

1999 No. 1136

FOOD

**The Miscellaneous Food Additives (Amendment)
Regulations 1999**

<i>Made - - - -</i>	<i>8th April 1999</i>
<i>Laid before Parliament</i>	<i>30th April 1999</i>
<i>Coming into force</i>	<i>28th May 1999</i>

The Minister of Agriculture, Fisheries and Food, the Secretary of State for Health and the Secretary of State for Wales, acting jointly, in relation to England and Wales, and the Secretary of State for Scotland in relation to Scotland, in exercise of the powers conferred on them by sections 6(4), 16(1)(a), 17(1), 26(1) and (3) and 48(1) of, and paragraph 1 of Schedule 1 to, the Food Safety Act 1990(a) and of all other powers enabling them in that behalf, hereby make the following Regulations, after consultation in accordance with section 48(4) of the said Act with such organisations as appear to them to be representative of interests likely to be substantially affected by the Regulations:

Title, commencement and interpretation

1.—(1) These Regulations may be cited as the Miscellaneous Food Additives (Amendment) Regulations 1999 and shall come into force on 28th May 1999.

(2) In these Regulations “the principal Regulations” means the Miscellaneous Food Additives Regulations 1995(b).

Amendment of the principal Regulations

2. The principal Regulations shall be amended in accordance with regulations 3 to 13 below.

3. In regulation 2(1) (interpretation)—

(a) in the definition of “Directive 95/2/EC” there shall be inserted at the end the words “and European Parliament and Council Directive 98/72/EC(c)”;

(b) in the definition of “Directive 96/77/EC” there shall be inserted at the end the words “, as amended by Commission Directive 98/86/EC(d)”;

(c) after the definition of “flavour enhancer” there shall be inserted the following definition—

““flour treatment agent” means a substance added to flour or dough to improve its baking quality, but does not include any emulsifier;”;

(d) in the definition of “miscellaneous additive”—

(i) there shall be inserted after the words “flavour enhancer,” the words “flour treatment agent,”;

(a) 1990 c.16; “the Ministers” is defined in section 4(1) of the Act; section 6(4)(a) of the Act was amended by the Deregulation and Contracting Out Act 1994 (c.40), Schedule 9, paragraph 6.

(b) S.I. 1995/3187, amended by S.I. 1997/1413.

(c) OJ No. L295, 4.11.98, p. 18.

(d) OJ No. L334, 9.12.98, p 1.

(ii) there shall be inserted at the end the words “or any enzyme except invertase or lysozyme”.

4. In regulation 3(4) (use of miscellaneous additives) there shall be substituted for the words “Notes 1 and 3” the words “Notes 1, 3 and 4”.

5. In regulation 11 (transitional provision and exemptions) there shall be inserted after paragraph (1A) the following paragraph—

“(1B) In any proceedings for an offence under these Regulations in respect of any food additive or food, it shall be a defence to prove that—

(a) the food additive or food concerned was put on the market or labelled before 1st July 1999 and the matter constituting the offence would not have constituted an offence under these Regulations if the amendments made by regulations 3(b) and 10 of the Miscellaneous Food Additives (Amendment) Regulations 1999 had not been made when the food additive or, as the case may be, the food was put on the market or labelled, or

(b) the food additive or food concerned was put on the market or labelled before 4th November 2000 and the matter constituting the offence would not have constituted an offence under these Regulations or the Bread and Flour Regulations 1998(a) if the amendments made by regulations 3(c) and (d)(i), 7(b)(iii), 12 and 14(4) of the Miscellaneous Food Additives (Amendment) Regulations 1999 had not been made when the food additive or, as the case may be, the food was put on the market or labelled.”.

6. In Schedule 1 (miscellaneous additives generally permitted for use in foods not referred to in Schedule 6, 7 or 8)—

(a) after note (3) there shall be inserted the following note—

“(4) The substance E 920 may be used only as a flour treatment agent.”;

(b) in the table there shall be inserted sequentially according to EC number the following entries—

“E 469 Enzymatically hydrolysed carboxy methyl cellulose”,

“E 920 L-Cysteine”,

“E 1103 Invertase” and

“E 1451 Acetylated oxidised starch”.

7. In Schedule 2 (conditionally permitted preservatives and antioxidants)—

(a) in Part A (sorbates, benzoates and p-hydroxybenzoates)—

(i) in the second table there shall be substituted for the entry relating to olives and olive-based preparations the following entry—

“Olives and olive-based preparations	1000	500		1000		”;
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(ii) in that table there shall be substituted for the entries relating to emulsified sauces with a fat content of 60% or more and emulsified sauces with a fat content less than 60% the following entries—

“Emulsified sauces with a fat content of 60% or more	1000	500		1000		
Emulsified sauces with a fat content less than 60%	2000	1000		2000		”;

(a) S.I. 1998/141.

(iii) in that table there shall be inserted at the end the following entries–

“... <i>Mehu</i> and <i>Makeutettu</i> ... <i>Mehu</i> ”	500	200				
Analogues of meat, fish, crustaceans and cephalopods and cheese based on protein	2000					
<i>Dulce de membrillo</i>		1000				
<i>Marmelada</i>				1500		
<i>Ostkaka</i>	2000					
<i>Pasha</i>	1000					
<i>Semmelknödelteig</i>	2000					
Cheese and cheese analogues (surface treatment only)	<i>quantum satis</i>					
Cooked red beet		2000				
Collagen-based casings with a water activity greater than 0.6	<i>quantum satis</i>					

”;

(b) in Part B (sulphur dioxide and sulphites) in the second table–

(i) there shall be substituted for the entries relating to crustaceans and cephalopods the following entries–

“Crustaceans and cephalopods: – fresh, frozen and deep-frozen – crustaceans, <i>panaeidae</i> <i>solenceridae</i> , <i>aristeidae</i> family: – up to 80 units – between 80 and 120 units – over 120 units – cooked	150(*) 150(*) 200(*) 300(*) 50(*)
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(*) In edible parts.

”;

- (ii) in column 1 there shall be substituted for the words “Dehydrated granulated potatoes” the words “Dehydrated potatoes”;
- (iii) in the entry relating to sugars as defined in Directive 73/437/EEC(a) except glucose syrup, whether or not dehydrated, there shall be substituted in column 2 for the number “15” the number “10”;
- (iv) there shall be substituted for the entry relating to vegetable- and cereal-protein-based meat, fish and crustacean analogues the following entry–

“Analogues of meat, fish and crustaceans based on protein”	200
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”;

(a) OJ No. L356, 27.12.73, p. 71.

(v) there shall be inserted at the end the following entries–

“Marinated nuts	50
Vacuum packed sweet corn	100
Distilled alcoholic beverages containing whole pears	50

”;

(c) in Part C (other preservatives)–

- (i) in the first table the entry relating to E 233 Thiabendazole shall be omitted;
- (ii) in the first table in the entry relating to E 234 Nisin there shall be inserted at the end in column 2 the word “*Mascarpone*” and in column 3 opposite that word the words “10 mg/kg”;
- (iii) in the second table there shall be substituted for the entries relating to E 251 Sodium nitrate and E 252 Potassium nitrate the following entries–

“E 251 Sodium nitrate	}	Cured meat products	}	300	250(*)
E 252 Potassium nitrate	}	Canned meat products	}		
	}	Hard, semi-hard and semi-soft cheese	}		50(*)
	}	Dairy-based cheese analogue	}		
	}	Pickled herring and sprat	}		200(**)
	}	<i>Foie gras, foie gras entier, blocs de foie gras</i>	}		50(*)

(*) Expressed as NaNO₃.

(**) Residual amount nitrite formed from nitrate included, expressed as NaNO₂.

”;

- (iv) in the third table there shall be substituted for the entries relating to E 280 Propionic acid, E 281 Sodium propionate, E 282 Calcium propionate and E 283 Potassium propionate the following entries–

E 280	Propionic acid(*) }	Pre-packed sliced bread and rye bread	3000 mg/kg expressed as propionic acid	
E 281	Sodium propionate(*) }			
E 282	Calcium propionate(*) }			
E 283	Potassium propionate (*) }			
		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 <i>pitta</i>		
		Pre-packed <i>pølsebrød</i> , <i>boller</i> and <i>dansk flutes</i>		
		<i>Christmas pudding</i>		
		Pre-packed bread		
		Cheese and cheese analogues (surface treatment only)		<i>quantum satis</i>

(*) Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. ”;

(d) in Part D (other antioxidants) in the table there shall be substituted in column 3 for the words “Dehydrated granulated potatoes” the words “Dehydrated potatoes”.

8. There shall be substituted for Schedule 3 (other permitted miscellaneous additives) Schedule 1 to these Regulations.

9. In Schedule 4 (permitted carriers and carrier solvents) in the table there shall be inserted at the end the following entries—

“E 322 E 432–E 436 E 470a E 471 E 491–E 495 E 570 E 900	Lecithins Polysorbates Sodium potassium and calcium salts of fatty acids Mono and diglycerides of fatty acids Sorbitans Fatty acids Dimethylpolysiloxane	} Glazing agents for fruit } } } } } } }
	Polyethyleneglycol 6000	Sweeteners
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	
E 459	Beta-cyclodextrine	Maximum 1 g/kg in or on the food
E 1451	Acetylated oxidised starch	
E 468	Cross linked sodium carboxy methyl cellulose	Sweeteners
E 469	Enzymatically hydrolysed carboxy methyl cellulose	

”.

10. In Schedule 5 (purity criteria)–

- (a) the entries relating to the miscellaneous additives listed in Schedule 2 to these Regulations shall be omitted;
- (b) in the entry relating to Propane-1, 2-diol (propylene glycol) there shall be substituted for the words “Directive 78/663/EEC” the words “Directive 78/664/EEC**(a)**”.

11. In Schedule 6 (foods in which miscellaneous additives listed in Schedule 1 are generally prohibited)–

- (a) there shall be substituted for the words from “Pasteurised and sterilised” to the words “and semi-skimmed)” the words “Pasteurised and sterilised (including UHT) milk (including plain, skimmed and semi-skimmed) and plain pasteurised cream”;
- (b) after the words “Dry pasta” there shall be inserted the words “, excluding gluten-free pasta or pasta intended for hypoproteic diets, in accordance with Directive 89/398/EEC**(b)**”.

12. There shall be substituted for Schedule 7 (foods in which a limited number of miscellaneous additives listed in Schedule 1 may be used) Schedule 3 to these Regulations.

13. In Schedule 8 (miscellaneous additives permitted in foods for infants and young children)–

- (a) there shall be substituted for the first introductory note the following introductory 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 150 g/kg of E 414 and 10 g/kg of E 551, as well as E 421 (mannitol) when used as a carrier for vitamin B₁₂ (not less than 1 part vitamin B₁₂ to 1000 parts mannitol). The carry over of E 414 in the product ready for consumption shall not be more than 10 mg/kg.

(a) OJ No. L223, 14.8.78, p. 30.

(b) OJ No. L186, 30.6.89, p. 27.

1A. Formulae and weaning foods for infants and young children may contain E 301 (sodium L-ascorbate), used at *quantum satis* level in coatings of nutrient preparations containing polyunsaturated fatty acids. The carry over of E 301 in the product ready for consumption shall not be more than 75 mg/1.”;

(b) in Part 1 (miscellaneous additives permitted in infant formulae for infants in good health)–

(i) there shall be substituted for note (b) the following note–

“(b) If more than one of the substances E 322, E 471, E 472c and E 473 is added to a food, the maximum level established for that food for each of those substances is lowered by that relative part as is present of the other substances together in that food.”;

(ii) in the table there shall be inserted at the end the following entries–

“E 304	L-ascorbyl palmitate	10 mg/1
E 331 E 332	Sodium citrates } Potassium citrates }	2 g/l Individually or in combination and in conformity with the limits set in Annex 1 to Directive 91/321/EEC (a)
E 339 E 340	Sodium phosphates } Potassium } phosphates }	1 g/l expressed as P ₂ O ₅ Individually or in combination and in conformity with the limits set in Annex 1 to Directive 91/321/EEC
E 412	Guar gum	1 g/l, where the liquid product contains partially hydrolysed proteins and is in conformity with the conditions set in Annex IV to Directive 91/321/EEC, as amended by Directive 96/4/EC (b)
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/l sold as powder 9 g/l sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids and are in conformity with the conditions set in Annex IV to Directive 91/321/EEC, as amended by Directive 96/4/EC
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino acids

”;

(c) in Part 2 (miscellaneous additives permitted in follow-on formulae for infants in good health)–

(i) there shall be substituted for note (b) the following note–

“(b) If more than one of the substances E 322, E 471, E 472c and E 473 is added to a food, the maximum level established for that food for each of

(a) OJ No. L175, 4.7.91, p. 35.

(b) OJ No. L49, 28.2.96, p. 12.

those substances is lowered by that relative part as is present of the other substances together in that food.”;

(ii) in note (c) there shall be substituted for the words “lowered with” the words “lowered by”;

(iii) in the table there shall be inserted at the end the following entries—

“E 304	L-ascorbyl palmitate	10 mg/l
E 331 E 332	Sodium citrates } Potassium citrates }	2 g/l Individually or in combination and in conformity with the limits set in Annex 1 to Directive 91/321/EEC
E 339 E 340	Sodium phosphates } Potassium phosphates }	1 g/l expressed as P ₂ O ₅ Individually or in combination and in conformity with the limits set in Annex 1 to Directive 91/321/EEC
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/l sold as powder 9 g/l sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids and are in conformity with the conditions set in Annex IV to Directive 91/321/EEC, as amended by Directive 96/4/EC
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino acids

”;

(d) in Part 3 (miscellaneous additives permitted in weaning foods for infants and young children in good health) in the table there shall be inserted at the end the following entries—

“E 333	Calcium citrates(*)	Low-sugar fruit based products	<i>quantum satis</i>
E 341	Tricalcium phosphate(*)	Fruit based desserts	1 g/kg as P ₂ O ₅
E 1451	Acetylated oxidised starch	Weaning foods	50 g/kg

(*) The note in Part 4 does not apply.

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(e) in Part 4 (miscellaneous additives permitted in foods for infants and young children for special medical purposes) there shall be inserted at the end the following table–

“

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

”.

Consequential amendments

14.—(1) In the following Regulations references to the Miscellaneous Food Additives Regulations 1995 shall be construed as references to those Regulations as amended by the Miscellaneous Food Additives (Amendment) Regulations 1997(a) and these Regulations:

- the Mineral Hydrocarbons in Food Regulations 1966(b)
- the Mineral Hydrocarbons in Food (Scotland) Regulations 1966(c)
- the Specified Sugar Products Regulations 1976(d)
- the Specified Sugar Products (Scotland) Regulations 1976(e)
- the Cocoa and Chocolate Products Regulations 1976(f)
- the Cocoa and Chocolate Products (Scotland) Regulations 1976(g)
- the Fruit Juices and Fruit Nectars Regulations 1977(h)
- the Fruit Juices and Fruit Nectars (Scotland) Regulations 1977(i)
- the Condensed Milk and Dried Milk Regulations 1977(j)
- the Condensed Milk and Dried Milk (Scotland) Regulations 1977(k)
- the Coffee and Coffee Products Regulations 1978(l)
- the Coffee and Coffee Products (Scotland) Regulations 1979(m)
- the Jam and Similar Products Regulations 1981(n)
- the Jam and Similar Products (Scotland) Regulations 1981(o)
- the Meat Products and Spreadable Fish Products Regulations 1984(p)
- the Meat Products and Spreadable Fish Products (Scotland) Regulations 1984(q)
- the Food Additives Labelling Regulations 1992(r)
- the Food Labelling Regulations 1996(s).

(2) In the Food Additives Labelling Regulations 1992—

(a) there shall be inserted after regulation 6 the following regulation—

“Transitional provision

6A. In any proceedings for an offence under these Regulations in respect of any food additive, it shall be a defence to prove that the food additive concerned was put on the market or labelled before 4th November 2000 and the matter constituting the offence would not have constituted an offence under these Regulations if the amendments made by regulation 14(1) and (2)(b) of the Miscellaneous Food Additives (Amendment) Regulations 1999 had not been made when the food additive was put on the market or labelled.”;

(b) in Schedule 1 (categories of food additives) in Part II (supplementary)—

(i) paragraph (s) shall be omitted; and

-
- (a) S.I. 1997/1413.
 - (b) S.I. 1966/1073; the relevant amending instrument is S.I. 1995/3187.
 - (c) S.I. 1966/1263; the relevant amending instrument is S.I. 1995/3187.
 - (d) S.I. 1976/509; the relevant amending instrument is S.I. 1995/3187.
 - (e) S.I. 1976/946; the relevant amending instrument is S.I. 1995/3187.
 - (f) S.I. 1976/541; the relevant amending instrument is S.I. 1995/3187.
 - (g) S.I. 1976/914; the relevant amending instrument is S.I. 1995/3187.
 - (h) S.I. 1977/927; the relevant amending instrument is S.I. 1995/3187.
 - (i) S.I. 1977/1026; the relevant amending instrument is S.I. 1995/3187.
 - (j) S.I. 1977/928; the relevant amending instrument is S.I. 1995/3187.
 - (k) S.I. 1977/1027; the relevant amending instrument is S.I. 1995/3187.
 - (l) S.I. 1978/1420; the relevant amending instrument is S.I. 1995/3187.
 - (m) S.I. 1979/383; the relevant amending instrument is S.I. 1995/3187.
 - (n) S.I. 1981/1063; the relevant amending instrument is S.I. 1995/3187.
 - (o) S.I. 1981/1320; the relevant amending instrument is S.I. 1995/3187.
 - (p) S.I. 1984/1566; the relevant amending instrument is S.I. 1995/3187.
 - (q) S.I. 1984/1714; the relevant amending instrument is S.I. 1995/3187.
 - (r) S.I. 1992/1978; the relevant amending instrument is S.I. 1995/3187.
 - (s) S.I. 1996/1499; relevant amending instruments are S.I. 1998/1398, 1999/747.

(ii) in paragraph (t) there shall be inserted at the beginning the words ““flour treatment agent”,” and there shall be inserted after the words “used as a” the words “flour treatment agent.”.

(3) In the Food Labelling Regulations 1996–

- (a) in regulation 14(11) (names of ingredients) the words “or in Schedule 3 to the Bread and Flour Regulations” shall be omitted;
- (b) in regulation 50 (transitional provision) there shall be inserted at the end the following paragraph–

“(8) In any proceedings for an offence under regulation 44(1)(a) as read with regulation 14(9) and (11), it shall be a defence to prove that the food concerned was prepacked before 4th November 2000 and the matter constituting the offence would not have constituted an offence under these Regulations if the amendment made by regulation 14(3)(a) of the Miscellaneous Food Additives (Amendment) Regulations 1999 had not been made when the food was prepacked.”.

(4) In the Bread and Flour Regulations 1998–

- (a) in regulation 5 (additional ingredients) there shall be substituted for paragraphs (1) and (2) the following paragraph–

“(1) No person shall use as an ingredient in the preparation of flour or bread any flour bleaching agent.”;

- (b) Schedule 3 (ingredients permitted in flour and bread) shall be omitted.

25th March 1999

Jeff Rooker
Minister of State,
Ministry of Agriculture, Fisheries and Food

Signed by authority of the Secretary of State for Health:

24th March 1999

Tessa Jowell
Minister for Public Health,
Department of Health

Signed by authority of the Secretary of State for Wales:

8th April 1999

Jon Owen Jones
Parliamentary Under Secretary of State,
Welsh Office

23rd March 1999

Sam Galbraith
Parliamentary Under Secretary of State,
Scottish Office

SCHEDULE 1

Regulation 8

CONTAINING NEW SCHEDULE 3 TO THE PRINCIPAL REGULATIONS

“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	<i>(pro memoria)</i> 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 products for preparation of flavoured tea and herbal infusions	1 g/kg
		Chewing gum	2 g/kg
	In the following applications, the indicated maximum levels of phosphoric acid and the phosphates E 338, E 339, E 340, E 341, E 343, E 450, E 451 and E 452 may be added individually or in combination (expressed as P ₂ O ₅).		
E 338	Phosphoric acid }	Non-alcoholic flavoured drinks	700 mg/l
E 339	Sodium phosphates }	Sterilised and UHT milk	1 g/l
	(i) Monosodium phosphate }	Candied fruits	800 mg/kg
	(ii) Disodium phosphate }	Fruit preparations	800 mg/kg
E 340	(iii) Trisodium phosphate }	Partly dehydrated milk with less than 28% solids	1 g/kg
	Potassium phosphates }	Partly dehydrated milk with more than 28% solids	1.5 g/kg
	(i) Monopotassium phosphate }		
E 341	(ii) Dipotassium phosphate }	Dried milk and dried skimmed milk	2.5 g/kg
	(iii) Tripotassium phosphate }	Pasteurised, sterilised and UHT creams	5 g/kg
	E 341	Calcium phosphates }	Whipped cream and vegetable fat analogues
(i) Monocalcium phosphate }			
(ii) Dicalcium phosphate }		Unripened cheese (except <i>Mozzarella</i>)	2 g/kg
	(iii) Tricalcium phosphate }	Processed cheese and processed cheese analogues	20 g/kg

EC No.	Name	Food	Maximum level
E 343	Magnesium phosphates }	Meat products	5 g/kg
	(i) Monomagnesium phosphate }	Sport drinks and prepared table waters	0.5 g/l
E 450	(ii) Dimagnesium phosphate }	Dietary supplements	<i>quantum satis</i>
	Diphosphates }	Salt and its substitutes	10 g/kg
	(i) Disodium diphosphate }	Vegetable protein drinks	20 g/l
	(ii) Trisodium diphosphate }	Beverage whiteners	30 g/kg
	(iii) Tetrasodium diphosphate }	Beverage whiteners for vending machines	50 g/kg
	(v) Tetrapotassium diphosphate }	Edible ices	1 g/kg
	(vi) Dicalcium diphosphate }	Desserts	3 g/kg
E 451	(vii) Calcium dihydrogen diphosphate }	Dry powdered dessert mixes	7 g/kg
	Triphosphates }	Fine bakery wares	20 g/kg
	(i) Pentasodium triphosphate }	Flour	2.5 g/kg
E 452	(ii) Pentapotassium triphosphate }	Flour, self raising	20 g/kg
	(iii) Sodium calcium polyphosphate }	<i>Soda bread</i>	20 g/kg
E 452	(iv) Calcium polyphosphates }	Liquid egg (white, yolk or whole egg)	10 g/kg
	Polyphosphates }	Sauces	5 g/kg
	(i) Sodium polyphosphate }	Soups and broths	3 g/kg
	(ii) Potassium polyphosphate }	Instant tea and instant herbal infusions	2 g/kg
	(iii) Sodium calcium polyphosphate }	Cider and perry	2 g/l
	(iv) Calcium polyphosphates }	Chewing gum	<i>quantum satis</i>
		Dried powdered foods	10 g/kg
		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	12 g/kg
		Fillets of unprocessed fish, frozen and deep-frozen	5 g/kg
		Unprocessed and processed molluscs and crustaceans frozen and deep-frozen	5 g/kg
		Processed potato products (including frozen, deep-frozen, chilled and dried processed products) and pre-fried frozen and deep-frozen potatoes	5 g/kg
		Spreadable fats excluding butter	5 g/kg
		Soured-cream butter	2 g/kg
		Canned crustacean products	1 g/kg
		Waterbased emulsion sprays for coating baking tins	30 g/kg
	Coffee based drinks for vending machines	2 g/l	

EC No.	Name	Food	Maximum level
E 431	Polyoxyethylene (40) stearate	<i>(pro memoria)</i> 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	
E 353	Metatartaric acid	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	
		<i>Made wine</i>	100 mg/l
E 355	Adipic acid	Fillings and toppings for fine bakery wares Dry powdered dessert mixes Gel-like desserts Fruit-flavoured desserts Powders for home preparation of drinks	2 g/kg
E 356	Sodium adipate		1 g/kg
E 357	Potassium adipate		6 g/kg
			1 g/kg
E 363	Succinic acid	Desserts	10 g/l
		Soups and broths	6 g/kg
		Powders for home preparation of drinks	5 g/kg
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	Emulsified sauces	75 mg/kg
		Canned and bottled pulses, legumes, mushrooms and artichokes	250 mg/kg
		Canned and bottled crustaceans and molluscs	75 mg/kg
		Canned and bottled fish	75 mg/kg
		Spreadable fats as defined in Annexes B and C to Regulation (EC) No. 2991/94(a) having a fat content of 41% or less	100 mg/kg
	Frozen and deep-frozen crustaceans	75 mg/kg	
E 405	Propane-1,2-diol alginate	Fat emulsions	3 g/kg
		Fine bakery wares	2 g/kg
		Fillings, toppings and coatings for fine bakery wares and desserts	5 g/kg
		Sugar confectionery	1.5 g/kg
		Water-based edible ices	3 g/kg
		Cereal- and potato-based snacks	3 g/kg
		Sauces	8 g/kg
		Beer	100 mg/l
		Chewing gum	5 g/kg
		Fruit and vegetable preparations	5 g/kg
		Non-alcoholic flavoured drinks	300 mg/l
		Emulsified liqueur	10 g/l
		Dietetic foods intended for special medical purposes—Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1.2 g/kg
		Dietary food supplements	1 g/kg
		Cider excluding <i>cidre bouché</i>	100 mg/l

(a) OJ No. L316, 9.12.94, p. 2.

EC No.	Name	Food	Maximum level
E 416	Karaya gum	Cereal- and potato-based snacks Nut coatings Fillings, toppings and coatings for fine bakery wares Desserts Emulsified sauces Egg-based liqueurs Dietary food supplements Chewing gum	5 g/kg 10 g/kg 5 g/kg 6 g/kg 10 g/kg 10 g/l <i>quantum satis</i> 5 g/kg
E 420	Sorbitol } (i) Sorbitol } (ii) Sorbitol syrup }	Foods in general (except drinks and those foods referred to in Schedules 6, 7 and 8) Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods Liqueurs	} <i>quantum satis</i> } (for purposes } other than } sweetening) } } } } }
E 421	Mannitol }		
E 953	Isomalt }		
E 965	Maltitol }		
	(i) Maltitol }		
	(ii) Maltitol syrup }		
E 966	Lactitol }		
E 967	Xylitol }		
E 425	Konjac(*) } (i) Konjac gum } (ii) Konjac glucomannane }	Foods in general (except those referred to in Schedules 6, 7 and 8)	10 g/kg individually or in combination
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20) }	Fine bakery wares Fat emulsions for baking purposes	3 g/kg 10 g/kg
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80) }	Milk and cream analogues Edible ices	5 g/kg 1 g/kg
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40) }	Desserts Sugar confectionery Emulsified sauces	3 g/kg 1 g/kg 5 g/kg
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60) }	Soups Chewing gum	1 g/kg 5 g/kg
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65) }	Dietary food supplements Dietetic foods intended for special medical purposes—Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	<i>quantum satis</i> 1 g/kg Individually or in combination
E 442	Ammonium phosphatides	Cocoa and chocolate products as defined in Directive 73/241/EEC(a) including fillings	10 g/kg
		Confectionery based on these products	10 g/kg
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l
		Surface treatment of citrus fruit	50 mg/kg
E 459	Beta-cyclodextrine	Foods in tablet and coated tablet form	<i>quantum satis</i>
E 468	Crosslinked sodium carboxy methyl cellulose	Solid dietary supplements	30 g/kg

(*) These substances may not be used to produce dehydrated foods intended to rehydrate on ingestion.

EC No.	Name	Food	Maximum level
E 473 E 474	Sucrose esters of fatty acids } Sucroglycerides }	Canned liquid coffee Heat-treated meat products Fat emulsions for baking purposes Fine bakery wares Beverage whiteners Edible ices Sugar confectionery Desserts Sauces Soups and broths Fresh fruits, surface treatment Non-alcoholic aniseed-based drinks Non-alcoholic coconut and almond drinks Spirituous beverages (excluding wine and beer) Powders for the preparation of hot beverages Dairy-based drinks Dietary food supplements Dietetic foods intended for special medical purposes—Dietetic formulae for weight control intended to replace total daily food intake or an individual meal Chewing gum Cream analogues Sterilised cream and sterilised cream with reduced fat content	1 g/l 5 g/kg (on fat) 10 g/kg 10 g/kg 20 g/kg 5 g/kg 5 g/kg 5 g/kg 10 g/kg 2 g/kg <i>quantum satis</i> 5 g/l 5 g/l 5 g/l 10 g/l 5 g/l <i>quantum satis</i> 5 g/kg 10 g/kg 5 g/kg 5 g/kg Individually or in combination
E 475	Polyglycerol esters of fatty acids	Fine bakery wares Emulsified liqueurs Egg products Beverage whiteners Chewing gum Fat emulsions Milk and cream analogues Sugar confectionery Desserts Dietary food supplements Dietetic foods intended for special medical purposes—Dietetic formulae for weight control intended to replace total daily food intake or an individual meal Granola-type breakfast cereals	10 g/kg 5 g/l 1 g/kg 0.5 g/kg 5 g/kg 5 g/kg 5 g/kg 2 g/kg 2 g/kg <i>quantum satis</i> 5 g/kg 10 g/kg
E 476	Polyglycerol polyricinoleate	Spreadable fats as defined in Annexes A, B and C to Regulation (EC) No. 2991/94 having a fat content of 41% or less Similar spreadable products with a fat content of less than 10% Dressings Cocoa-based confectionery, including chocolate	4 g/kg 4 g/kg 4 g/kg 5 g/kg
E 477	Propane-1,2-diol esters of fatty acids	Fine bakery wares	5 g/kg

EC No.	Name	Food	Maximum level
		Fat emulsions for baking purposes Milk and cream analogues Beverage whiteners Edible ices Sugar confectionery Desserts Whipped dessert toppings other than cream Dietetic foods intended for special medical purposes—Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	10 g/kg 5 g/kg 1 g/kg 3 g/kg 5 g/kg 5 g/kg 30 g/kg 1 g/kg
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids	Fat emulsions for frying purposes	5 g/kg
E 481 E 482	Sodium stearoyl-2-lactylate } Calcium stearoyl-2-lactylate }	Fine bakery wares Quick-cook rice Breakfast cereals Emulsified liqueur Spirits with less than 15% alcohol by volume Cereal-based snacks Chewing gum Fat emulsions Desserts Sugar confectionery Beverage whiteners Cereal- and potato-based snacks Minced and diced canned meat products Powders for the preparation of hot beverages Dietetic foods intended for special 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) <i>Mostarda di frutta</i>	5 g/kg 4 g/kg 5 g/kg 8 g/l 8 g/l 2 g/kg 2 g/kg 10 g/kg 5 g/kg 5 g/kg 3 g/kg 5 g/kg 4 g/kg 2 g/l 2 g/kg 3 g/kg 2 g/kg Individually or in combination
E 483	Stearyl tartrate	Bakery wares (except breads referred to in Schedule 7) Desserts	4 g/kg 5 g/kg
E 491 E 492 E 493 E 494 E 495	Sorbitan monostearate } Sorbitan tristearate } Sorbitan monolaurate } Sorbitan monooleate } Sorbitan monopalmitate }	Fine bakery wares Toppings and coatings for fine bakery wares Jelly marmalade Fat emulsions Milk and cream analogues Beverage whiteners Liquid tea concentrates and liquid fruit and herbal infusions concentrates Edible ices Desserts Sugar confectionery	10 g/kg 5 g/kg 25 mg/kg(*) 10 g/kg 5 g/kg 5 g/kg 0.5 g/l 0.5 g/kg 5 g/kg 5 g/kg

(*) E 493 only.

EC No.	Name	Food	Maximum level
		} Cocoa-based confectionery, } including chocolate } Emulsified sauces } Dietary food supplements } Yeast for baking } Chewing gum } Dietetic foods intended for special } medical purposes—Dietetic formulae } for weight control intended to } replace total daily food intake or an } individual meal } (<i>pro memoria</i>) 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	10 g/kg(*) 5 g/kg <i>quantum satis</i> <i>quantum satis</i> 5 g/kg 5 g/kg Individually or in combination
E 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg as tin
E 520 E 521 E 522 E 523	Aluminium sulphate } Aluminium sodium sulphate } Aluminium potassium } sulphate } Aluminium ammonium } sulphate }	Egg white Candied, crystallised and glacé fruit and vegetables	30 mg/kg 200 mg/kg Individually or in combination, expressed as aluminium
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (<i>scones</i> and sponge wares only)	1 g/kg expressed as aluminium
E 535 E 536 E 538	Sodium ferrocyanide } Potassium ferrocyanide } Calcium ferrocyanide }	Salt and its substitutes	20 mg/kg Individually or in combination, expressed as anhydrous potassium ferrocyanide
E 551 E 552 E 553a E 553b E 554 E 555 E 556 E 559	Silicon dioxide } Calcium silicate } (i) Magnesium silicate } (ii) Magnesium trisilicate(**) } Talc(**) } Sodium aluminium silicate } Potassium aluminium silicate } Calcium aluminium silicate } Aluminium silicate (Kaolin) }	Dried powdered foods (including sugars) Salt and its substitutes Dietary food supplements Foods in tablet and coated tablet form Sliced or grated hard, semi-hard and processed cheese Sliced or grated cheese analogues and processed cheese analogues Seasonings Confectionery excluding chocolate (surface treatment only) Tin-greasing products	10 g/kg 10 g/kg <i>quantum satis</i> <i>quantum satis</i> 10 g/kg 10 g/kg 30 g/kg <i>quantum satis</i> 30 g/kg Individually or in combination
		} Chewing gum } Rice } Sausages (surface treatment only)	} <i>quantum</i> } <i>satis</i> (***) }

(*) E 492 only.
(**) Asbestos free.
(***) E 553b only.

EC No.	Name	Food	Maximum level
E 579 E 585	Ferrous gluconate } Ferrous lactate }	Olives darkened by oxidation	150 mg/kg as iron
E 620 E 621 E 622 E 623 E 624 E 625	Glutamic acid } Monosodium glutamate } Monopotassium glutamate } Calcium diglutamate } Monoammonium glutamate } Magnesium diglutamate }	Foods in general (except those referred to in Schedules 6, 7 and 8) Condiments and seasonings	10 g/kg Individually or in combination <i>quantum satis</i>
E 626 E 627 E 628 E 629 E 630 E 631 E 632 E 633 E 634 E 635	Guanylic acid } Disodium guanylate } Dipotassium guanylate } Calcium guanylate } Inosinic acid } Disodium inosinate } Dipotassium inosinate } Calcium inosinate } Calcium 5'-ribonucleotides } Disodium 5'-ribonucleotides }	Foods in general (except those referred to in Schedules 6, 7 and 8) Seasonings and condiments	500 mg/kg Individually or in combination, expressed as guanylic acid <i>quantum satis</i>
E 900	Dimethyl polysiloxane	Jam, jellies and marmalades as defined in Directive 79/693/EEC and similar fruit spreads, including low calorie products Soups and broths Oils and fats for frying Confectionery (excluding chocolate) Non-alcoholic flavoured drinks Pineapple juice Canned and bottled fruit and vegetables Chewing gum (<i>pro memoria</i>) 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 <i>Sød...saft</i> Batters Cider excluding <i>cidre bouché</i>	10 mg/kg 10 mg/kg 10 mg/kg 10 mg/l 10 mg/l 10 mg/kg 100 mg/kg 10 mg/l 10 mg/kg 10 mg/l
E 901 E 902 E 903 E 904	Beeswax, white and yellow } Candelilla wax } Carnauba wax } Shellac }	As glazing agents only for: – Confectionery (including chocolate) – Small products of fine bakery wares coated with chocolate – Snacks – Nuts – Coffee beans	<i>quantum satis</i>
		Dietary food supplements	<i>quantum satis</i>
		Fresh citrus fruits, melons, apples, pears, peaches and pineapples (surface treatment only)	<i>quantum satis</i>

EC No.	Name	Food	Maximum level
E 905	Microcrystalline wax	Surface treatment of – Confectionery excluding chocolate – Chewing gum – Melons, papaya, mango and avocado	<i>quantum satis</i>
E 912 E 914	Montan acid esters } Oxidised polyethylene wax }	Fresh citrus fruits (surface treatment only) Fresh melon, mango, papaya, avocado and pineapple (surface treatment only)	} <i>quantum satis</i> } } }
E 927b	Carbamide	Chewing gum without added sugars	30 g/kg
E 950 E 951	Acesulfame-K } Aspartame }	Chewing gum with added sugars	800 mg/kg(*) 2500 mg/kg(*) (as flavour enhancer only)
E 957	Thaumatococcus	Chewing gum with added sugars Water-based flavoured non-alcoholic drinks Desserts—dairy and non dairy	10 mg/kg(*) 0.5 mg/l 5 mg/kg (as flavour enhancer only)
E 959	Neohesperidine DC	Chewing gum with added sugars Spreadable fats as defined in Annexes B and C to Regulation (EC) No. 2991/94 Meat products Fruit jellies Vegetable proteins	150 mg/kg(*) } 5 mg/kg } (as flavour enhancer only) } } }
E 999	Quillaia extract	Water-based flavoured non-alcoholic drinks Cider excluding <i>cidre bouché</i>	} 200 mg/l } calculated as } anhydrous } extract
E 1201 E 1202	Polyvinylpyrrolidone } Polyvinylpolypyrrolidone }	Dietary food supplements in tablet and coated tablet form	<i>quantum satis</i>
E 1505	Triethyl citrate	Dried egg white	<i>quantum satis</i>
E 1518	Glyceryl triacetate (triacetin)	Chewing gum	<i>quantum satis</i>

(*) 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.

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SCHEDULE 2

Regulation 10(a)

MISCELLANEOUS ADDITIVES FOR WHICH SPECIFIC PURITY CRITERIA SPECIFIED OR REFERRED TO IN SCHEDULE 5 TO THE PRINCIPAL REGULATIONS ARE OMITTED

E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1,2-diol alginate
E 406	Agar
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Acacia
E 415	Xanthan gum
E 416	Karaya gum
E 422	Glycerol
E 432	Polyoxyethylene (20) sorbitan monolaurate
E 433	Polyoxyethylene (20) sorbitan monooleate
E 434	Polyoxyethylene (20) sorbitan monopalmitate
E 435	Polyoxyethylene (20) sorbitan monostearate
E 436	Polyoxyethylene (20) sorbitan tristearate
E 440(i)	Pectin
E 440(ii)	Amidated pectin
E 442	Ammonium phosphatides
E 450(i)	Disodium diphosphate
E 450(ii)	Trisodium diphosphate
E 450(iii)	Tetrasodium diphosphate
E 450(v)	Tetrapotassium diphosphate
E 450(vi)	Dicalcium diphosphate
E 451(i)	Pentasodium triphosphate
E 451(ii)	Pentapotassium triphosphate
E 452(i)	Sodium polyphosphate
E 452(ii)	Potassium polyphosphate
E 452(iv)	Calcium polyphosphates
E 460(i)	Microcrystalline cellulose
E 460(ii)	Powdered cellulose
E 461	Methylcellulose
E 463	Hydroxypropylcellulose
E 464	Hydroxypropylmethylcellulose
E 465	Ethylmethylcellulose
E 466	Carboxymethylcellulose

E 470a	Sodium, potassium and calcium salts of fatty acids
E 471	Mono- and diglycerides of fatty acids
E 472(a)	Acetic acid esters of mono- and diglycerides of fatty acids
E 472(b)	Lactic acid esters of mono- and diglycerides of fatty acids
E 472(c)	Citric acid esters of mono- and diglycerides of fatty acids
E 472(d)	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472(e)	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472(f)	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides
E 475	Polyglycerol esters of fatty acids
E 476	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 481	Sodium stearyl-2-lactylate
E 482	Calcium stearyl-2-lactylate
E 483	Stearyl tartrate
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate
E 508	Potassium chloride

SCHEDULE 3

Regulation 12

CONTAINING NEW SCHEDULE 7 TO THE PRINCIPAL REGULATIONS

“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

Food	Additive	Maximum level
Cocoa and chocolate products as defined in Directive 73/241/EEC (not including cocoa and chocolate products energy reduced or with no added sugars)	E 330 Citric acid	0.5%
	E 322 Lecithins	<i>quantum satis</i>
	E 334 Tartaric acid	0.5%
	E 422 Glycerol E 471 Mono- and diglycerides of fatty acids	} <i>quantum satis</i> } }

Food	Additive	Maximum level
	E 170 Calcium carbonates E 500 Sodium carbonates E 501 Potassium carbonates E 503 Ammonium carbonates E 504 Magnesium carbonates E 524 Sodium hydroxide E 525 Potassium hydroxide E 526 Calcium hydroxide E 527 Ammonium hydroxide E 528 Magnesium hydroxide E 530 Magnesium oxide	} 7% on dry matter } without fat expressed as } potassium carbonates } } } } } } } } }
	E 414 Acacia gum E 440 Pectins	} as glazing agents only } <i>quantum satis</i>
Fruit juices and nectars as defined in Directive 93/77/EEC(a)	E 300 Ascorbic acid	<i>quantum satis</i>
Pineapple and passion fruit juices and nectars	E 440 Pectins	3 g/l
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 E 270 Lactic acid	5 g/l 5 g/l
Grape juice as defined in Directive 93/77/EEC	E 170 Calcium carbonates E 336 Potassium tartrates	} <i>quantum satis</i> }
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 E 296 Malic acid E 300 Ascorbic acid E 327 Calcium lactate E 330 Citric acid E 331 Sodium citrates E 333 Calcium citrates E 334 Tartaric acid E 335 Sodium tartrates E 350 Sodium malates E 440 Pectins E 471 Mono- and diglycerides of fatty acids	} <i>quantum satis</i> } } } } } } } } } } } } }
Jam, jellies and marmalades as defined in Directive 79/693/EEC and other similar fruit spreads including low-calorie products	E 270 Lactic acid E 296 Malic acid E 300 Ascorbic acid E 327 Calcium lactate E 330 Citric acid E 331 Sodium citrates E 333 Calcium citrates E 334 Tartaric acid E 335 Sodium tartrates E 350 Sodium malates E 400 Alginic acid E 401 Sodium alginate E 402 Potassium alginate E 403 Ammonium alginate	} <i>quantum satis</i> } } } } } } } } } } } } } } } } } }

(a) OJ No. L244, 30.9.93, p. 23.

Food	Additive	Maximum level
	E 404 Calcium alginate E 406 Agar E 407 Carrageenan E 410 Locust bean gum E 412 Guar gum E 415 Xanthan gum E 418 Gellan gum	} } } } } } }
	E 440 Pectins E 471 Mono- and diglycerides of fatty acids E 509 Calcium chloride E 524 Sodium hydroxide	} <i>quantum satis</i> } } }
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC(a)	E 300 Ascorbic acid E 301 Sodium ascorbate E 304 Fatty acid esters of ascorbic acid E 322 Lecithins E 331 Sodium citrates E 332 Potassium citrates E 407 Carrageenan E 500 (ii) Sodium bicarbonate E 501 (ii) Potassium bicarbonate E 509 Calcium chloride	} <i>quantum satis</i> } } } } } } } } }
Plain pasteurised cream	E 401 Sodium alginate E 402 Potassium alginate E 407 Carrageenan E 466 Sodium carboxy methyl cellulose E 471 Mono- and diglycerides of fatty acids	} <i>quantum satis</i> } } } }
Frozen and deep-frozen unprocessed fruit and vegetables; prepacked, refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes Fruit compote Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen}	E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	} <i>quantum satis</i> } } } } } } }
Quick-cook rice	E 471 Mono- and diglycerides of fatty acids E 472a Acetic acid esters of mono- and diglycerides of fatty acids	} <i>quantum satis</i> }
Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	E 304 Fatty acid esters of ascorbic acid E 306 Tocopherol-rich extract E 307 Alpha-tocopherol E 308 Gamma-tocopherol E 309 Delta-tocopherol E 322 Lecithins E 471 Mono- and diglycerides of fatty acids E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	} <i>quantum satis</i> } } } } } } 30 g/l } 10 g/l } } }

(a) OJ No. L24, 30.1.76, p. 49.

Food	Additive	Maximum level
Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils) specifically intended for cooking or frying purposes or for the preparation of gravy	E 270 Lactic acid	} <i>quantum satis</i> } } } } }
	E 300 Ascorbic acid	
	E 304 Fatty acid esters of ascorbic acid	
	E 306 Tocopherol-rich extract	
	E 307 Alpha-tocopherol	
	E 308 Gamma-tocopherol	
	E 309 Delta-tocopherol	
	E 322 Lecithins	30 g/l
	E 471 Mono- and diglycerides of fatty acids	10 g/l
	E 472c Citric acid esters of mono- and diglycerides of fatty acids	} <i>quantum satis</i> } } } }
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
E 333 Calcium citrates		
Refined olive oil, including olive pomace oil	E 307 Alpha-tocopherol	200 mg/l
Ripened cheese	E 170 Calcium carbonates	} <i>quantum satis</i> } } }
	E 504 Magnesium carbonates	
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	
Sliced and grated ripened cheese	E 170 Calcium carbonates	} <i>quantum satis</i> } } } }
	E 504 Magnesium carbonates	
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	
	E 460 Celluloses	
<i>Mozzarella</i> and whey cheese	E 270 Lactic acid	} <i>quantum satis</i> } } }
	E 330 Citric acid	
	E 575 Glucono-delta-lactone	
	E 260 Acetic acid	
Soured-cream butter	E 500 Sodium carbonates	<i>quantum satis</i>
Canned and bottled fruit and vegetables	E 260 Acetic acid	} <i>quantum satis</i> }
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 296 Malic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 336 Potassium tartrates	
	E 337 Sodium potassium tartrate	
	E 509 Calcium chloride	
E 575 Glucono-delta-lactone		

Food	Additive	Maximum level	
<i>Gehakt</i>	E 300 Ascorbic acid	} <i>quantum satis</i>	
	E 301 Sodium ascorbate	}	
	E 302 Calcium ascorbate	}	
	E 330 Citric acid	}	
	E 331 Sodium citrates	}	
	E 332 Potassium citrates	}	
	E 333 Calcium citrates	}	
Pre-packed preparations of fresh minced meat	E 300 Ascorbic acid	} <i>quantum satis</i>	
	E 301 Sodium ascorbate	}	
	E 302 Calcium ascorbate	}	
	E 330 Citric acid	}	
	E 331 Sodium citrates	}	
	E 332 Potassium citrates	}	
	E 333 Calcium citrates	}	
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 260 Acetic acid	} <i>quantum satis</i>	
	E 261 Potassium acetate	}	
	E 262 Sodium acetates	}	
	E 263 Calcium acetate	}	
	E 270 Lactic acid	}	
	E 300 Ascorbic acid	}	
	E 301 Sodium ascorbate	}	
	E 302 Calcium ascorbate	}	
	E 304 Fatty acid esters of ascorbic acid	}	
	E 322 Lecithins	}	
	E 325 Sodium lactate	}	
	E 326 Potassium lactate	}	
	E 327 Calcium lactate	}	
	E 471 Mono- and diglycerides of fatty acids	}	
	E 472a Acetic 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	}	
	<i>Pain courant français</i>	E 260 Acetic acid	} <i>quantum satis</i>
		E 261 Potassium acetate	}
E 262 Sodium acetates		}	
E 263 Calcium acetate		}	
E 270 Lactic acid		}	
E 300 Ascorbic acid		}	
E 301 Sodium ascorbate		}	
E 302 Calcium ascorbate		}	
E 304 Fatty acid esters of ascorbic acid		}	
E 322 Lecithins		}	
E 325 Sodium lactate		}	
E 326 Potassium lactate		}	
E 327 Calcium lactate		}	
E 471 Mono- and diglycerides of fatty acids		}	

Food	Additive	Maximum level
Fresh pasta	E 270 Lactic acid	} <i>quantum satis</i> } } } } } } }
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 322 Lecithins	
	E 330 Citric acid	
	E 334 Tartaric acid	
	E 471 Mono- and diglycerides of fatty acids	
	E 575 Glucono-delta-lactone	
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 undergone oenological processes not provided for in Regulation (EEC) No. 337/79	<i>pro memoria</i>
Beer	E 270 Lactic acid	} <i>quantum satis</i> } } } }
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 330 Citric acid	
	E 414 Acacia gum	
<i>Foie gras, foie gras entier, blocs de foie gras</i>	E 300 Ascorbic acid	} <i>quantum satis</i> }
	E 301 Sodium ascorbate	

”

EXPLANATORY NOTE

(This note is not part of the Regulations)

These Regulations, which apply to Great Britain, amend the Miscellaneous Food Additives Regulations 1995, as amended (“the principal Regulations”).

These Regulations implement—

- (a) European Parliament and Council Directive 98/72/EC amending Directive 95/2/EC on food additives other than colours and sweeteners (regulations 3(a), (c) and (d), 4 to 9 and 11 to 13); and
- (b) Commission Directive 98/86/EC amending Commission Directive 96/77/EC laying down specific purity criteria on food additives other than colours and sweeteners (regulations 3(b), 5 and 10(a)).

The principal provisions of the Regulations—

- (1) add flour treatment agents to the list of additive categories controlled as miscellaneous additives (regulation 3(c) and (d));
- (2) add four new additives to the list of miscellaneous additives generally permitted for use in foods not referred to in Schedule 6, 7 or 8 to the principal Regulations (regulation 6);
- (3) provide for additional uses of certain conditionally permitted additives in various foods (regulations 7 and 8), remove E 233 Thiabendazole from the list of permitted miscellaneous additives (regulation 7(c)(i)), permit the use of one new group of additives, E 343 Magnesium phosphates, in certain foods (regulation 8), and reduce the level of sulphur dioxide permitted in certain sugars (regulation 7(b)(iii));
- (4) add a number of new substances to the list of permitted carriers and carrier solvents (regulation 9);
- (5) remove the restrictions on the use of generally permitted additives in certain types of cream (regulations 11 and 12) and dry pasta (regulation 11), and increase the restrictions on the use of such additives in plain pasteurised cream (regulation 12); and
- (6) provide for additional uses of certain permitted additives and for the use of one new additive, E 1451 Acetylated oxidised starch, in specified foods for infants and young children including such foods for special medical purposes (regulation 13).

The Regulations also make consequential amendments to other legislation (regulation 14), a minor drafting amendment (regulation 13(c)(ii)) and a correction (regulation 10(b)).

No regulatory impact assessment has been prepared in relation to these Regulations.

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