

## ANNEX I

**FOOD ADDITIVES GENERALLY PERMITTED FOR USE  
IN FOODSTUFFS NOT REFERRED TO IN ARTICLE 2 (3)**

## Note

1. Substances on this list may be added to all foodstuffs with the exception of those referred to in Article 2 (3) following the *quantum satis* principle.

[<sup>F12</sup> The substances listed under numbers E 407, E 407a and E 440 may be standardised with sugars, on condition that this is stated in addition to the number and designation.]

**Textual Amendments**

**F1** Substituted by [Directive 2003/114/EC of the European Parliament and of the Council of 22 December 2003 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)

3. Explanation of symbols used:

\* The substances E 290, E 938, E 939, E 941, E 942[<sup>F2</sup>,] E 948 and [<sup>F3</sup>E 949] may also be used in the foodstuffs referred to in Article 2 (3).

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

**Textual Amendments**

**F2** Substituted by [Directive 2001/5/EC of the European Parliament and of the Council of 12 February 2001 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)

**F3** Inserted by [Directive 2001/5/EC of the European Parliament and of the Council of 12 February 2001 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)

[<sup>F4</sup> The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407, E 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418 and E 440 may not be used in jelly mini-cups, defined, for the purpose of this Directive, as jelly confectionery of a firm consistence, contained in semi-rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth.]

**Textual Amendments**

**F4** Inserted by [Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs.](#)

<b>E No</b>	<b>Name</b>
[ <sup>F1</sup> E 170	Calcium carbonate]
E 260	Acetic acid
E 261	Potassium acetate

**a** [<sup>F5</sup>May be used only as a flour treatment agent.]

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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
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

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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

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[ <sup>F6</sup> E 407a	Processed eucheuma seaweed]
E 410	Locust bean gum #
E 412	Guar gum #
E 413	Tragacanth
E 414	Acacia gum (gum arabic)
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
[ <sup>F4</sup> E 462	Ethyl cellulose]
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose
	Sodium carboxy methyl cellulose
[ <sup>F7</sup>	Cellulose gum]
[ <sup>F5</sup> E 469	Enzymatically hydrolysed carboxy methyl cellulose]
[ <sup>F7</sup>	Enzymatically hydrolysed cellulose gum]
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

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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
	(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

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	(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
[ <sup>F5</sup> E 920]	L-Cysteine] <sup>a</sup>
E 938	Argon*
E 939	Helium*
E 941	Nitrogen*
E 942	Nitrous oxide*
E 948	Oxygen*
[ <sup>F3</sup> E 949]	Hydrogen *]
[ <sup>F5</sup> E 1103]	Invertase]
E 1200	Polydextrose
E 1404	Oxidized starch
E 1410	Monostarch phosphate

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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
[ <sup>F5</sup> E 1451	Acetylated oxidised starch]

**a** [<sup>F5</sup>May be used only as a flour treatment agent.]

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#### Textual Amendments

- F5** Inserted by Directive 98/72/EC of the European Parliament and of the Council of 15 October 1998 amending Directive 95/2/EC on food additives other than colours and sweeteners.
- F6** Inserted by Directive 96/85/EC of the European Parliament and of the Council of 19 December 1996 amending Directive 95/2/EC on food additives other than colours and sweeteners.
- F7** Inserted by Directive 2003/114/EC of the European Parliament and of the Council of 22 December 2003 amending Directive 95/2/EC on food additives other than colours and sweeteners.