

## SCHEDULE 1

### PART II

#### SPECIFIC PURITY CRITERIA FOR PERMITTED EMULSIFIERS AND PERMITTED STABILISERS

##### **E 322 Lecithins**

The specific purity criteria for lecithins contained in Council Directive [78/664/EEC\(1\)](#) as amended by Article 1.2 of Council Directive [82/712/EEC\(2\)](#).

##### **E 400 Alginic acid**

The specific purity criteria for alginic acid contained in Council Directive [78/663/EEC\(3\)](#) as amended by Article 1.2(a) of Council Directive [82/504/EEC\(4\)](#).

##### **E 401 Sodium alginate**

The specific purity criteria for sodium alginate contained in Council Directive [78/663/EEC](#) amended by Article 1.2(a) of Council Directive [82/504/EEC](#).

##### **E 402 Potassium alginate**

The specific purity criteria for potassium alginate contained in Council Directive [78/663/EEC](#) as amended by Article 1.2(a) of Council Directive [82/504/EEC](#).

##### **E 403 Ammonium alginate**

The specific purity criteria for ammonium alginate contained in Council Directive [78/663/EEC](#) as amended by Article 1.2(a) of Council Directive [82/504/EEC](#).

##### **E 404 Calcium alginate**

The specific purity criteria for calcium alginate contained in Council Directive [78/663/EEC](#) as amended by Article 1.2(a) of Council Directive [82/504/EEC](#).

##### **E 405 Propane-1,2-diol alginate**

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Synonym	Propylene glycol alginate.
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The specific purity criteria for propane-1,2-diol alginate contained in Council Directive [78/663/EEC](#) as amended by Article 1.2(a) of Council Directive [82/504/EEC](#).

##### **E 406 Agar**

The specific purity criteria for agar contained in Council Directive [78/663/EEC](#).

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(1) OJ No. L223, 14.8.78, p.30.  
(2) OJ No. L297, 23.10.82, p.31.  
(3) OJ No. L223, 14.8.78, p.7.  
(4) OJ No. L230, 5.8.82, p.35.

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#### **E 407 Carrageenan**

The specific purity criteria for carrageenan contained in Council Directive [78/663/EEC](#).

#### **E 410 Locust bean gum**

Synonym	Carob gum.
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The specific purity criteria for locust bean gum contained in Council Directive [78/663/EEC](#).

#### **E 412 Guar gum**

The specific purity criteria for guar gum contained in Council Directive [78/663/EEC](#).

#### **E 413 Tragacanth**

The specific purity criteria for tragacanth contained in Council Directive [70/663/EEC](#).

#### **E 414 Acacia**

Synonym	Gum arabic.
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The specific purity criteria for acacia contained in Council Directive [78/663/EEC](#).

#### **E 415 Xanthan gum**

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](#).

#### **416 Karaya gum**

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

#### **432 Polyoxyethylene (20) sorbitan monolaurate**

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

#### **433 Polyoxyethylene (20) sorbitan mono-oleate**

Synonym	Polysorbate 80.
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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

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of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

**434 Polyoxyethylene (20) sorbitan monopalmitate**

Synonym	Polysorbate 40.
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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.

**435 Polyoxyethylene (20) sorbitan monostearate**

Synonym	Polysorbate 60.
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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.

**436 Polyoxyethylene (20) sorbitan tristearate**

Synonym	Polysorbate 65.
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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**

The specific purity criteria for pectin contained in Council Directive [78/663/EEC](#).

**E 440 (ii) Amidated pectin**

The specific purity criteria for amidated pectin contained in Council Directive [78/663/EEC](#).

**442 Ammonium phosphatides**

Description	Ammonium phosphatides exist as an unctuous semi-solid (at 25C). They consist essentially of a mixture of the ammonium salts of phosphatidic acids derived from partially hardened rapeseed oil together with unreacted partially hardened rapeseed oil.
Matter insoluble in petroleum ether (40C-60C)	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.

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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 460(i) Microcrystalline cellulose**

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 461 Methylcellulose**

The specific purity criteria for methylcellulose contained in Council Directive [78/663/EEC](#).

#### **E 463 Hydroxypropylcellulose**

The specific purity criteria for hydroxypropylcellulose contained in Council Directive [78/663/EEC](#).

#### **E 464 Hydroxypropylmethylcellulose**

The specific purity criteria for hydroxypropylmethylcellulose contained in Council Directive [78/663/EEC](#).

#### **E 465 Ethylmethylcellulose**

Synonym	Methylethylcellulose.
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The specific purity criteria for ethylmethylcellulose contained in Council Directive [78/663/EEC](#).

#### **E 466 Carboxymethylcellulose**

Synonym	Sodium carboxymethylcellulose.
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The specific purity criteria for carboxymethylcellulose contained in Council Directive [78/663/EEC](#).

#### **E 470 Sodium, potassium and calcium salts of fatty acids**

The specific purity criteria for sodium, potassium and calcium salts of fatty acids contained in Council Directive [78/663/EEC](#).

#### **E 471 Mono-and di-glycerides of fatty acids**

The specific purity criteria for mono-and di-glycerides of fatty acids contained in Council Directive [78/663/EEC](#).

#### **E 472(a) Acetic acid esters of mono-and di-glycerides of fatty acids**

Synonym	Acetylated mono-and di-glycerides.
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The specific purity criteria for acetic acid esters of mono-and di-glycerides of fatty acids contained in Council Directive [78/663/EEC](#).

**E 472(b) Lactic acid esters of mono-and di-glycerides of fatty acids**

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Synonyms	Lactylated mono-and di-glycerides. Lactoglycerides.
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The specific purity criteria for lactic acid esters of mono-and di-glycerides of fatty acids contained in Council Directive [78/663/EEC](#).

**E 472(c) Citric acid esters of mono-and di-glycerides of fatty acids**

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Synonym	Citroglycerides.
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The specific purity criteria for citric acid esters of mono-and di-glycerides of fatty acids contained in Council Directive [78/663/EEC](#).

**E 472(d) Tartaric acid esters of mono-and di-glycerides of fatty acids**

The specific purity criteria for tartaric acid esters of mono-and di-glycerides of fatty acids contained in Council Directive [78/663/EEC](#).

**E 472(e) Mono-and diacetyltartaric acid esters of mono-and di-glycerides of fatty acids**

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Synonym	Mono-and diacetyltartaric acid esters of mono-and di-glycerides.
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The specific purity criteria for mono-and diacetyltartaric acid esters of mono-and di-glycerides of fatty acids contained in Council Directive [78/663/EEC](#).

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

The specific purity criteria for mixed acetic and tartaric acid esters of mono-and di-glycerides of fatty acids contained in Council Directive [78/663/EEC](#).

**E 473 Sucrose esters of fatty acids**

The specific purity criteria for sucrose esters of fatty acids contained in Council Directive [78/663/EEC](#).

**E 474 Sucroglycerides**

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**

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

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#### 476 Polyglycerol esters of polycondensed fatty acids of castor oil

Synonym	Polyglycerol polyricinoleate.
Description	The polyglycerol esters of polycondensed fatty acids of castor oil exist as a highly viscous liquid (at 25C). They are essentially a complex mixture of the partial esters and ethers of polyglycerol with linearly interesterified (polycondensed) fatty acids derived from castor 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, n (65°C/D)	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

Synonym	Propylene glycol esters of fatty acids.
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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

The specific purity criteria for sodium stearoyl-2-lactylate contained in Council Directive [78/663/EEC](#).

#### E 482 Calcium stearoyl-2-lactylate

The specific purity criteria for calcium stearoyl-2-lactylate contained in Council Directive [78/663/EEC](#).

#### E 483 Stearoyl tartrate

The specific purity criteria for stearoyl tartrate contained in Council Directive [78/663/EEC](#).

#### 491 Sorbitan monostearate

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.

#### **492 Sorbitan tristearate**

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.

#### **493 Sorbitan monolaurate**

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

#### **494 Sorbitan mono-oleate**

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

#### **495 Sorbitan monopalmitate**

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.

#### **Extract of Quillaia**

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.

Polyglycerol esters of dimerised fatty acids of soya bean oil

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Description	Polyglycerol esters of dimerised fatty acids of soya bean oil exist as a viscous oil obtained by the interesterification of polyglycerol with refined soya bean oil thermally polymerised in vacuo.  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.
Urea non-adduct content of total fatty acid methyl esters	Not more than 65 per centum.
Saponification value	Not less than 158 and not more than 175.
Iodine value	Not less than 78 and not more than 82 (Wijs).
Hydroxyl value	Not less than 60 and not more than 70.
Acid value	Not more than 6 mg. KOH per g.
Oxidatively polymerised soya bean oil	
Description	Oxidatively polymerised soya bean oil is a highly viscous liquid (at 25C). It is obtained by blowing air into edible soya bean oil at a temperature not exceeding 250C.
Combined oxidised fatty acids	Not more than 30 per centum.

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Urea non-adduct content of total fatty acid methyl esters	Not more than 42 per centum.
Refractive index, n (40°C/D)	Not less than 1.475 and not more than 1.485.
Saponification value	Not more than 220.
Iodine value	Not less than 75 and not more than 85 (Wijs).
Hydroxyl value	Not less than 30 and not more than 70.
Acid value	Not more than 6 mg. KOH per g.
Pectin extract	
Description	Pectin extract is obtained by extraction of dried apple pomace, citrus peel, or a mixture of both, with dilute potassium salts and concentration by evaporation. It may be in the form of a buff to brownish viscous solution (liquid pectin) or in the form of dry brown flakes or powder.
Content	Not more than 20 per centum of total solids and not less than 1.3 per centum of galacturonic acid for the liquid form; not less than 6.5 per centum of galacturonic acid for the dry form.
Reducing sugars	Not more than 12 per centum for the liquid form and not more than 75 per centum for the dry form.
Sulphate	Not more than 3 per centum for the liquid form and not more than 30 per centum for the dry form, in both cases expressed as Na <sub>2</sub> SO <sub>4</sub> .
Acid-insoluble ash	Not more than 1 per centum.

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