheuma seaweed	407a	GMP	
		Sodium alginate	401	GMP	
		Sodium carbonate	500(i)	GMP	
		Carboxymethyl cellulose	466	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium lactate	325	GMP	
		Sodium sesquicarbonate	500(iii)	GMP	
		Starch acetate	1420	GMP	
		Starch sodium octenyl succinate	1450	GMP	
		Tara gum	417	GMP	236
		Tragacanth gum	413	GMP	236
		Tricalcium citrate	333(iii)	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Xanthan gum	415	GMP	
1.4.3	<b>Clotted cream (plain)</b>	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Nisin	234	10 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>POLYSORBATES</b>		1,000 mg/kg	
1.4.4	<b>Cream analogues</b>	Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		<b>CAROTENOIDS</b>		20 mg/kg	
		Caramel III -	150c	5,000 mg/kg	

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		ammonia caramel			
		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	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>POLYSORBATES</b>		5,000 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	86
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
1.5	<b>Milk powder and cream powder and powder analogues (plain)</b>				
1.5.1	<b>Milk powder and cream powder (plain)</b>	<b>ASCORBYL ESTERS</b>		500mg/kg	10
		Butylated hydroxyanisole (BHA)	320	100mg/kg	15, 196
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 196
		Calcium aluminium silicate	556	265 mg/kg	6, 259

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/Kg	
		<b>PHOSPHATES</b>		3,000 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Propyl gallate	310	200 mg/kg	
		Sodium aluminosilicate	554	265 mg/kg	
		Sucroglycerides	474	10,000 mg/kg	
1.5.1.1	<b>Dairy based dairy whitener</b>				
1.5.2	<b>Powder analogues</b>	<b>ASCORBYL ESTERS</b>		80 mg/kg	10
		Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	2,000 mg/kg	191
		<b>CAROTENOIDS</b>		100 mg/kg	209
		Calcium aluminium silicate	556	570 mg/kg	6, 259
		Caramel III - ammonia caramel	150c	5,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	5,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	150 mg/kg	201, 209, 181
		Neotame	961	65 mg/kg	
		<b>PHOSPHATES</b>		4,400 mg/kg	88, 36
		<b>POLYSORBATES</b>		4,000 mg/kg	

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Propylene glycol esters of fatty acids	477	GMP	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		Sodium aluminosilicate	554	570 mg/kg	6, 259
		Steviol glycosides	960	330 mg/kg	26, 201
1.6	<b>Cheese and analogues</b>				
1.6.1	<b>Unripened cheese</b>	Aspartame	951	1,000 mg/kg	191
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES</b>		50 mg/kg	
		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
		Indigotine (Indigo carmine)	132	200 mg/kg	3
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	80, 3
		<b>PHOSPHATES</b>		4,400 mg/kg	33
		<b>POLYSORBATES</b>		80 mg/kg	38
		Ponceau 4R	124	100 mg/kg	3
		<b>RIBOFLAVINS</b>		300 mg/kg	

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		<b>SORBATES</b>		2,000 mg/kg	42, 223 (for channa and paneer only)
		Nisin	234	12.5 mg/kg	(for channa and paneer only)
		Propionic acid, sodium propionate, calcium propionate,	280, 281, 282, 283	3,000 mg/kg	(for channa and paneer only)(sing ly or in combinati on, expressed as propionic acid)
		Glucono delta lactone	575	GMP	(for channa and paneer only)
		Sunset yellow FCF	110	100 mg/kg	3
		Calcium chloride	509	200 mg/kg	Except cream cheese
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	Except coulommiers
		Carrageenan	407	5,000 mg/kg	For cream cheese only

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Alginate of sodium/potassium/calcium	401,402, 404	5,000 mg/kg	For cream cheese only
		Propylene glycol alginate	405	5000 mg/kg	
		Paprika extract	160c	GMP	
		Curcumin	100(i)	GMP	
		Annatto	160b	GMP	
<b>1.6.2</b>	<b>Ripened cheese, (Cheddar,Danbo,Edam,Gouda, Havarti,Tilisiter,Camembert, Brie,St Paulin, Samsoe,Emmentaler, Provolone,extra hard grating /sliced/cut/shredded cheese)</b>	Canthaxanthin	161g	15 mg/kg	201
		Lysozyme	1105	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Nisin	234	12 mg/kg	
		<b>SORBATES</b>		3,000 mg/kg	42
		Calcium chloride	509	200 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		Sodium salts of mono/di/poly phosphoric acid	339, 450(i, ii, iii) 451(i),452(i)	9,000 mg/kg	Total salt content should not exceed 9000 mg/kg calculated as phosphorus/carbonates /citrate/chloride
		Potassium salts of mono/di/poly phosphoric acid	340, 450 (iv), (v), 451(ii), 452(ii)		
		Curcumin	100(i)	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Annatto extracts, norbixin-based	160b(ii)	100 mg/kg	
		Annatto extracts, bixin-based	160b(i)	50 mg/kg	Normal to orange



**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
					colour
		Propionic acid, sodium propionate, calcium propionate,	280, 281, 282, 283	3,000 mg/kg	Singly or in combination, expressed as propionic acid
		Pimaricin (Natamycin)	235	2 mg/dm <sup>2</sup> surface; not present in depth beyond 5 mm	For surface/ rind treatment only
		Paprika extract	160c	GMP	
1.6.2.1	<b>Ripened cheese includes rind</b>	<b>ASCORBYL ESTERS</b>		500 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES</b>		15 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Hexamethylene tetramine	239	25 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Lysozyme	1105	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Natamycin (Pimaricin)	235	40 mg/kg	
		Nisin	234	12 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SORBATES</b>		3,000 mg/kg	
1.6.2.2	<b>Rind of ripened cheese</b>	Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		500 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES</b>		75 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		<b>IRON OXIDES</b>		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lysozyme	1105	GMP	
		Microcrystalline wax	905c(i)	30,000 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	
		Nisin	234	12 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SORBATES</b>		3,000 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		Sunset yellow FCF	110	100 mg/kg	
1.6.2.3	Cheese powder	<b>CAROTENOID</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES</b>		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	201
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Lysozyme	1105	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Nisin	234	12 mg/kg	
		<b>SORBATES</b>		3,000 mg/kg	42
1.6.3	Whey cheese	Lauric arginate ethyl ester	243	200 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
1.6.4	Processed cheese				
1.6.4.1	Plain processed cheese/ processed cheese, processed cheese spreads	Allura red AC	129	100 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		<b>HYDROXYBENZOA TES, PARA-</b>		300 mg/kg	27
		<b>IRON OXIDES</b>		50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	80,3
		Natamycin (Pimaricin)	235	40 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		<b>PHOSPHATES</b>		9,000 mg/kg	Total salt content should not exceed 9,000 mg/kg calculated as phosphorus/carbonates/citrate/chloride
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SODIUM ALUMINIUM PHOSPHATES</b>		1,600 mg/kg	251, 6
		<b>SORBATES</b>		3,000 mg/kg	42
		Sunset yellow FCF	110	100 mg/kg	3
		Curcumin	100(i)	100 mg/kg	
		Chlorophyll	140	100 mg/kg	
		Annatto	160(b) (i), (ii)	50 mg/kg	
		Nisin	234	12.5 mg/kg	
1.6.4.2	<b>Flavoured processed cheese, including containing fruit, vegetables, meat etc.</b>	Allura red AC	129	100 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES</b>		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	72

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		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	
		<b>HYDROXYBENZOA TES, PARA-</b>		300 mg/kg	27
		<b>IRON OXIDES</b>		50 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		<b>PHOSPHATES</b>		9,000 mg/kg	33
		Ponceau 4R	124	100 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SODIUM ALUMINIUM PHOSPHATES</b>		1600 mg/kg	251, 6
		<b>SORBATES</b>		3,000 mg/kg	42
		Sunset yellow FCF	110	100 mg/kg	
1.6.5	<b>Cheese analogues</b>	Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	3
		Aspartame	951	1,000 mg/kg	191
		Brilliant blue FCF	133	100 mg/kg	3
		<b>CAROTENOIDS</b>		200 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER</b>		50 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
		<b>COMPLEXES</b>			
		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	
		<b>HYDROXYBENZOA TES, PARA-</b>		500 mg/kg	27,
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Neotame	961	33 mg/kg	
		Nisin	234	12 mg/kg	
		<b>PHOSPHATES</b>		9,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	3
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		100 mg/kg	
		<b>SORBATES</b>		3,000 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	3
1.6.6	<b>Whey protein</b>	Acetic acid, glacial	260	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	Food Category Name (2)	Food Additive (3)	INS No. (4)	Recommended Maximum Level (5)	Note (6)
	cheese	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	
		<b>SORBATES</b>		3,000 mg/kg	70, 42
		Sodium propionate	281	3,000 mg/kg	70
1.7	Dairy based desserts	<b>ASCORBYL ESTERS</b>		500 mg/kg	10, 2
		Acesulfame potassium	950	350 mg/kg	188
		Alitame	956	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		Ammonium salts of phosphatidic acid	442	5,000 mg/kg	231
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		<b>BENZOATES</b>		300 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	Only for rasgulla dry mixes
		Brilliant blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES</b>		500 mg/kg	

Table 1

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



**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Propylene glycol alginate	405	GMP	
		Polyoxyethylene sorbitan tristearate	436	GMP	
		Poly glycerol esters of fatty acid	475	GMP	
		Polyoxyethylene sorbyton mono Laureate	432	GMP	
		Polyoxyethylene sorbyton monosterate	435	GMP	
		Distarch glycerol	1411	GMP	
		Distarch glycerol acetylated	1432	GMP	
		Distarch glycerol hydroxypropyl	1443	GMP	
		Microcrystalline cellulose	460 (i)	10,000 mg/kg	
		<b>TARTRATES</b>		1,000 mg/kg	
		Curcumin	100 (i)	100 mg/kg	
		Annatto	160 b(i), (ii)	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Tartrazine	102	100 mg/kg	
1.8	<b>Whey and whey products excluding whey cheeses</b>				
1.8.1	<b>Liquid whey and whey products excluding whey cheeses</b>	Benzoyl peroxide	928	100 mg/kg	74
		<b>PHOSPHATES</b>		880 mg/kg	33, 228

**Table 1**

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

**Table 1**

<b>Dairy products and analogues, excluding products of category 2.0</b>					
<b>Food Category System (1)</b>	<b>Food Category Name (2)</b>	<b>Food Additive (3)</b>	<b>INS No. (4)</b>	<b>Recommended Maximum Level (5)</b>	<b>Note (6)</b>
		Sodium hydroxide	524	GMP	
		Sodium sesquicarbonate	500(iii)	GMP	
		Talc	553(iii)	10,000 mg/kg	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
2.0	Fats and oils, and fat emulsions				
2.1	Fats and oils essentially free from water				
2.1.1	Butter oil, anhydrous milk fat and ghee (no additives in case of ghee)	<b>ASCORBYL ESTERS</b>		500 mg/kg	10,171
		Butylated hydroxyanisole (BHA)	320	175mg/kg	15, 171, 133
		Butylated hydroxytoluene (BHT)	321	75mg/kg	15, 171, 133
		Propyl gallate	310	100 mg/kg	15, 133, 171
		Gallate(octyl/ethyl/dodecyl )	311, 313, 312	100 mg/kg	
		Citric acid	330	GMP	171
2.1.2	Vegetable oils and fats	Lecithins	322(i)	GMP	
		Ascorbic acid	300	GMP	
		Propyl gallate	310	200 mg/kg	15, 130
		Natural and synthetic tocopherols	307	GMP	
		<b>ASCORBYL ESTERS</b>		500 mg/kg	10
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated	321	200mg/kg	130, 15

Table 2

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

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>THIODIPROPIONATES</b>		200 mg/kg	46
2.1.3	Lard, tallow, fish oil, and other animal fats (edible fats)	Lecithins	322(i), (ii)	GMP	
		Ascorbic acid	300	GMP	
		Propyl gallate	310	200 mg/kg	15, 130
		<b>TOCOPHEROLS</b>		GMP	
		<b>ASCORBYL ESTERS</b>		500 mg/kg	10
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	130, 15
		Citric acid	330	GMP	
		Tartric acid	334	GMP	
		Guaiaac resin	314	1,000 mg/kg	
		TBHQ	319	200 mg/kg	15,130
		Sodium citrate	331(iii)	GMP	
		Phosphoric acid	338	100 mg/kg	
		Dimethyl polysiloxane	900a	10 mg/kg	Singly or in combination with silicon dioxide
		Silicon dioxide	551		
		beta-Carotenes, vegetable	161a(ii)	1,000 mg/kg	
		<b>CAROTENOIDS</b>		25 mg/kg	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Indigotine	132	100 mg/kg	
		Isopropyl citrate mixture	384	200 mg/kg	
		<b>POLYSORBATE S</b>		5,000 mg/kg	102
		Propylene glycol esters of fatty acids	477	10,000 mg/kg	
		Stearyl citrate	484	GMP	
		Sunset yellow FCF	110	100 mg/kg	
		<b>THIODIPROPIONATES</b>		200 mg/kg	46
2.2	Fat emulsions mainly of type water-in-oil				
2.2.1	Butter (Butter & Milk Fat)	Curcumin	100(i)	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Annatto	160b(i),(ii)	20 mg/kg	8
		<b>CAROTENOIDS</b>		35 mg/kg	146, 291
		Sodium hydroxide	524	GMP	
		Calcium hydroxide	526		

Table 2

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



Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Sorbitan monopalmitate / sorbitan monostearate/ tristearate	495, 491	1,000 mg/kg	
		Sucroglycerides	474	10,000mg/kg	102
		<b>SORBATES</b>		2,000 mg/kg	42
		beta-Carotenes, vegetable	160a(ii)	1,000mg/kg	
		Annatto	160b	20 mg/kg	
		Curcumin	100(i)	5 mg/kg	
		<b>CAROTENOIDS</b>		35 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		100 mg/kg	21
		<b>BENZOATES</b>		1,000mg/kg	13
		Canthaxanthin	161g	15 mg/kg	214, 215
		Caramel III - Ammonia caramel	150c	500 mg/kg	
		Caramel IV- Sulfite ammonia caramel	150d	500 mg/kg	214
		<b>HYDROXY BENZOATES, PARA</b>		300 mg/kg	27
		Lauric alginate ethyl ester	243	200 mg/kg	214, 215
		<b>PHOSPHATES</b>		2,200 mg/kg	33

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Polydimethylsiloxane	900a	10 mg/kg	152
		<b>POLYSORBATES</b>		5,000 mg/kg	102
		<b>RIBOFLAVINS</b>		300 mg/kg	
		Stearyl citrate	484	100 mg/kg	15
		<b>STEAROYL LACTYLATES</b>	481(i), 482(i)	10,000 mg/kg	
		Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5,000 mg/kg	
		<b>THIODIPROPIONATES</b>		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	1,000 mg/kg	188
		<b>ASCORBYL ESTERS</b>		500 mg/kg	10
		Aspartame	951	1,000 mg/kg	191
		<b>BENZOATES</b>		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		Canthaxanthin	161g	15 mg/kg	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Caramel III - ammonia caramel	150c	20,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		<b>CAROTENOIDS</b>		200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		<b>HYDROXYBENZ OATES, PARA -</b>		300 mg/kg	27
		Indigotine (indigo caramine)	132	100 mg/kg	
		Neotame	961	10 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>POLYSORBATE S</b>		5,000 mg/kg	102
		Propyl gallate	310	200 mg/kg	15, 130
		Propylene glycol esters of fatty acids	477	30,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		Sucroglycerides	474	10,000 mg/kg	102
		Tertiary butylhydroquinone	319	200 mg/kg	15, 130
2.4	Fat-based desserts excluding dairy-based dessert	Propylene glycol alginate	405	10 g/kg	
		Polyglycerol esters of fatty acids	475	10 g/kg	

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	<b>products of food category 1.7 (frozen desserts/frozen confections)</b>	Polyoxethylene sorbitan monolaureate	432	10 g/kg	
		Polyoxethylene sorbitan tristearate	436	10 g/kg	
		Polyoxethylene sorbitan monolstearate	435	10 g/kg	
		Aspartame	951	1,000 mg/kg	191
		Sucralose	955	400 mg/kg	
		Curcumin	100(i)	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		Annatto	160b	100 mg/kg	
		Beta apo -8- carotenal	160e	100 mg/kg	
		Methyl ester of beta apo- 8- carotenal	160f		
		Caramel color - ammonium sulphite process	150d	3 g/kg	
		<b>TARTRATES</b>		1 g/kg	
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		<b>ASCORBYL ESTERS</b>	304, 305	80 mg/kg	10
		Aspartame-acesulfame salt	962	350 mg/kg	113

Table 2

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

Table 2

Fats and oils, and fat emulsions					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>S</b>			
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		<b>SACCHARINS</b>		100 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Tertiary butylhydroquinone	319	200 mg/kg	15, 130
<b>2.4.1</b>	<b>Cocoa based spreads including fillings</b>	Acesulfame potassium	950	1,000 mg/kg	188
		Alitame	956	300 mg/kg	
		Aspartame	951	3,000 mg/kg	191
		<b>BENZOATES</b>		1,500 mg/kg	13
		Propyl gallate	310	200 mg/kg	15, 130
		<b>ACSCORBYL ESTERS</b>		500 mg/kg	10, 15, 114
		Mineral oil, high viscosity	905d	2,000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e	2,000 mg/kg	3
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>		50 mg/kg	21
		<b>HYDROXYBENZOATES, PARA-</b>		300 mg/kg	27

**Table 2**

<b>Fats and oils, and fat emulsions</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Lauric arginate ethyl ester	243	200 mg/kg	
		<b>PHOSPHATES</b>		880 mg/kg	33
		<b>POLYSORBATE S</b>		1,000 mg/kg	
		<b>SACCHARINS</b>		200 mg/kg	
		Sucralose (Trichlorogalact o sucrose)	955	400 mg/kg	169

**Table 3**

<b>Edible ice, including sorbet</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum level</b>	<b>Notes</b>
<b>3.0</b>	<b>Edible ices, including sorbet (ice candy)</b>	<b>ASCORBYL ESTERS</b>		200 mg/kg	10,15
		Acesulfame potassium	950	800 mg/kg	188
		Alitame	956	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	195, 15
		Butylated hydroxytoluene (BHT)	321	100mg/kg	195, 15
		<b>CAROTENOIDS</b>		200mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		500 mg/kg	
		Caramel III - ammonia caramel	150c	GMP	
		Caramel IV - sulfite ammonia caramel	150d	3,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of	472e	1,000 mg/kg	



Table 3

Edible ice, including sorbet					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum level	Notes
		glycerol			
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	181
		<b>IRON OXIDES</b>		300 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		<b>PHOSPHATES</b>		7,500 mg/kg	33
		<b>POLYSORBATES</b>		1,000 mg/kg	
		Ponceau 4R	124	100mg/kg	
		Propylene glycol esters of fatty acids	477		
		<b>RIBOFLAVINS</b>		500 mg/kg	
		<b>SACCHARINS</b>		100 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	320 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	15 , 195
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Propylene glycol alginate	405	10,000 mg/kg	
		Polyglycerol esters of fatty acids	475	10,000 mg/kg	

**Table 3**

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

**Table 4**

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

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Sucroglycerides	474	GMP	
<b>4.1.1.3</b>	<b>Peeled or cut fresh fruits</b>	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,	509	350 mg/kg	
		Calcium lactate	327		
		Calcium gluconate	578		
		Calcium carbonate	170(i)		
<b>4.1.2</b>	<b>Processed fruits</b>	Carnauba wax	903	GMP	
		<b>SULFITES</b>		500 mg/kg	
<b>4.1.2.1</b>	<b>Frozen fruits</b>	<b>SULFITES</b>		500 mg/kg	44, 155
<b>4.1.2.2</b>	<b>Dried fruits, nuts and seeds</b>	<b>ASCORBYL ESTERS</b>		80 mg/kg	10
		<b>BENZOATES</b>		800 mg/kg	13
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		265 mg/kg	21
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		<b>HYDROXYBEN ZOATES, PARA</b>		800 mg/kg	27

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		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	
		Calcium phosphate	341(i)	20,000 mg/kg	
		Magnesium phosphate	343(ii)	20,000 mg/kg	
		<b>SORBATES</b>		500 mg/kg	42
		<b>SULFITES</b>		1,000 mg/kg	44, 135, 218
		Tartaric acid, L (+)	334	GMP	
<b>4.1.2.3</b>	<b>Fruit in vinegar, oil, or brine</b>	Acesulfame potassium	950	200 mg/kg	188
		Aspartame	951	300 mg/kg	144, 191
		<b>BENZOATES</b>		250 mg/kg	13
		<b>CAROTENOIDS</b>		1,000 mg/kg	
		<b>CHLOROPHYLL S and CHLOROPHYLL INS, COPPER COMPLEXES</b>		100 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Diacetyltartaric and fatty acid esters of glycerol	472e	1,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		250 mg/kg	21
		Grape skin extract	163(ii)	1,500 mg/kg	
		<b>HYDROXYBENZOATES, PARA</b>		250 mg/kg	27
		Neotame	961	100 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		<b>SACCHARINS</b>		160 mg/kg	144
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>SULFITES</b>		100 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	180 mg/kg	144
4.1.2.4	Canned or bottled (pasteurized) fruit	Acesulfame potassium	950	350 mg/kg	188
		Annatto	160b	200 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		Canthaxanthin	161g	200 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	
		Carmoisine	122	200 mg/kg	
		<b>CAROTENOIDS</b>		200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Curcumin	100(i)	200 mg/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	
		<b>IRON OXIDES</b>		300 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	33 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		200 mg/kg	
		Stannous chloride	512	20 mg/kg	43
		Tartrazine	102	200 mg/kg	
		Sunset yellow FCF	110	200 mg/kg	
		Sucralose (Trichlorogalact	955	400 mg/kg	

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		osucrose)			
		Steviol glycosides	960	100 mg/kg	26
		Saffron		GMP	
<b>4.1.2.5</b>	<b>Jams, jellies, marmalades</b>	Acesulfame potassium	950	1,000 mg/kg	188
		Alitame	956	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		Annatto	160b	GMP	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	1,000 mg/kg	113
		Brilliant blue FCF	133	200 mg/kg	
		<b>BENZOATES</b>		1,000 mg/kg	13
		<b>CAROTENOIDS</b>		200 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	1,500 mg/kg	
		Carmoisine	122	200 mg/kg	
		Carnauba wax	903	400 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Curcumin	100(i)	GMP	
		Dimethylpolysil	900a	10 mg/kg.	



Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		oxane			
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		130 mg/kg	21
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		<b>HYDROXYBENZOATES PARA-IRON OXIDES</b>		250 mg/kg	27
				200 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	70 mg/kg	
		Polydimethylsiloxane	900a	30 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		<b>RIBOFLAVINS</b>		200 mg/kg	
		<b>SACCHARINS</b>		200 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>SULFITES</b>		100 mg/kg	44
		Steviol glycosides	960	360 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Tartaric acid, L (+)	334	GMP	
		Tartrazine	102	200 mg/kg	
		Sunset yellow FCF	110		

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
4.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 4.1.2.5	Annatto	160b	GMP	
		Aspartame	951	1,000 mg/kg	191
		<b>BENZOATES</b>		250 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		500 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES</b>		150 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		Curcumin	100(i)	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		100 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		<b>HYDROXYBENZOATE PARA-</b>		1,000 mg/kg	27

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>IRON OXIDES</b>		500 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	70 mg/kg	
		<b>PHOSPHATES</b>		1,100 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propylene glycol alginate	405	GMP	
		<b>RIBOFLAVINS</b>		500 mg/kg	
		<b>SACCHARINS</b>		200 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Tartaric acid, L (+)	334	GMP	
		Ascorbyl Palmitate	304	200 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		TBHQ	319	200 mg/kg	
		<b>TOCOPHEROLS</b>		GMP	
		Steviol glycosides	960	330 mg/kg	26
		Acesulfame potassium	950	500 mg/kg	188
4.1.2.7	Candied / glazed / crystallised fruit including murrabba*	Allura red AC	129	100 mg/kg	
		Annatto	160b	200 mg/kg	
		Aspartame	951	2,000 mg/kg	191
		<b>BENZOATES</b>		1,000 mg/kg	13
		Brilliant blue FCF	133	200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Canthaxanthin	161g	200 mg/kg	
		<b>CAROTENOIDS</b>		200 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		250 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Curcumin	100(i)	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	
		<b>HYDROXYBENZOTATES</b>		1,000 mg/kg	27
		<b>IRON OXIDES</b>		250 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	65 mg/kg	
		<b>PHOSPHATES</b>		10 mg/kg	33
		Ponceau 4R	124	200 mg/kg	

Table 4

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

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		<b>COMPLEXES</b>			
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	182
		Caramel III - ammonia caramel	150c	7,500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Curcumin	100(i)	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	
		<b>HYDROXYBENZOTATES PARA-</b>		800 mg/kg	27
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		<b>PHOSPHATES</b>		350 mg/kg	33
		Paprika oleoresin	160c(i)	GMP	
		<b>SORBATES</b>		1,000 mg/kg	42
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>SACCHARINS</b>		200 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>POLYSORBATES</b>		1,000 mg/kg	154
		<b>SULFITES</b>		100 mg/kg	206, 44
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
<b>4.1.2.9</b>	<b>Fruit-based desserts including fruit-flavoured water-based desserts</b>	Tartaric acid, L (+)	334	GMP	
		<b>ASCORBYL ESTERS</b>		500 mg/kg	2, 10
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		Brilliant blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		150 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		150 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		<b>HYDROXYBENZOTATES PARA-</b>		800 mg/kg	27
		<b>IRON OXIDES</b>		200 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		<b>PHOSPHATES</b>		1,500 mg/kg	33
		<b>SORBATES</b>		3,000 mg/kg	
		Polydimethylsiloxane	900a	110 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	90 mg/kg	2, 15
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		100 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>SULFITES</b>		100 mg/kg	44



Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Steviol glycoside	960	350 mg/kg	26
4.1.2.10	Fermented fruit products	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		<b>BENZOATES</b>		1,000 mg/kg	13
		<b>CAROTENOIDS</b>		500 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLL INSCOPPER COMPLEXES</b>		100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		250 mg/kg	21
		Grape skin extract	163(ii)	500 mg/kg	
		<b>HYDROXYBENZOATES, PARA-</b>		800 mg/kg	27

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Neotame	961	65 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>RIBOFLAVINS</b>		500 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		<b>SACCHARINS</b>		160 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>SULFITES</b>		100 mg/kg	44
		Steviol glycosides	960	115 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	
4.1.2.11	Fruit fillings for pastries	Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		<b>BENZOATES</b>		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		500 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	7,500 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		650 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		<b>HYDROXYBENZOTATES PARA-</b>		800 mg/kg	27
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	100 mg/kg	
		<b>PHOSPHATES</b>		1,500 mg/kg	33
		<b>SORBATES</b>		3,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>SULFITES</b>		100 mg/kg	44
		Sucralose (Trichlorogalact	955	400 mg/kg	

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		osucrose)			
		Sunset yellow FCF	110	100 mg/kg	
		Steviol glycoside	960	330 mg/kg	26
<b>4.1.2.12</b>	<b>Cooked fruit</b>	Acesulfame potassium	950	500 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		<b>BENZOATES</b>		1,000 mg/kg	13
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 mg/kg	
		Neotame	961	65 mg/kg	
		<b>SORBATES</b>		1,200 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	
<b>4.2</b>	<b>Vegetables, sea weeds, nuts and seeds</b>				
<b>4.2.1</b>	<b>Fresh vegetables, sea weeds, nuts and seeds</b>	No additives permitted			

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
<b>4.2.1.1</b>	<b>Untreated fresh vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes (including soybean), and aloe vera) sea weeds, nuts and seeds))</b>	No additives permitted			
<b>4.2.1.2</b>	<b>Surface treated fresh vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds</b>	Candelilla wax	902	GMP	79
		Beeswax	901	GMP	79
		Carnauba wax	903	GMP	79
		Glycerol ester of wood rosin	445(iii)	110 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Microcrystalline wax	905c(i)	50 mg/kg	
		<b>PHOSPHATES</b>		1,760 mg/kg	33
		Shellac, bleached	904	GMP	79
<b>4.2.1.3</b>	<b>Peeled, cut or shredded fresh vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and</b>	Lauric arginate ethyl ester	243	200 mg/kg	
		<b>PHOSPHATES</b>		5,600 mg/kg	33,76
		Sodium ascorbate	301	GMP	
		<b>SULFITES</b>		50 mg/kg	44,76,136
		Calcium	509	350 mg/kg	

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
	<b>aloe vera) sea weeds, nuts and seeds)</b>	chloride			
		Calcium lactate	327		
		Calcium gluconate	578		
		Calcium carbonate	170(i)		
<b>4.2.2</b>	<b>Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds</b>	Acetic acid, glacial	260	GMP	
		Caramel IV - Sulfite Ammonia Caramel	150d	50,000 mg/kg	92
		Ascorbic acid, L-	300	GMP	110
		Citric acid	330	GMP	242, 262, 264, 265
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		100 mg/kg	21, 110
		Lactic acid, L-, D- and DL-	270	GMP	262, 264
		Malic acid, dl-	296	GMP	265
		<b>PHOSPHATES</b>		5,000 mg/kg	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	15
		<b>SULFITES</b>		50 mg/kg	44, 76, 136, 137
<b>4.2.2.1</b>	<b>Frozen vegetables (including mushrooms and</b>	Ascorbic acid, L-	300	GMP	110
		Citric acid	330	GMP	242, 262, 264, 265

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
	<b>fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds</b>	<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		100 mg/kg	21, 110
		Lactic acid, L-, D- and DL-	270	GMP	262, 264
		Malic acid, dl-	296	GMP	265
		<b>PHOSPHATES</b>		5,000 mg/kg	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	15
		<b>SULFITES</b>		50 mg/kg	44, 76, 136, 137
<b>4.2.2.2</b>	<b>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds</b>	<b>ASCORBYL ESTERS</b>		80 mg/kg	10
		<b>BENZOATES</b>		1,000 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	196, 15, 76
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	196, 15, 76
		Canthaxanthin	161g	10 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerols	472e	10,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA</b>		800 mg/kg	21, 64, 297

Table 4

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



Table 4

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

**Table 4**

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

Table 4

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

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	<b>weeds, nuts and seeds-pulps and preparations (e.g vegetable desserts and sauces, candied vegetables) other than food category 4.2.2.5</b>	Brilliant blue FCF	133	100 mg/kg	92
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta - Carotenes, vegetable	160a(ii)	1,000 mg/kg	92
		<b>CAROTENOIDS</b>		50 mg/kg	92
		<b>Chlorophylls And Chlorophyllins, Copper Complexes</b>		100 mg/kg	62, 92
		Diacetyltartaric and fatty acid esters of glycerols	472e	2,500 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		80 mg/kg	21
		Grape skin extract	163(ii)	100 mg/kg	92, 181
		<b>HYDROXYBENZOTATES PARA-</b>		1,000 mg/kg	27
		Indigotine (indigo carmine)	132	100 mg/kg	92
		Neotame	961	33 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		Polydimethylsiloxane	900a	50 mg/kg	
		<b>POLYSORBATE</b>		3,000 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>S</b>			
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	92
		<b>SACCHARINS</b>		200 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		<b>SULFITES</b>		300 mg/kg	44, 205
		Sunset yellow FCF	110	50 mg/kg	92
4.2.2.7	<b>Fermented vegetables(including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</b>	Aspartame	951	2,500 mg/kg	191
		Acesulfame Potassium	950	1,000 mg/kg	188
		<b>BENZOATES</b>		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	92
		<b>CAROTENOIDS</b>		50 mg/kg	92
		Calcium 5'-ribonucleotides	634	GMP	279
		Calcium carbonate	170(i)	GMP	279
		Calcium chloride	509	GMP	279
		Calcium lactate	327	10,000 mg/kg	
		Calcium carbonate	170	GMP	
		Calcium bisulphite	227	500 mg/kg	

Table 4

Fruits and vegetables					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Citric acid	330	GMP	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 mg/kg	62
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		250 mg/kg	21
		Erythrosine	127	30 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	181
		<b>HYDROXYBENZOTATES PARA-</b>		300 mg/kg	27
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Malic acid	296	GMP	
		Neotame	961	33 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Ponceau 4R	124	100 mg/kg	
		<b>RIBOFLAVINS</b>		500 mg/kg	
		<b>SACCHARINS</b>		200 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>SULFITES</b>		500 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	92
		Steviol glycoside	960	200 mg/kg	26
<b>4.2.2.8</b>	<b>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</b>	Aspartame	951	1,000 mg/kg	
		Benzoates		1,000 mg/kg	13
		L-Tartaric acid	334	GMP	
		Chlorophylls and Chlorophyllins, copper complexes		100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Curcumin	100(i)	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		250 mg/kg	21
		Neotame	961	33 mg/Kg	

**Table 4**

<b>Fruits and vegetables</b>					
<b>Food category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		<b>PHOSPHATES</b>		2,200 mg/kg	33, 76
		<b>SACCHARINS</b>		160 mg/kg	144
		<b>SORBATES</b>		1,000 mg/kg	42,221
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	141
		Steviol glycoside	960	40 mg/kg	26



**Table 5**

<b>Confectionary</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS Number</b>	<b>Recommended Maximum level</b>	<b>Note</b>
<b>5.0</b>	<b>Confectionery</b>	<b>ASCORBYL ESTERS</b>		500 mg/kg	10, 15,114
		Mineral oil, medium viscosity	905e	2,000 mg/kg	3
		Polydimethylsiloxane	900a	10 mg/kg	
<b>5.1</b>	<b>Cocoa products and chocolate products including analogue and chocolate substitutes</b>	Mineral oil, high viscosity	905d	2,000 mg/kg	3
		Propyl gallate	310	200 mg/kg	15, 130
<b>5.1.1</b>	<b>Cocoa mixes (powders) and cocoa mass/cake</b>	Acesulfame potassium	950	350 mg/kg	188
		Ammonium salts of phosphatidic acid	442	GMP	97
		Aspartame	951	3,000 mg/kg	191
		<b>BENZOATES</b>		15,00 mg/kg	
		<b>SORBATES</b>		1,500 mg/kg	
		<b>PHOSPHATES</b>		1,100 mg/kg	33
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	97
		<b>SACCHARINS</b>		100 mg/kg	97
		Sucrose esters of fatty acids	473	10 g/kg	
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	97
<b>5.1.2</b>	<b>Cocoa mixes</b>	Caramel III -	150c	50,000 mg/kg	

**Table 5**

<b>Confectionary</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS Number</b>	<b>Recommended Maximum level</b>	<b>Note</b>
	<b>(syrups)</b>	ammonia caramel			
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Acesulfame potassium	950	350 mg/kg	97,188
		Alitame	956	300 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Neotame	961	33 mg/kg	97
		<b>POLYSORBATES</b>		500 mg/kg	
		<b>SACCHARINS</b>		80 mg/kg	97
		<b>SORBATES</b>		1,000 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	97
<b>5.1.3</b>	<b>Cocoa and chocolate products</b>	Acesulfame potassium	950	1,000 mg/kg	188
		Annatto	160b(i), (ii)	100 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Allura red AC	129	100 mg/kg	183
		Alitame	956	300 mg/kg	
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3,000 mg/kg	191
		Beeswax	901	GMP	3
		Brilliant blue	133	100 mg/kg	183

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		FCF			
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	130, 141, 15
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	130, 141, 15
		TBHQ	319	200 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	183
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		6 mg/kg	62
		Curcumin	100(i)	100 mg/kg	
		Candelilla wax	902	GMP	
		Canthaxanthin	161g	100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carmoisine	122	100 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		50 mg/kg	21
		Indigotine (Indigo carmine)	132	100 mg/kg	

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		Lauric arginate ethyl ester	243	200 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	
		Mono and di glycerides of edible fatty acids	471	GMP	
		Neotame	961	100 mg/kg	
		<b>HYDROXYBENZ OATES, PARA-PHOSPHATES</b>		300 mg/kg	27
				2,500 mg/kg	33
		Tartrazine	102	100 mg/kg	
		<b>POLYSORBATE S</b>		1,000 mg/kg	101
		Ponceau 4R	124	100 mg/kg	183
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		500 mg/kg	
		Erythrosine	127	50 mg/kg	
		Shellac, bleached	904	GMP	3
		Polyglycerol polyricinoleate	476	5 g/kg	
		Carmoisine	122	100 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	GMP	15, 130,141
		<b>BENZOATES</b>		1,500 mg/kg	

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		Polyglycerol esters of fatty acids and polyglycerol ester of interesterified ricinoleic acid	475, 476	2 g/kg	By weight in choclocates
		Sorbitan esters of fatty acids	491	10 g/kg	
		Saffron		GMP	
		L - Tartaric acid	334	3 g/kg	
5.1.4	Chocolate substitute and their products	Acesulfame potassium	950	500 mg/kg	188
		Alitame	956	300 mg/kg	
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3,000 mg/kg	
		Aspartame-acesulfame salt	962	500 mg/kg	191
		<b>BENZOATES</b>		1,500 mg/kg	13
		Beeswax	901	GMP	3
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	141, 15, 197
		Beeswax	901	GMP	3
		Candelilla wax	902	GMP	3
		Carnauba wax	903	GMP	3
		<b>HYDROXYBENZOATES, PARA-</b>		300 mg/kg	
		Neotame	961	100 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>POLYSORBATE</b>		5,000 mg/kg	

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		<b>S</b>			
		<b>SACCHARINS</b>		500 mg/kg	
		<b>SORBATES</b>		1,500 mg/kg	
		Shellac, bleached	904	GMP	
		Sucralose	955	800 mg/kg	
		<b>TOCOPHEROLS</b>		750 mg/kg	
		Tartaric acid	334	5 g/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		700 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		beta –Carotenes, vegetable	160a(ii)	100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		Sulfur dioxide	220	150 mg/kg	
		Sorbitan monostearate	491	10 g/kg	
		Annatto	160b(i), (ii)	100 mg/kg	
		Polyglycol polyrecineolate	476	5 g /kg	
		Caramel III	150c	50,000 mg/kg	
		Caramel IV	150d	50,000 mg/kg	
		Saffron		GMP	
<b>5.2</b>	<b>Confectionery including hard and soft candy, nougats etc. other than food categories 5.1, 5.3, and 5.4</b>	Allura red AC	129	200 mg/kg	
		Alitame	956	300 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		<b>IRON OXIDES</b>		200 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		<b>BENZOATES</b>		1,500 mg/kg	13
		Diacetyltartaric and fatty acid esters of glycerol	472e	GMP	
		<b>CAROTENOIDS</b>		GMP	
		beta – Carotenes,vegetable	160a(ii)	500 mg/kg	
		Canthaxanthin	161g	GMP	
		Castor oil	1503	500 mg/kg	
		Candelilla wax	902	GMP	3
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		GMP	
		Tartrazine	102	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Curcumin	100(i)	GMP	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Neotame	961	330 mg/kg	1, 61, 158

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		<b>HYDROXYBENZ OATES , PARA-</b>		1,000 mg/kg	27
		L-Tartaric acid	334	2,000 mg/kg	
		Tocopherol	307a,b, c	500 mg/kg	
		Paraffin wax or liquid Paraffin (Food grade)		GMP	
		Calcium, magnesium, sodium salts of stearic acid	470(i)	GMP	
		Ammonium salts of phosphatidic acids	442	GMP	
		Ponceau 4R	124	100 mg/kg	
		Microcrystalline wax	905c(i)	GMP	3
		Beeswax	901	GMP	3
		<b>RIBOFLAVINS</b>		300 mg/kg	
		Carmoisine	122	100 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>SACCHARINS</b>		500 mg/kg	163
		Sucralose (Trichlorogalactosucrose)	955	1,800 mg/kg	
		Steviol glycosides	960	700 mg/kg	26, 199
		Sulfur dioxide	220	2,000 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Tertiary butylhydroquin	319	200 mg/kg	15, 130



Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		one (TBHQ)			
		<b>SORBATES</b>		1,500 mg/kg	42
		<b>POLYSORBATES</b>		1,000 mg/kg	
		Annatto	160b(i), (ii)	200 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tartrazine	102	100 mg/kg	
		Indogotine (Indigo carmine)	132	100 mg/kg	
		Mineral oil, high viscosity	905d	2,000 mg/kg	3
5.2.1	Hard candy	Acesulfame potassium	950	3,500 mg/kg	188
		Carnauba wax	903	GMP	13
		Aspartame	951	10,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		700 mg/kg	
		Microcrystalline wax	905c(i)	GMP	3
		Neotame	961	330 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	1,500 mg/kg	164
		Annatto	160b(i)	GMP	

**Table 5**

<b>Confectionary</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS Number</b>	<b>Recommended Maximum level</b>	<b>Note</b>
			, (ii)		
		Mono and di glycerides of edible fatty acids	471	GMP	
		Lecithins	322 (i)	GMP	
		L-Tartaric acid	334	GMP	
		Tocopherol	307a,b	GMP	
<b>5.2.2</b>	<b>Soft candy</b>	Acesulfame potassium	950	3500 mg/kg	157, 188
		<b>Annatto</b>	160b(i), (ii)	GMP	
		Aspartame	951	3,000 mg/kg	148
		Carnauba wax	903	GMP	3
		Sulfur dioxide	220	2,000 mg/kg	
		Grape skin extract	163(ii)	1,700 mg/kg	181
		Shellac, bleached	904	GMP	3
<b>5.2.3</b>	<b>Nougats and marzipans</b>	Acesulfame potassium	950	1000 mg/kg	
		Aspartame	951	3,000 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	
		Indigotine (indigocarmine)	132	200 mg/kg	
		Fast green FCF	143	200 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		Carnauba wax	903	GMP	
5.3	Chewing gum	Carmoisine	122	100 mg/kg	
		Tartrazine	102	100 mg/kg	
		Acesulfame potassium	950	5,000 mg/kg	
		Annatto	160b (i), (ii)	GMP	
		Alitame	956	300 mg/kg	
		Curcumin	100(i)	GMP	
		Aspartame	951	10,000 mg/kg	
		<b>BENZOATES</b>		1,500 mg/kg	
		Calcium aluminium silicate	556	100 mg/kg	Expressed as Aluminium
		Castor Oil	1503	2,100 mg/kg	
		Beeswax	901	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>IRON OXIDES</b>		10,000 mg/kg	
		Butylated hydroxyanisole (BHA)	320	400 mg/kg	130
		Butylated hydroxytoluene (BHT)	321	400 mg/kg	130
		Lecithins	322(i), (ii)	GMP	

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		Grape skin extract	163(ii)	500 mg/kg	181
		Ammonium salts of phosphatidic acids	442	GMP	
		Sucrose esters of fatty acids	473	GMP	
		Polyglycerol polyricinoleate	476	GMP	
		L-Tartaric acid	334	3,000 mg/kg	
		Candelilla wax	902	GMP	
		Sulfur dioxide	220	2,000 mg/kg	
		Caramel III - ammonia caramel	150c	20,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	20,000 mg/kg	
		Carnauba wax	903	GMP	
		beta - Carotenes, vegetable	160a(ii)	500 mg/kg	
		Cyclodextrin, beta-	459	20,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	50,000 mg/kg	
		Erythrosine	127	25 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Guaiac resin	314	1,500 mg/kg	
		<b>HYDROXYBENZ OATES, PARA-</b>		1,500 mg/kg	
		<b>RIBOFLAVINS</b>		1,000 mg/kg	

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	225 mg/kg	
		Microcrystalline wax	905c(i)	GMP	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		GMP	
		Neotame	961	1,000 mg/kg	
		<b>PHOSPHATES</b>		44,000 mg/kg	33
		<b>POLYSORBATES</b>		5,000 mg/kg	
		Polyethylene glycol	1521	20,000 mg/kg	
		Polyvinylpyrrolidone	1201	10,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Sucroglycerides	474	20,000 mg/kg	
		Propylene glycol esters of fatty acids	477	20,000 mg/kg	
		Sodium aluminosilicate	554	100 mg/kg	
		Aluminium silicate	559	100 mg/kg	
		<b>SACCHARINS</b>		2,500 mg/kg	
		<b>SORBATES</b>		1,500 mg/kg	42
		Canthaxanthin	161g	GMP	
		Shellac, bleached	904	GMP	
		Stearoyl citrate	484	15,000 mg/kg	
		Steviol	960	3,500 mg/kg	26

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		glycosides			
		Sucralose (Trichlorogalactosucrose)	955	5,000 mg/kg	
		Propyl gallate	310	1,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		<b>TOCOPHEROLS</b>		1,500 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	400 mg/kg	130
		Mineral oil, high viscosity	905d	20,000 mg/kg	3
5.4	<b>Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces</b>	Acesulfame potassium	950	500 mg/kg	
		Alitame	956	300 mg/kg	
		Aspartame	951	1,000 mg/kg	
		<b>BENZOATES</b>		1,500 mg/kg	
		Beeswax	901	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 mg/kg	
		Candelilla wax	902	GMP	

Table 5

Confectionary					
Food Category System	Food Category Name	Food Additive	INS Number	Recommended Maximum level	Note
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	20,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Erythrosine	127	50 mg/kg	
		Fast green FCF	143	100 mg/kg	
		<b>HYDROXYBENZ OATES, PARA-</b>		300 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Propyl gallate	310	1,000 mg/kg	
		<b>SORBATES-</b>		1,000 mg/kg	
		Neotame	961	100 mg/kg	
		<b>PHOSPHATES</b>		1,500 mg/kg	33
		<b>POLYSORBATE S</b>		3,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		<b>RIBOFLAVINS</b>		3,000 mg/kg	
		<b>SACCHARINS</b>		500 mg/kg	
		Shellac, bleached	904	GMP	

**Table 5**

<b>Confectionary</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS Number</b>	<b>Recommended Maximum level</b>	<b>Note</b>
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Mineral oil, high viscosity	905d	2000 mg/kg	3



**Table 6**

<b>Cereals and cereal products</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended maximum level</b>	<b>Note</b>
<b>6.0</b>	<b>Cereals and cereal products derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 7.0: including unprocessed (6.1) and various processed forms of cereals and cereal based products</b>				
<b>6.1</b>	<b>Whole, broken, or flaked grain, including rice</b>	<b>No additives permitted</b>			
<b>6.2</b>	<b>Flours and starches (including soybean powder)</b>				
<b>6.2.1 and 6.2.2</b>	<b>Flours and starches*</b>	Protease	1101(i)	GMP	

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Pullulan	1204	GMP	25
		<b>SULFITES</b>		200 mg/kg	44
		Benzoyl peroxide	928	75 mg/kg	
		Chlorine	925	2,500 mg/kg	87
		L-Ascorbic acid	300	300 mg/kg	
		Azodicarbonamide	927a	45 mg/kg	
		<b>PHOSPHATES</b>		2,500 mg/kg	225, 33
		Sodium ascorbate	301	300 mg/kg	
		<b>SODIUM ALUMINIUM PHOSPHATES</b>		1,600 mg/kg	6, 252
		alpha-Amylase from <i>Aspergillus oryzae</i> var.	1100 (i)	100 mg/kg	On flour mass basis
		alpha-Amylase from <i>Bacillus subtilis</i>	1100 (iii)	GMP	
		Carbohydrase from <i>Bacillus licheniformis</i>	1100 (vi)	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	3,000 mg/kg	186
		Lecithins	322(i), (ii)	GMP	28, 25
		Amylases and other enzymes	1100	GMP	
		Ammonium persulfate	923	2,500 mg/kg	On flour mass basis
		Calcium carbonate	170(i)	5,000 mg/kg	On flour

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
					mass basis
		Potassium iodate	917	50 mg/kg	On flour mass basis
		Ammonium chloride	510	500 mg/kg	On flour mass basis
		L-cysteine mono hydrochloride	920	90 mg/kg	On flour mass basis
		Sodium bisulphite	222	GMP	
		Sodium metabisulfite	223	GMP	
		Trisodium citrate	331(iii)	GMP	
	<b>Maida</b>	Only following additives permitted in maida (if the flour is used for baking purpose)			
		Benzoyl peroxide	928	40 mg/kg	
		Ascorbic acid	300	200 mg/kg	
	<b>Corn flour</b>	Only following additives permitted in corn flour (Maize starch)			
		<b>SULFITES</b>		100 mg/kg	44
		*No additives permitted in Atta			
<b>6.3</b>	<b>Ready -to -eat cereals, breakfast cereals, including rolled oats</b>	<b>ASCORBYL ESTERS</b>		200 mg/kg	10
		Acesulfame potassium	950	1,200 mg/kg	188
		Allura red AC	129	100 mg/kg	-
		Aspartame	951	1,000 mg/kg	191

**Table 6**

<b>Cereals and cereal products</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended maximum level</b>	<b>Note</b>
		Curcumin	100(i)	GMP	
		Paprika oleoresin	160c(i)	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	196, 15
		Butylated hydroxytoluene (BHT)	321	100 mg/kg	196, 15
		<b>CAROTENOIDS</b>		200 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	189
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	400 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	
		<b>IRON OXIDES</b>		75 mg/kg	
		Neotame	961	160 mg/kg	
		Propyl gallate	310	200 mg/kg	196
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		100 mg/kg	
		Steviol glycosides	960	350 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	

**Table 6**

<b>Cereals and cereal products</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended maximum level</b>	<b>Note</b>
		Sunset yellow FCF	110	100 mg/kg	
<b>6.4</b>	<b>Pastas and noodles and like products</b>				
<b>6.4.1</b>	<b>Fresh pastas and noodles and like products</b>	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	
		Curdlan	424	GMP	211
		Distarch phosphate	1412	GMP	211
		Fumaric acid	297	700 mg/kg	
		Gellan gum	418	GMP	211
		Glucono delta-lactone	575	GMP	
		Glycerol	422	GMP	211
		Guargum	412	GMP	211
		Gumarabic	414	GMP	211
		Karaya gum	416	GMP	211
		Konjac flour	425	GMP	211
		Lactic acid L-, -D- and DL-	270	GMP	
		Lecithins	322(i), (ii)	GMP	
		Microcrystalline cellulose	460(i)	GMP	211

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Mono- and di-glycerides of fatty acids	471	GMP	
		Pectins	440	GMP	211
		Phosphated distarch phosphate	1413	GMP	211
		<b>PHOSPHATES</b>		2,500 mg/kg	211,33
		Potassium carbonate	501(i)	11,000 mg/kg	
		Processed eucheuma seaweed	407a	GMP	211
		Pullulan	1204	GMP	211
		Sodium acetate	262(i)	600 mg/kg	
		Sodium alginate	401	GMP	211
		Sodium ascorbate	301	GMP	
		Sodium carbonate	500 (i)	10,000 mg/kg	
		Carboxymethyl cellulose	466	GMP	
		Sodium DL-malate	350(ii)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium lactate	325	GMP	
		Tragacanth gum	413	GMP	211
		Xanthan gum	415	GMP	211
6.4.2	Dried pastas and noodles and like products	Canthaxanthin	161g	15 mg/kg	211
		Caramel IV - Sulfite Ammonia caramel	150d	50,000 mg/kg	211

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	5,000 mg/kg	
		<b>PHOSPHATES</b>		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
		beta - Carotenes , vegetable	160a (ii)	1,000 mg/kg	211
		Carrageenan	407	GMP	256
		Citric acid	330	GMP	256
		Disodium 5'-guanylate	627	GMP	256
		Disodium 5'-Inosinate	631	GMP	256
		Disodium 5'-ribonucleotide	635	GMP	256
		Distarch phosphate	1412	GMP	256
		Fumaric acid	297	GMP	256
		Gellan gum	418	GMP	256
		Guar gum	412	GMP	256
		Gum arabic	414	GMP	256
		Karaya gum	416	GMP	256

**Table 6**

<b>Cereals and cereal products</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended maximum level</b>	<b>Note</b>
		Konjac flour	425	GMP	256
		Lactic acid L-, D- and DL-	270	GMP	256
		Lecithins	322 (i)	GMP	256
		Malic acid	296	GMP	256
		Mannitol	421	GMP	256
		Microcrystalline cellulose	460 (i)	GMP	256
		Mono- and di-glycerides of fatty acids	471	GMP	256
		Monosodium L-glutamate	621	GMP	256
		Nitrous oxide	942	GMP	256
		Pectins	440	GMP	256
		Phosphated distarch phosphate	1413	GMP	256
		<b>POLYSORBATES</b>		5,000 mg/kg	
		Potassium alginate	402	GMP	256
		Potassium carbonate	501 (i)	GMP	256
		Potassium chloride	508	GMP	256
		Processed eucheuma seaweed	407a	GMP	256
		Pullulan	1204	GMP	256
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470 (i)	GMP	256



Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Sodium acetate	262 (i)	GMP	256
		Sodium alginate	401	GMP	256
		Sodium ascorbate	301	200 mg/kg	256
		Sodium carbonate	500 (i)	GMP	256
		Carboxymethyl cellulose	466	GMP	256
		Sodium gluconate	576	GMP	256
		Sodium hydrogen carbonate	500 (ii)	GMP	256
		Sodium lactate	325	GMP	256
		Tara gum	417	GMP	256
		Tragacanth gum	413	GMP	256
		Xanthan gum	415	GMP	256
6.4.3	Pre-cooked pastas and noodles and like products	<b>ASCORBYL ESTERS</b>		500 mg/kg	211, 10
		<b>BENZOATES</b>		1,000 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		<b>CAROTENOIDS</b>		1,200 mg/kg	153
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 mg/kg	153
		Canthaxanthin	161g	15 mg/kg	153

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Caramel III - Ammonia caramel	150c	50,000 mg/kg	153,173
		Caramel IV- Sulfite ammonia caramel	150d	50,000 mg/kg	153
		beta – Carotenes , vegetable	160a(ii )	1,000 mg/kg	153
		Cyclodextrin, beta	459	1,000 mg/kg	153
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	194
		<b>PHOSPHATES</b>		2,500 mg/kg	33,211
		<b>POLYSORBATES</b>		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
		<b>RIBOFLAVINS</b>		300 mg/kg	153
		<b>SORBATES</b>		2,000 mg/kg	42,211
		<b>SULFITES</b>		20 mg/kg	44
		Sunset yellow FCF	110	100 mg/kg	153
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	130,15
		Paprika oleoresin	160c(i)	GMP	
		Annatto	160b(i ),(ii)	GMP	

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Tartaric acid	334	GMP	
6.5	Cereals/pulses and starch based desserts	<b>ASCORBYL ESTERS</b>		500 mg/kg	10, 2
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	200 mg/kg	191
		<b>BENZOATES</b>		1,000 mg/kg	13
		<b>CAROTENOIDS</b>		150 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		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	
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>		315 mg/kg	21
		Grape skin extract	163(ii)	200 mg/kg	181
		<b>IRON OXIDES</b>		75 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Neotame	961	33 mg/kg	
		Nisin	234	3 mg/kg	
		<b>PHOSPHATES</b>		7,000 mg/kg	33
		<b>POLYSORBATES</b>		3,000 mg/kg	
		Propyl gallate	310	90 mg/kg	2, 15
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		100 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Tocopherol	307	GMP	
		TBHQ	319	200 mg/kg	
		Carboxy methyl cellulose	466, 469	5 g/kg	
		Ponceau 4R	124	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Tartrazine	102	100 mg/kg	
		Indogotine (Indigo carmine)	132	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Fast green FCF	110	100 mg/kg	
<b>6.6</b>	<b>Batters</b>	Butylated hydroxyanisole	320	200 mg/kg	Only for vada dry mixes

Table 6

Cereals and cereal products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		(BHA)			
		<b>CAROTENOIDS</b>		500 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		<b>PHOSPHATES</b>		5,600 mg/kg	33
		<b>POLYSORBATES</b>		5,000 mg/kg	2
		Polydimethylsiloxane	900a	10 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SODIUM ALUMINIUM PHOSPHATES</b>		1,000 mg/kg	6
		<b>SORBATES</b>		2,000 mg/kg	42
		Tartaric acid	334		
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

**Table 6**

<b>Cereals and cereal products</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended maximum level</b>	<b>Note</b>
<b>6.8</b>	<b>Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)</b>				
<b>6.8.1</b>	<b>Soybean based beverages</b>	Caramel III - ammonia caramel	150c	1,500 mg/kg	
		<b>PHOSPHATES</b>		1,300 mg/kg	33
		<b>RIBOFLAVINS</b>		50 mg/kg	
		Steviol glycosides	960	200 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
<b>6.8.2</b>	<b>Soybean-based beverage film</b>				
<b>6.8.3</b>	<b>Soybean curd (tofu)</b>	<b>PHOSPHATES</b>		100 mg/kg	33
<b>6.8.4</b>	<b>Semi-dehydrated soybean curd</b>				
<b>6.8.4.1</b>	<b>Thick gravy-stewed semi-dehydrated soybean curd</b>				
<b>6.8.4.2</b>	<b>Deep fried semi-dehydrated soybean curd</b>				
<b>6.8.4.3</b>	<b>Semi-dehydrated soybean curd,</b>				

**Table 6**

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

**Table 7**

<b>Bakery products</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended maximum level</b>	<b>Note</b>
<b>7.0</b>	<b>Bakery products</b>	<b>ASCORBYL ESTERS</b>		1,000 mg/kg	15,10
		Benzoic acid	210	1,000 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200mg/kg	180, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	180, 15
		Carnauba wax	903	GMP	3
		Fast green FCF	143	100 mg/kg	
		Mineral oil, high viscosity	905d	3,000 mg/kg	125
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	72, 11
		<b>SORBATES</b>		1,000 mg/kg	42
<b>7.1</b>	<b>Bread and ordinary bakery wares and mixes</b>	Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	4,000 mg/kg	191
		Ammonium persulfate	923	2,500 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Neotame	961	70 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	
		Tartaric acid	334	GMP	
		Sucrose esters of	473	GMP	



Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		fatty acid			
		Sodium stearoyl-2-lactylate	481(i),	5,000 mg/kg	Singly or in combination
		Calcium stearoyl-2-lactylate	482(ii)	5,000 mg/kg	
		Polyglycerol esters of interesterified ricinoleic acid	476	2,000 mg/kg	
		Acid calcium phosphate	341	10,000 mg/kg	
		Sodium diacetate	262 (ii)	4,000 mg/kg	
		Acid sodium pyrophosphate	450 (i)	5,000 mg/kg	
		L- Cysteine monohydrochloride	920	90 mg/kg	
		Curcumin	100(i)	GMP	
		Benzoyl peroxide	928	80 mg/kg	
		Acid calcium phosphate	341	10,000 mg/kg	
7.1.1	Bread and rolls including yeast leavened breads, specialty breads and soda breads	Mineral oil, medium viscosity	905e	3,000 mg/kg	36, 126
		Xylanase		GMP	Only for breads, FS03
		<b>POLYSORBATES</b>		3,000 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	195, 15
		<b>PHOSPHATES</b>		9,300 mg/kg	229,33
7.1.2	Crackers	Allura red AC	129	100 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Aluminium ammonium sulfate	523	100 mg/kg	246, 6
		<b>CAROTENOIDS</b>		1,000 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	181
		<b>PHOSPHATES</b>		9,300 mg/kg	229,33
		<b>POLYSORBATES</b>		5,000 mg/kg	11
		<b>SODIUM ALUMINIUM PHOSPHATES</b>		100 mg/kg	246, 6
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 195
7.1.3	Other ordinary bakery products	Allura red AC	129	100 mg/kg	
		Aluminium ammonium sulfate	523	100 mg/kg	6, 244, 246
		<b>CAROTENOIDS</b>		100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	50,000 mg/kg	
		<b>PHOSPHATES</b>		9,300 mg/kg	229,33
		<b>POLYSORBATES</b>		3,000 mg/kg	11

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Propyl gallate	310	100 mg/kg	15, 130
		<b>SODIUM ALUMINIUM PHOSPHATES</b>		100 mg/kg	6, 244, 246
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130
7.1.4	Bread-type products, including bread stuffing and bread crumbs	<b>CAROTENOIDS</b>		200 mg/kg	116
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		6 mg/kg	62
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	181
		<b>PHOSPHATES</b>		9,300 mg/kg	229,333
		<b>POLYSORBATES</b>		3,000 mg/kg	11
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 195
7.1.5	Steamed breads and buns	Aluminium ammonium sulfate	523	40 mg/kg	246, 6, 248
		<b>CAROTENOIDS</b>		100 mg/kg	216
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		<b>PHOSPHATES</b>		9,300 mg/kg	229,33
		<b>POLYSORBATES</b>		3,000 mg/kg	11

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	11, 72
		<b>SODIUM ALUMINIUM PHOSPHATES</b>		40 mg/kg	246, 6, 248
7.1.6	Mixes for bread and ordinary bakery wares	Aluminium ammonium sulfate	523	40 mg/kg	246, 6, 249
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		<b>PHOSPHATES</b>		9,300 mg/kg	229,33
		<b>POLYSORBATES</b>		3,000 mg/kg	11
		<b>SODIUM ALUMINIUM PHOSPHATES</b>		40 mg/kg	248, 246, 6
7.2	Fine bakery wares (sweet, salty, savoury) and mixes				
7.2.1	Cakes, cookies, biscuit, cracker and pies	Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77, 113
		<b>BENZOATES</b>		1,000 mg/kg	13
		Beeswax	901	GMP	3
		Brilliant blue	133	100 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		FCF			
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		<b>HYDROXYBENZ OATES, PARA-</b>		300 mg/kg	27
		<b>IRON OXIDES</b>		100 mg/kg	-
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	80 mg/kg	165
		<b>PHOSPHATES</b>		9,300 mg/kg	229,33
		Ponceau 4R	124	50 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		170 mg/kg	165
		<b>SULFITES</b>		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Sunset yellow FCF	110	50 mg/kg	
		Sucrose esters of Fatty acids	473	GMP	
		Tartaric acid	334	GMP	
		Benzoyl peroxide	928	40 mg/kg	
		Curcumin	100(i)	GMP	
		Canthaxanthin	161g	GMP	
		Annatto	160(b)	GMP	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		<b>POLYSORBATES</b>		3,000 mg/kg	
		Tartarazine	102	100 mg/kg	
		Potassium iodate	917	GMP	
7.2.2	Other fine bakery products	Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77,113
		<b>BENZOATES</b>		1,000 mg/kg	13
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	200 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		<b>POLYSORBATES</b>		3,000 mg/kg	
		Nisin	234	12.5 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		<b>HYDROXYBENZ OATES, PARA-</b>		300 mg/kg	27
		<b>IRON OXIDES</b>		100 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	80 mg/kg	165
		<b>PHOSPHATES</b>		9,300 mg/kg	229, 33
		Ponceau 4R	124	50 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		170 mg/kg	165
		<b>SULFITES</b>		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
7.2.3	Mixes for fine bakery wares	Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77,113
		Beeswax	901	GMP	3
		Brilliant blue	133	200 mg/kg	

Table 7

Bakery products					
Food Category System	Food Category Name	Food Additive	INS No	Recommended maximum level	Note
		FCF			
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		<b>HYDROXYBENZ OATES, PARA-</b>		300 mg/kg	27
		<b>IRON OXIDES</b>		100 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	80 mg/kg	165,
		<b>PHOSPHATES</b>		9,300 mg/kg	229,33
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	196,15
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		170 mg/kg	165
		<b>SULFITES</b>		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	



**Table 7**

<b>Bakery products</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended maximum level</b>	<b>Note</b>
		<b>POLYSORBATES</b>		3,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	

**Table 8**

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

**Table 8**

<b>Meat and meat products including poultry</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130, XS96, XS97
		Butylated hydroxytoluene (BHT)	321	100mg/kg	15, 130, 167, XS96, XS97
		Caramel III - ammonia caramel	150c	GMP	XS97, XS96, XS98, XS89, 4, 3
		Caramel IV –sulfite ammonia caramel	150d	GMP	XS97, XS96, XS98, XS89, 4, 3
		beta-Carotenes, vegetable	160a(ii)	5,000 mg/kg	XS97, XS96,
		Erythrosine	127	30 mg/kg	XS97, XS96, 4
		Fast green FCF	143	100 mg/kg	XS97, XS96, 3, 4
		<b>RIBOFLAVINS</b>		300 mg/kg	XS96 XS97
		Sunset yellow FCF	110	100 mg/kg	XS 97, XS 96
<b>8.2.1</b>	<b>Non-heat treated processed meat and poultry products in whole pieces or cuts</b>	<b>PHOSPHATES</b>		2,200 mg/kg	33
		Grape skin extract	163(ii)	5,000 mg/kg	XS96, XS97
<b>8.2.1.1</b>	<b>Cured (including salted) non-</b>				

**Table 8**

<b>Meat and meat products including poultry</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
	<b>heat treated processed meat and poultry products in whole pieces or cuts</b>				
<b>8.2.1.2</b>	<b>Cured (including salted) and dried processed meat and poultry products in whole pieces or cuts</b>	<b>BENZOATES</b>		1,000 mg/kg	3, 13
		Isopropyl citrates	384	200 mg/kg	
		Natamycin (Pimaricin)	235	6 mg/kg	
<b>8.2.1.3</b>	<b>Fermented non-heated treated processed meat and poultry products in whole pieces or cuts</b>	Sucroglycerides	474	5,000 mg/kg	
		<b>NITRITES</b>		80 mg/kg	32,288
<b>8.2.2</b>	<b>Heat-treated processed meat and poultry products in whole pieces or cuts (canned chicken, canned mutton and goat meat)</b>	Added colour, flavour and meat tenderizer not permitted.			
		<b>Nisin</b>	234	25 mg/kg	330, XS97, XS96, 233
		<b>NITRITES</b>		80 mg/kg	32, 288
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>SACCHARINS</b>		500 mg/kg	XS97, XS96

**Table 8**

<b>Meat and meat products including poultry</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Sucroglycerides	474	5,000 mg/kg	XS97, XS96, 15
<b>8.2.3</b>	<b>Frozen processed meat and poultry products in whole pieces or cuts</b>	Mineral oil, High Viscosity	905d	950 mg/kg	3
		<b>PHOSPHATES</b>		2,200 mg/kg	33
<b>8.3</b>	<b>Processed comminuted meat and poultry products</b>	<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>POLYSORBATES</b>		5,000 mg/kg	
		Propyl gallate	310	200 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	XS89, XS96, 4, XS98, XS97
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 130, XS89, XS98
		Butylated hydroxytoluene (BHT)	321	100 mg/kg	15, 130, 162, XS89, XS98
		Caramel III - ammonia caramel	150C	GMP	XS89, XS96, 4, XS98 XS97, 3
		Caramel IV –sulfite ammonia caramel	150d	GMP	XS89, XS96, 4, 3, XS98, XS97

**Table 8**

<b>Meat and meat products including poultry</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Erythrosine	127	30 mg/kg	4, 290
		Grape skin extract	163(ii)	5,000 mg/kg	XS89, XS98
		Paprika oleoresin	160c(i)	GMP	
		<b>NITRITES</b>		80 mg/kg	287, 32, 286
		<b>PHOSPHATES</b>		2,200 mg/kg	302, XS89, 33, XS98
		<b>POLYSORBATES</b>		5,000 mg/kg	XS97, XS96
		Propyl gallate	310	200 mg/kg	130, XS89, XS98, 15
		<b>RIBOFLAVINS</b>		300 mg/kg	XS96, XS97
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	XS98, XS89, 130, 2, 15
<b>8.3.1</b>	<b>Non-heat treated processed comminuted meat and poultry products</b>	beta-Carotenes, vegetable	160a(ii)	20 mg/kg	118
<b>8.3.1.1</b>	<b>Cured (including salted) non-</b>	Canthaxanthin	161g	100 mg/kg	118,4

**Table 8**

<b>Meat and meat products including poultry</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
	<b>heat treated processed comminuted meat and poultry products</b>				
<b>8.3.1.2</b>	<b>Cured (including salted) and dried processed comminuted meat and poultry products</b>	Isopropyl citrate	384	200 mg/kg	
		Natamycin (Pimaricin)	235	20 mg/kg	3, 81
		<b>BENZOATES</b>		1,000 mg/kg	3,13
		Sunset yellow FCF	110	100 mg/kg	
<b>8.3.1.3</b>	<b>Fermented non-heat treated processed comminuted meat and poultry products</b>	Sulphur dioxide	220	450 mg/kg	Sausages & sausage meat containing cereals and condiments
<b>8.3.2</b>	<b>Heat-treated processed comminuted meat and poultry products (canned cooked ham, canned</b>	Sucroglycerides	474	5,000 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	XS98, XS89, XS97, XS96, 4
		<b>CAROTENOIDS</b>		20 mg/kg	XS98, XS89
		beta-Carotenes, vegetable	160(ii)	20 mg/kg	XS89, XS98

Table 8

Meat and meat products including poultry					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	luncheon meat, canned chopped meat)	<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		35 mg/kg	XS89, XS98, 21
		Sucroglycerides	474	5,000 mg/kg	XS89, , XS98, 15
		Sunset yellow FCF	110	200 mg/kg	XS89, XS98,
8.3.3	Frozen processed comminuted meat and poultry products	Mineral oil, high viscosity	905d	950 mg/kg	3
		Brilliant blue FCF	133	200 mg/kg	100 mg/kg in other than cooked. XS89, XS98 XS97, XS96, 4
		Sunset yellow FCF	110	200 mg/kg	100 mg/kg in other than cooked. XS89, XS98
8.4	Edible casings	Paprika oleoresin	160c(i)	GMP	
		<b>ASCORBYL ESTERS</b>		5,000 mg/kg	10
		Brilliant blue FCF	133	100 mg/kg	XS98, XS89, XS97, XS96, 4
		<b>CAROTENOIDS</b>		100 mg/kg	XS98, XS 89



**Table 8**

<b>Meat and meat products including poultry</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Fast green FCF	143	100 mg/kg	3
		Grape skin extract	163 (ii)	5,000 mg/kg	
		<b>HYDROXYBENZOTATES, PARA-</b>		36 mg/kg	27
		<b>IRON OXIDES</b>		1,000 mg/kg	72
		<b>PHOSPHATES</b>		1,100 mg/kg	33
		<b>POLYSORBATES</b>		1,500 mg/kg	XS97, XS96

**Table 9**

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

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	<b>echinoderms(frozen shrimps or prawns, frozen lobsters,frozen squid , frozen fin fish and frozen fish fillets)</b>	Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 180
		Calcium carbonate	170(i)	GMP	95
		Canthaxanthin	161g	35 mg/kg	95
		Citric acid	330	GMP	61 , 257
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		75 mg/kg	21
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>RIBOFLAVINS</b>		300 mg/kg	95
		<b>SULFITES</b>		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

**Table 9**

<b>Fish and fish products, including molluscs, crustaceans, and echinoderms</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Guar gum	412	GMP	37, 73
		Gum arabic (acacia gum)	414	GMP	29
		Hydroxypropyl cellulose	463	GMP	29
		Hydroxypropyl methyl cellulose	464	GMP	29
		Hydroxypropyl starch	1440	GMP	29
		Acetic and fatty acid esters of glycerol	472a	GMP	29
		Karaya gum	416	GMP	29
		Lactic and fatty acid esters of glycerol	472b	GMP	29
		Lecithins	322(i), (ii)	GMP	29
		Magnesium chloride	511	GMP	29
		Mannitol	421	GMP	29
		Methyl cellulose	461	GMP	37
		Methyl ethyl cellulose	465	GMP	29
		Oxidized starch	1404	GMP	29
		Pectins	440	GMP	16,37
		Polydextroses	1200	GMP	29
		Potassium alginate	402	GMP	29
		Potassium chloride	508	GMP	29
		Potassium dihydrogen citrate	332(i)	GMP	61
		Powdered cellulose	460(ii)	GMP	29
		Processed eucheumaseaweed	407a	GMP	37
		Salts of myristic, palmitic and stearic	470(i)	GMP	71, 29

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		acids with ammonia, calcium, potassium and sodium			
		Trisodium citrate	331(iii)	GMP	61
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	29
		Sodium alginate	401	GMP	37
		Carboxymethyl cellulose	466	GMP	
		Tara gum	417	GMP	29, 73
		Tragacanth gum	413	GMP	29
		Tricalcium citrate	333(iii)	GMP	29
		Trisodium citrate	331(iii)	GMP	61
		Xanthan gum	415	GMP	37
9.2.2	Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms	Trisodium citrate	331(iii)	GMP	61
		<b>ASCORBYL ESTERS</b>		1,000 mg/kg	10
		Ammonium carbonate	503(i)	GMP	41
		Ascorbic acid, L-	300	GMP	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 180
		Citric acid	330	GMP	61

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		75 mg/kg	21
		Fumaric acid	297	GMP	41
		Malic acid, DL-	296	GMP	41
		<b>PHOSPHATES</b>		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
		<b>THIODIPROPIONATES</b>		200 mg/kg	15, 46
		Acetylated distarch phosphate	1414	GMP	63
		Agar	406	GMP	29
		Carob bean gum	410	GMP	177
		Carrageenan	407	GMP	177
		Citric and fatty acid esters of glycerol	472c	GMP	129
		Dextrins, roasted starch	1400	GMP	29
		Gellan gum	418	GMP	29
		Guar gum	412	GMP	177

**Table 9**

<b>Fish and fish products, including molluscs, crustaceans, and echinoderms</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		Gum arabic (acacia gum)	414	GMP	29
		Hydroxypropyl cellulose	463	GMP	63
		Hydroxypropyl methyl cellulose	464	GMP	63
		Hydroxypropyl starch	1440	GMP	63
		Acetic and fatty acid esters of glycerol	472a	GMP	29
		Karaya gum	416	GMP	29
		Lactic and fatty acid esters of glycerol	472b	GMP	29
		Magnesium chloride	511	GMP	29
		Mannitol	421	GMP	29
		Methyl cellulose	461	GMP	177
		Methyl ethyl cellulose	465	GMP	63
		Oxidized starch	1404	GMP	63
		Pectins	440	GMP	177
		Powdered cellulose	460(ii)	GMP	29
		Processed eucheumaseaweed	407a	GMP	177
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	29

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Sodium alginate	401	GMP	210
		Carboxymethyl cellulose	466	GMP	177
		Tara gum	417	GMP	29, 73
		Tragacanth gum	413	GMP	29
		Xanthan gum	415	GMP	177
		Acetylated distarch adipate	1422	GMP	63
		Acid-treated starch	1401	GMP	63
		Alkaline treated starch	1402	GMP	63
		Hydroxypropyl distarch phosphate	1442	GMP	63
		Lecithins	322(i), (ii)	GMP	63
		Starch acetate	1420	GMP	63
		Monostarch phosphate	1410	GMP	63
		Tripotassium citrate	332(ii)	GMP	61
		Phosphated distarch phosphate	1413	GMP	63
9.2.3	Frozen minced and creamed fish products including molluscs, crustaceans, and echinoderms	<b>CHLOROPHYLLS, AND CHLOROPHYLLIN COPPER COMPLEXES</b>		40 mg/kg	95
		Grape skin extract	163(ii)	GMP	95
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		Ponceau 4R	124	100 mg/kg	95
		Sunset yellow FCF	110	100 mg/kg	95
		Agar	406	GMP	
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Dextrins, roasted	1400	GMP	



Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		starch			
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Karaya gum	416	GMP	
		Mannitol	421	GMP	
		Processed eucheumaseaweed	407a	GMP	
		Sodium alginate	401	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Tara gum	417	GMP	
		Xanthan gum	415	GMP	
9.2.4	Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms	Ascorbic acid, L-	300	GMP	
		Calcium carbonate	170(i)	GMP	
		Fumaric acid	297	GMP	
		Magnesium carbonate	504(i)	GMP	
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, DL-	296	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium fumarates	365	GMP	
		Tricalcium citrate	333(iii)	GMP	
		Tripotassium citrate	332(ii)	GMP	

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Trisodium citrate	331(iii)	GMP	
9.2.4.1	Cooked fish and fish products	Acetylated distarch phosphate	1414	GMP	241
		Allura red AC	129	100 mg/kg	95
		Carob bean gum	410	GMP	241
		Brilliant blue FCF	133	200 mg/kg	95
		Dextrins, roasted starch	1400	GMP	241
		Hydroxypropyl starch	1440	GMP	241
		Gellan gum	418	GMP	241
		Karaya gum	416	GMP	241
		<b>CHLOROPHYLLS, AND CHLOROPHYLLIN COPPER COMPLEXES</b>		30 mg/kg	62 ,95
		Calcium carbonate	170(i)	GMP	
		Oxidized starch	1404	GMP	241
		Processed eucheuma seaweed	407a	GMP	241
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	95
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		50 mg/kg	21
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	95
		Indigotine (Indigo carmine)	132	200 mg/kg	95
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		Ponceau 4R	124	200 mg/kg	95
		<b>RIBOFLAVINS</b>		300 mg/kg	95

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Tragacanth gum	413	GMP	241
		<b>SACCHARINS</b>		500 mg/kg	
		<b>SORBATES</b>		2,000 mg/kg	42
		Sodium fumarate	365	GMP	
		Sunset yellow FCF	110	200 mg/kg	95
		Xanthan gum	415	GMP	241, 327
9.2.4.2	Cooked molluscs, crustaceans, and echinoderms	Allura red AC	129	100 mg/kg	
		Aluminium ammonium sulfate	523	200 mg/kg	6,250
		<b>BENZOATES</b>		2,000 mg/kg	13, 82
		Brilliant blue FCF	133	200 mg/kg	95
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SORBATES</b>		2,000 mg/kg	42, 82
		<b>SULFITES</b>		150 mg/kg	44
		Sunset yellow FCF	110	200 mg/kg	
9.2.4.3	Fried fish and fish products, including molluscs, crustaceans, and echinoderms	Hydroxypropyl starch	1440	GMP	41
		Processed eucheuma seaweed	407a	GMP	41
		Acetylated distarch phosphate	1414	GMP	41
		Carob bean gum	410	GMP	41
		Dextrins, roasted starch	1400	GMP	41

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Gellan gum	418	GMP	41
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES</b>		40 mg/kg	95,41
		Karaya gum	416	GMP	41
		Oxidized starch	1404	GMP	41
		Grape skin extract	163(ii)	1,000 mg/kg	95
		Tragacanth gum	413	GMP	41
		Xanthan gum	415	GMP	
9.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms (Dried shark fins, Salted fish/ dried salted fish)	Allura red AC	129	100 mg/kg	22
		<b>BENZOATES</b>		200 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 196
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 196
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES</b>		200 mg/kg	
		Calcium carbonate	170(i)	GMP	266, 267
		Canthaxanthin	161g	15 mg/kg	
		beta- Carotenes, vegetable	160a(ii )	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Fumaric acid	297	GMP	
		Grape skin extract	163(ii)	1,000 mg/kg	266, 267
		<b>IRON OXIDES</b>		250 mg/kg	22
		Magnesium carbonate	504(i)	GMP	22

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Indigotine (Indigo carmine)	132	100 mg/kg	22
		Magnesium hydroxide	528	GMP	266, 267
		Magnesium hydroxide carbonate	504(ii)	GMP	266, 267
		Malic acid, DL-	296	GMP	266, 267
		Ponceau 4R	124	100 mg/kg	266, 267
		Potassium dihydrogen citrate	332(i)	GMP	22
		Propyl gallate	310	100 mg/kg	266, 267
		<b>RIBOFLAVINS</b>		300 mg/kg	15, 196
		<b>SORBATES</b>			42
		<b>SULFITES</b>		30 mg/kg	
		Sodium dihydrogen citrate	331(i)	GMP	44
		Sodium fumarate	365	GMP	266, 267
		Sunset yellow FCF	110	100 mg/kg	266, 267
		Acetylated distarch phosphate	1414	GMP	22
		Agar	406	GMP	300
		Carrageenan	407	GMP	300
		Citric and fatty acid esters of glycerol	472c	GMP	300
		Guar gum	412	GMP	300
		Gum arabic (acacia gum)	414	GMP	300
		Hydroxypropyl cellulose	463	GMP	300
		Hydroxypropyl methyl cellulose	464	GMP	300
		Hydroxypropyl starch	1440	GMP	300
		Lactic and fatty	472b	GMP	300

**Table 9**

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

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
9.3	Semi preserved fish and fish products including molluscs, crustaceans, and echinoderms	Acesulfame potassium	950	200 mg/kg	144, 188
		Aspartame	951	300 mg/kg	144, 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		<b>BENZOATES</b>		2,000 mg/kg	13, 120
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 180
		<b>CAROTENOIDS</b>		100 mg/kg	100, 95
		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
		Neotame	961	10 mg/kg	
		<b>HYDROXYBENZOATES, PARA-</b>		1,000 mg/kg	27
		<b>SORBATES</b>		1,000 mg/kg	42
9.3.1	Fish and fish products including molluscs, crustaceans, and echinoderms, marinated and/or in jelly	<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>SACCHARINS</b>		160 mg/kg	144

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
9.3.2	Fish and fish products including molluscs, crustaceans and echinoderms, pickled and/or in brine	<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		250 mg/kg	21
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>SACCHARINS</b>		160 mg/kg	144
9.3.3	Salmon substitutes, caviar and other fish roe products	Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES</b>		200 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		<b>IRON OXIDES</b>		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		Ponceau 4R		200 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
9.3.4	Semi-preserved fish and fish products including molluscs, crustaceans and	Sunset yellow FCF	110	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES</b>		75 mg/kg	95
		<b>IRON OXIDES</b>		50 mg/kg	95



Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
	<b>echinoderms (e.g. fish paste), excluding products of food categories 9.3.1 –9.3.3</b>	Indigotine (Indigo carmine)	132	100 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		Ponceau 4R	124	100 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		160 mg/kg	144
<b>9.4</b>	<b>Fully preserved including canned or fermented fish and fish products, and molluscs, crustaceans, and echinoderms(canned fin fish, canned shrimp, canned sardines, canned salmon, canned crab meat, canned tuna and bonito)</b>	Acesulfame potassium	950	200 mg/kg	144, 188
		Aspartame	951	300 mg/kg	144, 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		<b>CAROTENOIDS</b>		100 mg/kg	95
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 180
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES,</b>		500 mg/kg	95
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	30,000 mg/kg	50
		Caramel IV –sulfite ammonia caramel	150d	30,000 mg/kg	95
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		340 mg/kg	21

**Table 9**

<b>Fish and fish products, including molluscs, crustaceans, and echinoderms</b>					
<b>Food Category System</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Note</b>
		<b>IRON OXIDE</b>		50 mg/kg	95
		Neotame	961	10 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>RIBOFLAVINS</b>		500 mg/kg	95
		<b>SACCHARINS</b>		200 mg/kg	144
		<b>SULFITES</b>		150 mg/kg	44, 140
		Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		Carboxy methyl cellulose	466	GMP	

**Table 10**

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

**Table 10**

<b>Eggs and eggs products</b>					
<b>Food category system</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Notes</b>
		Lecithins	322(i), (ii)	GMP	
		Micro crystalline cellulose (cellulose gel)	460(i)	GMP	
		Pectins	440	GMP	
		Polydextroses	1200	GMP	
		Processed eucheuma seaweed	407a	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	
		Sodium alginate	401	GMP	
		Tara gum	417	GMP	
		Triethyl citrate	1505	2,500 mg/kg	47
		Xanthan gum	415	GMP	
		Carboxymethyl cellulose	466	GMP	
<b>10.2.2</b>	<b>Frozen egg products</b>	<b>PHOSPHATES</b>		1,290 mg/kg	67, 33
		<b>SORBATES</b>		1,000 mg/kg	42
		Acetic acid, glacial	260	GMP	
		Citric acid	330	GMP	
		Lactic acid L-, D- and DL	270	GMP	
		Sodium acetate	262(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium lactate	325	GMP	
		Trisodium citrate	331(iii)	GMP	

**Table 10**

<b>Eggs and eggs products</b>					
<b>Food category system</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Notes</b>
		Agar	406	GMP	
		Calcium alginate	404	GMP	
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic(Acacia gum)	414	GMP	
		Karaya gum	416	GMP	
		Konjac flour	425	GMP	
		Lecithins	322(i), (ii)	GMP	
		Micro crystalline cellulose (cellulose gel)	460(i)	GMP	
		Mannitol	421	GMP	
		Mono- and di-glycerides of fatty acids	471	GMP	
		Pectins	440	GMP	
		Polydextrose	1200	GMP	
		Processed eucheuma seaweed	407a	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	
		Sodium alginate	401	GMP	
		Tara gum	417	GMP	
		Carboxymethyl cellulose	466	GMP	

Table 10

Eggs and eggs products					
Food category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		Xanthan gum	415	GMP	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		200 mg/kg	21, 47
		<b>SORBATES</b>		1,000 mg/kg	42
		Triethyl citrate	1505	2,500 mg/kg	47
10.2.3	Dried and/or heat coagulated egg products	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		200 mg/kg	21, 47
		<b>SORBATES</b>		1,000 mg/kg	42
		Triethyl citrate	1505	2,500 mg/kg	47
10.3	Preserved eggs	<b>PHOSPHATES</b>		1,000 mg/kg	33
10.4	Egg based deserts e.g. custard	Acesulfame potassium	950	350 mg/kg	188
		<b>ASCORBYL ESTERS</b>		500 mg/kg	10, 2
		Aspartame	951	1,000 mg/kg	191
		<b>BENZOATES</b>		1,000 mg/kg	13
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	100 mg/kg	
		<b>PHOSPHATES</b>		1,400 mg/kg	33
		<b>POLYSORBATES</b>		3,000 mg/kg	
		Propyl gallate	310	90 mg/kg	15, 2
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		<b>SACCHARINS</b>		100 mg/kg	144
		<b>SORBATES</b>		1,000 mg/kg	42
		Steviol glycosides	960	330 mg/kg	26

Table 10

Eggs and eggs products					
Food category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Allura red AC	129	100 mg/kg	
		Brilliant Blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		150 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		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	100 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		<b>RIBOFLAVINS</b>		200 mg/kg	

**Table 11**

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



**Table 11**

<b>Sweeteners including honey</b>					
<b>Food Category system</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Notes</b>
	<b>syrup, raw cane sugar, khandsari sugar (sulphur sugar), bura sugar</b>				
	<b>Khandsari sugar (desi)</b>	No additives permitted			
<b>11.1.3.1</b>	<b>Dried glucose syrup for manufacture of sugar confectionery (dried glucose syrup)</b>	<b>SULFITES</b>		20 mg/kg	111,44
<b>11.1.3.2</b>	<b>Glucose syrup for manufacture of sugar confectionery (golden syrup)</b>	<b>SULFITES</b>		20 mg/kg	111,44
<b>11.1.4</b>	<b>Lactose</b>	No additives permitted			
<b>11.1.5</b>	<b>Plantation or mill white sugar (plantation white sugar, cube sugar, misri)</b>	<b>SULFITES</b>		70 mg/kg	44
<b>11.1.6</b>	<b>Jaggery / gur</b>	<b>SULFITES</b>		70 mg/kg	44
<b>11.2</b>	<b>Brown sugar excluding products of food category 11.1.3</b>	<b>SULFITES</b>		40 mg/kg	44
<b>11.3</b>	<b>Sugar solutions</b>	<b>RIBOFLAVINS</b>		300 mg/Kg	

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
	and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3				
		<b>SULFITES</b>		70 mg/kg	44
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	<b>ASCORBYL ESTERS</b>		200 mg/kg	10
		Acesulfame potassium	950	1,000 mg/kg	159, 188
		Acetic and fatty acid esters of glycerol	472a	GMP	258
		Acetylated distarch adipate	1422	GMP	258
		Acetylated distarch phosphate	1414	GMP	258
		Acid-treated starch	1401	GMP	258
		Agar	406	GMP	258
		Alginic acid	400	GMP	258
		Alitame	956	200 mg/kg	159
		Alkaline treated starch	1402	GMP	258
		Allura red AC	129	200 mg/kg	
		Ammonium alginate	403	GMP	258
		Aspartame	951	3,000 mg/kg	159, 191
		<b>BENZOATES</b>		1,000 mg/kg	13
		Bleached starch		GMP	258
		<b>CAROTENOIDS</b>		50 mg/kg	217
		<b>CHLOROPHYLLS</b>		64 mg/kg	62

**Table 11**

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

**Table 11**

<b>Sweeteners including honey</b>					
<b>Food Category system</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Notes</b>
		glycerol			
		Lecithins	322(i), (ii)	GMP	258
		Magnesium carbonate	504(i)	GMP	258
		Magnesium chloride	511	GMP	258
		Magnesium hydroxide	528	GMP	258
		Magnesium hydroxide carbonate	504(ii)	GMP	258
		Mannitol	421	GMP	258
		Methyl cellulose	461	GMP	258
		Methyl ethyl cellulose	465	GMP	258
		Microcrystalline cellulose (cellulose gel)	460(i)	GMP	258
		Mono- and di-glycerides of fatty acids	471	GMP	258
		Monostarch phosphate	1410	GMP	258
		Neotame	961	70 mg/kg	159
		Oxidized starch	1404	GMP	258
		<b>PHOSPHATES</b>		1,320 mg/kg	56,33
		Pectins	440	GMP	258
		Phosphated distarch phosphate	1413	GMP	258
		Polydextrose	1200	GMP	258
		Ponceau 4R	124	300 mg/kg	159
		Potassium alginate	402	GMP	258
		Potassium dihydrogen citrate	332(i)	GMP	

**Table 11**

<b>Sweeteners including honey</b>					
<b>Food Category system</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum Level</b>	<b>Notes</b>
		Powdered cellulose	460(ii)	GMP	258
		Processed eucheuma seaweed	407a	GMP	258
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		300 mg/kg	159
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>SULFITES</b>		40 mg/kg	44
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71, 258
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	258
		Sodium alginate	401	GMP	258
		Carboxymethyl cellulose	466	GMP	258
		Sodium dihydrogen citrate	331(i)	GMP	258
		Starches, enzyme treated	1405	GMP	258
		Sucralose (Trichlorogalactosucrose)	955	1,500 mg/kg	159,
		Tragacanth gum	413	GMP	258
		Tripotassium citrate	332(ii)	GMP	258
		Trisodium citrate	331(iii)	GMP	258
		Xanthan gum	415	GMP	258
<b>11.5</b>	<b>Honey</b>	No additives permitted			

Table 11

Sweeteners including honey					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Notes
11.6	Table-top sweeteners including those containing high-intensity sweeteners (saccharin sodium, aspartame, acesulfame potassium, sucralose)	Steviol glycosides	960	7 mg/ 100 mg	In tablet /liquid and powder forms, 26
		Sucralose (Trichlorogalactosucrose)	955	GMP	
		Acesulfame potassium	950	GMP	188
		Alitame	956	GMP	
		Aspartame	951	GMP	191
		Aspartame-acesulfame salt	962	GMP	
		<b>BENZOATES</b>		2,000 mg/kg	13
		Caramel IV –sulfite ammonia caramel	150d	1,200 mg/kg	213
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>		1,000 mg/kg	96,21
		Neotame	961	GMP	
		<b>PHOSPHATES</b>		1,000 mg/kg	56 ,33
		Polyethylene glycol	1521	10,000 mg/kg	
		Polyvinylpyrrolidone	1201	3,000 mg/kg	
		<b>SACCHARINS</b>		GMP	
		<b>SORBATES</b>		1,000 mg/kg	42,192

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
12.0	Salts, spices, soups, sauces, salads and protein products				
12.1	Salt and salt substitutes	No additives permitted			
12.1.1	Salt (including edible common salt, iron fortified salt, iodized salt)*	Calcium carbonate	170(i)	20 g/kg	
		Calcium silicate	552	20 g/kg	
		<b>FERROCYANIDES</b>		10 mg/kg	24, 107
		Magnesium carbonate	504(i)	20 g/kg	
		Magnesium oxide	530	GMP	
		Magnesium silicate, synthetic	553(i)	20 g/kg	
		<b>PHOSPHATES</b>		8,800 mg/kg	33
		<b>POLYSORBATES</b>		10 mg/kg	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	20 g/kg	71
		Silicon dioxide amorphous	551	GMP	
		Sodium 223ydroly silicate	554	1,000 mg/kg	6,254
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		50 mg/kg	
		Adipic acid	355	250 mg/kg	
		*Only the following additives permitted in double fortified salt			
		Hydroxy propyl methyl cellulose	464	GMP	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Titanium dioxide	171	GMP	
12.1.2	Salt substitutes	Diacetyl tartaric and fatty acid esters of glycerol	472e	16,000 mg/kg	
		<b>FERROCYANIDES</b>		20 mg/kg	24
		<b>PHOSPHATES</b>		4,400 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	
		Trisodium citrate	331(iii) )	GMP	
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	<b>ASCORBYL ESTERS</b>		500 mg/kg	10
		Acesulfame K	950	2,000 mg/kg	188
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130



Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 130
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		70 mg/kg	21
		Neotame	961	32 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		<b>SORBATES</b>		1,000 mg/kg	42
		Tertiary butyl hydroquinone	319	200 mg/kg	
<b>12.2.1</b>	<b>Herbs,spices including masalas</b>	<b>POLYSORBATES</b>		2,000 mg/kg	
		<b>SULFITES</b>		150 mg/kg	
<b>12.2.2</b>	<b>Seasonings and condiments</b>	<b>BENZOATES</b>		1,000 mg/kg	13
		Aspartame	951	2,000 mg/kg	
		Curcumin	100(i)	GMP	
		<b>FERROCYANIDES</b>		20 mg/kg	24
		Lauric arginate ethyl ester	243	200 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33 , 26
		<b>POLYSORBATES</b>		5,000 mg/kg	
		<b>SACCHARINS</b>		1,500 mg/kg	
		Sucralose	955	700 mg/kg	
		<b>SULFITES</b>		200 mg/kg	44
		Tartaric acid	334	GMP	
<b>12.3</b>	<b>Vinegars</b>	<b>BENZOATES</b>	210	1,000 mg/kg	Only in brewed vinegar
		Caramel III - ammonia caramel	150c	GMP	
		Caramel IV – sulfiteammonia caramel	150d	GMP	

Table 12

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

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>HYDROXYBENZOA TES, PARA-</b>		300 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	12 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SACCHARINS</b>		320 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	
		<b>SULFITES</b>		250 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	140 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
12.5	Soups and broths	<b>ASCORBYL ESTERS</b>		200 mg/kg	
		Acesulfame potassium	950	110 mg/kg	
		Alitame	956	40 mg/kg	
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,200 mg/kg	
		<b>BENZOATES</b>		500 mg/kg	
		Brilliant blue FCF		100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130
		Butylated hydroxytoluene (BHT)	321	100mg/kg	15, 130,340
		<b>CAROTENOIDS</b>		300 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES</b>		400 mg/kg	
		Caramel III - ammonia caramel	150c	25,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	25,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		<b>IRON OXIDES</b>		100 mg/kg	
		Indigotine (Indigo carmine)	132	100mg/kg	
		Neotame	961	20 mg/kg	
		<b>PHOSPHATES</b>		1,500 mg/kg	
		Propyl gallate	310	200 mg/kg	
		<b>RIBOFLAVINS</b>		GMP	
		<b>SACCHARINS</b>		110 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	600 mg/kg	
		Sucroglycerides	474	2,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>POLYSORBATES</b>		1,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Tartaric acid	334	GMP	
		Curcumin	100 (i)	GMP	
		Canthaxanthin	161g	GMP	
		Annatto	160b (i),(ii)	GMP	
		Saffron		GMP	
		Sulphur dioxide	220	150 mg/kg	
12.5.1	Ready-to-eat soups and broths including canned, bottled, and frozen	Brilliant blue FCF	133	50 mg/kg	
		Indigotine (Indigo carmine)	132	50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		<b>RIBOFLAVINS</b>		200 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
12.5.2	Mixes for soups and broths	<b>CAROTENOIDS</b>		200 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS , COPPER COMPLEXES</b>		GMP	
		Canthaxanthin	161g	GMP	
		Steviol glycosides	960	50 mg/kg	
		Indigotine (Indigo carmine)	132	50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	127
		Sodium 229hydroly silicate	554	570 mg/kg	6
		Sucralose (Trichlorogalactosucrose)	955	50 mg/kg	
		Sulphur dioxide	220	350 mg/kg	Carry over from fruit

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
					products
		Tartaric acid	334	1,500 mg/kg	
		Curcumin	100(i)	GMP	
12.6	Sauces and like products	Acesulfame potassium	950	1,000 mg/kg	
		Aspartame	951	350 mg /kg	
		Indigotine (indigo carmine)	132	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 130
		Butylated hydroxytoluene (BHT)	321	100 mg/kg	15, 130
		<b>BENZOATES</b>		1,000 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		500 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS , COPPER COMPLEXES</b>		100 mg/kg	
		Canthaxanthin	161g	30 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	30,000 mg/kg	
		Guaiac resin	314	600 mg/kg	
		<b>HYDROXYBENZOATES, PARA-</b>		1,000 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>IRON OXIDES</b>		75 mg/kg	
		<b>PHOSPHATES</b>		300 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	
		<b>RIBOFLAVINS</b>		350 mg/kg	
		<b>SACCHARINS</b>		160 mg/kg	
		<b>SULFITES</b>		300 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	
		L-Tartaric acid		GMP	
		Dimethyl polysiloxane		GMP	
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressings, onion dips)	<b>ASCORBYL ESTERS</b>		500 mg/kg	10, 15
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>		100 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	-
		Neotame	961	65 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	
		<b>POLYSORBATES</b>		3,000 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	
		Annatto	160b(i), (ii)	GMP	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
12.6.2	Non emulsified sauces (e.g ketchup, cheese sauce, cream sauce, brown gravy)	Steviol glycosides	960	350 mg/kg	
		Paprika oleoresin	160c(i)	GMP	
		<b>ASCORBYL ESTERS</b>		500 mg/kg	10
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		75 mg/kg	21
		Grape skin extract	163(ii)	300 mg/kg	
		Annatto	160b(i),(ii)	GMP	
		Steviol glycosides	960	350 mg/kg	
		Paprika oleoresin	160c(i)	GMP	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	70 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	
		<b>POLYSORBATES</b>		5,000 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42,127
12.6.3	Mixes for sauces and gravies	<b>ASCORBYL ESTERS</b>		200 mg/kg	10
		Curcumin	100(i)	GMP	
		Annatto	160b(i),(ii)	GMP	
		Steviol glycosides	960	350 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	
		Neotame	961	12 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	
		<b>POLYSORBATES</b>		5,000 mg/kg	



Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>SORBATES</b>		1,000 mg/kg	
		Sodium aluminosilicate	554	570 mg/kg	
12.6.4	Clear sauces	<b>ASCORBYL ESTERS</b>		200 mg/kg	10
		Aspartame	951	200 mg/kg	
		Neotame	961	12 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	
		<b>POLYSORBATES</b>		5,000 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	
		Steviol glycosides	960	350 mg/kg	
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 4.2.2.5 and 5.1.3	Acesulfame potassium	950	350 mg/kg	
		<b>ASCORBYL ESTERS</b>		200 mg/kg	10
		Aspartame	951	350 mg/kg	
		<b>BENZOATES</b>		1,500 mg/kg	
		<b>CAROTENOIDS</b>		50 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>		100 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	33 mg/kg	
		<b>POLYSORBATES</b>		2,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
		<b>SACCHARINS</b>		200 mg/kg	
		<b>SORBATES</b>		1,500 mg/kg	
		Steviol glycosides	960	115 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	1,250 mg/kg	
12.8	Yeast and like products	Butylated hydroxyanisole (BHA)	320	200 mg/kg	15
12.9	Soybean-based seasonings and condiments	<b>PHOSPHATES</b>		1,200 mg/kg	
12.9.1	Fermented soybean paste	<b>RIBOFLAVINS</b>		30 mg/kg	
		<b>SACCHARINS</b>		200 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	
12.9.2	Soybean sauce				
12.9.2.1	Fermented soybean sauce	Caramel III - ammonia caramel	150c	20,000 mg/kg	207
		Caramel IV – sulfiteammonia caramel	150d	60,000 mg/kg	
		<b>SACCHARINS</b>		500 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		Steviol glycosides	960	30 mg/kg	26
12.9.2.2	Non-fermented soybean sauce	Caramel III - ammonia caramel	150c	1,500 mg/kg	
		Steviol glycosides	960	165 mg/kg	26
12.9.2.3	Other soybean sauces	Caramel III - ammonia caramel	150c	20,000 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
12.10	Protein products other than from soybeans				

Table 13

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

Table 14

<b>Beverages, excluding dairy products</b>					
<b>Food Category system</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum level</b>	<b>Note</b>
<b>14.0</b>	<b>Beverages, excluding dairy products</b>				
<b>14.1</b>	<b>Non-alcoholic ("soft") beverages</b>				
<b>14.1.1</b>	<b>Waters</b>	No additives permitted			
<b>14.1.1.1</b>	<b>Natural mineral waters and source waters</b>	No additives permitted			
<b>14.1.1.2</b>	<b>Table waters and sold waters</b>	No additives permitted			
<b>14.1.2</b>	<b>Fruit and vegetable juices</b>				
<b>14.1.2.1</b>	<b>Fruit juices (fruit juices for</b>	Ascorbic acid, L-	300	GMP	
		Calcium ascorbate	302	GMP	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
	<b>industrial use, thermally processed fruits juices)</b>	Carbon dioxide	290	GMP	69
		<b>BENZOATES</b>		1,000 mg/kg	91,13
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	115
		Nitrogen	941	GMP	
		<b>PHOSPHATES</b>		1,000 mg/kg	40, 33
		Pectins	440	GMP	35
		<b>SORBATES</b>		1,000 mg/kg	91,42
		<b>SULFITES</b>		50 mg/kg	44
		Sodium ascorbate	301	GMP	
		<b>TARTRATES</b>		4,000 mg/kg	45, 129
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Gum arabic	414	GMP	
		Potassium alginate	402	GMP	
		Pectins	440	GMP	
		Ester gum	445(iii )	100 mg/kg	
		Alginic acid	400	GMP	
		Gellan gum	418	GMP	
		Acetic acid	260	GMP	
		Lactic acid	270	GMP	
		L-Tartaric acid	334	GMP	
		Nitrogen	918	GMP	
		Carbon dioxide	290	GMP	
<b>14.1.2.2</b>	<b>Vegetable juices(vegetable juices for industrial use, thermally processed vegetable</b>	Ascorbic acid, L-	300	GMP	
		Citric acid	330	GMP	
		Carbon dioxide	290	GMP	
		Malic acid, DL-	296	GMP	
		<b>SULFITES</b>		50 mg/kg	44
		Lactic acid	270	GMP	
		Alginic acid	400	GMP	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
	juices, thermally processed tomato juice)	L-Tartaric acid	334	GMP	
		<b>PHOSPHATES</b>		GMP	33
		Sucralose	955	250 mg/kg	
		Nitrogen	941	GMP	
		<b>TOCOPHEROLS</b>		GMP	
		Acetic acid	260	GMP	
		<b>BENZOATES</b>		600 mg/kg	13
		<b>Sulphur dioxide</b>	220	1,000 mg/kg	
14.1.2.3	Concentrates of fruitjuices (concentrated fruit juices for industrial use)	Ascorbic acid, L-	300	GMP	127
		Acetic acid	260	GMP	
		<b>BENZOATES</b>		1,000 mg/kg	13, 127, 91
		Calcium ascorbate	302	GMP	127
		Carbon dioxide	290	GMP	69, 127
		Citric acid	330	GMP	127
		Malic acid, DL-	296	GMP	115, 127
		Lactic acid	270	GMP	127
		<b>PHOSPHATES</b>		1,000 mg/kg	127, 33, 40
		Pectins	440	GMP	35, 127
		<b>SORBATES</b>		1,000 mg/kg	127, 91, 42
		<b>SULFITES</b>		50 mg/kg	44, 127
		Sodium ascorbate	301	GMP	127
		<b>TARTRATES</b>		4,000 mg/kg	129, 128, 127, 45
		Dimethyl polysiloxane	900a	10mg/kg	
		Mono-and diglycerides of fatty acids of edible oils	471	10mg/kg	
		Nitrogen	918	GMP	
		Carbon dioxide	290	GMP	
		Alginic acid	400	GMP	
		Acetic acid	260	GMP	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
14.1.2.4	Concentrates of vegetable juices (concentrated vegetable Juices for industrial use)	Ascorbic acid, L-	300	GMP	
		Citric acid	330	GMP	
		Sucralose	955	1,250 mg/kg	
		Lactic acid	270	GMP	
		Dimethylpolysiloxane	900a	10 mg/kg	
		Mono-and diglycerides of fatty acids of edible oils	471	10mg/kg	
		Nitrogen	918	GMP	
		Carbon dioxide	290	GMP	
		Malic acid – DL	296	GMP	
		<b>SULFITES</b>		50 mg/kg	44, 127For industrial use 1,500 mg/kg max
		Alginic acid	400	GMP	
		Acetic acid	260	GMP	
		<b>BENZOATES</b>		600 mg/kg	13
		<b>SORBATES</b>		100 mg/kg	42
14.1.3	Fruit and vegetable nectars	Steviol glycosides	960	200 mg/kg	26
14.1.3.1	Fruit nectar	Acesulfame potassium	950	350 mg/kg	188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	191
		Calcium ascorbate	302	GMP	
		<b>BENZOATES</b>		1,000 mg/kg	91, 13
		Carbon dioxide	290	GMP	69
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	
		<b>PHOSPHATES</b>		1,000 mg/kg	40,33
		Pectins	440	GMP	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		<b>SACCHARINS</b>		80 mg/kg	
		Sodium ascorbate	301	GMP	
		<b>SORBATES</b>		1,000 mg/kg	42, 91
		<b>SULFITES</b>		70mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		<b>TARTRATES</b>		4,000 mg/kg	128, 45
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Chlorophylls	140	100 mg/kg	
		Caramel	150a	100 mg/kg	
		Curcumin	100(i)	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		<b>RIBOFLAVINS</b>		100 mg/kg	
		Annatto	160b(i),(ii)	100 mg/kg	
		Saffron		GMP	
<b>14.1.3.2</b>	<b>Vegetable nectar</b>	Acesulfame potassium	950	350 mg/kg	188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	191
		<b>BENZOATES</b>		120 mg/kg	13
		Citric acid	330	GMP	
		Curcumin	100(i)	100 mg/kg	
		Malic acid, DL-	296	GMP	
		Neotame	961	65 mg/kg	
		Pectins	440	GMP	
		<b>SACCHARINS</b>		80 mg/kg	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Saffron		GMP	
		<b>SORBATES</b>		300 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		Alginic acid	400	GMP	
		Chlorophylls	140	100 mg/kg	
		Caramel	150a	100 mg/kg	
		Curcumin	100(i)	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		<b>RIBOFLAVINS</b>		100 mg/kg	
		Annatto	160(b)(i), (ii)	100 mg/kg	
		<b>SULPHITES</b>		70 mg/kg	44
		Sodium hexametaphosphate	452(i)	1,000 mg/kg	
		Tartaric acid	334	GMP	
14.1.3.3	Concentrates of fruit nectar	Acesulfame potassium	950	350 mg/kg	188, 127
		Ascorbic acid, L-	300	GMP	127
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Aspartame	951	600 mg/kg	191, 127
		<b>BENZOATES</b>		1,000 mg/kg	13,91,127
		Calcium ascorbate	302	GMP	127
		Carbon dioxide	290	GMP	69, 127
		Citric acid	330	5,000 mg/kg	127



Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Malic acid, DL-	296	GMP	127
		Lecithins	322(i), (ii)	<b>GMP</b>	
		<b>PHOSPHATES</b>		1,000 mg/kg	40, 33, 127
		Pectins	440	GMP	127
		<b>SACCHARINS</b>		80 mg/kg	127
		<b>SORBATES</b>		1,000 mg/kg	127, 91, 42
		Sodium ascorbate	301	GMP	127
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
		<b>SULFITES</b>		50 mg/kg	44, 127
		<b>TARTRATES</b>		4,000 mg/kg	45, 127
14.1.3.4	Concentrates of vegetable nectar	Acesulfame potassium	950	350 mg/kg	127, 188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	127
		<b>BENZOATES</b>		600 mg/kg	13
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	
		Neotame	961	65 mg/kg	127
		Pectins	440	GMP	
		<b>SULFITES</b>		50 mg/kg	127, 44
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and	<b>ASCORBYL ESTERS</b>		1,000 mg/kg	15, 10
		Acesulfame potassium	950	600 mg/kg	188
		Alitame	956	40 mg/kg	
		Allura red AC	129	100 mg/kg	127
		Anthocyanins	163(i),	GMP	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
	particulated drinks, includes carbonated fruit beverages, carbonated beverages with fruit		(iii)		
		Aspartame	951	600 mg/kg	191
		<b>BENZOATES</b>		600 mg/kg	13, 301,123
		Beeswax	901	200 mg/kg	131
		Brilliant blue FCF	133	100 mg/kg	
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		300 mg/kg	
		Candelilla wax	902	200 mg/kg	131
		Caramel III - ammonia caramel	150c	5,000 mg/kg	9
		Caramel IV -sulfite ammonia caramel	150d	50,000 mg/kg	
		Carnauba wax	903	200 mg/kg	131
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Cyclodextrin, beta-	459	500 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>		200 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Glycerol ester of wood rosin	445(iii)	150 mg/kg	100 mg/kg max for carbonated water
		Grape skin extract	163(ii)	300 mg/kg	181
		<b>HYDROXYBENZOATES, PARA-</b>		500 mg/kg	27
		<b>IRON OXIDES</b>		100 mg/kg	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Isopropyl citrates	384	200 mg/kg	
		Neotame	961	33 mg/kg	
		<b>PHOSPHATES</b>		1,000 mg/kg	33
		<b>POLYSORBATES</b>		500 mg/kg	127
		Polydimethylsiloxane	900a	20 mg/kg	
		Polyethylene glycol	1521	1,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	50 mg/kg max for carbonated water
		Propyl gallate	310	1,000 mg/kg	15
		Propylene glycol esters of fatty acids	477	500 mg/kg	
		<b>QUILLAIA EXTRACTS</b>		50 mg/kg	293, 132, 168
		<b>RIBOFLAVINS</b>		100mg/kg	
		<b>SORBATES</b>		500 mg/kg	42, 127
		<b>SULFITES</b>		70 mg/kg	143, 44, 127
		Stannous chloride	512	20 mg/kg	43
		Stearyl citrate	484	500 mg/kg	
		Steviol glycosides	960	200 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
		Annatto	160b(i), (ii)	100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		Curcumin	100(i)	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Dimethyl	242	250 mg/kg	18 (subject to

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		dicarbonate			a maximum methanol content in final product as 200 mg/litre)
		Saffron		GMP	
		Tartrazine	102	100 mg/kg	
		Sucroglycerides	474	200 mg/kg	219
		Sucrose acetate isobutyrate	444	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	127
		<b>THIODIPROPIONATES</b>		1,000 mg/kg	15, 46
		Triethyl citrate	1505	200 mg/kg	
		Quinine salts		100 mg/kg	
14.1.4.1	<b>Carbonated water-based flavoured drinks (beverages non-alcoholic-cabonated, carbonated water)</b>	Canthaxanthin	161g	5 mg/kg	
		Lauric arginate ethyl ester	243	50 mg/kg	
		<b>RIBOFLAVINS</b>		50 mg/kg	
		<b>SACCHARINS</b>		300 mg/kg	
14.1.4.2	<b>Non-carbonated water-based flavoured drinks including punches and ades, ginger cocktail (ginger beer and gingerale),</b>	Canthaxanthin	161g	5 mg/kg	
		Lauric arginate ethyl ester	243	50 mg/kg	
		<b>RIBOFLAVINS</b>		50 mg/kg	
		<b>SACCHARINS</b>		300 mg/kg	
		L-Tartaric acid	334	GMP	
		Curcumin	100(i)	200 mg/kg	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
	thermally processed fruit beverages/ fruit drinks/ready to serve fruit beverages	beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		<b>CAROTENOIDS</b>		200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		<b>RIBOFLAVINS</b>		200 mg/kg	
		Annatto	160(b)	200 mg/kg	
		Saffron		GMP	
		Ponceau 4R	124	200 mg/kg	XT99
		Carmoisine	122	200 mg/kg	XT99
		Erythrosine	127	100 mg/kg	XT99
		Tartarazine	102	200 mg/kg	XT99
		Sunset yellow FCF	110	200 mg/kg	XT99
		Indogotine (Indigo carmine)	132	200 mg/kg	XT99
		Brilliant Blue FCF	133	200 mg/kg	XT99
		Fast green FCF	143	200 mg/kg	XT99
		<b>BENZOATES</b>		600 mg/kg	
		<b>SULFITES</b>		350 mg/kg	XT100
		<b>SORBATES</b>		1,000 mg/kg	XT101
		Propylene glycol alginate	405	GMP	
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		L-Tartaric acid	334	GMP	
		Glycerol ester of wood rosin	445(iii)	100 mg/kg	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Sodium aluminium silicate	554	5 g/kg	
14.1.4.3	<b>Concentrates (liquid or solid) for water-based flavoured drinks (synthetic syrups for dispensers, sharbat (synthetic syrup)*, squashes, crushes, fruit syrups, cordials and barley water</b>	Canthaxanthin	161g	5 mg/kg	127, XT102
		Ferric ammonium citrate	381	10 mg/kg	23
		Lauric arginate ethyl ester	243	50 mg/kg	127
		Polyvinylpyrrolidone	1201	500 mg/kg	
		<b>RIBOFLAVINS</b>		50 mg/kg	XT102
		<b>SACCHARINS</b>		300 mg/kg	127
		*The following additives permitted in synthetic syrups for dispensers			
		L-Tartaric acid	334	GMP	
		Phosphoric acid	338	GMP	In cola beverages only
		<b>SACCHARINS</b>		450 mg/kg	
		Aspartame	951	3,000 mg/kg	
		Acesulfame potassium	950	1,500 mg/kg	
		Curcumin	100(i)	200 mg/kg	XT102
		beta-Carotenes, vegetable	160a (ii)	200 mg/kg	XT102
		<b>CAROTENOIDS</b>		200 mg/kg	XT102
		Canthaxanthin	161g	200 mg/kg	
		<b>RIBOFLAVINS</b>		200 mg/kg	XT102
		Annatto	160b (i), (ii)	200 mg/kg	XT102
		Saffron		GMP	
		Ponceau 4R	124	200 mg/kg	
		Carmoisine	122	200 mg/kg	
		Erythrosine	127	100 mg/kg	
		Tartarazine	102	200 mg/kg	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Sunset yellow FCF	110	200 mg/kg	
		Indogotone (Indigo carmine)	132	200 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	
		Fast green FCF	143	200 mg/kg	
		<b>BENZOATES</b>		600mg/kg	
		<b>SULFITES</b>		350 mg/kg	44
		Glycerol ester of wood rosin	445(iii) )	450 mg/kg	
		Quinine sulphate		450 mg/kg	Subject to 100 mg/kg in ready to serve beverage after dilution
		*The following additives are permitted in sharbat (synthetic syrup)			
		L-Tartaric acid	334	GMP	
		Curcumin	100(i)	200 mg/kg	
		beta-Carotenes, vegetable	160a(ii) )	200 mg/kg	
		<b>CAROTENOIDS</b>		200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		<b>RIBOFLAVINS</b>		200 mg/kg	
		Annatto	160(b)	200 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		Saffron		GMP	
		Erythrosine	127	100mg/kg	
		Carmosine	122	200 mg/kg	
		Sunset yellow FCF	110	200mg/kg	
		Indogotone (Indigo carmine)	132	200mg/kg	
		Brilliant blue FCF	133	200mg/kg	
		Fast green FCF	143	200mg/kg	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Tartrazine	102	200 mg/kg	
		<b>BENZOATES</b>		600 mg/kg	13
		<b>SULFITES</b>		350 mg/kg	122, 44
		<b>SORBATES</b>		1,000 mg/kg	42
		Propylene glycol alginate	405	GMP	
<b>14.1.5</b>	<b>Coffee, coffee /coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</b>	Acesulfame potassium	950	600 mg/kg	188, 160
		Acetic acid, glacial	260	GMP	160
		Acetic and fatty acid esters of glycerol	472a	GMP	160
		Acetylated distarch adipate	1422	GMP	160
		Acetylated distarch phosphate	1414	GMP	160
		Acid-treated starch	1401	GMP	160
		Alginic acid	400	GMP	160
		Agar	406	GMP	160
		Alkaline treated starch	1402	GMP	160
		Ascorbic acid, L-	300	GMP	160
		Aspartame	951	600 mg/kg	160
		<b>BENZOATES</b>		1,000 mg/kg	13
		Beeswax	901	GMP	108
		Bleached starch	1403	GMP	160
		Calcium carbonate	170(i)	GMP	160
		Calcium chloride	509	GMP	160
		Calcium lactate	327	GMP	160
		Candelilla wax	902	GMP	108
		Carbon dioxide	290	GMP	59,160
		Caramel III - ammonia caramel	150c	10,000 mg/kg	7, 160
		Caramel IV –sulfite ammonia caramel	150d	10,000 mg/kg	7,127



Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Carnauba wax	903	200 mg/kg	108
		Carob bean gum	410	GMP	160
		Carrageenan	407	GMP	160
		Citric acid	330	GMP	160
		Citric and fatty acid esters of glycerol	472c	GMP	160
		Dextrins, roasted starch	1400	GMP	90,160
		Diacetyltartaric and fatty acid esters of glycerol	472e	500 mg/kg	142
		Dimethyl dicarbonate	242	250 mg/kg	18
		Distarch phosphate	1412	GMP	160
		Disodium 5'-guanylate	627	GMP	201
		Disodium 5'-inosinate	631	GMP	201
		Disodium 5'-Ribonucleotides	635	GMP	201
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>	386	35 mg/kg	21
		Fumaric acid	297	GMP	160
		Gellan gum	418	GMP	160
		Glycerol	422	GMP	160
		Guar gum	412	GMP	160
		Gum arabic (Acacia gum)	414	GMP	160
		<b>HYDROXYBENZOTES, PARA-</b>		450 mg/kg	27,160
		Hydroxypropyl cellulose	463	GMP	160
		Hydroxypropyl	1442	GMP	160

**Table 14**

<b>Beverages, excluding dairy products</b>					
<b>Food Category system</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum level</b>	<b>Note</b>
		distarch phosphate			
		Hydroxypropyl methyl cellulose	464	GMP	160
		Hydroxypropyl starch	1440	GMP	160
		Karaya gum	416	GMP	160
		Konjac flour	425	GMP	160
		Lactic and fatty acid esters of glycerol	472b	GMP	160
		Lecithins	322(i), (ii)	GMP	160
		Magnesium carbonate	504(i)	GMP	160
		Magnesium chloride	511	GMP	160
		Magnesium hydroxide	528	GMP	160
		Magnesium hydroxide carbonate	504(ii)	GMP	160
		Malic acid, DL-	296	GMP	160
		Methyl cellulose	461	GMP	160
		Methyl ethyl cellulose	465	GMP	160
		Microcrystalline cellulose (cellulose gel)	460(i)	GMP	160
		Mono- and di-glycerides of fatty acids	471	GMP	160
		Monosodium L-glutamate	621	GMP	160
		Monostarch phosphate	1410	GMP	160

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Neotame	961	50 mg/kg	160
		Nitrogen	941	GMP	160, 59
		Oxidized starch	1404	GMP	160
		<b>PHOSPHATES</b>		300 mg/kg	33, 160
		Pectins	440	GMP	160
		Phosphated distarch phosphate	1413	GMP	160
		Potassium carbonate	501(i)	GMP	160
		Potassium chloride	508	GMP	160
		Potassium dihydrogen citrate	332(i)	GMP	160
		Powdered cellulose	460(ii)	GMP	160
		Processed eucheuma seaweed	407a	GMP	160
		Pullulan	1204	GMP	160
		<b>SACCHARINS</b>		200 mg/kg	160
		<b>SORBATES</b>		500 mg/kg	42,160
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	160
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	160
		Shellac, bleached	904	GMP	108
		Sodium DL-malate	350(ii)	GMP	160
		Silicon dioxide, amorphous	551	GMP	321
		Sodium acetate	262(i)	GMP	160
		Sodium alginate	401	GMP	160

**Table 14**

<b>Beverages, excluding dairy products</b>					
<b>Food Category system</b>	<b>Food Category Name</b>	<b>Food Additive</b>	<b>INS No</b>	<b>Recommended Maximum level</b>	<b>Note</b>
		Sodium ascorbate	301	GMP	160
		Sodium carbonate	500(i)	GMP	160
		Carboxymethyl cellulose	466	GMP	160
		Sodium dihydrogen citrate	331(i)	GMP	160
		Sodium fumarates	365	GMP	160
		Sodium gluconate	576	GMP	160
		Sodium hydrogen carbonate	500(ii)	GMP	160
		Sodium lactate	325	GMP	160
		Starches, enzyme treated	1405	GMP	160
		Starch sodium octenyl succinate	1450	GMP	160
		Steviol glycosides	960	200 mg/kg	160,26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	160
		Sucroglycerides	474	1,000 mg/kg	176
		Tara gum	417	GMP	160
		Tragacanth gum	413	GMP	160
		Tripotassium citrate	332(ii)	GMP	160
		Trisodium citrate	331(iii) )	GMP	160
		Xanthan gum	415	GMP	160
<b>14.2</b>	<b>Alcoholic beverages including alcohol-free and low-alcoholic counterparts</b>				
<b>14.2.1</b>	<b>Beer and malt beverages</b>	Caramel III - ammonia caramel	150c	50,000 mg/kg	

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Caramel IV – sulfiteammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES (EDTA)</b>		25 mg/kg	21
		Polydimethylsiloxane	900a	10 mg/kg	
		Polyvinylpyrrolidone	1201	10 mg/kg	36
		<b>SULFITES</b>		50 mg/kg	44
14.2.2	Cider and perry	<b>BENZOATES</b>		1,000mg/kg	124, 13
		<b>CAROTENOIDS-</b>		200 mg/kg	
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Dimethyl dicarbonate	242	250 mg/kg	18
		Grape skin extract	163(ii)	300 mg/kg	181
		<b>HYDROXYBENZOATES, PARA-</b>		200 mg/kg	27
		Lysozyme	1105	500 mg/kg	
		<b>PHOSPHATES</b>		880 mg/kg	33

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		Polydimethylsiloxane	900a	10 mg/kg	
		Polyvinylpyrrolidone	1201	2 mg/kg	36
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SORBATES</b>		500 mg/kg	42
		<b>SULFITES</b>		200 mg/kg	44
<b>14.2.3</b>	<b>Grape wines</b>	Dimethyl dicarbonate	242	200 mg/kg	18
		Carbon dioxide	290	GMP	60
		Lysozyme	1105	500 mg/kg	
		<b>SORBATES</b>		200 mg/kg	42
		<b>SULFITES</b>		350 mg/kg	44, 103
<b>14.2.3.1</b>	<b>Still grape wines</b>				
<b>14.2.3.2</b>	<b>Sparkling and semi sparkling grape wines</b>				
<b>14.2.3.3</b>	<b>Fortified grape wines, grape liquor wines and sweet grape wines</b>	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	
<b>14.2.4</b>	<b>Wines (other than grape)</b>	<b>BENZOATES</b>		1,000mg/kg	124, 13
		<b>CAROTENOIDS</b>		200 mg/kg	
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Dimethyl	242	250 mg/kg	18

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		dicarbonate			
		Grape skin extract	163(ii)	300 mg/kg	181
		<b>HYDROXYBENZOATES, PARA-</b>		200 mg/kg	27
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>SORBATES</b>		500 mg/kg	42
		<b>SULFITES</b>		200 mg/kg	44
14.2.5	Mead	<b>BENZOATES</b>		1,000mg/kg	13
		Caramel III - ammonia caramel	150c	1, 000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	1, 000 mg/kg	
		Dimethyl dicarbonate	242	200 mg/kg	18
		<b>HYDROXYBENZOATES, PARA-</b>		200 mg/kg	27
		<b>PHOSPHATES</b>		440 mg/kg	33,88
		<b>SORBATES</b>		200 mg/kg	42
		<b>SULFITES</b>		200 mg/kg	44
14.2.6	Distilled spirituous beverages containing more than 15 % alcohol	<b>CAROTENOIDS</b>		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	
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>		25 mg/kg	21

Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		<b>(EDTA)</b>			
		Grape skin extract	163(ii)	300 mg/kg	181
		<b>PHOSPHATES</b>		440mg/kg	33, 88
		<b>POLYSORBATES</b>		120 mg/kg	
		<b>SULFITES</b>		200 mg/kg	44
<b>14.2.7</b>	<b>Aromatized alcoholic beverages</b>	Sucroglycerides	474	5,000 mg/kg	
		Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	600 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		<b>BENZOATES</b>		1,000mg/kg	13
		<b>CAROTENOIDS</b>	160e	200 mg/kg	
		Canthaxanthin	161g	5 mg/kg	
		Caramel III - ammonia caramel	150c	50, 000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10, 000 mg/kg	
		<b>ETHYLENE DIAMINE TETRA ACETATES</b>		25 mg/kg	21
		Grape skin extract	163(ii)	300 mg/kg	181
		<b>HYDROXYBENZOATES, PARA-</b>		1,000 mg/kg	224, 27
		Neotame	961	33 mg/kg	
		<b>POLYSORBATES</b>		120 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		<b>RIBOFLAVINS</b>		100 mg/kg	



Table 14

Beverages, excluding dairy products					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum level	Note
		<b>SACCHARINS</b>		80 mg/kg	
		<b>SORBATES</b>		500 mg/kg	224, 42
		<b>SULFITES</b>		250 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	

Table 15

Ready-to-eat savouries					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	NOTE
15.0	Ready-to-eat savouries	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	500 mg/kg	191
		Neotame	961	32 mg/kg	
		Beeswax	901	GMP	3
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 130
		Candelilla wax	902	GMP	3
		Carnauba wax	903	GMP	3
		Caramel III - ammonia caramel	150c	10,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	10,000 mg/kg	
		<b>PHOSPHATES</b>		2,200 mg/kg	33
		<b>SACCHARINS</b>		100 mg/kg	
		Steviol glycosides	960	170 mg/kg	26

Table 15

Ready-to-eat savouries					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	NOTE
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	
		Shellac, bleached	904	GMP	3
		<b>THIODIPROPIONATES</b>		200 mg/kg	46
		TBHQ	319	200mg/kg	15, 130
<b>15.1</b>	<b>Snacks and savouries –potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</b>	<b>ASCORBYL ESTERS</b>		200 mg/kg	10
		Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		350 mg/kg	
		Canthaxanthin	161g	45 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Cyclodextrin, beta-	459	500 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	181
		<b>HYDROXYBENZOATES, PARA-</b>		300 mg/kg	27
		<b>IRON OXIDES</b>		500 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		<b>RIBOFLAVINS</b>		300 mg/kg	
		<b>BENZOATES</b>		1,000 mg/kg	13
		<b>SORBATES</b>		1,000 mg/kg	42
		<b>SULFITES</b>		50 mg/kg	44

Table 15

Ready-to-eat savouries					
Food Category system	Food Category Name	Food Additive	INS No	Recommended Maximum Level	NOTE
		<b>TOCOPHEROLS</b>		GMP	
		Sunset yellow FCF	110	100 mg/kg	
15.2	Processed nuts including coated nuts and nut mixtures	<b>ASCORBYL ESTERS</b>		200 mg/kg	10
		Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 130
		<b>CAROTENOIDS</b>		100 mg/kg	
		<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	GMP	3
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	181
		<b>HYDROXYBENZOATES, PARA-IRON OXIDES</b>		300 mg/kg	27
				400 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	32 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		<b>RIBOFLAVINS</b>		1,000 mg/kg	
		<b>SORBATES</b>		1,000 mg/kg	42
15.3	Snacks – fish based	<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>		350 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Grape skin extract	163(ii)	400 mg/kg	

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

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

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

- (i) Dextrose
- (ii) Lactose
- (iii) Maltodextrin
- (iv) Mannitol
- (v) Sucrose
- (vi) Isomalt
- (vii) Citric acid
- (viii) Calcium silicate
- (ix) Carboxy methyl cellulose
- (x) Cream of tartar, IP
- (xi) Cross carmellose sodium
- (xii) Colloidal silicone dioxide
- (xiii) Glycine
- (xiv) L-leucine
- (xv) Magnesium stearate, IP
- (xvi) Purified talc
- (xvii) Poly vinyl pyrrolidone

(xviii) Providone

(xix) Sodium hydrogen carbonate

(xx) Starch

(xxi) Tartaric acid

(xxii) Erythritol

**Explanation II (for preservatives)**

The use of more than one preservative has been allowed in the alternative, those preservatives may be used in combination with one or more alternatives, provided the quantity of each preservative so used does not exceed such number of parts out of those specified for that preservative of the aforesaid tables as may be worked out on the basis of the proportion in which such preservatives are combined.

### Annexure-1

**All capital and bold additives in the Table 1 to 15 refers to the group of additives as listed below**

<b>Group Name</b>	<b>Additive Name</b>	<b>INS No.</b>
<b>SULFITES</b>	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
<b>PHOSPHATES</b>	Phosphoric acid	338
	Sodium hydrogen phosphate	339(i)
	Disodium hydrogen phosphate	339(ii)
	Trisodium orthophosphate	339(iii)
	Potassium dihydrogen phosphate	340(i)
	Dipotassium hydrogen phosphate	340(ii)
	Tripotassium ydrogen phosphate	340(iii)
	Monocalcium orthophosphate	341(i)
	Calcium hydrogen phosphate	341(ii)
	Tricalcium phosphate	341(iii)
	Ammonium dihydrogen phosphate	342(i)
	Diammonium Hydrogen phosphate	342(ii)
	Magnesium phosphate	343(i)
	Dimagnesium hydrogen phosphate	343(ii)
	Trimagnesium phosphate	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)
	Potassium polyphosphate	452(ii)
	Sodium calcium polyphosphate	452(iii)

Group Name	Additive Name	INS No.
	Calcium polyphosphate	452(iv)
	Ammonium polyphosphate	452(v)
	Magnesium dihydrogen diphosphate	450(ix)
<b>RIBOFLAVINS</b>	Riboflavin, synthetic	101(i)
	Riboflavin 5'-phosphate sodium	101(ii)
	Riboflavin (Bacillus subtilis)	101(iii)
<b>ASCORBYL ESTERS</b>	Ascorbyl palmitate	304
	Ascorbyl stearate	305
<b>BENZOATES</b>	Benzoic acid	210
	Sodium benzoate	211
	Potassium benzoate	212
	Calcium benzoate	213
<b>CAROTENOIDS</b>	beta-Carotenes (synthetic)	160a(i)
	beta-Carotenes (Blakeslea trispora)	160a(iii)
	beta-apo-8'-Carotenal	160e
	beta-apo-8'-Carotenoic acid, ethyl ester	160f
<b>CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES</b>	Chlorophylls, copper complexes	141(i)
	Chlorophyllin copper complexes, sodium and potassium salts	141(ii)
<b>HYDROXYBENZOATES, PARA-</b>	Ethyl para-hydroxybenzoate	214
	Methyl para-hydroxybenzoate	218
<b>NITRITES</b>	Potassium nitrite	249
	Sodium nitrite	250
<b>QUILLAIA EXTRACTS</b>	Quillaia extract type 2	999(ii)
	Quillaia extract type I	999(i)
<b>SODIUM ALUMINIUM PHOSPHATES</b>	Sodium aluminium phosphate, acidic	541(i)
	Sodium aluminium phosphate, basic	541(ii)
<b>STEAROYL LACTYLATES</b>	Calcium stearoyl lactylate	482(i)
	Sodium stearoyl lactylate	481(i)
<b>THIODIPROPIONATES</b>	Dilauryl thiodipropionate	389
	Thiodipropionic acid	388
<b>TOCOPHEROLS</b>	dl-alpha-Tocopherol	3 07c
	d-alpha-Tocopherol	307a
	Tocopherol concentrate, mixed	307b
<b>SACCHARINS</b>	Saccharin	954(i)
	Calcium saccharin	954(ii)
	Potassium saccharin	954(iii)
	Sodium saccharin	954(iv)
<b>SORBATES</b>	Sorbic acid	200

Group Name	Additive Name	INS No.
	Sodium sorbate	201
	Potassium sorbate	202
	Calcium sorbate	203
<b>POLYSORBATES</b>	Polyoxyethylene (20) sorbitan monolaurate	432
	Polyoxyethylene (20) sorbitan monooleate	433
	Polyoxyethylene (20) sorbitan monopalmitate	434
	Polyoxyethylene (20) sorbitan monostearate	435
	Polyoxyethylene (20) sorbitan tristearate	436
<b>POLYOXYETHYLENE STEARATES</b>	Polyoxyethylene (40) stearate	431
	Polyoxyethylene (8) stearate	430
<b>IRON OXIDES</b>	Iron oxide, black	172(i)
	Iron oxide, red	172(ii)
	Iron oxide, yellow	172(iii)
<b>FERROCYANIDES</b>	Calcium ferrocyanide	538
	Potassium ferrocyanide	536
	Sodium ferrocyanide	535
<b>TARTRATES</b>	Potassium sodium L(+)-tartrate	337
	Sodium L(+)-tartrate	335(ii)
	L(+)-Tartaric acid	334
<b>ETHYLENE DIAMINE TETRA ACETATES</b>	Calcium disodium ethylenediaminetetraacetate	385
	Disodium ethylenediaminetetraacetate	386



<b>Note No.</b>	<b>Notes to the Food Additives mentioned in the Table 1 to 15.</b>
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 265hydrolysed 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.
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	For non-standardized food only.
30	As residual NO <sub>3</sub> ion.
31	On the mash used basis.
32	As residual NO <sub>2</sub> ion.
33	As phosphorus.
34	On the anhydrous basis.
35	For use in cloudy juices only.
36	On the residual level basis.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
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	On the creaming mixture basis.
39	For use in products containing butter or other fats and oils only.
40	Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates.
41	For use in breading or batter coatings only.
42	As sorbic acid.
43	As tin.
44	As residual SO <sub>2</sub> .
45	As tartaric acid.
46	As thiodipropionic acid.
47	On the dry egg yolk weight basis.
48	For use in olives only.
49	For use on citrus fruits only.
50	For use in fish roe only.
51	For use in herbs only.
52	Excluding chocolate milk.
53	For use in coatings only.
54	For use in cocktail cherries and candied cherries only.
55	Within the limits for sodium, calcium, and potassium specified in the standard for infant formula and formula for special dietary purposes intended for infants: singly or in combination with other sodium, calcium, and/or potassium salts.
56	Excluding products where starch is present.
57	GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
58	As calcium.
59	For use as a packaging gas only.
60	Except for use as a carbonating agent: the CO <sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.
61	For use in minced fish only.
62	As copper.
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	For use in dry beans only.
65	As a result of carryover from nutrient preparations.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
66	As formaldehyde.
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	For use in products with no added sugar only.
69	For use as a carbonating agent only.
70	As the acid.
71	Calcium, potassium and sodium salts only.
72	On the ready-to-eat basis.
73	Excluding whole fish.
74	Excluding liquid whey and whey products used as ingredients in infant formula.
75	For use in milk powder for vending machines only.
76	For use in potatoes only.
77	For special nutritional uses only.
78	Except for use in pickling and balsamic vinegars at 50,000 mg/kg.
79	For use on nuts only.
80	Equivalent to 2 mg/dm <sup>2</sup> surface application to a maximum depth of 5 mm.
81	Equivalent to 1 mg/dm <sup>2</sup> surface application to a maximum depth of 5 mm.
82	Except for use in shrimp ( <i>Crangon crangon</i> and <i>Crangon vulgaris</i> ) at 6,000 mg/kg.
83	L(+)-form only.
84	For use in products for infants over 1 year of age only.
85	Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
86	For use in whipped dessert toppings other than cream only.
87	On the treatment level basis.
88	As a result of carryover from the ingredient.
89	For use in sandwich spreads only.
90	For use in milk-sucrose mixtures used in the finished product only.
91	Singly or in combination: benzoates and sorbates.
92	Excluding tomato-based sauces.
93	Excluding natural wine produced from <i>Vitis vinifera</i> grapes.
94	For use in loganiza (fresh, uncured sausage) only.
95	For use in surimi and fish roe products only.
96	On the dried weight basis of the high intensity sweetener.
97	On the final cocoa and chocolate product basis.
98	For use in dust control only.
99	For use in fish fillets and minced fish only.
100	For use in crystalline products and sugar toppings only.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
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	For use in fat emulsions for baking purposes only.
103	Except for use in special white wines at 400 mg/kg.
104	Except for use in bread and yeast-leavened bakery products: maximum 5,000 mg/kg residue.
105	Except for use in dried gourd strips at 5,000 mg/kg.
106	Except for use in Dijon mustard at 500 mg/kg.
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	For use on coffee beans only.
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) = 3,000 mg/kg
110	For use in frozen French fried potatoes only.
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	For use in grated cheese only.
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	Excluding cocoa powder.
115	For use in pineapple juice only.
116	For use in doughs only.
117	Except for use in fresh, uncured sausage at 1,000 mg/kg.
118	Except for use in fresh, cured sausage at 1,000 mg/kg.
119	As aspartame equivalents (the reported maximum level can be converted to an aspartame acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
120	Except for use in caviar at 2,500 mg/kg.
121	Except for use in fermented fish products at 1,000 mg/kg.
123	Except for use in beverages with pH greater than 3.5 at 1,000 mg/kg.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
124	For use in products containing less than 7% ethanol only.
125	For use in a mixture with vegetable oil only, as a release agent for baking pans.
126	For use in releasing dough in dividing or baking only.
127	On the served to the consumer basis.
128	Tartaric acid (INS 334) only.
129	For use as an acidity regulator in grape juice only.
130	Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
131	For use as a flavour carrier only.
132	Except for use in semi-frozen beverages at 130 mg/kg on a dried basis.
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	Except for use in cereal-based puddings at 500 mg/kg.
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	For use to prevent browning of certain light coloured vegetables only.
137	Except for use in frozen avocado at 300 mg/kg.
138	For use in energy-reduced products only.
139	For use in mollusks, crustaceans, and echinoderms only.
140	Except for use in canned abalone (univalve 269hydrolyse) at 1,000 mg/kg.
141	For use in white chocolate only.
142	Excluding coffee and tea.
143	For use in fruit juice-based drinks and dry ginger ale only.
144	For use in sweet and sour products only.
145	For use in energy reduced or no added sugar products only.
146	Beta-carotene (synthetic) (INS 160a(i)) only.
147	Excluding whey powders for infant food.
148	Except for use in microsweets and breath freshening mints at 10,000 mg/kg.
149	Except for use in fish roe at 100 mg/kg.
150	For use in soy-based formula only.
151	Except for use in 269hydrolysed protein and/or amino acid-based formula at 1,000 mg/kg.
152	For use in frying only.
153	For use in instant noodles only.
154	For use in coconut milk only.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
155	For use in frozen, sliced apples only.
156	Except for use in microsweets and breath freshening mints at 2,500 mg/kg.
157	Except for use in microsweets and breath freshening mints at 2,000 mg/kg.
158	Except for use in microsweets and breath freshening mints at 1,000 mg/kg.
159	For use in pancake syrup and maple syrup only.
160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
162	For use in dehydrated products and salami-type products only.
163	Except for use in microsweets and breath freshening mints at 3,000 mg/kg.
164	Except for use in microsweets and breath freshening mints at 30,000 mg/kg.
165	For use in products for special nutritional use only.
166	For use in milk-based sandwich spreads only.
167	For use in dehydrated products only.
168	Quillaia extract type 1 (INS 999(i)) only.
169	For use in fat-based sandwich spreads only.
170	Excluding products conforming to the standard for fermented milks.
171	Excluding anhydrous milkfat.
172	Except for use in fruit sauces, fruit toppings, coconut cream, coconut milk and “fruit bars” at 50 mg/kg.
173	Excluding instant noodles containing vegetables and eggs.
174	Singly or in combination: sodium aluminosilicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
175	Except for use in jelly-type fruit-based desserts at 200 mg/kg.
176	For use in canned liquid coffee only.
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	As carminic acid.
179	For use in restoring the natural colour lost in processing only.
180	Singly or in combination: butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321).
181	As anthocyanin.
182	Excluding coconut milk.
183	Products conforming to the standard for chocolate and chocolate products may only use colours for surface decoration.
184	For use in nutrient coated rice grain premixes only.
185	As norbixin.
186	For use in flours with additives only.
187	Ascorbyl palmitate (INS 304) only.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
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	Excluding rolled oats.
190	Except for use in fermented milk drinks at 500 mg/kg.
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	For use in liquid products only.
193	For use in crustacean and fish pastes only.
194	For use in instant noodles conforming to the standard for instant noodles only.
195	Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroquinone (TBHQ, INS 319).
196	Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and rosyl gallate (INS 310).
197	Singly or in combination: butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
198	For use in solid products (e.g., energy, meal replacement or fortified bars) only.
199	Except for use in microsweets and breath freshening mints at 6,000 mg/kg as steviol equivalents.
200	Except for use in ham of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
201	For use in flavoured products only.
202	For use in brine used in the production of sausage only.
203	For use in chewable supplements only.
204	Except for use in longan and lichee at 50 mg/kg.
205	Except for use to prevent browning of certain light colored vegetables at 50 mg/kg.
206	Except for use as a bleaching agent in products conforming to the standard for aqueous coconut products at 30 mg/kg.
207	Except for use in soybean sauce intended for further processing at 50,000 mg/kg.
208	For use in dried and dehydrated products only.
209	Excluding products conforming to the standard for blend of skimmed milk and vegetable fat in powdered form.
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

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
	fillets – breaded or in batter.
211	For use in noodles only.
212	Except for use in products conforming to the standard for bouillon and consommés at 3,000 mg/kg.
213	For use in liquid products containing high intensity sweeteners only.
214	Excluding products conforming to the standard for dairy fat spreads.
215	Excluding products conforming to the standard for fat spreads and blended spreads.
216	For use in maize-based products only.
217	Except for use in toppings at 300 mg/kg.
218	Only 272ydrollyse can be used as preservatives and antioxidants in the products covered by the standard for desiccated coconut.
219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5,000 mg/kg.
220	For use in flavoured products heat treated after fermentation only.
221	For use in potato dough and pre-fried potato slices only.
222	For use in collagen-based casings with a water activity greater than 0.6 only.
223	Except for use in products containing added fruits, vegetables, or meats at 3,000 mg/kg.
224	Excluding aromatized beer.
225	Except for use in self-raising flour at 12,000 mg/kg.
226	Except for use as a meat tenderizer at 35,000 mg/kg.
227	For use in sterilized and UHT treated milks only.
228	Except for use to stabilize higher protein liquid whey used for further processing into whey protein concentrates at 1,320 mg/kg.
229	For use as a flour treatment agent, raising agent or leavening agent only.
230	For use as an acidity regulator only.
231	For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation only.
232	For use in vegetable fats conforming to the standard for edible fats and oils not covered by individual standards only.
233	As nisin.
234	For use as a stabilizer or thickener only.
235	For use in reconstituted and recombined products only.
236	Excluding products conforming to the standard for cream and prepared creams (reconstituted cream, recombined cream, prepackaged liquid cream).
237	Excluding products conforming to the standard for processed cereal-based foods for infants and young children



Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
238	Except for use in products corresponding to the standard for processed cereal-based foods for infants and young children) at GMP.
239	Excluding products conforming to the standard for canned baby foods.
240	The use level is within the limit for sodium listed in the standard for canned baby foods
241	For use in surimi products only.
242	For use as an antioxidant only.
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	For use in biscuit dough only.
245	For use in pickled vegetables only.
246	Singly or in combination: aluminium ammonium 273ydrolys (INS 523) and sodium aluminium phosphates (acidic and basic; (INS 541(i),(ii)).
247	For use in kuzukiri and harusame (starch based products) only.
248	For use as a raising agent only.
249	For use as a raising agent in mixes for steamed breads and buns only.
250	For use in boiled mollusks and tsukudani only.
251	For use in processed 273ydrolys cheese only.
252	For use in self-rising flour and self-rising corn meal only.
253	For use in dry mix hot chocolate only.
254	For use in salt applied to dry salted cheeses during manufacturing only.
255	Except for use in seasonings applied to foods in food category 15.1 at 1,700 mg/kg.
256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
257	For use in shrimps and prawns only.
258	Excluding maple syrup.
259	Singly or in combination: sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556).
260	For use in powdered beverage whiteners only.
261	For use in heat-treated buttermilk only.
262	For use in edible fungi and fungus products only.
263	Except for use in pickled fungi at 20,000 mg/kg.
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	For use in quick frozen French fried potatoes only, as a sequestrant.
266	Excluding salted atlantic herring and sprat.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
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	Singly or in combination: ins 471, 472a, 472b and 472c in products conforming to the standard for processed cereal-based foods for infants and young children.
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	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	For use in products conforming to the standard for canned baby foods.
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	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	For use at 15,000 mg/kg in products conforming to the standard for processed cereal-based foods for infants and young children.
275	For use at 1,500 mg/kg in products conforming to the standard for canned baby foods.
276	Singly or in combination with other modified starches used as thickeners in products conforming to the standard for canned baby foods.
277	Excluding virgin and cold pressed oils and products conforming to the standard for olive oils and olive pomace oils.
278	For use in whipped cream and cream packed under pressure only.
279	Except for products conforming to the standard for edible fungi and fungus products.
280	For use in pickled radish only.
281	For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
282	Only non-amidated pectins may be used in the standard for canned baby foods
283	For use in canned fruit-based baby foods conforming to the standard for canned baby foods only.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
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	Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the standard for follow-up formula.
286	For use in products conforming to the standard for luncheon meat and the standard for cooked cured chopped meat.
288	For use in products conforming to the standard for cooked cured ham and cooked cured pork shoulder.
289	For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), and bone phosphate (INS 542) as humectants in products conforming to the standard for cooked cured ham and cooked cured pork shoulder. The total amount of phosphates (naturally present and added) shall not exceed 3,520 mg/kg as phosphorus.
290	For use in products conforming to the standard for luncheon meat and cooked cured chopped meat at 15 mg/kg to replace loss of colour in product with binders only.
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	Except for use in 275 hydrolysed protein and/or amino acid-based formula at 25,000 mg/kg.
293	On the saponin basis.
294	Except for use in liquid products at 600 mg/kg as steviol equivalents.
295	For use in products conforming to the standard for canned baby foods only, as an acidity regulator.
296	Except for use in perilla in brine at 780 mg/kg.
297	The level in the ready-to-eat food shall not exceed 200 mg/kg on the anhydrous basis.
298	For use in provolone cheese only.

Note No.	Notes to the Food Additives mentioned in the Table 1 to 15.
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	For use in salted squid only.
301	Interim maximum level.
302	For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), and bone phosphate (INS 542) as humectants in products conforming to the standard for luncheon meat and cooked cured chopped meat at 1320 mg/kg as phosphorous. The total amount of phosphates (naturally present and added) shall not exceed 3,520 mg/kg as phosphorous.
303	For use as a pH stabilizer in soured cream butter only.
321	For use in powdered mixes only.
327	For use in fish products cooked in soy sauce.
330	Except for use in canned products.
340	Except for products not conforming to the Codex standard for bouillons and consommés (CODEX STAN 117-1981) at 100 mg/kg.
FS01	Glucose oxidase from <i>Aspergillus niger</i> , <i>A. oryzae</i> , <i>Penicillium chrysogenum</i>
FS02	Lipase from <i>Aspergillus niger</i> , <i>A. oryzae</i> , <i>A. flavus</i> , <i>Rhizopus arrhizus</i> , <i>R. delemar</i> , <i>R. nigricans</i> , <i>R. niveus</i> , <i>Mucor javanicus</i> , <i>M. miehei</i> , <i>M. pusillus</i> , <i>Brevibacterium linus</i> , <i>Candida lipolytica</i>
FS03	Xylanase from <i>Aspergillus niger</i> , <i>Sporotrichum dimorphosporum</i> , <i>Streptomyces</i> sp., <i>Trichoderma reesei</i> , <i>Humicola insolens</i> , <i>Bacillus licheniformis</i>
XS89	Excluding products conforming to standard for luncheon meat.
XS96	Excluding products conforming to the standard for cooked cured ham.
XS97	Excluding products conforming to the standard for cooked cured pork shoulder.
XS98	Excluding products conforming to the standard for cooked cured chopped meat.

<b>Note No.</b>	<b>Notes to the Food Additives mentioned in the Table 1 to 15.</b>
XT99	In case of thermally processed fruit beverages/ fruit drinks/ready-to-serve fruit beverages, half of the recommended maximum level is permitted
XT100	70 mg/kg for thermally processed fruit beverages/ fruit drinks/ready-to-serve fruit beverages
XT101	300 mg/kg for thermally processed fruit beverages/ fruit drinks/ready-to-serve fruit beverages
XT102	On dilution except in cordial and barley water

<b>GMP Table Provisions For all Food Categories</b>	
The following additives, as indicated may be used in all food categories (except those categories listed in the 'Annex to GMP' list) under the conditions of Good Manufacturing Practice (GMP) as outlined in the 3.1(8)	
<b>INS No.</b>	<b>Food Additive</b>
<b>260</b>	Acetic acid, glacial
<b>472a</b>	Acetic and fatty acid esters of glycerol
<b>1422</b>	Acetylated distarch adipate
<b>1414</b>	Acetylated distarch phosphate
<b>1451</b>	Acetylated oxidized starch
<b>1401</b>	Acid-treated starch
<b>406</b>	Agar
<b>400</b>	Alginic acid
<b>1402</b>	Alkaline treated starch
<b>403</b>	Ammonium alginate
<b>503(i)</b>	Ammonium carbonate
<b>510</b>	Ammonium chloride
<b>503(ii)</b>	Ammonium hydrogen carbonate
<b>527</b>	Ammonium hydroxide
<b>1100(i)</b>	alpha-Amylase from <i>Aspergillus oryzae</i> var.
<b>1100(iv)</b>	alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>
<b>1100(v)</b>	alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>
<b>1100(ii)</b>	alpha-Amylase from <i>Bacillus stearothermophilus</i>
<b>1100(iii)</b>	alpha-Amylase from <i>Bacillus subtilis</i>
<b>300</b>	Ascorbic acid, L-
<b>162</b>	Beet red
<b>1403</b>	Bleached starch
<b>1101(iii)</b>	Bromelain

<b>GMP Table Provisions For all Food Categories</b>	
The following additives, as indicated may be used in all food categories (except those categories listed in the 'Annex to GMP' list) under the conditions of Good Manufacturing Practice (GMP) as outlined in the 3.1(8)	
<b>INS No.</b>	<b>Food Additive</b>
<b>629</b>	Calcium 5'-guanylate
<b>633</b>	Calcium 5'-inosinate
<b>634</b>	Calcium 5'-ribonucleotides
<b>263</b>	Calcium acetate
<b>404</b>	Calcium alginate
<b>302</b>	Calcium ascorbate
<b>170(i)</b>	Calcium carbonate
<b>509</b>	Calcium chloride
<b>623</b>	Calcium di-L-glutamate
<b>578</b>	Calcium gluconate
<b>526</b>	Calcium hydroxide
<b>327</b>	Calcium lactate
<b>352(ii)</b>	Calcium malate, DL-
<b>529</b>	Calcium oxide
<b>282</b>	Calcium propionate
<b>552</b>	Calcium silicate
<b>516</b>	Calcium sulfate
<b>150a</b>	Caramel I – plain caramel
<b>1100(vi)</b>	Carbohydrase from <i>Bacillus licheniformis</i>
<b>290</b>	Carbon dioxide
<b>410</b>	Carob bean gum
<b>407</b>	Carrageenan
<b>427</b>	Cassia gum
<b>140</b>	Chlorophylls
<b>330</b>	Citric acid
<b>472c</b>	Citric and fatty acid esters of glycerol
<b>468</b>	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)
<b>424</b>	Curdlan
<b>457</b>	Cyclodextrin, alpha-
<b>458</b>	Cyclodextrin, gamma-
<b>1504(i)</b>	Cyclotetraglucose
<b>1504(ii)</b>	Cyclotetraglucose syrup
<b>1400</b>	Dextrins, roasted starch
<b>628</b>	Dipotassium 5'-guanylate

<b>GMP Table Provisions For all Food Categories</b>	
The following additives, as indicated may be used in all food categories (except those categories listed in the 'Annex to GMP' list) under the conditions of Good Manufacturing Practice (GMP) as outlined in the 3.1(8)	
<b>INS No.</b>	<b>Food Additive</b>
<b>627</b>	Disodium 5'-guanylate
<b>631</b>	Disodium 5'-inosinate
<b>635</b>	Disodium 5'-ribonucleotides
<b>1412</b>	Distarch phosphate
<b>315</b>	Erythorbic acid (Isoascorbic acid)
<b>968</b>	Erythritol
<b>462</b>	Ethyl cellulose
<b>467</b>	Ethyl hydroxyethyl cellulose
<b>297</b>	Fumaric acid
<b>418</b>	Gellan gum
<b>575</b>	Glucono delta-lactone
<b>1102</b>	Glucose oxidase (Note FS01)
<b>620</b>	Glutamic acid, L(+)-
<b>422</b>	Glycerol
<b>626</b>	Guanylic acid, 5'-
<b>412</b>	Guar gum
<b>414</b>	Gum arabic (Acacia gum)
<b>507</b>	Hydrochloric acid
<b>463</b>	Hydroxypropyl cellulose
<b>1442</b>	Hydroxypropyl distarch phosphate
<b>464</b>	Hydroxypropyl methyl cellulose
<b>1440</b>	Hydroxypropyl starch
<b>630</b>	Inosinic acid, 5'-
<b>953</b>	Isomalt (Hydrogenated isomaltulose)
<b>416</b>	Karaya gum
<b>425</b>	Konjac flour
<b>270</b>	Lactic acid, L-, D- and DL-
<b>472b</b>	Lactic and fatty acid esters of glycerol
<b>966</b>	Lactitol
<b>322(i), (ii)</b>	Lecithins
<b>1104</b>	Lipases (Note FS02)
<b>160d(iii)</b>	Lycopene, Blakeslea trispora
<b>160d(i)</b>	Lycopene, synthetic
<b>160d(ii)</b>	Lycopene, tomato

<b>GMP Table Provisions For all Food Categories</b>	
The following additives, as indicated may be used in all food categories (except those categories listed in the 'Annex to GMP' list) under the conditions of Good Manufacturing Practice (GMP) as outlined in the 3.1(8)	
<b>INS No.</b>	<b>Food Additive</b>
<b>504(i)</b>	Magnesium carbonate
<b>511</b>	Magnesium chloride
<b>625</b>	Magnesium di-L-glutamate
<b>580</b>	Magnesium gluconate
<b>528</b>	Magnesium hydroxide
<b>504(ii)</b>	Magnesium hydroxide carbonate
<b>329</b>	Magnesium lactate, DL-
<b>530</b>	Magnesium oxide
<b>553(i)</b>	Magnesium silicate, synthetic
<b>518</b>	Magnesium sulfate
<b>296</b>	Malic acid, DL-
<b>965(i)</b>	Maltitol
<b>965(ii)</b>	Maltitol syrup
<b>421</b>	Mannitol
<b>461</b>	Methyl cellulose
<b>465</b>	Methyl ethyl cellulose
<b>460(i)</b>	Microcrystalline cellulose (Cellulose gel)
<b>471</b>	Mono- and di-glycerides of fatty acids
<b>624</b>	Monoammonium L-glutamate
<b>622</b>	Monopotassium L-glutamate
<b>621</b>	Monosodium L-glutamate
<b>1410</b>	Monostarch phosphate
<b>941</b>	Nitrogen
<b>942</b>	Nitrous oxide
<b>1404</b>	Oxidized starch
<b>1101(ii)</b>	Papain
<b>440</b>	Pectins
<b>1413</b>	Phosphated distarch phosphate
<b>1200</b>	Polydextroses
<b>964</b>	Polyglycitol syrup
<b>1202</b>	Polyvinylpyrrolidone, insoluble
<b>632</b>	Potassium 5'-inosinate
<b>261</b>	Potassium acetates
<b>402</b>	Potassium alginate
<b>303</b>	Potassium ascorbate



<b>GMP Table Provisions For all Food Categories</b>	
The following additives, as indicated may be used in all food categories (except those categories listed in the 'Annex to GMP' list) under the conditions of Good Manufacturing Practice (GMP) as outlined in the 3.1(8)	
<b>INS No.</b>	<b>Food Additive</b>
<b>501(i)</b>	Potassium carbonate
<b>508</b>	Potassium chloride
<b>332(i)</b>	Potassium dihydrogen citrate
<b>577</b>	Potassium gluconate
<b>501(ii)</b>	Potassium hydrogen carbonate
<b>515(ii)</b>	Potassium hydrogen sulfate
<b>525</b>	Potassium hydroxide
<b>326</b>	Potassium lactate
<b>351(ii)</b>	Potassium malate
<b>283</b>	Potassium propionate
<b>515(i)</b>	Potassium sulfate
<b>460(ii)</b>	Powdered cellulose
<b>407a</b>	Processed eucheuma seaweed
<b>944</b>	Propane
<b>280</b>	Propionic acid
<b>1101(i)</b>	Protease
<b>1204</b>	Pullulan
<b>470(i)</b>	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium
<b>470(ii)</b>	Salts of oleic acid with calcium, potassium and sodium
<b>551</b>	Silicon dioxide, amorphous
<b>350(ii)</b>	Sodium DL-malate
<b>262(i)</b>	Sodium acetate
<b>401</b>	Sodium alginate
<b>301</b>	Sodium ascorbate
<b>500(i)</b>	Sodium carbonate
<b>466</b>	Carboxymethyl cellulose
<b>469</b>	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)
<b>331(i)</b>	Sodium dihydrogen citrate
<b>316</b>	Sodium erythorbate (Sodium isoascorbate)
<b>365</b>	Sodium fumarates
<b>576</b>	Sodium gluconate
<b>350(i)</b>	Sodium hydrogen DL-malate

<b>GMP Table Provisions For all Food Categories</b>	
The following additives, as indicated may be used in all food categories (except those categories listed in the 'Annex to GMP' list) under the conditions of Good Manufacturing Practice (GMP) as outlined in the 3.1(8)	
<b>INS No.</b>	<b>Food Additive</b>
<b>500(ii)</b>	Sodium hydrogen carbonate
<b>514(ii)</b>	Sodium hydrogen sulfate
<b>524</b>	Sodium hydroxide
<b>325</b>	Sodium lactate
<b>281</b>	Sodium propionate
<b>500(iii)</b>	Sodium sesquicarbonate
<b>514(i)</b>	Sodium sulfate
<b>420(i)</b>	Sorbitol
<b>420(ii)</b>	Sorbitol syrup
<b>1420</b>	Starch acetate
<b>1450</b>	Starch sodium octenyl succinate
<b>1405</b>	Starches, enzyme treated
<b>553(iii)</b>	Talc
<b>417</b>	Tara gum
<b>957</b>	Thaumatococcus
<b>171</b>	Titanium dioxide
<b>413</b>	Tragacanth gum
<b>1518</b>	Triacetin
<b>380</b>	Triammonium citrate
<b>333(iii)</b>	Tricalcium citrate
<b>332(ii)</b>	Tripotassium citrate
<b>331(iii)</b>	Trisodium citrate
<b>415</b>	Xanthan gum
<b>967</b>	Xylitol

## ANNEX TO GMP Table

### Food Categories or Individual Food Items where GMP Table shall not apply

Sr. No	Category number	Food category
1.	1.1.1	Milk and buttermilk (plain) (excluding heat-treated buttermilk)
2.	1.1.1.1	Milk (plain)
3.	1.1.1.2	Buttermilk (plain)
4.	1.2	Fermented and renneted milk products (plain) excluding food category 1.1.2 (dairy based drinks)
5.	1.2.1	Fermented and renneted milk products (plain), excluding food category 1.1.2 (dairy-based drinks)
6.	1.2.1.1	Fermented milks (plain), not heat-treated after fermentation
7.	1.2.1.2	Fermented milks (plain), heat-treated after fermentation
8.	1.2.2	Rennet milk (plain)
9.	1.4.1	Pasteurized cream (plain)
10.	1.4.2	Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain)
11.	1.6.3	Whey Cheese
12.	1.6.6	Whey protein cheese
13.	1.8.2	Dried whey and whey products, excluding whey cheese
14.	2.1	Fats and oils essentially free from water
15.	2.1.1	Butter oil, anhydrous milkfat, ghee
16.	2.1.2	Vegetable oils and fats
17.	2.1.3	Lard, tallow, fish oil, and other animal fats
18.	2.2.1	Butter
19.	4.1.1	Fresh fruit

<b>Sr. No</b>	<b>Category number</b>	<b>Food category</b>
20.	4.1.1.1	Untreated fresh fruit
21.	4.1.1.2	Surface-treated fresh fruit
22.	4.1.1.3	Peeled or cut fresh fruit
23.	4.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
24.	4.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds
25.	4.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
26.	4.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
27.	4.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
28.	4.2.2.7	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 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
29.	6.1	Whole, broken or flaked grain, including rice
30.	6.2	Flours and starches (including soybean powder)
31.	6.2.1	Flours
32.	6.2.2	Starches
33.	6.4.1	Fresh pastas and noodles and like products
34.	6.4.2	Dried pastas and noodles and like products
35.	8.1	Fresh meat, poultry, and game
36.	8.1.1	Fresh meat, poultry, and game, whole pieces or cuts

<b>Sr. No</b>	<b>Category number</b>	<b>Food category</b>
37.	8.1.2	Fresh meat, poultry, and game, comminuted
38.	9.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms
39.	9.1.1	Fresh fish
40.	9.1.2	Fresh mollusks, crustaceans, and echinoderms
41.	9.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms
42.	9.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms
43.	9.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms
44.	9.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms
45.	9.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms
46.	9.2.4.1	Cooked fish and fish products
47.	9.2.4.2	Cooked mollusks, crustaceans, and echinoderms
48.	9.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms
49.	9.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms
50.	10.1	Fresh eggs
51.	10.2.1	Liquid egg products
52.	10.2.2	Frozen egg products
53.	11.1	Refined and raw sugars
54.	11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose
55.	11.1.2	Powdered sugar, powdered dextrose
56.	11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar
57.	11.1.3.1	Dried glucose syrup used to manufacture sugar confectionery

<b>Sr. No</b>	<b>Category number</b>	<b>Food category</b>
58.	11.1.3.2	Glucose syrup used to manufacture sugar confectionery
59.	11.1.4	Lactose
60.	11.1.5	Plantation or mill white sugar
61.	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)
62.	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)
63.	11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
64.	11.5	Honey
65.	12.1	Salt and salt substitutes
66.	12.1.1	Salt
67.	12.1.2	Salt substitutes
68.	12.2.1	Herbs and spices (EXCLUDING SPICES)
69.	14.1.1	Waters
70.	14.1.1.1	Natural mineral waters and source waters
71.	14.1.1.2	Table waters and soda waters
72.	14.1.2	Fruit and vegetable juices
73.	14.1.2.1	Fruit juice
74.	14.1.2.2	Vegetable juice
75.	14.1.2.3	Concentrates for fruit juice
76.	14.1.2.4	Concentrates for vegetable juice
77.	14.1.3	Fruit and vegetable nectars

<b>Sr. No</b>	<b>Category number</b>	<b>Food category</b>
78.	14.1.3.1	Fruit nectar
79.	14.1.3.2	Vegetable nectar
80.	14.1.3.3	Concentrates for fruit nectar
81.	14.1.3.4	Concentrates for vegetable nectar
82.	14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
83.	14.2.3	Grape wines
84.	14.2.3.1	Still grape wine
85.	14.2.3.2	Sparkling and semi-sparkling grape wines
86.	14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine

C) After Regulation 3.2 the following Regulation shall be inserted, namely,-

### **3.3 Other substances for use in food products**

#### **3.3.1 Flavouring agents and related substances**

1) Flavouring agents include flavour substances, flavour extracts or flavour preparations, which are capable of imparting flavouring properties, namely taste or odour or both to food. Flavouring agents may be of the following three types: -

(i) Natural flavours and natural flavouring substances means flavour preparations and single substances respectively, acceptable for human consumption, obtained exclusively by physical processes from vegetables, for human consumption

(ii) Nature-identical flavouring substances means substances chemically isolated from aromatic raw materials or obtained synthetically; they are chemically identical to substances present in natural products intended for human consumption, either processed or not.

(iii) Artificial flavouring substances means those substances which have not been identified in natural products intended for human consumption either processed or not;

2) Use of antioxidants, emulsifying and stabilising agents and food preservatives in flavour -The flavouring agents may contain permitted antioxidants, emulsifying and stabilising agents and food preservatives.

3) Use of anticaking agent in flavours - Synthetic amorphous silicon dioxide (INS 551) may be used in powder flavouring substances to a maximum level of 2 percent.

4) Restriction on use of flavouring agents:-The use of the following flavouring agents is prohibited in any article of food, namely,-

- (i) Coumarin and dihydrocoumarin;
- (ii) Tonkabean (Dipteryl adorat);
- (iii)  $\beta$ -asarone and cinamyl anthracilate
- (iv) Estragole
- (v) Ethyl methyl ketone
- (vi) Ethyl-3-phenylglycidate
- (vii) Eugenyl methyl ether
- (viii) Methyl  $\beta$  naphthyl ketone
- (ix) p-Propylanisole
- (x) Saffrole and isosaffrole
- (xi) Thujone and isothujone ( $\alpha$  &  $\beta$  thujone)

5) Solvent in flavour

Diethyleneglycol and monoethyl ether shall not be used as solvent in flavours.

### **3.3.2 Lactulose syrup**

1) Lactulose syrup may be used in special milk based infant food formulations, which is to be taken under medical advice upto a maximum level of 0.5 per cent of final food subject to label declaration.

2) Lactulose syrup may be used in bakery products upto 0.5 per cent maximum by weight.

### **3.3.3 Oligofructose**

Oligofructose may be added at not more than 10 per cent of the product, in the following products, subject to label declaration under sub-regulation 43 of regulation 2.4.5 of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011,-



Dairy products like yoghurt, mousse, spreads, dairy based drinks (milkshakes, yoghurt drink), cheese, pudding, cream and ice-cream, frozen desserts like non dairy ice, sorbet and fruit ice, frozen yoghurt, flakes and ready-to-eat dry breakfast cereals, chocolate and sweets and carbohydrate based and milk product based sweets like halwa, mysore pak, boondi laddu, jalebi, khoyaburfi, peda, gulabjamun, rasgulla and similar milk product based sweets sold by any name; cooked sausages, ham and meat spreads.

### 3.3.4 Trehalose

Trehalose may be added as an ingredient in the following foods, subject to label declaration under sub-regulation 49 of Regulation 2.4.5 of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011,-

(i)	Biscuits, bread, cakes, breakfast cereals	0.5-10.0 per cent.
(ii)	Carbonated water, thermally processed fruits, fruit juices, fruit nectars, fruit beverages, fruit squashes, jam, jelly, fruit cheese, marmalade, dairy based drinks, milk powder	0.5-20.0 per cent
(iii)	Carbohydrate-based and milk product based sweets like gulabjamun, rasgulla, peda , khoya burfi	0.5-20.0 per cent
(iv)	Macroni products, noodles, pasta.	0.5-5.0 per cent
(v)	Sweets and confectionery, candies and icings	5.0-7.5 per cent
(vi)	Savouries and snacks	0.5-1.0 per cent

### 3.3.5 Phyto or Plant Stanol

Phyto or Plant stanol esters may be added to the following products so as to allow users to easily restrict their consumption to maximum 3 g per day through the use of either one portion containing maximum 3 g or three portions containing 1 g and it shall be added subject to the table declaration under sub-regulation 48 of Regulation 2.4.5 of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011:—

- (i) Fat spread, milk products, milk based fruit drink, fermented milk products, soy and rice drink, cheese products, yoghurt products, spice sauces, salad dressings, juices and nectars.
- (ii) Products containing Phyto or Plant Stanols be sold in single portions containing either maximum 3 g or 'maximum 1 g of Phyto or Plant Stanols, calculated as free Phyto or Plant Stanols, and if they do not contain so, there should be a clear indication of what constitutes a standard portion of the food, expressed in g or ml, and of the amount of Phyto or Plant Stanols, calculated as free Phyto or Plant Stanols, contained in such a portion;

### 3.3.6 Phyto or Plant Sterol

**(a)** The Phyto or Plant sterols from Non-Genetically Modified source may be used in the following categories of food products with their use at the level not exceeding 3 g/day;-

Fat spread, milk products, milk based fruit drink, fermented milk products, soy and rice drinks, cheese products, yoghurt products, spice sauces, salad dressings, juices and nectars, edible oils, and bakery products

Products containing Phyto or Plant Sterols be sold in single portions containing either maximum 3 g or maximum 1g of Phyto/ Plant Sterols, calculated as free Phyto or Plant Sterols. And if they do not contain so, there should be a clear indication of what constitutes a standard portion of the food, expressed in g or ml, and of the amount of Phyto or Plant Sterol, calculated as free Phyto or Plant Sterol, contained in such a portion. In all events, the composition and labelling of the products should be such as to allow users to easily restrict their consumption to maximum 3g/day of Phytosterols through the use of either one portion of 3g or three portions containing minimum 1g.

**(b)** The products referred to in sub-clause (a) shall not exceed the Acceptable Daily Intake (ADI) for Phytosterols and shall contain the label declarations as provided in the clause 55 of sub-regulation 2.4.5 of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.