STATUTORY RULES OF NORTHERN IRELAND

1996 No. 50

FOOD

Miscellaneous Food Additives Regulations (Northern Ireland) 1996

Made - - - - 28th February 1996

Coming into operation 22nd April 1996

The Department of Health and Social Services and the Department of Agriculture being the Departments concerned(**1**) in exercise of the powers conferred on them by Articles 15(1)(*a*), 16(1), 17(1), 25(1) and (3), 26(3) and 47(2) of, and paragraph 1 of Schedule 1 to, the Food Safety (Northern Ireland) Order 1991(**2**) and of all other powers enabling them in that behalf and after consultation in accordance with Article 47(3) of that Order with such organisations as appear to them to be representative of interests likely to be substantially affected by these Regulations, hereby make the following Regulations:

Citation and commencement

1. These Regulations may be cited as the Miscellaneous Food Additives Regulations (Northern Ireland) 1996 and shall come into operation on 22nd April 1996.

Interpretation

2.—(1) In these Regulations—

"acid" means any substance which increases the acidity of a food or imparts a sour taste to it, or both;

"acidity regulator" means any substance which alters or controls the acidity or alkalinity of a food;

"anti-caking agent" means any substance which prevents or reduces the tendency of individual particles of a food to adhere to one another;

"anti-foaming agent" means any substance which prevents or reduces foaming;

"antioxidant" means any substance which prolongs the shelf-life of a food by protecting it against deterioration caused by oxidation, including fat rancidity and colour changes;

(**1**) *See*S.I. 1991/762 (N.I. 7) Article 2(2) for the definitions of "the Department concerned" and "regulations" and with respect to the powers conferred on each Department jointly and severally by virtue of those definitions

(**2**) S.I. 1991/762 (N.I. 7)

"bulking agent" means any substance which contributes to the volume of a food without contributing significantly to its available energy value;

"carrier" and "carrier solvent" mean any substance, other than a substance generally considered as food, used to dissolve, dilute, disperse or otherwise physically modify a miscellaneous additive, colour or sweetener, or an enzyme which is not acting as a processing aid, without altering its technological function (and without exerting any technological effect itself) in order to facilitate its handling, application or use;

"colour" has the same meaning as in the Colours in Food Regulations (Northern Ireland) 1996(**3**);

"Directive 89/107/EEC" means Council Directive 89/107/EEC(**4**) on the approximation of the laws of the Member States concerning food additives authorised for use in foodstuffs intended for human consumption;

"Directive 89/398/EEC" means Council Directive 89/398/EEC(**5**) on the approximation of the laws of the Member States relating to foodstuffs intended for particular nutritional uses;

"Directive 95/2/EC" means European Parliament and Council Directive 95/2/EC(**6**) on food additives other than colours and sweeteners (as corrected(**7**));

"emulsifier" means any substance which makes it possible to form or maintain a homogenous mixture of two or more immiscible phases, such as oil and water, in a food;

"emulsifying salt" means any substance which converts proteins contained in cheese into a dispersed form, thereby bringing about homogenous distribution of fat and other components;

"firming agent" means any substance which makes or keeps tissues of fruit or vegetables firm or crisp or which interacts with a gelling agent to produce or strengthen a gel;

"flavour enhancer" means any substance which enhances the existing taste or odour, or both, of a food;

"foaming agent" means any substance which makes it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid food;

"food" means food sold, or intended for sale, for human consumption and in regulation 6 and for the purposes of regulation 9 includes a food additive;

"food additive" means—

(a) any substance nor normally consumed as a food in itself and not normally used as a characteristic ingredient of food, whether or not it has nutritive value, the intentional addition of which to food for a technological purpose in the manufacture, processing, preparation, treatment, packaging, transport or storage of such food results, or may reasonably be expected to result, in it or its by-products becoming directly or indirectly a component of such foods; or

(b) a carrier or carrier solvent;

but does not include—

(i) any substance used for the treatment of drinking water as provided for in Council Directive 80/778/EEC(**8**) relating to the quality of water intended for human consumption, as amended by Council Directive 81/858/EEC(**9**) and Council Directive 91/692/EEC(**10**);

(**3**) S.R. 1996 No. 49
(**4**) O.J. No. L40, 11.2.89, p. 27
(**5**) O.J. No. L186, 30.6.89, p. 27
(**6**) O.J. No. L61, 18.3.95, p. 1
(**7**) O.J. No. L248, 14.10.95, p. 60
(**8**) O.J. No. L229, 30.8.80, p. 11
(**9**) O.J. No. L319, 7.11.81, p. 19

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

(iii) chewing gum bases;

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

(v) ammonium chloride;

(vi) blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;

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

(viii) caseinates and casein;

(ix) inulin;

"gelling agent" means any substance which gives a food texture through the formation of a gel;

"glazing agent" means any substance which, when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating, and includes lubricants;

"humectant" means any substance which prevents a food from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or which promotes the dissolution of a powder in an aqueous medium;

"infants" means children under the age of 12 months;

"member State" means a member State of the European Community;

"miscellaneous additive" means any food additive which is used or intended to be used primarily as an acid, acidity regulator, anti-caking agent, anti-foaming agent, antioxidant, bulking agent, carrier, carrier solvent, emulsifier, emulsifying salt, firming agent, flavour enhancer, foaming agent, gelling agent, glazing agent, humectant, modified starch, packaging gas, preservative, propellant, raising agent, sequestrant, stabiliser or thickener, but does not include any processing aid;

"modified starch" means any substance obtained by one or more chemical treatments of edible starch, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;

"the Order" means the Food Safety (Northern Ireland) Order 1991;

"packaging gas" means any gas, other than air, which is introduced into a container before, during or after the placing of a food in that container;

"permitted miscellaneous additive" means any miscellaneous additive listed in Schedule 1, 2, 3 or 4, which satisfies the purity criteria (if any) for that additive;

"preservative" means any substance which prolongs the shelf-life of a food by protecting it against deterioration caused by micro-organisms;

"processed", in relation to any food, means having undergone any treatment resulting in a substantial change in the original state of the food, but does not include dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing, freezing, chilling, milling, husking, packing or unpacking;

"processing aid" means any substance not consumed as a food by itself, intentionally used in the processing of raw materials, foods or their ingredients to fulfil a certain technological purpose during treatment or processing, and which may result in the unintentional but

(**10**) O.J. No. L337, 31.12.91, p. 48

technically unavoidable presence of residues of the substance or its derivatives in the final product, provided that these residues do not present any health risk and do not have any technological effect on the finished product;

"propellant" means any gas, other than air, which expels a food from a container;

"purity criteria" means the purity criteria (if any) for that miscellaneous additive specified or referred to in Schedule 5;

"raising agent" means any substance or combination of substances which liberates gas and thereby increases the volume of a dough or a batter;

"relevant food additive" means any miscellaneous additive, colour or sweetener, or an enzyme which is not acting as a processed aid;

"sell" includes possess for sale, and offer, expose or advertise for sale;

"sequestrant" means any substance which forms a chemical complex with metallic ions;

"stabiliser" means any substance which makes it possible to maintain the physico-chemical state of a food, including any substance which enables a homogenous dispersion of two or more immiscible substances in a food to be maintained, and any substance which stabilises, retains or intensifies an existing colour of a food;

"sweetener" has the same meaning as in the Sweeteners in Food Regulations (Northern Ireland) 1996(**11**);

"thickener" means any substance which increases the viscosity of a food;

"young children" means children aged between one and three years.

(2) Other expressions used in these Regulations and in Directive 95/2/EC have the same meaning in these Regulations as they have in that Directive.

(3) Any reference in these Regulations to a Community instrument is a reference to it as amended, modified or otherwise adapted.

(4) Any reference in these Regulations to—

(a) a maximum level of permitted miscellaneous additive in or on a food, or in respect of a food additive, is to the maximum level of that permitted miscellaneous additive in or on the food, or in respect of the food additive, as sold, unless otherwise indicated;

(b) *quantum satis* means that no maximum level of permitted miscellaneous additive in or on a corresponding food is specified but that in or on such food a permitted miscellaneous additive may be used in accordance with good manufacturing practice at a level not higher than is necessary to achieve the intended purpose and provided that such use does not mislead the consumer.

Use of miscellaneous additives

3.—(1) No person shall use in or on any food any miscellaneous additive other than a permitted miscellaneous additive.

(2) Subject to regulation 4(2) and Note 2 to Schedule 1, no person shall use any permitted miscellaneous additive listed in Schedule 1 in or on any food which is listed in Schedule 6 but not in column 1 of Schedule 7.

(3) Subject to regulation 4(2) and Note 2 to Schedule 1, no person shall use any permitted miscellaneous additive listed in Schedule 1 in or on any food listed in column 1 of Schedule 7, except a permitted miscellaneous additive which is listed, or referred to, in relation to that food in column

(**11**) S.R. 1996 No. 48

2 of that Schedule in an amount not exceeding the maximum level (if any) for such additive in or on such food as listed in column 3 of that Schedule.

(4) No person shall use any permitted miscellaneous additive listed in Schedule 1 in or on any food which is not listed in Schedule 6 or in column 1 of Schedule 7 and is not referred to in paragraph (7) in an amount higher than *quantum satis* or otherwise than in compliance with Notes 1 and 3 to Schedule 1.

(5) Subject to paragraphs (1) and (2) of regulation 4, no person shall use any permitted miscellaneous additive listed in Schedule 2 or 3 in or on any food which is not referred to in paragraph (7), other than a food listed in either of those Schedules in relation to that additive and in accordance with the provisions contained in those Schedules governing the use of such additive in or on such food.

(6) No person shall use any miscellaneous additive primarily as a carrier or carrier solvent unless that additive is a permitted miscellaneous additive listed in Schedule 4 and its use complies with the restrictions (if any) mentioned in relation to that additive in column 3 of that Schedule.

(7) Subject to Note 2 to Schedule 1, no person shall use any permitted miscellaneous additive in or on any food for infants or young children as referred to in Directive 89/398/EEC (including any food for infants and young children not in good health) unless that additive is listed in Schedule 8, in which case it may be used only in accordance with the conditions contained in that Schedule.

(8) No person shall use in or on any food for infants or young children as referred to in Directive 89/398/EEC (including any food for infants and young children not in good health) any relevant food additive in combination with a miscellaneous additive which has been used primarily as a carrier or carrier solvent unless that miscellaneous additive is listed in Schedule 8 and its presence in or on the food is in accordance with the conditions contained in that Schedule.

Use of miscellaneous additives in or on compound foods

4.—(1) Subject to paragraphs (3) and (4), any food in or on which a permitted miscellaneous additive is used without contravening any of the provisions of paragraphs (2) to (5) or (7) of regulation 3 may itself be used as an ingredient in a compound food in or on which the use of such miscellaneous additive is not otherwise permitted; and the presence in or on that compound food of such miscellaneous additive as a result of its containing such an ingredient shall not constitute a contravention of any of the provisions of those paragraphs of regulation 3.

(2) Subject to paragraph (4), there may be used in or on a food any permitted miscellaneous additive the use of which would otherwise constitute a contravention of any of the provisions of paragraphs (2) to (5) or (7) of regulation 3, where such a food is destined to be used solely in the preparation of a compound food and the resulting presence in or on that compound food of such miscellaneous additive does not itself constitute a contravention of any of the provisions of those paragraphs of regulation 3.

(3) Paragraph (1) shall not apply in the case of any compound food listed in Schedule 6 or in column 1 of Schedule 7.

(4) Paragraphs (1) and (2) shall not apply in the case of any food for infants or young children as referred to in Directive 89/398/EEC, except where specifically provided in these Regulations.

Sale of food additives and food containing miscellaneous additives

5.—(1) No person shall sell any miscellaneous additive for use in or on food unless that additive is a permitted miscellaneous additive.

(2) No person shall sell any miscellaneous additive for use primarily as a carrier or carrier solvent unless that additive is a permitted miscellaneous additive listed in Schedule 4.

(3) No person shall sell directly to the consumer any miscellaneous additive other than a permitted miscellaneous additive.

(4) No person shall sell any food having in it or on it any added miscellaneous additive other than a permitted miscellaneous additive which has been used, or is present, in or on that food without contravening any of the provisions of paragraphs (1) to (5), (7) or (8) of regulation 3.

(5) No person shall sell any relevant food additive in combination with a miscellaneous additive which has been used primarily as a carrier or carrier solvent unless that miscellaneous additive has been used in respect of that relevant food additive without contravening the provisions of regulation 3(6).

Condemnation of food

6. Where any food is certified by a food analyst as being food which it is an offence against these Regulations to sell, that food may be treated for the purposes of Article 8 of the Order (under which a food may be seized and destroyed on the order of a justice of the peace) as failing to comply with food safety requirements, and Article 7(2) of the Order shall apply for the purposes of these Regulations as it applies for the purposes of the Order.

Offences, penalties and enforcement

7.—(1) If any person contravenes any of the provisions of these Regulations he shall be guilty of an offence, and liable on summary conviction to a fine not exceeding level 5 on the standard scale.

(2) Subject to paragraph (3), these Regulations shall be enforced and executed by each district council within its district.

(3) The Department of Agriculture shall enforce and execute these Regulations in relation to milk in liquid milk plants.

Defence in relation to exports

8. In any proceedings for an offence under these Regulations it shall be a defence for the person charged to prove—

(a) that the food or, as the case may be, the food additive in respect of which the offence is alleged to have been committed was intended for export to a country which has legislation analogous to these Regulations and that such food or food additive complies with that legislation; and

(b) in the case of export to another member State, that the legislation complies with Directive 89/107/EEC and Directive 95/2/EC.

Application of various provisions of the Order

9. The following provisions of the Order shall apply for the purposes of these Regulations as they apply for the purposes of Articles 7, 13 and 14 of the Order and any reference in them to the Order shall be construed as a reference to these Regulations:

(a) Articles 2(4) and 3 (extended meaning of "sale" etc.);

(b) Article 4 (presumptions that food intended for human consumption);

(c) Article 19 (offences due to fault of another person);

(d) Article 20 (defence of due diligence);

(e) Article 21 (defence of publication in the course of business);

(f) Article 30(8) (which relates to documentary evidence);

(g) Article 34 (obstruction, etc., of officers).

Revocation and amendments

10.—(1) The Regulations and order specified in columns 1 and 2 of Schedule 9 shall be revoked to the extent specified in column 3 of that Schedule.

(2) In the Mineral Hydrocarbons in Food Regulations (Northern Ireland) 1966(**12**), in regulation 3 (exemptions)—

(a) there shall be substituted for paragraph (1)—

"(1) Regulation 4 shall not apply in relation to—

(a) any food containing mineral hydrocarbon by reason not of the inclusion of mineral hydrocarbon as an ingredient in such food but because of the use of mineral hydrocarbon as a lubricant or greasing agent on some surface with which such food has necessarily to come into contact during the course of preparation if such food contains by reason thereof not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of the food;

(b) any chewing compound which—

(i) contains no more than 60 parts by weight of solid mineral hydrocarbon per 100 parts by weight of chewing compound, and

(ii) contains no mineral hydrocarbon other than any mineral hydrocarbon which complies with the specification therefor set forth in paragraph 4 of Part 1 of the Schedule;

(c) the rind of any whole pressed cheese;

(d) any food containing mineral hydrocarbon where the use of that mineral hydrocarbon in or on that food is as a miscellaneous additive, as defined in the Miscellaneous Food Additives Regulations (Northern Ireland) 1996 and complies with the provisions of those Regulations.".

(b) in the proviso to paragraph (2), for "paragraph (1)(*e*)" there shall be substituted "paragraph (1)(*b*)";

(c) in paragraph (3), for "paragraph (1)(*a*) to (*g*)" there shall be substituted "paragraph (1)(*a*) to (*c*)".

(3) In the Specified Sugar Products Regulations (Northern Ireland) 1976(**13**)—

(a) in regulation 2(1) (interpretation)—

(i) before the definition of "anti-foaming agent" there shall be inserted—

""anti-caking agent" has the meaning assigned to it by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(ii) for the definition of "anti-foaming agent" there shall be inserted—

""anti-foaming agent" has the meaning assigned to it by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(iii) for the definition of "appropriate designation" there shall be substituted—

""appropriate designation", as respects any colour, anti-caking agent or anti-foaming agent, means a name or description or a name and description sufficiently specific, in each case, to indicate to an intending purchaser the

(**12**) S.R. & O. (N.I.) 1966 No. 200; the relevant amending Regulations are S.R. 1991 No. 344
(**13**) S.R. 1976 No. 165; the relevant amending Regulations are S.R. 1981 No. 305 and S.R. 1996 No. 49

true nature of the colour, anti-caking agent or anti-foaming agent to which it is applied;";

(iv) after the definition of "loaf sugar" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive in so far as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(b) for paragraph (2) of regulation 2 there shall be substituted—

"(2) Any permitted miscellaneous additive (other than E220 sulphur dioxide) specified in Part B of Schedule 2 to the Miscellaneous Food Additives Regulations (Northern Ireland) 1996, if calculated as, may be used in place of, E220 sulphur dioxide, and any reference in these regulations to the permitted miscellaneous additive sulphur dioxide shall be construed accordingly.";

(c) in regulation 5(3) (labelling and description of specified sugar products)—

(i) for sub-paragraph (*c*) there shall be substituted—

"(c) for glucose syrup or dried glucose syrup containing more than 20 milligrams per kilogram of the permitted miscellaneous additive sulphur dioxide, a declaration that the product is not for sale by retail;";

(ii) for sub-paragraph (*e*) there shall be substituted—

"(e) for icing sugar or icing dextrose containing any permitted miscellaneous additive used primarily as an anti-caking agent or any starch in accordance with paragraph (*a*) or (*c*) of the proviso to regulation 9, the declaration "contains X" or "contains starch" respectively, the declaration in the former case being completed by inserting at X an appropriate designation or the common or usual name of each anti-caking agent present;";

(iii) in sub-paragraph (*f*), for "any anti-foaming agent in accordance with paragraph (*d*) of the proviso" there shall be substituted "any permitted miscellaneous additive used primarily as an anti-foaming agent in accordance with paragraph (*a*) of the proviso";

(d) in regulation 8 (declarations of sulphur dioxide in glucose syrup and dried glucose syrup), for the words from "of which the sulphur dioxide" to "20 milligrammes per kilogramme" there shall be substituted "containing more than 20 milligrams per kilogram of the permitted miscellaneous additive sulphur dioxide";

(e) in the proviso to regulation 9 (permitted additional ingredients in specified sugar products)—

(i) for paragraph (*a*) there shall be substituted—

"(a) any specified sugar product may contain any permitted miscellaneous additive;";

(ii) for paragraph (*c*) there shall be substituted—

"(c) any icing sugar or icing dextrose which does not contain any permitted miscellaneous additive used primarily as an anti-caking agent may contain not more than 5 per centum of starch.".

(4) In the Cocoa and Chocolate Products Regulations (Northern Ireland) 1976(**14**)—

(a) in regulation 2(1) (interpretation)—

(i) in the definition of "edible substance", for paragraph (*c*) there shall be substituted—

(**14**) S.R. 1976 No. 183; the relevant amending Regulations are S.R. 1982 No. 349

"(c) any permitted miscellaneous additive";

(ii) after the definition of "permitted cocoa butter" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive in so far as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(b) in the proviso to regulation 15 (permitted additional ingredients in cocoa and chocolate products), for paragraphs (*a*) to (*c*) there shall be substituted—

"(a) any cocoa product or chocolate product may contain any permitted miscellaneous additive;".

(5) In the Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 1977(**15**)—

(a) in regulation 2(1) (interpretation), after the definition of "honey" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive insofar as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(b) in the proviso to regulation 11(1) (permitted additional ingredients in fruit juice, concentrated fruit juice, dried fruit juice and fruit nectar)—

(i) for sub-paragraphs (*a*), (*e*), (*g*), (*i*) and (*j*) there shall be substituted—

"(a) any such food may contain any permitted miscellaneous additive, so however that no apple juice, grape juice, pineapple juice or concentrated pineapple juice shall contain both added sugar and added acid;";

(ii) for sub-paragraph (*f*) there shall be substituted—

"(f) the fruit nectars referred to in Schedule 4 may contain lemon juice, in total or partial replacement of citric acid, in a proportion not exceeding 5 grams per litre;";

(c) for Schedule 4 (fruit juices, concentrated fruit juices and fruit nectars which may contain added permitted acid and the nature and proportion of added permitted acid in each case) these shall be substituted—

"SCHEDULE 4 Regulation 11

Fruit Nectars which may contain Lemon Juice in place of Citric Acid

1. Apple nectar obtained exclusively from apple purée or concentrated apple purée or an admixture thereof.

2. Peach nectar obtained exclusively from peach purée or concentrated peach purée or an admixture thereof.

3. Pear nectar obtained exclusively from pear purée or concentrated pear purée or an admixture thereof.

4. Any admixture of the fruit nectars referred to in items 1 to 3.".

(6) In the Condensed Milk and Dried Milk Regulations (Northern Ireland) 1977(**16**)—

(a) in regulation 2(1) (interpretation), for "permitted miscellaneous additive" there shall be substituted—

(**15**) S.R. 1977 No. 182; the relevant amending Regulations are S.R. 1983 No. 48 and S.R. 1991 No. 251
(**16**) S.R. 1977 No. 196; the relevant amending Regulations are S.R. 1987 No. 65

""permitted miscellaneous additive" means any miscellaneous additive insofar as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(b) in regulation 5(1) (labelling and description of condensed milk and dried milk products for retail sale), in sub-paragraph (*b*), for "paragraph (*c*)" there shall be substituted "paragraph (*a*)";

(c) in the proviso to regulation 9 (permitted additional ingredients in condensed milk and dried milk products), for paragraphs (*a*) to (*d*) there shall be substituted—

"(a) any condensed milk product or dried milk product may contain any permitted miscellaneous additive;".

(7) In the Coffee and Coffee Products Regulations (Northern Ireland) 1979(**17**)—

(a) in regulation 2(1) (interpretation), after the definition of "fig" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive in so far as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(b) in the proviso to regulation 8 (permitted additional ingredients in certain designated products)—

(i) for paragraphs (*a*), (*b*) and (*e*) there shall be substituted—

"(a) any designated product may contain any permitted miscellaneous additive;"; and

(ii) in paragraph (*d*), after "liquid coffee and chicory extract," there shall be inserted "chicory and coffee essence,".

(8) In the Jam and Similar Products Regulations (Northern Ireland) 1982(**18**)—

(a) in regulation 2(1) (interpretation)—

(i) immediately before the definition of "permitted sweetener" there shall be inserted—

""permitted miscellaneous additive" means any miscellaneous additive in so far as its use in food is permitted by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(ii) after the definition of "prepacked" there shall be inserted—

""preservative" has the meaning assigned to it by the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(b) in regulation 8(4) (miscellaneous labelling requirements), for sub-paragraph (*c*) there shall be substituted—

"(c) in regulation 14(1) (permitted additional ingredients) there shall be inserted at the end "or any permitted miscellaneous additive"".

(9) In the Meat Products and Spreadable Fish Products Regulations (Northern Ireland) 1984(**19**)—

(a) in regulation 2(1) (interpretation), in the definition of "additive", for the words from "the Antioxidants in Food Regulations (Northern Ireland) 1978" to "the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981" there shall be substituted "the Miscellaneous Food Additives Regulations (Northern Ireland) 1996";

(**17**) S.R. 1979 No. 51; the relevant amending Regulations are S.R. 1982 No. 298, S.R. 1988 No. 23 and S.R. 1991 No. 203
(**18**) S.R. 1982 No. 105; the relevant amending Regulations are S.R. 1983 No. 265, S.R. 1990 No. 388, S.R. 1996 No. 48 and S.R. 1996 No. 49
(**19**) S.R. 1984 No. 408; the relevant amending Regulations are S.R. 1996 No. 48 and S.R. 1996 No. 49

(b) in regulation 5(2) (name of the food for certain meat products), in sub-paragraph (*b*) after "the conditions" there shall be inserted "(if any)";

(c) in Schedule 1 (ingredients of cured meat)—

(i) in the first division of ingredients in column 1, after "Water" there shall be inserted—

"Additives other than flavourings, smoke and smoke solutions.";

(ii) in the third division of ingredients in column 1, for "Additives" there shall be substituted—

"Flavourings, smoke and smoke solutions.".

(10) In the Food Additives Labelling Regulations (Northern Ireland) 1992(**20**)—

(a) in regulation 1(2) (interpretation), after the definition of "food additive" there shall be inserted—

""miscellaneous additive" has the same meaning as in the 1996 Regulations";

""the 1996 Regulations" means the Miscellaneous Food Additives Regulations (Northern Ireland) 1996;";

(b) in Schedule 1 (categories of food additives), in Part I (list of food additives)—

(i) for item 9 there shall be substituted—

"**9.** Flavour enhancers";

(ii) for item 19 there shall be substituted—

"**19.** Flour treatment agents.";

(iii) for item 25 there shall be substituted—

"**25.** Propellants";

(iv) at the end there shall be inserted—

"**27.** Carriers and carrier solvents";

(c) in Schedule 1, in Part II (supplementary)—

(i) for sub-paragraphs (*b*) to (*m*) there shall be substituted—

"(b) "antioxidant", "preservative", "emulsifier", "emulsifying salt", "thickener", "gelling agent", "stabiliser", "flavour enhancer", "acid", "acidity regulator", "anti-caking agent" and "modified starch" mean any miscellaneous additive primarily used as an antioxidant, preservative, emulsifier, emulsifying salt, thickener, gelling agent, stabiliser, flavour enhancer, acid, acidity regulator, anti-caking agent or modified starch, as the case may be, as defined in the 1996 Regulations;";

(ii) for sub-paragraphs (*o*) to (*q*) there shall be substituted—

"(o) "raising agent", "anti-foaming agent" and "glazing agent" mean any miscellaneous additive primarily used as a raising agent, anti-foaming agent or glazing agent, as the case may be, as defined in the 1996 Regulations;";

(iii) for sub-paragraphs (*r*) and (*s*) there shall be substituted—

"(r) "flour bleaching agent" means any substance primarily used to remove colour from flour;";

"(s) "four treatment agent" means any substance which is added to flour or dough to improve its baking quality;";

(**20**) S.R. 1992 No. 417; the relevant amending Regulations are S.R. 1996 No. 48 and S.R. 1996 No. 49

(iv) for sub-paragraphs (*t*) and (*u*) there shall be substituted—

"(t) "firming agent" and "humectant" mean any miscellaneous additive primarily used as a firming agent or humectant, as the case may be, as defined in the 1996 Regulations;";

(v) for sub-paragraphs (*w*) to (*z*) there shall be substituted—

"(w) "sequestrant", "bulking agent", "propellant", "packaging gas", "carrier" and "carrier solvent" mean any miscellaneous additive primarily used as a sequestrant, bulking agent, propellant, packaging gas, carrier or carrier solvent, as the case may be, as defined in the 1996 Regulations.";

(d) in Schedule 3 (requirement for sales), in Part I in paragraph 2 and in Part II in paragraphs 1 and 7 for "European Economic Community" (wherever it occurs) there shall be substituted "European Community".

Transitional provisions and exemptions

11.—(1) In any proceedings for an offence against these Regulations it shall be a defence to prove that—

(a) (i) the act was committed before 1st July 1997, or

(ii) the act was that of selling a food additive or a food which, in either case, was put on the market or labelled before 1st July 1997; and

(b) the matter constituting the offence would not have constituted an offence under any Regulations now revoked or amended by these Regulations if those Regulations had been in operation (in the case of Regulations now being amended, as if such amendments had not been made) when the act was committed or the food additive or, as the case may be, the food was put on the market or labelled.

(2) These Regulations shall not apply in respect of any food additive or, as the case may be, food which—

(a) is brought into Northern Ireland before 1st July 1997 from a member State in which it was lawfully produced and sold or in which it was in free circulation and lawfully sold; and

(b) is suitably labelled to give the nature of the food additive or, as the case may be, the food.

(3) In so far as the purity criteria specified or referred to in Schedule 5 are not set out in any Community instrument, those purity criteria shall not apply in relation to any food additive or, as the case may be, food which—

(a) is brought into Northern Ireland on or after 1st July 1997 from a member State in which it was lawfully produced and sold or in which it was in free circulation and lawfully sold; and

(b) is suitably labelled to give the nature of the food additive or, as the case may be, the food.

(4) For the purposes of paragraphs (2) and (3), "free circulation" shall be construed in accordance with Article 9.2 of the Treaty establishing the European Community.

Sealed with the Official Seal of the Department of Health and Social Services on 28th February 1996.

L.S.

D. A. Baker
Assistant Secretary

Sealed with the Official Seal of the Department of Agriculture on 28th February 1996.

L.S.

P. T. Toal
Assistant Secretary

SCHEDULE 1 Regulations 2(1) and 3(2) to (4) and (7)

Miscellaneous Additives Generally Permitted for use in Foods not referred to in Schedule 6, 7 or 8

Notes:

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

2. The substances E 290, E 938, E 939, E 941, E 942 and E 948 may also be used at *quantum satis* in the foods referred to in Schedules 6, 7 and 8.

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

EC No.	Name
E 170	Calcium carbonates (i) Calcium carbonate (ii) Calcium hydrogen carbonate
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates (i) Sodium acetate (ii) Sodium hydrogen acetate (sodium diacetate)
E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide
E 296	Malic acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid (i) Ascorbyl palmitate (ii) Ascorbyl stearate
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate

EC No.	Name
E 330	Citric acid
E 331	Sodium citrates (i) Monosodium citrate (ii) Disodium citrate (iii) Trisodium citrate
E 332	Potassium citrates (i) Monopotassium citrate (ii) Tripotassium citrate
E 333	Calcium citrates (i) Monocalcium citrate (ii) Dicalcium citrate (iii) Tricalcium citrate
E 334	Tartaric acid (L(+)–)
E 335	Sodium tartrates (i) Monosodium tartrate (ii) Disodium tartrate
E 336	Potassium tartrates (i) Monopotassium tartrate (ii) Dipotassium tartrate
E 337	Sodium potassium tartrate
E 350	Sodium malates (i) Sodium malate (ii) Sodium hydrogen malate
E 351	Potassium malate
E 352	Calcium malates (i) Calcium malate (ii) Calcium hydrogen malate
E 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Acacia gum (gum arabic)

EC No.	Name
E 415	Xanthan gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins (i) pectin (ii) amidated pectin
E 460	Cellulose (i) Microcrystalline cellulose (ii) Powdered cellulose
E 461	Methyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono- and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 500	Sodium carbonates (i) Sodium carbonate (ii) Sodium hydrogen carbonate (iii) Sodium sesquicarbonate
E 501	Potassium carbonates (i) Potassium carbonate (ii) Potassium hydrogen carbonate
E 503	Ammonium carbonates

EC No.	Name
	(i) Ammonium carbonate (ii) Ammonium hydrogen carbonate
E 504	Magnesium carbonates (i) Magnesium carbonate (ii) Magnesium hydroxide carbonate (syn.: Magnesium hydrogen carbonate)
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sodium sulphates (i) Sodium sulphate (ii) Sodium hydrogen sulphate
E 515	Potassium sulphates (i) Potassium sulphate (ii) Potassium hydrogen sulphate
E 516	Calcium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 948	Oxygen

EC No.	Name
E 1200	Polydextrose
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate

SCHEDULE 2 Regulations 2(1) and 3(5)

Conditionally Permitted Preservatives and Antioxidants

Part A

Sorbates, benzoates and p-hydroxybenzoates

EC No.	Name	Abbreviation
E 200	Sorbic acid	Sa
E 202	Potassium sorbate	Sa
E 203	Calcium sorbate	Sa
E 210	Benzoic acid	Ba
E 211	Sodium benzoate	Ba
E 212	Potassium benzoate	Ba
E 213	Calcium benzoate	Ba
E 214	Ethyl p-hydroxybenzoate	PHB

a ([1]) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

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

EC No.	Name	Abbreviation
E 215	Sodium ethyl p-hydroxybenzoate	PHB
E 216	Propyl p-hydroxybenzoate	PHB
E 217	Sodium propyl p-hydroxybenzoate	PHB
E 218	Methyl p-hydroxybenzoate	PHB
E 219	Sodium methyl p-hydroxybenzoate	PHB

a ([1]) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

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

	Maximum level (mg/kg or mg/l as appropriate)					
Food	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + BHB
Wine-based flavoured drinks including products covered by Regulation (EEC) No. 1601/91(**21**)	200					
Non-alcoholic flavoured drinks (excluding dairy-based drinks)	300	150		250 Sa + 150 Ba		
Liquid tea concentrates and liquid fruit and herbal infusion concentrates				600		
Grape Juice, unfermented,				2000		

(**21**) O.J. No. L149, 14.6.91, pp. 1-9

	Maximum level (mg/kg or mg/l as appropriate)					
Food	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + BHB
for sacramental use						
Wines as referred to in Regulation (EEC) No. 822/87(**22**); alcohol-free wine; fruit wine (including alcohol-free); *made wine*; cider and perry (including alcohol-free)	200					
Sød . . . Saft or Sødet . . . Saft	500	200				
Alcohol-free beer in keg		200				
Mead Spirits with less than 15% alcohol by volume	200 200	200		400		
Fillings of ravioli and similar products	1000					
Low-sugar jams, jellies, marmalades and similar low calorie or sugar-free products and other		500		1000		

(**22**) O.J. No. L84, 27.3.87, p. 1

	Maximum level (mg/kg or mg/l as appropriate)					
Food	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + BHB
fruit-based spreads;Mermeladas						
Candied, crystallised and glacé fruit and vegetablesMermeladas				1000		
Dried fruit	1000Mermeladas					
Frugtgrød and *Rote Grütze*	1000	500				
Fruit and vegetable preparations including fruit-based sauces, excluding purée, mousse, compote, salads and similar products, canned or bottled	1000					
Vegetables in vinegar, brine or oil (excluding olives)				2000		
Potato dough and pre-fried potato slices	2000					
Gnocchi	1000					
Polenta	200					
Olives and olive-based preparations	1000					
Jelly coatings of meat products (cooked,					1000	

Food	*Maximum level (mg/kg or mg/l as appropriate)* Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + BHB
cured or dried); Paté						
Surface treatment of dried meat products						*quantum satis*
Semi-preserved fish products including fish roe products				2000		
Salted, dried fish				200		
Shrimps, cooked				2000		
Crangon crangon and *Crangon vulgaris,* cooked				6000		
Cheese, pre-packed, sliced	1000					
Unripened cheese	1000					
Processed cheese	2000					
Layered cheese and cheese with added foods	1000					
Non-heat-treated dairy-based deserts				300		
Curdled milk	1000					
Liquid egg (white, yolk or whole egg)				5000		

	Maximum level (mg/kg or mg/l as appropriate)					
Food	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + BHB
Dehydrated, concentrated, frozen and deep-frozen egg products	1000					
Pre-packed sliced bread and rye-bread	2000					
Partially baked, pre-packed bakery wares intended for retail sale	2000					
Fine bakery wares with a water activity of more than 0.65	2000					
Cereal- or potato-based snacks and coated nuts					1000 (max. 300 PHB)	
Batters	2000					
Confectionery (excluding chocolate)						1500 (max. 300 PHB)
Chewing gum				1500		
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	1000					

	Maximum level (mg/kg or mg/l as appropriate)					
Food	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + BHB
Fat emulsions (excluding butter) with a fat content of 60% or more	1000					
Fat emulsions with a fat content less than 60%	2000					
Emulsified sauces with a fat content of 60% or more	1000					
Emulsified sauces with a fat content less than 60%	2000					
Non-emulsified sauces				1000		
Prepared salads				1500		
Mustard				1000		
Seasonings and condiments				1000		
Liquid soups and broths (excluding canned)				500		
Aspic	1000	500				
Liquid dietary food supplements						2000
Dietetic foods intended for special				1500		

Food	*Maximum level (mg/kg or mg/l as appropriate)* Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + BHB
medical purposes excluding foods for infants and young children as referred to in Directive 89/398/ EEC — dietetic formulae for weight control intended to replace total daily food intake or an individual meal						

Part B

Sulphur dioxide and sulphites

EC No.	*Name*
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

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

Food	*Maximum level (mg/kg or mg/l as appropriate) expressed as SO_2*
Burger meat with a minimum vegetable and/or cereal content of 4%	450

Food	*Maximum level (mg/kg or mg/l as appropriate) expressed as SO_2*
Breakfast sausages Longaniza fresca and *Butifarra fresca*	450 450
Dried salted fish of the ‘Gadidae' species	200
Cruscaceans and cephalopods	
— fresh, frozen and deep-frozen crustaceans, *penaeidae solenceridae, aristeidae* family:	150(**23**)
— up to 80 units	150(**23**)
— between 80 and 120 units	200(**23**)
— over 120 units	300(**23**)
— cooked	50(**23**)
Dry biscuit	50
Starches (excluding starches for weaning foods, follow-on furmulae and infant formulae)	50
Sago	30
Pearl barley	30
Dehydrated granulated potatoes	400
Cereal- and potato-based snacks	50
Peeled potatoes	50
Processed potatoes (including frozen and deep-frozen potatoes)	100
Potato dough	100
White vegetables, dried	400
White vegetables, processed (including frozen and deep-frozen white vegetables)	50
Dried ginger	150
Dried tomatoes	200
Horseradish pulp	800
Onion, garlic and shallot pulp	300
Vegetables and fruits in vinegar, oil or brine (except olives and golden peppers in brine)	100
Golden peppers in brine	500
Processed mushrooms (including frozen mushrooms)	50

(**23**) In edible parts
(**23**) In edible parts
(**23**) In edible parts
(**23**) In edible parts
(**23**) In edible parts

Food	*Maximum level (mg/kg or mg/l as appropriate) expressed as SO_2*
Dried mushrooms	100
Dried fruits	
— apricots, peaches, grapes, prunes and figs	2000
— bananas	1000
— apples and pears	600
— other (including nuts in shell)	500
Dried coconut	50
Candied, crystallised or glacé fruit, vegetables, angelica and citcus peel	100
Jam, jelly and marmalade as defined in Directive 79/693/EEC(**24**) (except extra jam and extra jelly) and other similar fruit spreads including low-calorie products	50
Jams, jellies and *marmalades* made with sulphited fruit	100
Fruit-based pie fillings	100
Citrus-juice-based seasonings	200
Concentrated grape juice for home wine-making	2000
Mostarda di frutta	100
Jellying fruit extract, liquid pectin for sale to the final consumer	800
Bottled whiteheart cherries, rehydrated dried fruit and lychees	100
Bottled, sliced lemon	250
Sugars as defined in Directive 73/437/EEC(**25**) except glucose syrup, whether or not dehydrated	15
Glucose syrup, whether or not dehydrated	20
Treacle and molasses	70
Other sugars	40
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	40
Orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments	50

(**24**) O.J. No. L205, 13.8.79, p. 5
(**25**) O.J. No. L356, 27.12.73, p. 71

Food	*Maximum level (mg/kg or mg/l as appropriate) expressed as SO_2*
Lime and lemon juice	350
Concentrates based on fruit juice and containing not less than 2.5% barley (*barley water*)	350
Other concentrates based on fruit juice or comminuted fruit; *capilé groselha*	250
Non-alcoholic flavoured drinks containing fruit juice	20 (carry-over from concentrates only)
Non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup	50
Grape juice, unfermented, for sacramental use	70
Glucose-syrup-based confectionery	50 (carry-over from the glucose syrup only)
Beer including low-alcohol and alcohol-free beer	20
Beer with a second fermentation in the cask	50
Wines	in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88(**26**), (EEC) No. 2332/92(**27**) and (EEC) No. 1873/84(**28**) and their implementing regulations; (*pro memoria*) in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79(**29**)
Alcohol-free wine	200
Made wine	260
Cider, perry, fruit wine, sparkling fruit wine (including alcohol-free products)	200
Mead	200
Fermentation vinegar	170
Mustard, excluding Dijon mustard Dijon mustard	250 500
Gelatin	50
Vegetable- and cereal-protein-based meat, fish and crustacean analogues	200

(**26**) O.J. No. L373, 31.12.88, p. 59
(**27**) O.J. No. L231, 13.8.92, p. 1
(**28**) O.J. No. L176, 3.7.84, p. 6
(**29**) O.J. No. L54, 5.3.79, p. 1

Part C

Other preservatives

EC No.	*Name*	*Food*	*Maximum level*
E 230	Biphenyl, diphenyl	Surface treatment of citrus fruits	70 mg/kg
E 231	Orthophenyl phenol	Surface treatment of citrus fruits	12 mg/kg individually or in combination expressed as orthophenyl phenol
E 232	Sodium orthophenyl phenol	Surface treatment of citrus fruits	12 mg/kg individually or in combination expressed as orthophenyl phenol
E 233	Thiabendazole	Surface treatment of: — citrus fruit — bananas	 6 mg/kg 3 mg/kg
E 234	Nisin(**30**)	Semolina and tapioca puddings and similar products	3 mg/kg
		Ripened cheese and processed cheese	12.5 mg/kg
		Clotted cream	10 mg/kg
E 235	Natamycin	Surface treatment of: — hard, semi-hard and semi-soft cheese — dried, cured sausages	1 mg/dm^2 surface (not present at a depth of 5 mm)
E 239	Hexamethylene tetramine	*Provolone* cheese	25 mg/kg residual amount, expressed as formaldehyde
E 242	Dimethyl dicarbonate	Non-alcoholic flavoured drinks Alcohol-free wine Liquid-tea concentrate	250 mg/l ingoing amount, residues not detectable
E 284	Boric acid	Sturgeons' eggs (Caviar)	4g/kg expressed as boric acid
E 285	Sodium tetraborate (borax)	Sturgeons' eggs (Caviar)	4g/kg expressed as boric acid

(**30**) This substance may be present naturally in certain cheeses as a result of fermentation processes

EC No.	*Name*	*Food*	*Indicative ingoing amount mg/kg*	*Residual amount mg/kg*
			mg/kg	*mg/kg*
E 249 E 250	Potassium nitrite(**31**) Sodium nitrite(**31**)	Non-heat-treated, cured, dried meat products	150(**32**)	50(**33**)
		Other cured meat products	150(**32**)	100(**33**)
		Canned meat products		
		Foie gras, foie gras entier, blocs de foie gras		
		Cured bacon		175(**33**)
E 251 E 252	Sodium nitrate Potassium nitrate	Cured meat products	300	250((**34**)
		Canned meat products		
		Hard, semi-hard and semi-soft cheese		50(**34**)
		Dairy-based cheese analogue		
		Pickled herring and sprat		200(**35**)

EC No.	*Name*	*Food*	*Maximum level*
E 280	Propionic acid(**36**)		
E 281	Sodium propionate(**36**)		

(**31**) When labelled ‘for food use', nitrite may only be sold in a mixture with salt or a salt substitute
(**32**) Expressed as $NaNO_2$
(**33**) Residual amount at point of sale to the final consumer, expressed as $NaNO_2$
(**31**) When labelled ‘for food use', nitrite may only be sold in a mixture with salt or a salt substitute
(**32**) Expressed as $NaNO_2$
(**33**) Residual amount at point of sale to the final consumer, expressed as $NaNO_2$
(**33**) Residual amount at point of sale to the final consumer, expressed as $NaNO_2$
(**34**) Expressed as $NaNO_3$
(**34**) Expressed as $NaNO_3$
(**35**) Residual amount nitrite formed from nitrate included, expressed as $NaNO_2$
(**36**) Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice
(**36**) Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice

EC No.	*Name*	*Food*	*Maximum level*
E 282	Calcium propionate(**36**)		
E 283	Potassium propionate(**36**)	Pre-packed sliced bread and rye bread	3000 mg/kg expressed as propionic acid
		Energy reduced bread	2000 mg/kg expressed as propionic acid
		Partially baked, pre-packed bread	
		Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0.65	
		Pre-packed Rolls, buns and *pitta*	
		Christmas pudding	1000 mg/kg expressed as propionic acid
		Pre-packed bread	
E 1105	Lysozyme	Ripened cheese	*quantum satis*

Part D

Other antioxidants

EC No.	*Name*	*Food*	*Maximum level (mg/kg)*
E 310	Propyl gallate	Fats and oils for the professional manufacture of heat-treated foods	200(**37**) (gallates and BHA, individually or in combination)
E 311	Octyl gallate		
E 312	Dodecyl gallate		100(**37**) (BHT)
E 320	Butylated hydroxyanisole (BHA)	Frying oil and frying fat, excluding olive pomace oil	both expressed on fat
E 321	Butylated hydroxytoluene (BHT)	Lard; fish oil; beef, poultry and sheep fat	

(**36**) Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice
(**36**) Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice
(**37**) When combinations of gallates, BHA and BHT are used, the individual levels must be reduced proportionally
(**37**) When combinations of gallates, BHA and BHT are used, the individual levels must be reduced proportionally

EC No.	*Name*	*Food*	*Maximum level (mg/kg)*
		Cake mixes	200 (gallates and BHA, individually or in combination
		Cereal-based snack foods	
		Milk powder for vending machines	
		Dehydrated soups and broths	expressed on fat
		Sauces	
		Dehydrated meat	
		Processed nuts	
		Seasonings and condiments	
		Pre-cooked cereals	
		De-hydrated granulated potatoes	25 (gallates and BHA, individually or in combination)
		Chewing gum	400 (gallates, BHT and BHA, individually or in combination)
		Dietary supplements	
E 315	Erythorbic acid	Semi-preserved and preserved meat products	500 expressed as erythorbic acid
E 315	Erythorbic acid	Preserved and semi-preserved fish products	1500 expressed as erythorbic acid
		Frozen and deep-frozen fish with red skin	
E 316	Sodium erythorbate	Semi-preserved and preserved meat products	500 expressed as erythorbic acid
E 316	Sodium erythorbate	Preserved and semi-preserved fish products	1500 expressed as erythorbic acid
		Frozen and deep-frozen fish with red skin	

SCHEDULE 3 Regulations 2(1) and 3(5)

Other Permitted Miscellaneous Additives

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

EC No.	*Name*	*Food*	*Maximum level*
E 297	Fumaric acid	(*pro memoria*) Wine in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	
		Fillings and toppings for fine bakery wares	2.5 g/kg
		Sugar confectionery	1 g/kg
		Gel-like desserts; Fruit-flavoured desserts; Dry-powdered dessert mixes	4 g/kg
		Instant powders for fruit based drinks	1 g/l
		Instant tea powder	1 g/l
		Chewing Gum	2 g/kg
	In the following applications, the indicated maximum quantities of phosphoric acid and the phosphates E 338, E 339, E 340, E 341, E 450, E 451 and E 452 may be added individually or in combination (expressed as P_2O_5).		
E 338	Phosphoric acid		
E 339	Sodium phosphates		
	(i) Monosodium phosphate		
	(ii) Disodium phosphate		
	(iii) Trisodium phosphate		
E 340	Potassium phosphates		

EC No.	*Name*	*Food*	*Maximum level*
	(i) Monopotassium phosphate		
	(ii) Dipotassium phosphate		
	(iii) Tripotassium phosphate		
E 341	Calcium phosphates		
	(i) Monocalcium phosphate		
	(ii) Dicalcium phosphate		
	(iii) Tricalcium phosphate		
E 450	Diphosphates		
	(i) Disodium diphosphate		
	(ii) Trisodium diphosphate		
	(iii) Tetrasodium diphosphate		
	(iv) Dipotassium diphosphate		
	(v) Tetrapotassium diphosphate		
	(vi) Dicalcium diphosphate		
	(vii) Calcium dihydrogen diphosphate		
E 451	Triphosphates		
	(i) Pentasodium triphosphate		
	(ii) Pentapotassium triphosphate		
E 452	Polyphosphates	Non-alcoholic flavoured drinks	700 mg/l(**38**)
	(i) Sodium polyphosphate		
	(ii) Potassium polyphosphate		
	(iii) Sodium calcium polyphosphate		

(**38**) E 338 only

EC No.	*Name*	*Food*	*Maximum level*
	(iv) Calcium polyphosphates		
		Sterilised and UHT milk	1 g/l
		Partly dehydrated milk with less than 28% solids	1 g/kg
		Partly dehydrated milk with more than 28% solids	1.5 g/kg
		Dried milk and dried skimmed milk	2.5 g/kg
		Pasteurised, sterilised and UHT creams	5 g/kg
		Whipped cream and vegetable fat analogues	5 g/kg
		Unripened cheese (except *Mozzarella*)	2 g/kg
		Processed cheese and processed cheese analogues	20 g/kg
		Meat products	5 g/kg
		Sport drinks and prepared table waters	0.5 g/l
		Dietary supplements	*quantum satis*
		Salt and its substitutes	10 g/kg
		Vegetable protein drinks	20 g/l
		Beverage whiteners	30 g/kg
		Beverage whiteners for vending machines	50 g/kg
		Edible ices	1 g/kg
		Desserts	3 g/kg
		Dry powdered dessert mixes	7 g/kg
		Fine bakery wares	20 g/kg
		Flour	2.5 g/kg
		Flour, self-raising	20 g/kg
		Soda bread	20 g/kg

EC No.	*Name*	*Food*	*Maximum level*
		Liquid egg (white, yolk or whole egg)	10 g/kg
		Sauces	5 g/kg
		Soups and broths	3 g/kg
		Tea and herbal infusions	2 g/l
		Cider and perry	2 g/l
		Chewing gum	*quantum satis(**39**)*
		Dried powdered foods	10 g/kg(**40**)
		Chocolate and malt dairy-based drinks	2 g/l
		Alcoholic drinks (excluding wine and beer)	1 g/l
		Breakfast cereals	5 g/kg
		Snacks	5 g/kg
		Surimi	1 g/kg
		Fish and crustacean paste	5 g/kg
		Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	3 g/kg
		Special formulae for particular nutritional uses	5 g/kg
		Glazings for meat and vegetable products	4 g/kg
		Sugar confectionery	5 g/kg
		Icing sugar	10 g/kg
		Noodles	2 g/kg
		Batters	5 g/kg
		Fillets of unprocessed fish, frozen and deep-frozen	5 g/kg

(**39**) E 341 (ii) only
(**40**) E 341 (iii) only

EC No.	*Name*	*Food*	*Maximum level*
		Frozen and deep-frozen crustacean products	5 g/kg
		Processed potato products (including frozen, deep-frozen, chilled and dried processed products)	5 g/kg
E 431	Polyoxyethylene (40) stearate	(*pro memoria*) Wine in accordance with Reglation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	
E 353	Metatartaric acidE 353	Wine in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/ 88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations	
		Made wine	100 mg/l
E 355	Adipic acid		
E 356	Sodium adipate		
E 357	Potassium adipate	Fillings and toppings for fine bakery wares	2 g/kg
		Dry powdered dessert mixes	1 g/kg
		Gel-like desserts	6 g/kg
		Fruit-flavoured desserts	1 g/kg
		Powders for home preparation of drinks	10 g/l expressed as adipic acid
E 363	Succinic acid	Desserts	6 g/kg
		Soups and broths	5 g/kg

EC No.	*Name*	*Food*	*Maximum level*
		Powders for home preparation of drinks	3 g/l
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	Emulsified sauces	75 mg/kg
		Canned and bottled pulses, legumes, mushrooms and artichokes	250 mg/kg
		Canned and bottled crustaceans and molluscs	75 mg/kg
		Canned and bottled fish	75 mg/kg
		Minarine	100 mg/kg
		Frozen and deep-frozen crustaceans	75 mg/kg
E 405	Propane-1,2-diol alginate	Fat emulsions	3 g/kg
		Fine bakery wares	2 g/kg
		Fillings, toppings and coatings for fine bakery wares and desserts	5 g/kg
		Sugar confectionery	1.5 g/kg
		Water-based edible ices	3 g/kg
		Cereal- and potato-based snacks	3 g/kg
		Sauces	8 g/kg
		Beer	100 mg/l
		Chewing gum	5 g/kg
		Fruit and vegetable preparations	5 g/kg
		Non-alcoholic flavoured drinks	300 mg/l
		Emulsified liqueur	10 g/l
		Dietetic foods intended for special medical purposes — Dietetic formulae	1.2 g/kg

EC No.	*Name*	*Food*	*Maximum level*
		for weight control intended to replace total daily food intake or an individual meal	
		Dietary food supplements	1 g/kg
E 416	Karaya gum	Cereal- and potato-based snacks	5 g/kg
		Nut coatings	10 g/kg
		Fillings, toppings and coatings for fine bakery wares	5 g/kg
		Desserts	6 g/kg
		Emulsified sauces	10 g/kg
		Egg-based liqueurs	10 g/l
		Dietary food supplements	*quantum satis*
		Chewing gum	5 g/kg
E 420	Sorbitol (i) Sorbitol (ii) Sorbitol syrup		
E 421	Mannitol		
E 953	Isomalt		
E 965	Maltitol (i) Maltitol (ii) Maltitol syrup		
E 966	Lactitol		
E 967	Xylitol	Foods in general (except drinks and those foods referred to in Schedules 6, 7 and 8)	*quantum satis* (for purposes other than sweetening)
		Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	
		Liqueurs	
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)		

EC No.	*Name*	*Food*	*Maximum level*
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)		
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)		
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)		
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)	Fine bakery wares	3 g/kg
		Fat emulsions for baking purposes	10 g/kg
		Milk and cream analogues	5 g/kg
		Edible ices	1 g/kg
		Desserts	3 g/kg
		Sugar confectionery	1 g/kg
		Emulsified sauces	5 g/kg
		Soups	1 g/kg
		Chewing gum	5 g/kg
		Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1 g/kg Individually or in combination
E 442	Ammonium phosphatides	Cocoa and chocolate products as defined in Directive 73/241/EEC(**41**)	10 g/kg
		Cocoa-based confectionery	10 g/kg

(**41**) O.J. No. L228, 16.8.73, p. 23

EC No.	*Name*	*Food*	*Maximum level*
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l
E 473	Sucrose esters of fatty acids		
E 474	Sucroglycerides	Canned liquid coffee	1 g/l
		Heat-treated meat products	5 g/kg (on fat)
		Fat emulsions for baking purposes	10 g/kg
		Fine bakery wares	10 g/kg
		Beverage whiteners	20 g/kg
		Edible ices	5 g/kg
		Sugar confectionery	5 g/kg
		Desserts	5 g/kg
		Sauces	10 g/kg
		Soups and broths	2 g/kg
		Fresh fruits, surface treatment	*quantum satis*
		Non-alcoholic aniseed-based drinks	5 g/l
		Non-alcoholic coconut and almond drinks	5 g/l
		Spirituous beverages (excluding wine and beer)	5 g/l
		Powders for the preparation of hot beverages	10 g/l
		Dairy-based drinks	5 g/l
		Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace	5 g/kg

EC No.	*Name*	*Food*	*Maximum level*
		total daily food intake or an individual meal	
		Chewing gum	10 g/kg Individually or in combination
E 475	Polyglycerol esters of fatty acids	Fine bakery wares	10 g/kg
		Emulsified liqueurs	5 g/l
		Egg products	1 g/kg
		Beverage whiteners	0.5 g/kg
		Chewing gum	5 g/kg
		Fat emulsions	5 g/kg
		Milk and cream analogues	5 g/kg
		Sugar confectionery	2 g/kg
		Desserts	2 g/kg
		Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		Granola-type breakfast cereals	10 g/kg
E 476	Polyglycerol polyricinoleate	Low and very low fat spreads and dressings	4 g/kg
		Cocoa-based confectionery, including chocolate	5 g/kg
E 477	Propane-1,2-diol esters of fatty acids	Fine bakery wares	5 g/kg
		Fat emulsions for baking purposes	10 g/kg
		Milk and cream analogues	5 g/kg
		Beverage whiteners	1 g/kg
		Edible ices	3 g/kg
		Sugar confectionery	5 g/kg

EC No.	*Name*	*Food*	*Maximum level*
		Desserts	5 g/kg
		Whipped dessert toppings other than cream	30 g/kg
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1 g/kg
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids	Fat emulsion for frying purposes	5 g/kg
E 481	Sodium stearoyl-2-lactylate		
E 482	Calcium stearoyl-2-lactylate	Fine bakery wares	5 g/kg
		Quick-cook rice	4 g/kg
		Breakfast cereals	5 g/kg
		Emulsified liqueur	8 g/l
		Spirits with less than 15% alcohol by volume	8 g/l
		Cereal-based snacks	2 g/kg
		Chewing gum	2 g/kg
		Fat emulsions	10 g/kg
		Desserts	5 g/kg
		Sugar confectionery	5 g/kg
		Beverage whiteners	3 g/kg
		Cereal- and potato-based snacks	5 g/kg
		Minced and diced canned meat products	4 g/kg
		Powders for the preparation of hot beverages	2 g/l
		Dietetic foods intended for special	2 g/kg

EC No.	*Name*	*Food*	*Maximum level*
		medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	
		Bread (except that referred to in Schedule 7)	3 g/kg
		Mostarda di frutta	2 g/kg Individually or in combination
E 483	Stearyl tartrate	Bakery wares (except breads referred to in Schedule 7)	4 g/kg
		Desserts	5 g/kg
E 491	Sorbitan monostearate		
E 492	Sorbitan tristearate		
E 493	Sorbitan monolaurate		
E 494	Sorbitan monooleate		
E 495	Sorbitan monopalminate	Fine bakery wares	10 g/kg
		Toppings and coatings for fine bakery wares	5 g/kg
		Jelly marmalade	25 mg/kg(**42**)
		Fat emulsions	10 g/kg
		Milk and cream analogues	5 g/kg
		Beverage whiteners	5 g/kg
		Liquid tea concentrates and liquid and herbal infusions concentrates	0.5 g/l
		Edible ices	0.5 g/kg
		Desserts	5 g/kg
		Sugar confectionery	5 g/kg
		Cocoa-based confectionery, including chocolate	10 g/kg(**43**)
		Emulsified sauces	5 g/kg

(**42**) E 493 only
(**43**) E 492 only

EC No.	*Name*	*Food*	*Maximum level*
		Dietary food supplements	*quantum satis*
		Yeast for baking	*quantum satis*
		Chewing gum	5 g/kg
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		(*pro-memoria*) For E 491 only, wine in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	Individually or in combination
E 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg as tin
E 520	Aluminium sulphate		
E 521	Aluminium sodium sulphate		
E 522	Aluminium potassium sulphate		
E 523	Aluminium ammonium sulphate	Egg white	30 mg/kg
		Candied, crystallised and glacé fruit and vegetables	200 mg/kg Individually or in combination, expressed as aluminium
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (*scones* and sponge wares only)	1 g/kg expressed as aluminium
E 535	Sodium ferrocyanide		

EC No.	*Name*	*Food*	*Maximum level*
E 536	Potassium ferrocyanide		
E 538	Calcium ferrocyanide	Salt and its substitutes	20 mg/kg Individually or in combination. expressed as anhydrous potassium ferrocyanide
E 551	Silicon dioxide		
E 552	Calcium silicate		
E 553a	(i) Magnesium silicate(**44**) (ii) Magnesium trisilicate(**44**)		
E 553b	Talc(**44**)		
E 554	Sodium aluminium silicate		
E 555	Potassium aluminium silicate		
E 556	Calcium aluminium silicate		
E 559	Aluminium silicate (Kaolin)	Dried powdered foods (including sugars)	10 g/kg
		Salt and its substitutes	10 g/kg
		Dietary food supplements	*quantum satis*
		Foods in tablet and coated tablet form	*quantum satis*
		Sliced hard cheese and sliced processed cheese	10 g/kg Individually or combination
		Chewing gum	*quantum satis*(**45**)
		Rice	
		Sausages (surface treatment only)	
		Moulded jelly sweets (surface treatment only)	

(**44**) Asbestos free
(**44**) Asbestos free
(**45**) E 553b only

EC No.	*Name*	*Food*	*Maximum level*
E 579	Ferrous gluconate		
E 585	Ferrous lactate	Olives darkened by oxidation	150 mg/kg as iron
E 620	Glutamic acid		
E 621	Monosodium glutamate		
E 622	Monopotassium glutamate		
E 623	Calcium diglutamate		
E 624	Monoammonium glutamate		
E 625	Magnesium diglutamate	Foods in general (except those referred to in Schedules 6, 7 and 8)	10 g/kg Individually or in combination
		Condiments and seasonings	*quantum satis*
E 626	Guanylic acid		
E 627	Disodium guanylate		
E 628	Dipotassium guanylate		
E 629	Calcium guanylate		
E 630	Inosinic acid		
E 631	Disodium inosinate		
E 632	Dipotassium inosinate		
E 633	Calcium inosinate		
E 634	Calcium 5'-ribonucleotides		
E 635	Disodium 5'-ribonucleotides	Foods in general (except those referred to in Schedules 6, 7 and 8)	500 mg/kg individually or in combination, expressed as guanylic acid
		Seasonings and condiments	*quantum satis*
E 900	Dimethyl polysiloxane	Jam, jellies and marmalades as defined in Directive 79/693/EEC and similar fruit spreads, including low calorie products	10 mg/kg
		Soups and broths	10 mg/kg

EC No.	*Name*	*Food*	*Maximum level*
		Oil and fats for frying	10 mg/kg
		Confectionery (excluding chocolate)	10 mg/kg
		Non-alcoholic flavoured drinks	10 mg/l
		Pineapple juice	10 mg/l
		Canned and bottled fruit and vegetables	10 mg/kg
		Chewing gum (*pro memoria*) Wine in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	100 mg/kg
		Sød . . . saft	10 mg/l
		Batters	10 mg/kg
E 901	Beeswax, white and yellow		
E 902	Candelilla wax		
E 903	Carnauba wax		
E 904	Shellac	As glacing agents only for: — Confectionery (including chocolate) — Small products of fine bakery wares coated with chocolate — Snacks — Nuts — Coffee beans	*quantum satis*
		Dietary food supplements	*quantum satis*
		Fresh citrus fruits, melons, apples	*quantum satis*

EC No.	*Name*	*Food*	*Maximum level*
		and pears (surface treatment only)	
E 912	Montan acid esters		
E 914	Oxidised polyethylene wax	Fresh citrus fruits, (surface treatment only)	*quantum satis*
E 927b	Carbamide	Chewing gum without added sugars	30 g/kg
E 950	Acesulfame-K		
E 951	Aspartame		
E 957	Thaumatin	Chewing gum with added sugars	800 mg/kg(**46**) 2500 mg/kg(**46**) 10 mg/kg(**46**) (as flavour enhancer only)
E 959	Neohesperidine DC	Chewing gum with added sugars	150 mg/kg(**46**)
		Margarine	
		Minarine	
		Meat products	
		Fruit jellies	
		Vegetable proteins	5 mg/kg (as flavour enhancer only)
E 999 extract	Quillaia extract	Water-based flavoured non-alcoholic drinks	200 mg/l calculated as anhydrous
E 1201	Polyvinylpyrrolidone		
E 1202	Polyvinylpolypyrrolidone	Dietary food supplements	*quantum satis* in tablet and coated tablet form
E 1505	Triethyl citrate	Dried egg white	*quantum satis*
	Propane(**47**)		
	Butane(**47**)		

(**46**) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally
(**46**) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally
(**46**) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally
(**46**) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally
(**47**) Authorised until 31st December 1997 in accordance with Article 5 of Directive 89/107/EEC pending consideration for inclusion in Directive 95/2/EC
(**47**) Authorised until 31st December 1997 in accordance with Article 5 of Directive 89/107/EEC pending consideration for inclusion in Directive 95/2/EC

EC No.	*Name*	*Food*	*Maximum level*
	Iso-Butane(**47**)	Garlic flavoured oil spray for producing garlic bread and pizza Vegetable oil pan spray for professional use only	*quantum satis*

SCHEDULE 4 Regulations 2(1), 3(6) and 5(2)

Permitted Carriers and Carrier Solvents

EC No.	*Name*	*Restricted use*
	Propane-1,2-diol (propylene glycol)	Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in or on the food)E 422 Glycerol
E 420	Sorbital	
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitol	
E 966	Lactitol	
E 967	Xylitol	
E 400-404	Alginic acid and its sodium, potassium, calcium and ammonium salts	
E 405	Propane-1,2-diol alginate	
E 406	Agar	
E 407	Carrageenan	
E 410	Locust bean gum	
E 412	Guar gum	
E 413	Tragacanth	
E 414	Acacia gum (gum arabic)	
E 415	Xanthan gum	
E 440	Pectins	
E 432	Polyoxyethylene sorbitan monolautate (polysorbate 20)	Antifoaming agents, colours and fat-soluble antioxidants

(**47**) Authorised until 31st December 1997 in accordance with Article 5 of Directive 89/107/EEC pending consideration for inclusion in Directive 95/2/EC

EC No.	*Name*	*Restricted use*
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)	Antifoaming agents, colours and fat-soluble antioxidants
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	Antifoaming agents, colours and fat-soluble antioxidants
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	Antifoaming agents, colours and fat-soluble antioxidants
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)	Antifoaming agents, colours and fat-soluble antioxidants
E 442	Ammonium phosphatides	Antioxidants
E 460	Cellulose (microcrystalline or powdered)	
E 461	Methyl cellulose	
E 463	Hydroxypropyl cellulose	
E 464	Hydroxypropyl methyl cellulose	
E 465	Ethyl methyl cellulose	
E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose	
E 322	Lecithins	Colours and fat-soluble antioxidants
E 470b	Magnesium salts of fatty acids	Colours and fat-soluble antioxidants
E 471	Mono- and diglycerides of fatty acids	Colours and fat-soluble antioxidants
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	Colours and fat-soluble antioxidants
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	Colours and fat-soluble antioxidants
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	Colours and fat-soluble antioxidants
E 473	Sucrose esters of fatty acids	Colours and fat-soluble antioxidants
E 475	Polyglycerol esters of fatty acids	Colours and fat-soluble antioxidants
E 491	Sorbitan monostearate	Colours and anti-foaming agents
E 492	Sorbitan tristearate	Colours and anti-foaming agents

EC No.	*Name*	*Restricted use*
E 493	Sorbitan monolaurate	Colours and anti-foaming agents
E 494	Sorbitan monooleate	Colours and anti-foaming agents
E 495	Sorbitan monopalminate	Colours and anti-foaming agents
E 1404	Oxidised starch	
E 1410	Monostarch phosphate	
E 1412	Distarch phosphate	
E 1413	Phosphated distarch phosphate	
E 1414	Acetylated distarch phosphate	
E 1420	Acetylated starch	
E 1422	Acetylated distarch adipate	
E 1440	Hydroxy propyl starch	
E 1442	Hydroxy propyl distarch phosphate	
E 1450	Starch sodium octenyl succinate	
E 170	Calcium carbonates	
E 263	Calcium acetate	
E 331	Sodium citrates	
E 332	Potassium citrates	
E 341	Calcium phosphates	
E 501	Potassium carbonates	
E 504	Magnesium carbonates	
E 508	Potassium chloride	
E 509	Calcium chloride	
E 511	Magnesium chloride	
E 514	Sodium sulphate	
E 515	Potassium sulphate	
E 516	Calcium sulphate	
E 517	Ammonium sulphate	
E 577	Potassium gluconate	
E 640	Glycine and its sodium salt	
E 1505	Triethyl citrate	
E 1518	Glyceryl triacetate (triacetin)	

EC No.	*Name*	*Restricted use*
E 551	Silicon dioxide	Emulsifiers and colours, max. 5%
E 552	Calcium silicate	Emulsifiers and colours, max. 5%
E 553b	Talc	Colours, max. 5%
E 558	Bentonite	Colours, max. 5%
E 559	Aluminium silicate (Kaolin)	Colours, max. 5%
E 901	Beeswax	Colours
E 1200	Polydextrose	
E 1201	Polyvinylpyrrolidone	Sweeteners
E 1202	Polyvinylpolypyrrolidone	Sweeteners

SCHEDULE 5 Regulations 2(1) and 11(5)

Purity Criteria

Each miscellaneous additive for which specific purity criteria are specified or referred to below shall not contain—

(a) more than 3 milligrams per kilogram of arsenic;

(b) more than 10 milligrams per kilogram of lead;

(c) more than 50 milligrams per kilogram of copper, or 25 milligrams per kilogram of zinc or 50 milligrams per kilogram of any combination of copper and zinc;

except in so far as those specific purity criteria provide otherwise or in the case of E 957 Thaumatin.

E 170(i) Calcium carbonate

E 170(i)

Description	Fine white microcrystalline or amorphous powder
Content	Not less than 97 per centum of $CaCO_3$ on a volatile matter-free basis
Volatile matter	Not more than 1 per centum (determined by drying at 105°C to constant weight)
Matter insoluble in hydrochloric acid	Shall comply with the requirement for aluminium, iron, phosphate and matter insoluble in hydrochloric acid in the monograph for chalk in the British Pharmacopoeia 1973 at page 93
Arsenic	Not more than 5 mg per kg.
Lead	Not more than 20 mg per kg.

Other inorganic impurities	Not more than 100 mg per kg of any of the following substances, namely antimony, copper, chromium, zinc or barium sulphate, or more than 200 mg per kg of any combination of those substances.

E 200 Sorbic acid

E 200

E 202 Potassium sorbate

E 202

E 203 Calcium sorbate

E 203

E 210 Benzoic acid

E 210

E 211 Sodium benzoate

E 211

E 212 Potassium benzoate

E 212

E 213 Calcium benzoate

E 213

E 214 Ethyl *p*-hydroxybenzoate

E 214

Synonyms	Ethyl 4-hydroxybenzoate Ethyl ester of *p*-hydroxybenzoic acid

E 215 Sodium ethyl *p*-hydroxybenzoate

E 215

Synonyms	Ethyl 4-hydroxybenzoate, sodium salt Sodium ethyl *para*-hydroxybenzoate

E 216 Propyl *p*-hydroxybenzoate

E 216

Synonyms	Propyl 4-hydroxybenzoate Propyl *para*-hydroxybenzoate *n*-propyl *p*-hydroxybenzoate

E 217 Sodium propyl *p*-hydroxybenzoate

E 217

Synonyms	Propyl 4-hydroxybenzoate, sodium salt Sodium propyl *para*-hydroxybenzoate Sodium *n*-propyl *p*-hydroxybenzoate

E 218 Methyl *p*-hydroxybenzoate

E 218

Synonyms	Methyl 4-hydroxybenzoate Methyl *para*-hydroxybenzoate

E 219 Sodium methyl *p*-hydroxybenzoate

E 219

Synonyms	Methyl 4-hydroxybenzoate, sodium salt Sodium methyl *para*-hydroxybenzoate

E 220 Sulphur dioxide

E 220

E 221 Sodium sulphite (anhydrous or heptahydrate)

E 221

E 222 Sodium hydrogen sulphite

E 222

Synonym	Acid sodium sulphite

E 223 Sodium metabisulphite

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 67/428/EEC and Council Directive 76/463/EEC.

E 224 Potassium metabisulphite

E 224

The appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 67/428/EEC.

E 226 Calcium sulphite

E 226

E 227 Calcium hydrogen sulphite

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 76/463/EEC.

E 228 Potassium hydrogen sulphite

E 228

Synonyms	Potassium bisulhite Potassium acid sulphite
The appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 86/604/EEC(**48**).	

E 230 Biphenyl, diphenyl

E 230

E 231 Orthophenyl phenol

E 231

Synonym	2-Hydroxybiphenyl

E 232 Sodium orthophenyl phenol

E 232

Synonyms	Sodium biphenyl-2-yl-oxide Sodium orthophenylphenate

E 233 Thiabendazole

E 233

Synonyms	2-(Thiazol-4-yl) benzimidazole

(**48**) O.J. No. L352, 13.12.86, p. 45

	2-(4-thiazolyl) benzimidazole

The appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 76/463/EEC.

E 234 Nisin

E 234

The criteria in the monograph for nisin contained in the Nutrition Meetings Report Series No. 45A (1969) of the United Nations' Food and Agriculture Organisation at page 53.

E 239 Hexamethylene tetramine

E 239

Synonym	Hexamine

E 249 Potassium nitrite

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 76/463/EEC.

In the case of:—

E 250 Sodium nitrite

E 250

E 251 Sodium nitrate

E 251

E 252 Potassium nitrate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 67/428/EEC and Council Directive 76/463/EEC.

In the case of:—

E 260 Acetic acid

E 260

E 261 Potassium acetate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC.

E 262(i) Sodium acetate

E 262(i)

Sodium acetate, anhydrous

The criteria in the monograph for sodium acetate, anhydrous contained in the Food Chemicals Codex 1972 at page 718.

Sodium acetate

The criteria in the monograph for sodium acetate contained in the Food Chemicals Codex 1972 at page 717 except that the alkalinity shall be not more than 0.1 per centum (as sodium carbonate, Na_2CO_3).

In the case of:—

E 262(ii) Sodium diacetate

E 262(ii)

Synonym	Sodium hydrogen diacetate

E 263 Calcium acetate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC.

E 270 Lactic acid

E 270

The specific purity criteria for lactic acid contained in Council Directive 65/66/EEC.

E 280 Propionic acid

E 280

E 281 Sodium propionate

E 281

E 282 Calcium propionate

the appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 67/428/EEC and Council Directive 76/463/EEC.

E 283 Potassium propionate

E 283

The appropriate specific purity criteria contained in Council Directive 65/66/EEC as amended by Council Directive 76/463/EEC.

E 290 Carbon dioxide

E 290

The specific purity criteria for carbon dioxide contained in Council Directive 65/66/EEC. Solid or liquid carbon dioxide shall be of equivalent purity to the gas.

E 296 Malic acid

E 296

DL-Malic acid

The criteria in the monograph for malic acid contained in the Food Chemicals Codex 1972 at page 484 as amended by the Second Supplement to that Codex at page 27, except that the melting range shall be 130°C to 132°C (corrected) and that the method for determining the melting range shall be that specified or a method of equivalent accuracy.

L-Malic Acid

Description	White or nearly white crystalline powder or granules
Content Melting range	Not less than 99 per centum of $C_4H_6O_5$. 99°C to 101°C.
Specific rotation [α] 20°C D	Not less than –2.4° and not more than –2.2° using a solution containing 8.5g L-malic and in 100 ml water.
Malic acid Fumaric acid	Shall comply with the limits given in the }monograph for malic acid in the Food Chemicals Codex 1972 at page 484.
Residue on ignition	
Water insoluble matter	

E 297 Fumaric acid

E 297

The criteria in the monograph for fumaric acid contained in the Food Chemicals Codex 1972 at page 331.

E 300 Ascorbic acid

E 300

E 301 Sodium ascorbate

E 301

E 302 Calcium ascorbate

E 302

E 304 Fatty acid esters of ascorbic acid

E 304

E 304(i) Ascorbyl palmitate

E 304(i)

E 306 Tocopherol-rich extract

E 306

E 307 Alpha-tocopherol

E 307

E 308 Gamma-tocopherol

E 308

E 309 Delta-tocopherol

E 309

E 310 Propyl gallate

E 310

E 311 Octyl gallate

E 311

E 312 Dodecyl gallate

E 312

E 320 Butylated hydroxyanisole (BHA)

E 320

E 321 Butylated hydroxytoluene (BHT)

the appropriate specific purity criteria contained in Council Directive 78/664/EEC(**49**).

E 322 Lecithins

The specific purity criteria for lecithins contained in Council Directive 78/664/EEC as amended by Article 1.2 of Council Directive 82/712/EEC(**50**).

In the case of:—

(**49**) O.J. No. L223, 14.8.78, p. 30
(**50**) O.J. No. L297, 23.10.82, p. 31

E 325 Sodium lactate

E 325

E 326 Potassium lactate

E 326

E 327 Calcium lactate

E 327

E 330 Citric acid

E 330

E 331(i) Monosodium citrate

E 331(i)

Synonym	Sodium dihydrogen citrate

E 331(ii) Disodium citrate

E 331(ii)

E 331(iii) Trisodium citrate

E 331(iii)

E 332(i) Monopotassium citrate

E 332(i)

Synonym	Potassium dihydrogen citrate

E 332(ii) Tripotassium citrate

E 332(ii)

E 333(i) Monocalcium citrate

E 333(i)

E 333(ii) Dicalcium citrate

E 333(ii)

E 333(iii) Tricalcium citrate

E 333(iii)

E 334 L-(+)-Tartaric acid

E 334

E 335(i) Monosodium L-(+)-tartrate

E 335(i)

E 335(ii) Disodium L-(+)-tartrate

E 335(ii)

E 336(i) Monopotassium L-(+)-tartrate

E 336(i)

E336(ii) Dipotassium L-(+)-tartrate

E336(ii)

E 337 Sodium potassium L-(+)-tartrate

E 337

Synonym	Potassium sodium tartrate

E 338 Phosphoric acid

E 338

Synonym	Orthophosphoric acid

E 339(i) Monosodium phosphate

E 339(i)

Synonym	Monosodium orthophosphate

E 339(ii) Disodium phosphate

E 339(ii)

Synonym	Disodium orthophosphate Disodium hydrogen orthophosphate

E 339(iii) Trisodium phosphate

E 339(iii)

Synonym	Trisodium orthophosphate

E 340(i) Monopotassium phosphate

E 340(i)

Synonyms	Monodipotassium orthophosphate Potassium dihydrogen orthophosphate

E 340(ii) Dipotassium phosphate

E 340(ii)

Synonyms	Dipotassium orthophosphate Dipotassium hydrogen orthophosphate

E 340(iii) Tripotassium phosphate

E 340(iii)

Synonym	Tripotassium orthophosphate

E 341(i) Monocalcium phosphate

E 341(i).

Synonyms	Monocalcium orthophosphate Calcium tetrahydrogen diorthophosphate

E 341(ii) Dicalcium phosphate

E 341(ii).

Synonyms	Dicalcium orthophosphate Calcium hydrogen orthophosphate

E 340(iii) Tricalcium phosphate

E 340(iii).

Synonyms	Tricalcium orthophosphate Tricalcium diorthophosphate

the appropriate specific purity criteria contained in Council Directive 78/664/EEC.

E 350(i) Sodium malate

E 350(i)

Description	Colourless or almost colourless aqueous solution. Sodium malate may be derived from either DL-malic acid or L-malic acid.

Content	Not less than 59.5 per centum of $C_4H_4O_5Na_2$.
Maleic acid	Not more than 0.05 per centum calculated on the $C_4H_4O_5Na_2$ content.

E 350(ii) Sodium hydrogen malate

E 350(ii)

Description	White odourless powder. Sodium hydrogen malate may be derived from either DL-malic acid or L-malic acid.
Content	Not less than 99 per centum of $C_4H_5O_5Na$ on a volatile matter-free basis.
Volatile matter	Not more than 2 per centum (determined by drying at 110°C for 3 hours)
Maleic acid	Not more than 0.05 per centum.

E 351 Potassium malate

E 351

Description	Colourless or almost colourless aqueous solution. Potassium malate may be derived from either DL-malic acid or L-malic acid.
Content	Not less than 59.5 per centum of $C_4H_4O_5K_2$
Maleic acid	Not more than 0.05 per centum calculated on the $C_4H_4O_5K_2$ content.

E 352(i) Calcium malate

E 352(i)

Description	White odourless powder. Calcium malate may be derived from either DL-malic acid or L-malic acid
Content	Not less than 97.5 per centum of $C_4H_4O_5Ca$ on a volatile matter-free basis.
Volatile matter	Not more than 2 per centum (determined by drying at 110°C for 3 hours)
Maleic acid	Not more than 0.05 per centum.
Fluoride	Not more than 30 mg per kg on a volatile matter-free basis

E 352(ii) Calcium hydrogen malate

E 352(ii)

Description	White odourless powder. Calcium hydrogen malate may be derived from either DL-malic acid or L-malic acid
Content	Not less than 97.5 per centum of $(C_4H_5O_5)_2Ca$ on a volatile matter-free basis.
Volatile matter	Not more than 2 per centum (determined by drying at 110°C for 3 hours)
Maleic acid	Not more than 0.05 per centum.
Fluoride	Not more than 30 mg per kg on a volatile matter-free basis

E 353 Metatartaric acid

E 353

Description	White or yellow powder which consists chiefly of a mixture of polyesters obtained by the controlled dehydration of L-(+)-tartaric acid together with unchanged L-(+)-tartaric acid.
Specific absorption 1 per centum E 1 cm	Not more than 1.5×10^{-2}at 430 nm. (determined using a filtered aqueous solution).
Identification	Place 5 to 10 mg of sample in a test tube. Add 2 ml sulphuric acid (about 94 per centum H_2SO_4) plus two drops of resorcinol reagent (2 g. resorcinol dissolved in 100 ml water plus 0.5 ml sulphuric acid) and heat to 150°C. An intense violet colour is produced.
Content	Not less than the equivalent of 105 per centum of tartaric acid ($C_4H_6O_6$). The esterified tartaric acid content shall be not less than 27 per centum and not more than 38 per centum of the tartaric acid equivalent when determined by the following method: Add three drops of bromothymol blue indicator (0.04 per centum weight/volume solution of bromothymol blue in 95 per centum volume/volume ethanol) to 50 ml of freshly prepared 2 per centum weight/volume cold aqueous solution of metatartaric acid. Titrate with N aqueous sodium hydroxide solution to a blue-green colour (T_1ml.). Add a further 20 ml of N aqueous sodium hydroxide solution and leave for 2 hours at room temperature. Titrate with N aqueous sulphuric acid solution (T_2ml).

	Calculations: $\text{Tartaric acid equivalent per centum} = 7.5\ (T_1 + 20 - T_2)$ $\text{Esterfied tartaric acid per centum} = \frac{100\ (20 - T_2)}{T_1 = 20 - T_2}$
Specific rotation [α] 20°C D	Not less than + 12.5° and not more than + 13.5° (using a filtered 10 per centum weight/volume aqueous solution).
Matter insoluble in water (at about 20°C)	Not more than 2.5 per centum (insoluble matter weighed after drying for 3 hours at 70°C in a vacuum oven).
Pyruvic acid	Not more than 0.5 per centum.

E 355 Adipic acid

E 355

The criteria in the monograph for adipic acid contained in the Food Chemicals Codex 1972 at page 21.

E 363 Succinic acid

E 363

The criteria in the monograph for succinic acid contained in the Food Chemicals Codex 1972 at page 800.

E 380 Triammonium citrate

E 380

Synonym	Ammonium citrate

The criteria in the monograph for ammonium citrate contained in the British Pharmaceutical Codex 1973 at page 830.

E 385 Calcium disodium ethylenediamine — N N N'N' — tetra-acetate

E 385

Synonym	Sodium calciumedate

The criteria in the monograph for sodium calciumedetate contained in the British Pharmacopoeia 1973 at page 425.

E 400 Alginic acid

E 400

E 401 Sodium alginate

E 401

E 402 Potassium alginate

E 402

E 403 Ammonium alginate

E 403

E 404 Calcium alginate

E 404

E 405 Propane-1,2-diol alginate

E 405

Synonym	Propylene glycol alginate

E 406 Agar

E 406

The specific purity criteria for agar contained in Council Directive 78/663/EEC.

E 407 Carrageenan

E 407

The specific purity criteria for carrageenan contained in Council Directive 78/663/EEC, as amended by Article 1 of Commission Directive 90/612/EEC(**51**).

E 410 Locust bean gum

E 410

Synonym	Carob gum

E 412 Guar gum

E 412

E 413 Tragacanth

E 413

(**51**) O.J. No. L326, 24.11.90, p. 58

E 414 Acacia

E 414

Synonym	Gum arabic

E 415 Xanthan gum

E 415

The specific purity criteria for xanthan gum contained in Council Directive 78/663/EEC, as amended by Article 1.2(b) of Council Directive 82/504/EEC.

E 416 Karaya gum

E 416

Synonym	Sterculia gum

The criteria in the monograph for karaya gum contained in the Food Chemicals Codex 1981 at page 157.

E 420(i) Sorbitol

E 420(i)

E 420(ii) Sorbitol syrup

E 420(ii)

E 421 Mannitol

the appropriate specific purity criteria contained in Commission Directive 95/31/EC(**52**).

E 422 Glycerol

E 422

As set out in the Annex to Council Directive 78/663/EEC.

E 432 Polyoxyethylene (20) sorbitan monolaurate

E 432

Synonym	Polysorbate 20

The criteria in the monograph for polysorbate 20 contained in the Food Chemicals Codex 1981 at page 234.

(**52**) O.J. No. L178, 28.7.95, p. 1

E 433 Polyoxyethylene (20) sorbitan monooleate

E 433

Synonym	Polysorbate 80

The criteria in the monograph for polysorbate 80 contained in the Food Chemicals Codex 1981 at page 236 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E 434 Polyoxyethylene (20) sorbitan monopalmitate

E 434

Synonym	Polysorbate 40

The criteria in the monograph for polyoxyethylene (20) sorbitan monopalmitate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 278.

E 435 Polyoxyethylene (20) sorbitan monostearate

E 435

Synonym	Polysorbate 60

The criteria in the monograph for polysorbate 60 contained in the Food Chemicals Codex 1981 at page 235 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E 436 Polyoxyethylene (20) sorbitan tristearate

E 436

Synonym	Polysorbate 65

The criteria in the monograph for polysorbate 65 contained in the Food Chemicals Codex 1981 at page 235 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E 440(i) Pectin

E 440(i)

E 440(ii) Amidated pectin

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 442 Ammonium phosphatides

E 442

Description	Ammonium phosphatides exist as an unctuous semi-solid (at 25°C). They consist essentially of a mixture of the ammonium salts of phosphatidic acids derived from partially hardened rapeseed oil together with unreacted partially hardened rape-seed oil.
Matter insoluble in petroleum ether (40°C-60°C)	Total: Not more than 2.5 per centum. Inorganic matter: not more than 0.2 per centum.
pH of an aqueous extract of melted ammonium phosphatides	Not less than 6.0 and not more than 8.0
Phosphorus	Not less than 3.0 per centum and not more than 3.4 per centum.
Ammonium nitrogen	Not less than 1.2 per centum and not more than 1.5 per centum.
Arsenic	Not more than 5 mg per kg.

E 450(i) Disodium diphosphate

E 450(i)

E 450(ii) Trisodium diphosphate

E 450(ii)

E 450(iii) Tetrasodium diphosphate

E 450(iii)

E 450(v) Tetrapotassium diphosphate

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 450(vi) Dicalcium diphosphate

E 450(vi)

Synonyms	Dicalcium pyrophosphate Calcium pyrophosphate

The criteria in the monograph for calcium pyrophosphate contained in the Food Chemicals Codex 1972 at page 153.

E 451(i) Pentasodium triphosphate

E 451(i)

E 451(ii) Pentapotassium triphosphate

E 451(ii)

E 452(i) Sodium polyphosphate

E 452(i)

E 452(ii) Potassium polyphosphate

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 452(iv) Calcium polyphosphates

E 452(iv)

Description	Calcium polyphosphates exist as a fine white powder or crystals or colourless glassy platelets. They are reproducible heterogeneous mixtures of calcium salts of condensed polyphosphoric acids of general formula: $H(n+2)P_nO(3n+1)$ where n shall be not less than 2
Content (expressed as P_2O_5)	Not less than 50 per centum and not more 71 per centum of an anhydrous basis.
pH (1 per centum aqueous solution)	For water soluble phosphates only: not less than 4.0 and not more than 9.0.
Cyclic phosphate	Not more than 8 per centum calculated on the P_2O_5 content.
Fluoride	Not more than 15 mg per kg calculated on the P_2O_5 content.

E 460(i) Microcrystalline cellulose

E 460(i)

The specific purity criteria for microcrystalline cellulose contained in Council Directive 78/663/EEC, as amended by Article 1.2(c) of Council Directive 82/504/EEC.

E 460(ii) Powdered cellulose

E 460(ii)

Synonym	Alpha-cellulose

The criteria in the monograph for cellulose, powdered, contained in the Food Chemicals Codex 1981 at page 80. Additionally the level of lead present shall not exceed 1 mg per kg.

E 461 Methylcellulose

E 461

E 463 Hydroxypropylcellulose

E 463

E 464 Hydroxypropylmethylcellulose

E 464

E 465 Ethylmethylcellulose

E 465

Synonym	Methylethylcellulose

E 466 Carboxymethylcellulose

E 466

Synonym	Sodium carboyxmethylcellulose
The specific purity criteria for carboxymethylcellulose contained in Council Directive 78/663/EEC, as amended by Article 1 of Commission Directive 90/612/EEC.	

E 470a Sodium, potassium and calcium salts of fatty acids

E 470a

E 471 Mono- and diglycerides of fatty acids

E 471

E 472(a) Acetic acid esters of mono- and diglycerides of fatty acids

E 472(a)

Synonym	Acetylated mono- and diglycerides

E 472(b) Lactic acid esters of mono- and diglycerides of fatty acids

E 472(b).

Synonyms	Lactylated mono- and diglycerides
	Lactoglycerides

E 472(c) Citric acid esters of mono- and diglycerides of fatty acids

E 472(c)

Synonym	Citroglycerides

E 472(d) Tartaric acid esters of mono- and diglycerides of fatty acids

E 472(d)

E 472(e) Mono-and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids

E 472(e)

Synonym	Mono- and diacetyl tartaric acid esters of mono-and diglycerides

E 472(f) Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 473 Sucrose esters of fatty acids

E 473

The specific purity criteria for sucrose esters of fatty acids contained in Council Directive 78/663/EEC, as amended by Article 1 of Commission Directive 90/612/EEC and Article 1 of Commission Directive 92/4/EEC(**53**).

E 474 Sucroglycerides

E 474

The specific purity criteria for sucroglycerides contained in Council Directive 78/663/EEC, as amended by Article 1.2(e) of Council Directive 82/504/EEC.

E 475 Polyglycerol esters of fatty acids

E 475

The specific purity criteria for polyglycerol esters of non-polymerised fatty acids contained in Council Directive 78/663/EEC.

E 476 Polyglycerol polyricinoleate

E 476

Synonym of castor oil.	Polyglycerol esters of polycondensed fatty acids
Description	The polyglycerol esters of polycondensed fatty acids of castor oil exist as a highly viscous liquid (at 25°C). They are essentially a complex mixture of the partial esters and ethers of polyglycerol with linearly interesterified (polycondensed) fatty acids derived from castor

(**53**) O.J. No. L55, 29.2.92, p. 96

	oil. The polycondensed castor oil fatty acids are prepared by condensation in the absence of oxygen and have an average of about 5 fatty acid residues per molecule. The polyglycerol moiety is predominantly di-, tri- and tetra-glycerol and contains not more than 10 per centum of polyglycerols equal to or higher than heptaglycerol.
Refractive index, $m^{65}D°C$	Not less than 1.4630 and not more than 1.4665.
Hydroxyl value	Not less than 80 and not more than 100.
Iodine value	Not less than 72 and not more than 103 (Wijs).
Acid value	Not more than 6 mg KOH per g.

E 477 Propane-1,2-diol esters of fatty acids

E 477

Synonym	Propylene glycol esters of fatty acids.

The specific purity criteria for propane-1,2-diol esters of fatty acids contained in Council Directive 78/663/EEC, as amended by Article 1.2(f) of Council Directive 82/504/EEC.

E 481 Sodium stearoyl-2-lactylate

E 481

E 482 Calcium stearoyl-2-lactylate

E 482

E 483 Stearyl tartrate

the appropriate specific purity criteria contained in Council Directive 78/663/EEC.

E 491 Sorbitan monostearate

E 491

The criteria in the monograph for sorbitan monostearate contained in the Food Chemicals Codex 1981 at page 307 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E 492 Sorbitan tristearate

E 492

The criteria in the monograph for sorbitan tristearate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 297.

E 493 Sorbitan monolaurate

E 493

The criteria in the monograph for sorbitan monolaurate contained in the British Pharmaceutical Codex 1973 at page 465.

E 494 Sorbitan monooleate

E 494

The criteria in the monograph for sorbitan monooleate contained in the British Pharmaceutical Codex 1973 at page 466.

E 495 Sorbitan monopalmitate

E 495

The criteria in the monograph for sorbitan monopalmitate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 293.

E 500(i) Sodium carbonate

E 500(i)

Description	Colourless crystals or white granular or crystalline powder. The anhydrous salt is hygroscopic and the decahydrate is efflorescent.
Content	Not less than 98 per centum of Na_2CO_2 on a volatile matter-free basis.
Volatile matter	Not more than: 2 per centum for the non-hydrated substance; 15 per centum for the monohydrate; 65 per centum for the decahydrate; (determined by the method for loss on drying in the monograph for sodium carbonate in the Food Chemicals Codex 1972 at page 731.)
Matter insoluble in dilute ammonia solution	Not more than 0.12 per centum on a volatile matter-free basis, determined by the following method: Boil 5 g of hydrated sodium carbonate, or 2.5 g of anhydrous sodium carbonate, with 50 ml of water and 10 ml of dilute ammonia solution (about 10 per centum NH_3). Filter and wash the residue

	with water, then ignite to constant weight.
Sulphate	Not more than 0.4 per centum on a volatile matter-free basis.
Chloride	Not more than 0.4 per centum on a volatile matter-free basis
Iron	Not more than 40 mg per kg on a volatile matter-free basis.

E 500(ii) Sodium hydrogen carbonate

E 500(ii)

Synonym	Sodium bicarbonate

The criteria in the monograph for sodium bicarbonate contained in the Food Chemicals Codex 1972 at page 727.

E 500(iii) Sodium sesquicarbonate

E 500(iii)

The criteria in the monograph for sodium sesqicarbonate contained in the Food Chemicals Codex 1972 at page 765.

E 501(i) Potassium carbonate

E 501(i)

Description	The anhydrous form is a white granular powder. The hydrated form consists of small white translucent crystals or granules.
Content	Not less than 98 per centum K_2CO_3 on a volatile matter-free basis.
Volatile matter	Not more than: 2 per centum for the non-hydrated substance; 18 per centum for the hydrated substance; (determined by drying at 180°C for 4 hours)

E 501(ii) Potassium hydrogen carbonate

E 501(ii)

Synonym	Potassium bicarbonate

The criteria in the monograph for potassium bicarbonate contained in the Food Chemicals Codex 1972 at page 642.

E 503(i) Ammonium carbonate

E 503(i)

The criteria in the monograph for ammonium carbonate contained in the Food Chemicals Codex 1972 at page 45.

E 503(ii) Ammonium hydrogen carbonate

E 503(ii)

Synonym	Ammonium bicarbonate

The criteria in the monograph for ammonium bicarbonate contained in the Food Chemicals Codex 1972 at page 44.

E 504 Magnesium carbonates

E 504

Magnesium carbonate, heavy

The criteria in the monograph for heavy magnesium carbonate contained in the European Pharmacopoeia Vol. 1, 1969 at page 322.

Magnesium carbonate, light

The criteria in the monograph for light magnesium carbonate contained in the European Pharmacopoeia Vol. 1, 1969 at page 321.

E 507 Hydrochloric acid

E 507

The criteria in the monograph for concentrated hydrochloric acid contained in the European Pharmacopoeia Vol. II, 1971 at page 145.

E 508 Potassium chloride

E 508

The criteria in the monograph for potassium chloride contained in the Food Chemicals Codex 1972 at page 646.

E 509 Calcium chloride

E 509

Calcium chloride, anhydrous

The criteria in the monograph for calcium chloride, anhydrous contained in the Food Chemicals Codex 1972 at page 124.

Calcium chloride

Description	The dihydrate consists of deliquescent white odourless fragments or granules. The hexahydrate consists of deliquescent colourless and odourless crystals.
Content	Not less than: 98 per centum of $CaCl_2 . 2H_2O$ for the dihydrate; 97 per centum of $CaCl_2 . 6H_2O$ for the hexahydrate.
Magnesium and alkali salts	Not more than 2 per centum, determined by the method in the monograph for calcium chloride contained in the Food Chemicals Codex 1972 at page 123 except that the weight of the residue shall not exceed 10 mg.
Fluoride	Not more than 40 mg per kg on an anhydrous basis.

E 513 Sulphuric acid

E 513

The criteria in the monograph for sulphuric acid contained in the Food Chemicals Codex 1972 at page 802.

E 514(i) Sodium sulphate

E 514(i)

The criteria in the monograph for sodium sulphate contained in the Food Chemicals Codex 1972 at page 775.

E 515(i) Potassium sulphate

E 515(i)

The criteria in the monograph for potassium sulphate contained in the Food Chemicals Codex 1972 at page 670.

E 516 Calcium sulphate

E 516

The criteria in the monograph for calcium sulphate contained in the Food Chemicals Codex 1972 at page 163.

E 522 Aluminium potassium sulphate

E 522

Synonyms	Potassium aluminium sulphate Potash alum.
The criteria in the monograph for alum contained in the European Pharmacopoeia Vol. 1, 1969 at page 243.	

E 524 Sodium hydroxide

E 524

The criteria in the monograph for sodium hydroxide contained in the Food Chemicals Codex 1972 at page 743.

E 525 Potassium hydroxide

E 525

The criteria in the monograph for potassium hydroxide contained in the Food Chemicals Codex 1972 at page 652.

E 526 Calcium hydroxide

E 526

Description	Soft white powder.
Solubility	1 g dissolves in 630 ml of water at 25°C, and in 1300 ml of boiling water. Soluble in glycerol and in a saturated solution of sucrose. Insoluble in ethanol.
Content	Not less than 92 per centum of $Ca(OH)_2$.
Matter insoluble in dilute Hydrochloric acid (about 10 per centum weight/ volume HCL)	Not more than 0.5 per centum.
Magnesium and alkali salts	Not more than 6 per centum, determined by the method in the monograph for calcium hydroxide contained in the Food Chemicals Codex 1972 at page 131 except that the weight of the residue shall not exceed 15 mg.
Carbonate	When 2 g of calcium hydroxide is mixed with 50 ml of water and an excess of dilute hydrochloric acid (approximately 2N) is added, no more than a slight effervescence is produced.

Sulphate	Not more than 0.35 per centum.
Fluoride	Not more than 50 mg per kg.

E 527 Ammonium hydroxide

E 527

The criteria in the monograph for ammonium hydroxide contained in the Food Chemicals Codex 1972 at page 48.

E 528 Magnesium hydroxide

E 528

The criteria in the monograph for magnesium hydroxide contained in the British Pharmaceutical Codex 1973 at page 277.

E 529 Calcium oxide

E 529

The criteria in the monograph for calcium hydroxide contained in the Food Chemicals Codex 1972 at page 138.

E 530 Magnesium oxide

E 530

Magnesium oxide, heavy

Description	White fine odourless powder.
Solubility	Practically insoluble in water. Soluble in dilute acids with, at most, slight effervescence.
Apparent volume	20 g of heavy magnesium oxide occupies a volume of about 50 ml.
Content	Not less than 98 per centum of MgO calculated with reference to the ignited substance and determined by the assay method contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol. I, 1969 at page 319.
Loss on ignition	Not more than 5 per centum (determined by ignition at 900°C to 950°C to constant weight).
Matter soluble in water	Not more than 2 per centum, determined by the method for soluble substances contained in the monograph for light magnesium oxide in the

	European Pharmacopoeia Vol. I, 1969 at page 319.
Matter insoluble in acetic acid	Not more than 0.1 per centum when determined by the following method: Dissolve 5 g heavy magnesium oxide in a mixture of 70 ml acetic acid (see *Note 1*) and 30 ml water. Heat to boiling for 2 minutes, cool and dilute to 100 ml with dilute acetic acid (see *Note 2*). Filter through a sintered glass filter. Any residue, after washing with water, drying and ignition at 600°C, shall weigh not more than 5 mg.
Sulphate	Not more than 0.75 per centum.
Chloride	Not more than 0.07 per centum.
Calcium	Not more than 2 per centum.
Iron	Not more than 0.1 per centum.
Arsenic	Not more than 4 mg per kg.
Heavy metals	Not more than 40 mg per kg.

Note 1:

Acetic acid: contains not less than 29 per centum weight/volume and not more than 31 per centum weight/volume of $C_2H_4O_2$. Dilute 30 g glacial acetic acid (98 per centum weight/volume $C_2H_4O_2$) to 100 ml with water.

Note 2:

Dilute acetic acid: contains not less than 11.5 per centum weight/volume and not more than 12.5 per centum weight/volume of $C_2H_4O_2$. Dilute 12 g or 11.7 ml glacial acetic acid (98 per centum weight/volume $C_2H_4O_2$) to 100 ml with water and, if necessary, adjust the concentration of the solution.

Magnesium oxide, light

The criteria in the monograph for light magnesium oxide contained in the European Pharmacopoeia Vol I, 1969 at page 319.

E 535 Sodium ferrocyanide

E 535

Synonyms	Sodium hexacyanoferrate (II)
The criteria in the monograph for sodium ferrocyanide contained in the Food Chemicals Codex 1972 at page 741.	

E 536 Potassium ferrocyanide

E 536

Synonym	Potassium hexacyanoferrate (II)
Description	Odourless lemon yellow crystals.
Solubility	Soluble in water and in acetone. Insoluble in ethanol, in ether and in hydrocarbons.
Content	Not less than 98 per centum of $K_4Fe(CN)_6.3H_2O$.
Free moisture	Not more than 1 per centum (determined by the method for free moisture in the monograph for sodium ferrocyanide in the Food Chemicals Codex 1972 at page 741).
Chloride	Not more than 0.1 per centum.
Sulphate	Not more than 0.1 per centum.

E 541 Sodium aluminium phosphate, acidic

E 541

The criteria in the monograph for sodium aluminium phosphate, acidic contained in the Food Chemicals Codex 1972 at page 722.

E 551 Silicon dioxide

E 551

Synonym	Silica, chemically prepared.
Description	Silica aerogel is a whie fluffy powdered or granular microcellular silica. Hydrated silica is a precipitated hydrated silicon dioxide occurring as a fine white amorphous powder or as beads or granules.
Content	Silica aerogel: not less than 90 per centum of SiO_2. Hydrated silica: not less than 91 per centum of SiO_2 on a volatile matter-free basis.
Volatile matter	Hydrated silica: not more than 7 per centum (determined by drying at 105°C for 2 hours).
Loss on ignition	Not more than 13 per centum (determined by ignition at 1000°C to constant weight).
Soluble ionisable salts (expressed as Na_2SO_4)	Not more than 5 per centum.

E 552 Calcium silicate

E 552

Description	White to off-white free-flowing powder.
Solubility	Insoluble in water. Forms a gel with mineral acids.
Content:	
(expressed as SiO_2)	Not less than 72 per centum and not more than 78 per centum on a volatile matter-free basis.
(expressed as CaO)	Not less than 16 per centum and not more than 21 per centum on a volatile matter-free basis.
(expressed as Na_2O)	Not less than 2 per centum and not more than 4 per centum on a volatile matter-free basis.
Volatile matter	Not more than 6 per centum (determined by drying at 105°C for 2 hours).
Loss on ignition	Not less than 7 per centum and not more than 14 per centum (determined by ignition at 1000°C to constant weight).

E 553a(i) Magnesium silicate

E 553a(i)

The criteria in the monograph for magnesium silicate contained in the Food Chemicals Codex 1972 at page 479.

E 553a(ii) Magnesium trisilicate

E 553a(ii)

The criteria in the monograph for magnesium trisilicate contained in the British Pharmacopoeia 1973 at page 276.

E 553b Talc

E 553b

Description	Talc is a native hydrous magnesium silicate sometimes containing a small proportion of aluminium silicate

It shall comply with the requirements for appearance, characteristics and limits of impurities in the monograph for magnesium silicate contained in the Nutrition Meetings Report Series 46B 1970 of the Food and Agriculture Organisation of the United Nations at page 114. The amount of material soluble in dilute hydrochloric acid shall be not more than 2 per centum and the amount of water soluble substances shall be not more than 0.2 per centum.

E 554 Sodium aluminium silicate

E 554

Synonyms	Aluminium sodum silicate. Sodium aluminosilicate. Sodium silicoaluminate.
Description	Fine white amorphous powder or beads.
Content:	
(expressed as SiO_2)	Not less than 70 per centum and not more than 80 per centum on a volatile matter-free basis.
(expressed as Al_2O_3)	Not less than 8 per centum and not more than 11 per centum on a volatile matter-free basis.
(expressed as Na_2O)	Not less than 5 per centum and not more than 10 per centum on a volatile matter-free basis.
Volatile matter	Not more than 8 per centum (determined by drying at 105°C for 2 hours)
Loss on ignition	Not less than 10 per centum and not more than 14 per centum (determined by ignition at 1000°C to constant weight).

E 556 Calcium aluminium silicate

E 556

Synonyms	Aluminium calcium silicate. Calcium aluminosilicate. Calcium silicoaluminate.
Description	Fine white free-flowing powder.
Content:	
(expressed as SiO_2)	Not less than 44 per centum and not more than 50 per centum on a volatile matter-free basis.
(expressed as Al_2O_3)	Not less than 3 per centum and not more than 5 per centum on a volatile matter-free basis.
(expressed as CaO)	Not less than 32 per centum and not more than 38 per centum on a volatile matter-free basis.
(expressed as Na_2O)	Not less than 0.5 per centum and not more than 4 per centum on a volatile matter-free basis.
Volatile matter	Not more than 10 per centum (determined by drying at 105°C for 2 hours).
Loss on ignition	Not less than 14 per centum and not more than 18 per centum (determined by ignition at 1000°C to constant weight).

E 559 Aluminium silicate (Kaolin)

E 559

Kaolin, heavy

The criteria in the monograph for heavy kaolin contained in the British Pharmaccopoeia 1968 at page 538 as amended by the 1969 Addendum at page 54.

Kaolin, light

The criteria in the monograph for light kaolin contained in the British Pharmacopoeia 1968 at page 539 as amended by the 1969 Addendum at page 54.

E 575 Glucono-delta-lactone

E 575

Synonym	*D-Glucono-l,5-lactone*

The criteria in the monograph for glucono *delta*-lactone contained in the Food Chemicals Codex 1972 at page 346.

E 576 Sodium gluconate

E 576

The criteria in the monograph for sodium gluconate contained in the Food Chemicals Codex 1972 at page 742.

E 577 Potassium gluconate

E 577

Description	White free-flowing powder.
Solubility	Freely soluble in water. Practically insoluble in ethanol and in ether.
Content	Not less than 97 per centum of $C_6H_{11}O_7K$ on a volatile matter-free basis.
Volatile matter	Not more than 3 per centum (determined by drying in a vacuum at 105°C for 4 hours).
Reducing substances (expressed as glucose)	Not more than 0.5 per centum.

E 578 Calcium gluconate

E 578

The criteria in the monograph for calcium gluconate contained in the Food Chemicals Codex 1972 at page 129.

E 621 Monosodium glutamate

E 621

Synonyms	Sodium hydrogen L-glutamate. Sodium glutamate. Glutamic acid, sodium salt.
Formula	$C_5H_8NNaO_4.H_2O$ (molecular weight 187.13).

The criteria in the monograph for monosodium L-glutamate contained in the Food Chemicals Codex 1981 at page 203.

E 627 Disodium guanylate

E 627

Synonyms	Guanosine 5' -(disodium phosphate) Sodium 5'-guanylate. Disodium guanosine 5'-monophosphate.
Formula	$C_{10}H_{12}N_5Na_2O_8P.xH_2O$ (molecular weight (anhydrous) 407.20).

The criteria in the monograph for disodium guanylate contained in the Food Chemicals Codex 1981 at page 105.

E 631 Disodium inosinate

E 631

Synonyms	Inosine 5'-(disodium phosphate) Sodium 5'-inosate. Disodium inosine 5'-monophosphate.
Formula	$C_{10}H_{11}N_4Na_2O_8P.xH_2O$ (molecular weight (anhydrous) 392.19).

The criteria in the monograph for disodium inosinate contained in the Food Chemicals Codex 1981 at page 106.

E 635 Disodium 5' -ribonucleotides

E 635

Description	White or nearly white crystalline powder consisting of a mixture of guanosine 5' -(disodium phosphate) and inosine 5' -(disodium phosphate) in approximately equal proportions. Soluble in water, practically insoluble in ethanol.
Content	Not less than 97% and not more than 102% of $C_{10}H_{12}N_5Na_2O_8P$ and $C_{10}H_{11}N_4Na_2O_8P$, and

	not less than 47% and not more than 53% of $C_{10}H_{12}N_5Na_2O_8P$ or of $C_{10}H_{11}N_4Na_2O_8P$, in every case calculated on an anhydrous basis.
Moisture	Not less than 22% and not more than 26% (Karl Fischer).
pH (5% aqueous solution)	Not less than 7.0 and not more than 8.5.
Ammonium salts	Place 100 mg of sample in a test tube. Add 50 mg magnesium oxide plus 1 ml of water. Heat on a water bath for 5 minutes; the vapour evolved does not affect the colour of moist litmus paper.
Amino acids	Place 5 ml of a 0.1% (weight/volume) solution in a test tube. Add 1 ml of a 2% (weight/volume) solution of ninhydrin and heat for 3 minutes; no blue colour is produced.
Other nucleotides	The paper chromatogram obtained when sodium 5' -ribonucleotide is analysed using the procedure described for “other nucleotides” in the monograph for disodium guanylate contained in the Food Chemicals Codex 1981 at page 105 shall show no spots other than those for guanosine 5' -(disodium phosphate) and inosine 5' -(disodium phosphate).

E 640 Glycine

E 640

The criteria in the monograph for glycine contained in the Food Chemicals Codex 1972 at page 359.

E 900 Dimethylpolysiloxane

E 900

Synonym	Dimethyl silicone.
Appearance	Clear colourless odourless liquid free from extraneous matter.
Solubility	Insoluble in water. Soluble in most aliphatic and aromatic hydrocarbon solvents.
Volatile matter	Not more than 2 per centum (determined by drying at 200°C for 4 hours).
Identification	Shall comply with the identification tests in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.

Acidity	Shall comply with the requirement for acidity in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.
Total silicon	Not less than 37.3 and not more than 38.5 per centum.
Refractive index n 25°C D	Not less than 1.400 and not more than 1.405.
Viscosity (25°C)	Not less than 300 and not more than 1050 centistokes.
Relative density d 20°C 4°C	Not less than 0.960 and not more than 0.980.

E 901 Beeswax, white and yellow

E 901

Beeswax, white

The criteria in the monograph for beeswax, white contained in the Food Chemicals Codex 1972 at page 75, except that the ester value shall be not less than 70 and not more than 80.

Beeswax, yellow

The criteria in the monograph for beeswax, yellow contained in the Food Chemicals Codex 1972 at page 77, except that the ester value shall be not less than 70 and not more than 80

E 903 Carnauba wax

E 903

The criteria in the monograph for carnauba wax contained in the Food Chemicals Codex 1972 at page 170.

E 904 Shellac

E 904

The standard for machine-made shellac contained in British Standard 3722:1964.

E 941 Nitrogen

E 941

The standard for nitrogen type 2 contained in British Standard 4366:1968.

E 942 Nitrous oxide

E 942

The criteria in the monograph for nitrous oxide contained in the European Pharmacopoeia Vol. II 1971 at page 316.

E 948 Oxygen

E 948

The criteria in the monograph for oxygen contained in the European Pharmacopoeia Vol. II 1971 at page 328.

E 950 Acesulfame potassium

E 950

E 951 Aspartame

E 951

E 953 Isomalt

E 953

E 957 Thaumatin

E 957

E 959 Neohesperidine DC

E 959

E 965(i) Maltitol

E 965(i)

E 965(ii) Maltitol syrup

E 965(ii)

E 966 Lactitol

E 966

Xylitol

the appropriate specific purity criteria contained in Commission Directive 95/31/EEC.

E 999 Extract of Quillaia

E 999

The aqueous extract of the product complying with the monograph for Quillaia or for powdered Quillaia, in each case, contained in the British Pharmacopoeia 1980, at page 382.

E 1200 Polydextrose

E 1200

Description	Polydextrose is an off-white to light tan coloured, water-soluble powder. It consists of a randomly bonded condensation polymer produced by the reaction of D-glucose with sorbitol and citric acid. Free acid groups may be neutralised with potassium hydroxide.
Content	Not less than 90% of polymer on an ash-free and water-free basis.
Free glucose	Not more than 4% of an ash-free and water-free basis.
Free 1,6 anhydro-D-glucose	Not more than 4% on an ash-free and water-free basis.
Free sorbital	Not more than 2% on an ash-free and water-free basis.
Water	Not more than 4% (Karl Fischer).
pH (10% aqueous solution)	Not less than 2.5 and not more than 3.5 (not less than 5.0 and not more than 6.0 for the neutralised product).
Sulphated ash	Not more than 0.3% (not more than 3.0% for the neutralised product).
Arsenic	Not more than 1 mg/kg.
Lead	Not more than 1 mg/kg.

Propane-1,2-diol (propylene glycol)

As set out in the Annex to Council Directive 78/663/EEC.

SCHEDULE 6

Regulations 3(2) and (4) and 4(3)

Foods in which Miscellaneous Additives listed in Schedule 1 are generally prohibited

Unprocessed foods

Honey as defined in Directive 74/409/EEC(**54**)

Non-emulsified oils and fats of animal or vegetable origin

Butter

Pasteurised and sterilised (including UHT sterilisation) milk and cream (including skimmed, plain and semi-skimmed)

Unflavoured, live fermented milk products

(**54**) O.J. No. L221, 12.8.74, p. 10

Natural mineral water as defined in Directive 80/777/EEC(**55**) and spring water

Coffee (excluding flavoured instant coffee) and coffee extracts

Unflavoured leaf tea

Sugars as defined in Directive 73/437/EEC

Dry pasta

Natural unflavoured buttermilk (excluding sterilised buttermilk)

SCHEDULE 7

Regulations 3(2) to (4) and 4(3)

Foods in which a limited number of Miscellaneous Additives listed in Schedule 1 may be used

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
Cocoa and chocolate products as defined in Directive 73/241/EEC(**56**)	E 330	Citric acid	0.5%
	E 322	Lecithins	*quantium satis*
	E 334	Tartaric acid	0.5%
	E 422	Glycerol	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 170	Calcium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 500	Sodium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 501	Potassium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 503	Ammonium carbonates	7% on dry matter without fat expressed as potassium carbonates

(**55**) O.J. No. L229, 30.8.80, p. 1

(**56**) Cocoa and chocolate products energy-reduced or with no added sugars are not covered by Schedule 7

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
	E 504	Magnesium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 524	Sodium hydroxide	7% on dry matter without fat expressed as potassium carbonates
	E 525	Potassium hydroxide	7% on dry matter without fat expressed as potassium carbonates
	E 526	Calcium hydroxide	7% on dry matter without fat expressed as potassium carbonates
	E 527	Ammonium hydroxide	7% on dry matter without fat expressed as potassium carbonates
	E 528	Magnesium hydroxide	7% on dry matter without fat expressed as potassium carbonates
	E 530	Magnesium oxide	7% on dry matter without fat expressed as potassium carbonates
	E 414	Acacia gum	as glazing agents only *quantum satis*
	E 440	Pectins	as glazing agents only *quantum satis*
Fruit juices and nectars as defined in Directive 93/77/EEC(**57**)	E 300	Ascorbic acid	*quantum satis*
Pineapple juice as defined in Directive 93/77/EEC	E 296	Malic acid	3 g/l
Nectars as defined in Directive 93/77/EEC	E 330	Citric acid	5 g/l
	E 270	Lactic acid	5 g/l

(**57**) O.J. No. L224, 30.9.93, p. 23

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
Grape juice as defined in Directive 93/77/EEC	E 170	Calcium carbonates	*quantum satis*
	E 336	Potassium tartrates	*quantum satis*
Fruit juices as defined in Directive 93/77/EEC	E 330	Citric acid	3 g/l
Extra jam and extra jelly, as defined in Directive 79/693/EEC	E 270	Lactic acid	*quantum satis*
	E 296	Malic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
	E 334	Tartaric acid	*quantum satis*
	E 335	Sodium tartrates	*quantum satis*
	E 350	Sodium malates	*quantum satis*
	E 440	Pectins	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
Jams, jellies and marmalades as defined in Directive 79/693/EEC and other similar fruit spreads including low-calorie products	E 270	Lactic acid	*quantum satis*
	E 296	Malic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
	E 334	Tartaric acid	*quantum satis*
	E 335	Sodium tartrates	*quantum satis*
	E 350	Sodium malates	*quantum satis*

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
	E 400	Alginic acid	10 g/kg (individually or in combination)
	E 401	Sodium alginate	10 g/kg (individually or in combination)
	E 402	Potassium alginate	10 g/kg (individually or in combination)
	E 403	Ammonium alginate	10 g/kg (individually or in combination)
	E 404	Calcium alginate	10 g/kg (individually or in combination)
	E 406	Agar	10 g/kg (individually or in combination)
	E 407	Carrageenan	10 g/kg (individually or in combination)
	E 410	Locust bean gum	10 g/kg (individually or in combination)
	E 412	Guar gum	10 g/kg (individually or in combination)
	E 415	Xanthan gum	10 g/kg (individually or in combination)
	E 418	Gellan gum	10 g/kg (individually or in combination)
	E 440	Pectins	*quantum satis*
	E 509	Calcium chloride	*quantum satis*
	E 524	Sodium hydroxide	*quantum satis*
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC(**58**)	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*
	E 322	Lecithins	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 407	Carrageenan	*quantum satis*
	E 500	(ii) Sodium bicarbonate	*quantum satis*

(**58**) O.J. No. L24, 30.1.76, p. 49

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
	E 501	(ii) Potassium bicarbonate	*quantum satis*
	E 509	Calcium chloride	*quantum satis*
Sterilised, pasteurised and UHT cream, low-calorie cream and pasteurised low-fat cream	E 270	Lactic acid	*quantum satis*
	E 322	Lecithins	*quantum satis*
	E 325	Sodium lactate	*quantum satis*
	E 326	Potassium lactate	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
	E 400	Alginic acid	*quantum satis*
	E 401	Sodium alginate	*quantum satis*
	E 402	Potassium alginate	*quantum satis*
	E 403	Ammonium alginate	*quantum satis*
	E 404	Calcium alginate	*quantum satis*
	E 406	Agar	*quantum satis*
	E 407	Carrageenan	*quantum satis*
	E 410	Locust bean gum	*quantum satis*
	E 415	Xanthan gum	*quantum satis*
	E 440	Pectins	*quantum satis*
	E 460	Celluloses	*quantum satis*
	E 461	Methyl cellulose	*quantum satis*
	E 463	Hydroxypropyl cellulose	*quantum satis*
	E 464	Hydroxypropyl methyl cellulose	*quantum satis*
	E 465	Ethyl methyl cellulose	*quantum satis*
	E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose	*quantum satis*

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 508	Potassium chloride	*quantum satis*
	E 509	Calcium chloride	*quantum satis*
	E 1404	Oxidised starch	*quantum satis*
	E 1410	Monostarch phosphate	*quantum satis*
	E 1412	Distarch phosphate	*quantum satis*
	E 1413	Phosphated distarch phosphate	*quantum satis*
	E 1414	Acetylated distarch phosphate	*quantum satis*
	E 1420	Acetylated starch	*quantum satis*
	E 1422	Acetylated distarch adipate	*quantum satis*
	E 1440	Hydroxy propyl starch	*quantum satis*
	E 1442	Hydroxy propyl distarch phosphate	*quantum satis*
	E 1450	Starch sodium octenyl succinate	*quantum satis*
Frozen and deep-frozen unprocessed fruit and vegetables Fruit compote Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
Quick-cook rice	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 472a	Acetic acid esters of mono- and	*quantum satis*

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
		diglycerides of fatty acids	
Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	E 304	Fatty acid esters of ascorbic acid	*quantum satis*
	E 306	Tocopherol-rich extract	*quantum satis*
	E 307	Alpha-tocopherol	*quantum satis*
	E 308	Gamma-tocopherol	*quantum satis*
	E 309	Delta-tocopherol	*quantum satis*
	E 322	Lecithins	30 g/l
	E 471	Mono- and diglycerides of fatty acids	10 g/l
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
Refined olive oil, including olive pomace oil	E 307	Alpha-tocopherol	200 mg/l
Ripened cheese	E 170	Calcium carbonates	*quantum satis*
	E 504	Magnesium carbonates	*quantum satis*
	E 509	Calcium chloride	*quantum satis*
	E 575	Glucono-delta-lactone	*quantum satis*
Mozzarella and whey cheese	E 270	Lactic acid	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 575	Glucono-delta-lactone	*quantum satis*
Canned and bottled fruit and vegetables	E 260	Acetic acid	*quantum satis*
	E 261	Potassium acetate	*quantum satis*
	E 262	Sodium acetates	*quantum satis*
	E 263	Calcium acetate	*quantum satis*
	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 325	Sodium lactate	*quantum satis*
	E 326	Potassium lactate	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
	E 334	Tartaric acid	*quantum satis*
	E 335	Sodium tartrates	*quantum satis*
	E 336	Potassium tartrates	*quantum satis*
	E 337	Sodium potassium tartrate	*quantum satis*
	E 509	Calcium chloride	*quantum satis*
	E 575	Glucono-delta-lactone	*quantum satis*
Gehakt	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
Pre-packed preparations of fresh minced meat	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 331	Sodium citrates	*quantum satis*
	E 332	Potassium citrates	*quantum satis*
	E 333	Calcium citrates	*quantum satis*
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 260	Acetic acid	*quantum satis*
	E 261	Potassium acetate	*quantum satis*
	E 262	Sodium acetates	*quantum satis*

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
	E 263	Calcium acetate	*quantum satis*
	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 302	Calcium ascorbate	*quantum satis*
	E 304	Fatty and acid esters of ascorbic acid	*quantum satis*
	E 322	Lecithins	*quantum satis*
	E 325	Sodium lactate	*quantum satis*
	E 326	Potassium lactate	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*
	E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*
	E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*
	E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*
Pain courant français	E 260	Acetic acid	*quantum satis*
	E 261	Potassium acetate	*quantum satis*
	E 262	Sodium acetates	*quantum satis*
	E 263	Calcium acetate	*quantum satis*
	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
	E 302	Calcium ascorbate	*quantum satis*
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*
	E 322	Lecithins	*quantum satis*
	E 325	Sodium lactate	*quantum satis*
	E 326	Potassium lactate	*quantum satis*
	E 327	Calcium lactate	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
Fresh pasta	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 322	Lecithins	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 334	Tartaric acid	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 575	Glucono-delta-lactone	*quantum satis*
Wines and sparkling wines and partially fermented grape must	Additives authorised: in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations; in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undegone oenological processes not provided for in Regulation (EEC) No. 337/79	*pro memoria*	

Column 1 *Food*	Column 2 *Additive*		Column 3 *Maximum level*
Beer	E 270	Lactic acid	*quantum satis*
	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbate	*quantum satis*
	E 330	Citric acid	*quantum satis*
	E 414	Acacia gum	*quantum satis*
Foie gras, foie gras entier, blocs de foie gras	E 300	Ascorbic acid	*quantum satis*
	E 301	Sodium ascorbat	*quantum satis*

SCHEDULE 8 Regulation 3(7) and (8)

Miscellaneous Additives permitted in Foods for Infants and Young Children

Notes

1. Formulae and weaning foods for infants and young children may contain E 414 acacia gum (gum arabic) and E 551 silicon dioxide resulting from the addition of nutrient preparations containing not more than 10 g/kg of each of these substances, as well as E 421 mannitol when used as a carrier for vitamin B 12 (not less than 1 part vitamin B 12 to 1000 parts mannitol).

2. The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturer's instructions.

Part I

Miscellaneous additives permitted in infant formulae for infants in good health

Notes

(a) For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used

(b) If more than one of the substances E 322 and E 471 is added to a food, the maximum level established for that food for each of those substances is lowered with that relative part as is present of the other substance in that food.

EC No.	*Name*	*Maximum level*
E 270	Lactic acid (L(+)-form only)	*quantum satis*
E 330	Citric acid	*quantum satis*
E 338	Phosphoric acid	In conformity with the limits set in Annex 1 to Directive 91/321/EEC

EC No.	*Name*	*Maximum level*
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	10 mg/l individually or in combination
E 308	Gamma-tocopherol	10 mg/l individually or in combination
E 309	Delta-tocophorol	10 mg/l individually or in combination
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides of fatty acids	4 g/l

Part II

Miscellaneous additives permitted in follow-on formulae for infants in good health

Notes

(a) For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producting cultures may be used.

(b) If more than one of the substances E 322 and E 471 is added to a food, the maximum level established for that food for each of those substances is lowered with that relative part as is present of the other substance in that food.

(c) If more than one of the substances E 407, E 410 and E 412 is added to a food, the maximum level established for that food for each of those subsances is lowered with that relative part as is present of the other substances together in that food.

EC No.	*Name*	*Maximum level*
E 270	Lactic acid (L(+)-form only)	*quantum satis*
E 330	Citric acid	*quantum satis*
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	10 mg/l individually or in combination
E 308	Gamma-tocopherol	10 mg/l individually or in combination
E 309	Delta-tocopherol	10 mg/l individually or in combination
E 338	Phosphoric acid	In conformity with the limits set in Annex II to Directive 91/321/EEC

EC No.	*Name*	*Maximum level*
E 440	Pectins	5 g/l in acidified follow-on formulae only
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides of fatty acids	4 g/l
E 407	Carrageenan	0.3 g/l
E 410	Locust bean gum	1 g/l
E 412	Guar gum	1 g/l

Part III

Miscellaneous additives permitted in weaning foods for infants and young children in good health

EC No.	*Name*	*Food*	*Maximum level*
E 170	Calcium carbonates	Weaning foods	*quantum satis* (only for pH adjustment)
E 260	Acetic acid	Weaning foods	*quantum satis* (only for pH adjustment)
E 261	Potassium acetate	Weaning foods	*quantum satis* (only for pH adjustment)
E 262	Sodium acetates	Weaning foods	*quantum satis* (only for pH adjustment)
E 263	Calcium acetate	Weaning foods	*quantum satis* (only for pH adjustment)
E 270	Lactic acid(**59**)	Weaning foods	*quantum satis* (only for pH adjustment)
E 296	Malic acid(**59**)	Weaning foods	*quantum satis* (only for pH adjustment)
E 325	Sodium lactate(**59**)	Weaning foods	*quantum satis* (only for pH adjustment)
E 326	Potassium lactate(**59**)	Weaning foods	*quantum satis* (only for pH adjustment)
E 327	Calcium lactate(**59**)	Weaning foods	*quantum satis* (only for pH adjustment)
E 330	Citric acid	Weaning foods	*quantum satis* (only for pH adjustment)

(**59**) L(+)-form only
(**59**) L(+)-form only
(**59**) L(+)-form only
(**59**) L(+)-form only
(**59**) L(+)-form only

EC No.	*Name*	*Food*	*Maximum level*
E 331	Sodium citrates	Weaning foods	*quantum satis* (only for pH adjustment)
E 332	Potassium citrates	Weaning foods	*quantum satis* (only for pH adjustment)
E 333	Calcium citrates	Weaning foods	*quantum satis* (only for pH adjustment)
E 507	Hydrochloric acid	Weaning foods	*quantum satis* (only for pH adjustment)
E 524	Sodium hydroxide	Weaning foods	*quantum satis* (only for pH adjustment)
E 525	Potassium hydroxide	Weaning foods	*quantum satis* (only for pH adjustment)
E 526	Calcium hydroxide	Weaning foods	*quantum satis* (only for pH adjustment)
E 500	Sodium carbonates	Weaning foods	*quantum satis* (only as raising agents)
E 501	Potassium carbonates	Weaning foods	*quantum satis* (only as raising agents)
E 503	Ammonium carbonates	Weaning foods	*quantum satis* (only as raising agents)
E 300	L-ascorbic acid	Fruit- and vegetable-based drinks, juices and baby drinks Fat-containing cereal-based foods including biscuits and rusks	0.3 g/kg 0.2 g/kg individually or in combination, expressed as ascorbic acid
E 301	Sodium L-ascorbate	Fruit- and vegetable-based drinks, juices and baby drinks Fat-containing cereal-based foods including biscuits and rusks	0.3 g/kg 0.2 g/kg individually or in combination, expressed as ascorbic acid
E 302	Calcium L-ascorbate	Fruit- and vegetable-based drinks, juices and baby drinks Fat-containing cereal-based foods including biscuits and rusks	0.3 g/kg 0.2 g/kg individually or in combination, expressed as ascorbic acid
E 304	L-ascorbyl palmitate	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/Kg individually or in combination

EC No.	*Name*	*Food*	*Maximum level*
E 306	Tocopherol-rich extract	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/Kg individually or in combination
E 307	Alpha-tocopherol	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/Kg individually or in combination
E 308	Gamma-tocopherol	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/Kg individually or in combination
E 309	Delta-tocopherol	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/Kg individually or in combination
E 338	Phosphoric acid	Weaning foods	1 g/kg as P_2O_5 (only for pH adjustment)
E 339	Sodium phosphates	Cereals	1 g/kg individually or in combination, expressed as P_2O_5
E 340	Potassium phosphates	Cereals	1 g/kg individually or in combination, expressed as P_2O_5
E 341	Calcium phosphates	Cereals	1 g/kg individually or in combination, expressed as P_2O_5
E 322	Lecithins	Biscuits and rusks Cereal-based foods Baby foods	10 g/kg
E 471	Mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination
E 400	Alginic acid	Desserts Puddings	0.5 g/kg individually or in combination

EC No.	*Name*	*Food*	*Maximum level*
E 401	Sodium alginate	Desserts	0.5 g/kg individually or in combination
		Puddings	
E 402	Potassium alginate	Desserts	0.5 g/kg individually or in combination
		Puddings	
E 404	Calcium alginate	Desserts	0.5 g/kg individually or in combination
		Puddings	
E 410	Locust bean gum	Weaning foods	10 g/kg individually or in combination
		Gluten-free cereal-based foods	20 g/kg individually or in combination
E 412	Guar gum	Weaning foods	10 g/kg individually or in combination
		Gluten-free cereal-based foods	20 g/kg individually or in combination
E 414	Acacia gum (gum arabic)	Weaning foods	10 g/kg individually or in combination
		Gluten-free cereal-based foods	20 g/kg individually or in combination
E 415	Xanthan gum	Weaning foods	10 g/kg individually or in combination
		Gluten-free cereal-based foods	20 g/kg individually or in combination
E 440	Pectins	Weaning foods	10 g/kg individually or in combination
		Gluten-free cereal-based foods	20 g/kg individually or in combination
E 551	Silicon dioxide	Dry cereals	2 g/kg
E 334	Tartaric acid(**60**)	Biscuits and rusks	5 g/kg as a residue
E 335	Sodium tartrate(**60**)	Biscuits and rusks	5 g/kg as a residue
E 336	Potassium tartrate(**60**)	Biscuits and rusks	5 g/kg as a residue
E 354	Calcium tartrate(**60**)	Biscuits and rusks	5 g/kg as a residue
E 450a	Disodium diphosphate	Biscuits and rusks	5 g/kg as a residue

(**60**) L(+)-form only
(**60**) L(+)-form only
(**60**) L(+)-form only
(**60**) L(+)-form only

EC No.	*Name*	*Food*	*Maximum level*
E 575	Glucono-delta-lactone	Biscuits and rusks	5 g/kg as a residue
E 1404	Oxidised starch	Weaning foods	50 g/kg
E 1410	Monostarch phosphate	Weaning foods	50 g/kg
E 1412	Distarch phosphate	Weaning foods	50 g/kg
E 1413	Phosphated distarch phosphate	Weaning foods	50 g/kg
E 1414	Acetylated distarch phosphate	Weaning foods	50 g/kg
E 1420	Acetylated starch	Weaning foods	50 g/kg
E 1422	Acetylated distarch adipate	Weaning foods	50 g/kg
E 1450	Starch sodium octenyl succinate	Weaning foods	50 g/kg

Part IV

Miscellaneous additives permitted in foods for infants and young children for special medical purposes

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

SCHEDULE 9

Regulation 10(1)

Revocations

Column 1 *Regulations and order revoked*	Column 2 *References*	Column 3 *Extent of revocation*
The Meat (Treatment) Regulations (Northern Ireland) 1964	S.R. & O. (N.I.) 1964 No. 6	The whole Regulations
The Mineral Hydrocarbons in Food Regulations (Northern Ireland) 1966	S.R. & O. (N.I.) 1966 No. 200	In regulation 2(1), the definition of "dried fruit"
The Solvents in Food Regulations (Northern Ireland) 1967	S.R. & O. (N.I.) 1967 No. 282	The whole Regulations
The Specified Sugar Products Regulations (Northern Ireland) 1976	S.R. 1976 No. 165	In regulation 2(1), the definitions of "permitted anti-caking agent", "permitted anti-foaming agent", "permitted emulsifier" and "permitted preservative". In the proviso

Column 1 *Regulations and order revoked*	Column 2 *References*	Column 3 *Extent of revocation*
		to regulation 9, paragraph (d). Schedule 3.
The Cocoa and Chocolate Products Regulations (Northern Ireland) 1976	S.R. 1976 No. 183	In regulation (2)1, the definitions of "permitted acid", "permitted base" and "permitted emulsifier". In Schedule 2, Part I.
The Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 1977	S.R. 1977 No. 182	In regulation 2(1), the definitions of "anti-foaming agent", "permitted acid", "permitted anti-foaming agent" and "permitted preservative". Regulation 2(2). Regulation 6(*a*). In Part III of Schedule 2, in the definition of "sucrose solution", paragraph (*e*). Schedule 3
The Condensed Milk and Dried Milk Regulations (Northern Ireland) 1977	S.R. 1977 No. 196	In regulation 2(1), the definitions of "permitted anti-caking agent", "permitted antioxidant" and "permitted emulsifier" . Regulation 2(4). Regulation 5A(*e*). Schedule 2.
The Antioxidants in Food Regulations (Northern Ireland) 1978	S.R. 1978 No. 112	The whole Regulations.
The Coffee and Coffee Products Regulations (Northern Ireland) 1979	S.R. 1979 No. 51	In regulation 2(1), the definitions of "permitted anti-caking agent" and "permitted preservative". Regulation 5A(*d*)
The Antioxidants in Food (Amendment) Regulations (Northern Ireland) 1981	S.R. 1981 No. 191	The whole Regulations.
The Solvents in Food (Amendment) Regulations (Northern Ireland) 1981	S.R. 1981 No. 192	The whole Regulations.
The Miscellaneous Additives in Food Regulations (Northern Ireland) 1981	S.R. 1981 No. 193	The whole Regulations.
The Jam and Similar Products Regulations (Northern Ireland) 1982	S.R. 1982 No. 105	Regulation 11(5). Regulation 12(2). In regulation 12(2C), the words "Subject to paragraph (2D),". Regulation 12(2D) and (3). In

Column 1 *Regulations and order revoked*	Column 2 *References*	Column 3 *Extent of revocation*
		regulation 14(1) and (2), the figure “, II”. Regulation 15. In Schedule 1, in entry 13 relating to mincemeat, in column 2, paragraph (*c*). Schedule 2, Part II. In Schedule 2, Part III, in the heading the words “, other than preservatives,” and all the entries following the entry for edible oils and fats, except the entry for liquid pectin. The Note to Schedule 2. Schedule 3. In Schedule 4, paragraph (*e*).
The Miscellaneous Additives in Food (Amendment) Regulations (Northern Ireland) 1982	S.R. 1982 No. 258	The whole Regulations.
The Cocoa and Chocolate Products (Amendment) Regulations (Northern Ireland) 1982	S.R. 1982 No. 349	Regulation 2(5). The Schedule.
The Fruit Juices and Fruit Nectars (Amendment) Regulations (Northern Ireland) 1983	S.R. 1983 No. 48	Regulation 8.
The Meat Products and Spreadable Fish Products Regulations (Northern Ireland) 1984	S.R. 1984 No. 408	In regulation 2(1), in the definition of “additive”, the words from “in so far as their use” to the end.
The Food (Revision of Penalties and Mode of Trial) Regulations (Northern Ireland) 1987	S.R. 1987 No. 38	In Schedule 1, the references to the Meat (Treatment) Regulations (Northern Ireland) 1964, the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978 and the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981.
The Condensed Milk and Dried Milk (Amendment) Regulations (Northern Ireland) 1987	S.R. 1987 No. 65	Regulation 2(*b*).

Column 1 *Regulations and order revoked*	Column 2 *References*	Column 3 *Extent of revocation*
The Preservatives in Food Regulations (Northern Ireland) 1989	S.R. 1989 No 152	The whole Regulations.
The Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989	S.R. 1989 No. 308	The whole Regulations.
The Preservatives in Food (Amendment) Regulations (Northern Ireland) 1989	S.R. 1989 No. 460	The whole Regulations.
The Jam and Similar Products (Amendment) Regulations (Northern Ireland) 1990	S.R. 1990 No. 388	Regulation 2(6)(*a*) and (*c*), (7), (9)(*c*) and (*d*).
The Food Safety (Northern Ireland) Order 1991 (Consequential Modifications) Order (Northern Ireland) 1991	S.R. 1991 No. 203	Article 12. In Part I of Schedule 1, the references to the Meat (Treatment) Regulations (Northern Ireland) 1964, the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989. In Schedule 2, the references to the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989. In Schedule 3, the references to the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978 and the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981. In

Column 1 *Regulations and order revoked*	Column 2 *References*	Column 3 *Extent of revocation*
		Schedule 4, the reference to the Meat (Treatment) Regulations (Northern Ireland) 1964. In Schedule 5, the references to the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989. In Schedule 6, the references to the Meat (Treatment) Regulations (Northern Ireland) 1964, the Solvents in Food Regulations (Northern Ireland) 1967, the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989. In Schedule 10, the references to the Meat (Treatment) Regulations (Northern Ireland) 1964, the Solvents in Food Regulations (Northern Ireland) 1967, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989.
The Fruit Juices and Fruit Nectars (Amendment) Regulations (Northern Ireland) 1991	S.R. 1991 No. 251	Regulation 2(5)(*a*) and (7).
The Food Safety (Exports) Regulations (Northern Ireland) 1991	S.R. 1991 No. 344	In the Schedule, the references to the Solvents in Food Regulations (Northern Ireland)

Column 1 *Regulations and order revoked*	Column 2 *References*	Column 3 *Extent of revocation*
		1967, the Antioxidants in Food Regulations (Northern Ireland) 1978, the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981, the Preservatives in Food Regulations (Northern Ireland) 1989 and the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989
The Antioxidants in Food (Amendment) Regulations (Northern Ireland) 1991	S.R. 1991 No. 495	The whole Regulations.
The Emulsifiers and Stabilisers in Food (Amendment) Regulations (Northern Ireland) 1992	S.R. 1992 No. 67	The whole Regulations.
The Food Additives Labelling Regulations (Northern Ireland) 1992	S.R. 1992 No. 417	Regulation 7(2), (3) and (5).
The Emulsifiers and Stabilisers in Food (Amendment) Regulations (Northern Ireland) 1993	S.R. 1993 No. 236	The whole Regulations.

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These Regulations implement European Parliament and Council Directive 95/2/EC (O.J. No. L61, 18.3.95, p. 1) on food additives other than colours and sweeteners (which has to be read with Council Directive 89/107/EEC (O.J. No. L40, 11.2.89, p. 27) on the approximation of the laws of the Member States concerning food additives authorised for use in foodstuffs intended for human consumption.

The principal provisions of the Regulations—

(1) prohibit the use in or on any food of any miscellaneous additive (as defined in regulation 2(1)) other than a permitted miscellaneous additive (also defined in regulation 2(1)) (regulation 3(1));

(2) prohibit the use in or on any food of any permitted miscellaneous additive otherwise than in accordance with the Regulations (regulation 3(2) to (5) and (7));

(3) restrict the use of miscellaneous additives primarily as a carrier or carrier solvent (regulation 3(6)) and the presence of such additives in certain food (regulation 3(8));

(4) prohibit the sale for use in or on food, or the sale direct to the consumer, of any miscellaneous additive other than a permitted miscellaneous additive (regulation 5(1) and (3));

(5) restrict the sale of miscellaneous additives for use primarily as a carrier or carrier solvent (regulation 5(2)) and the sale of food additives in combination with miscellaneous additives which have been so used (regulation 5(5));

(6) prohibit the sale of any food containing any added miscellaneous additive other than a permitted miscellaneous additive used or present in accordance with regulation 3 (regulation 5(4)).

Pending adoption of specific purity criteria for all permitted miscellaneous additives in accordance with Article 3(3)(*a*) of Directive 89/107/EEC, the purity criteria specified or referred to in Schedule 5 apply (definition of "purity criteria" in regulation 2(1)).

The Regulations also—

(a) make provision in relation to compound foods (regulation 4);

(b) make provision in relation to the condemnation of food (regulation 6);

(c) create offences, prescribe a penalty and provide for enforcement of the Regulations (regulation 7);

(d) provide a defence in relation to exports, in implementation of Articles 2 and 3 of Council Directive 89/397/EEC (O.J. No. L186, 30.6.89, p. 23) on the official control of foodstuffs, as read with the ninth recital to that Directive (regulation 8);

(e) incorporate specified provisions of the Food Safety (Northern Ireland) Order 1991 (regulation 9);

(f) revoke the Regulations and order specified in Schedule 9 to the extent specified in that Schedule, and make consequential amendments (regulation 10);

(g) contain a transitional provision and exemptions (regulation 11).