

Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (Text with EEA relevance)

REGULATION (EC) No 1333/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

of 16 December 2008

on food additives

(Text with EEA relevance)

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community, and in particular Article 95 thereof,

Having regard to the proposal from the Commission,

Having regard to the opinion of the European Economic and Social Committee⁽¹⁾,

Acting in accordance with the procedure laid down in Article 251 of the Treaty⁽²⁾,

Whereas:

- (1) The free movement of safe and wholesome food is an essential aspect of the internal market and contributes significantly to the health and well-being of citizens, and to their social and economic interests.
- (2) A high level of protection of human life and health should be assured in the pursuit of Community policies.
- (3) This Regulation replaces previous Directives and Decisions concerning food additives permitted for use in foods with a view to ensuring the effective functioning of the internal market whilst ensuring a high level of protection of human health and a high level of consumer protection, including the protection of consumer interests, via comprehensive and streamlined procedures.
- (4) This Regulation harmonises the use of food additives in foods in the Community. This includes the use of food additives in foods covered by Council Directive 89/398/EEC of 3 May 1989 on the approximation of the laws of the Member States relating to foodstuffs intended for particular nutritional uses⁽³⁾ and the use of certain food colours for the health marking of meat and the decoration and stamping of eggs. It also harmonises the use of food additives in food additives and food enzymes thus ensuring their safety and quality and facilitating their storage and use. This has not previously been regulated at Community level.
- (5) Food additives are substances that are not normally consumed as food itself but are added to food intentionally for a technological purpose described in this Regulation, such as the preservation of food. All food additives should be covered by this Regulation, and therefore in the light of scientific progress and technological

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development the list of functional classes should be updated. However, substances should not be considered as food additives when they are used for the purpose of imparting flavour and/or taste or for nutritional purposes, such as salt replacers, vitamins and minerals. Moreover, substances considered as foods which may be used for a technological function, such as sodium chloride or saffron for colouring and food enzymes should also not fall within the scope of this Regulation. However, preparations obtained from foods and other natural source material that are intended to have a technological effect in the final food and which are obtained by selective extraction of constituents (e.g. pigments) relative to the nutritive or aromatic constituents, should be considered additives within the meaning of this Regulation. Finally, food enzymes are covered by Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes⁽⁴⁾, which excludes the application of this Regulation.

- (6) Substances not consumed as food itself but used intentionally in the processing of foods, which only remain as residues in the final food and do not have a technological effect in the final product (processing aids), should not be covered by this Regulation.
- (7) Food additives should be approved and used only if they fulfil the criteria laid down in this Regulation. Food additives must be safe when used, there must be a technological need for their use, and their use must not mislead the consumer and must be of benefit to the consumer. Misleading the consumer includes, but is not limited to, issues related to the nature, freshness, quality of ingredients used, the naturalness of a product or of the production process, or the nutritional quality of the product, including its fruit and vegetable content. The approval of food additives should also take into account other factors relevant to the matter under consideration including societal, economic, traditional, ethical and environmental factors, the precautionary principle and the feasibility of controls. The use and maximum levels of a food additive should take into account the intake of the food additive from other sources and the exposure to the food additive by special groups of consumers (e.g. allergic consumers).
- (8) Food additives must comply with the approved specifications, which should include information to adequately identify the food additive, including origin, and to describe the acceptable criteria of purity. The specifications previously developed for food additives included in Commission Directive 95/31/EC of 5 July 1995 laying down specific criteria of purity concerning sweeteners for use in foodstuffs⁽⁵⁾, Commission Directive 95/45/EC of 26 July 1995 laying down specific purity criteria concerning colours for use in foodstuffs⁽⁶⁾ and Commission Directive 96/77/EC of 2 December 1996 laying down specific purity criteria on food additives other than colours and sweeteners⁽⁷⁾ should be maintained until the corresponding additives are entered in the Annexes to this Regulation. At that time, the specifications related to such additives should be set out in a Regulation. Those specifications should relate directly to the additives included in the Community lists in the Annexes to this Regulation. However, considering the complex character and substance of such specifications, for the sake of clarity they should not be integrated as such in the Community lists but should be set out in one or more separate Regulations.

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- (9) Some food additives are permitted for specific uses for certain authorised oenological practices and processes. The use of such food additives should comply with this Regulation and with the specific provisions laid down in the relevant Community legislation.
- (10) In order to ensure harmonisation, the risk assessment and approval of food additives should be carried out in accordance with the procedure laid down in Regulation (EC) No 1331/2008 of the European Parliament and of the Council of 16 December 2008 establishing a common authorisation procedure for food additives, food enzymes and food flavourings⁽⁸⁾
- (11) Under Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety⁽⁹⁾, the European Food Safety Authority (hereinafter referred to as the Authority) is to be consulted on matters likely to affect public health.
- (12) A food additive which falls within the scope of Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed⁽¹⁰⁾ should be authorised in accordance with that Regulation as well as under this Regulation.
- (13) A food additive already approved under this Regulation which is prepared by production methods or using starting materials significantly different from those included in the risk assessment of the Authority, or different from those covered by the specifications laid down, should be submitted for evaluation by the Authority. ‘Significantly different’ could mean, *inter alia*, a change of the production method from extraction from a plant to production by fermentation using a micro-organism or a genetic modification of the original micro-organism, a change in starting materials, or a change in particle size, including the use of nanotechnology.
- (14) Food additives should be kept under continuous observation and must be re-evaluated whenever necessary in the light of changing conditions of use and new scientific information. Where necessary, the Commission together with the Member States should consider appropriate action.
- (15) Member States which maintained on 1 January 1992 prohibitions on the use of certain additives in certain specific foods which are considered traditional and are produced on their territory should be permitted to continue to apply those prohibitions. Moreover, as regard products such as ‘Feta’ or ‘Salame cacciatore’, this Regulation should be without prejudice to more restrictive rules linked to the use of certain denominations under Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽¹¹⁾ and Council Regulation (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed⁽¹²⁾.
- (16) Unless subject to further restrictions, an additive may be present in food, other than by direct addition, as a result of carry-over from an ingredient in which the additive was permitted, provided that the level of the additive in the final food is no greater than

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would be introduced by the use of the ingredient under proper technological conditions and good manufacturing practice.

- (17) Food additives remain subject to the general labelling obligations as provided for in Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs⁽¹³⁾ and, as the case may be, in Regulation (EC) No 1829/2003 and in Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms⁽¹⁴⁾. In addition, specific provisions on the labelling of food additives sold as such to the manufacturer or to the final consumer should be contained in this Regulation.
- (18) Sweeteners authorised under this Regulation may be used in table-top sweeteners sold directly to consumers. Manufacturers of such products should make information available to the consumer by appropriate means to allow them to use the product in a safe manner. Such information could be made available in a number of ways including on product labels, Internet websites, consumer information lines or at the point of sale. In order to adopt a uniform approach to the implementation of this requirement, guidance drawn up at Community level may be necessary.
- (19) The measures necessary for the implementation of this Regulation should be adopted in accordance with Council Decision 1999/468/EC of 28 June 1999 laying down the procedures for the exercise of implementing powers conferred on the Commission⁽¹⁵⁾.
- (20) In particular the Commission should be empowered to amend the Annexes of this Regulation and to adopt appropriate transitional measures. Since those measures are of general scope and are designed to amend non-essential elements of this Regulation, *inter alia*, by supplementing it with new non-essential elements, they must be adopted in accordance with the regulatory procedure with scrutiny provided for in Article 5a of Decision 1999/468/EC.
- (21) On grounds of efficiency, the normal time-limits for the regulatory procedure with scrutiny should be curtailed for the adoption of certain amendments to Annexes II and III relating to substances already authorised under other Community law as well as any appropriate transitional measures related to these substances.
- (22) In order to develop and update Community law on food additives in a proportionate and effective way, it is necessary to collect data, share information and coordinate work between Member States. For that purpose, it may be useful to undertake studies to address specific issues with a view to facilitating the decision-making process. It is appropriate that the Community finance such studies as part of its budgetary procedure. The financing of such measures is covered by Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules⁽¹⁶⁾.

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- (23) Member States are to carry out official controls in order to enforce compliance with this Regulation in accordance with Regulation (EC) No 882/2004.
- (24) Since the objective of this Regulation, namely to lay down Community rules on food additives, cannot be sufficiently achieved by the Member States and can therefore, in the interests of market unity and a high level of consumer protection, be better achieved at Community level, the Community may adopt measures, in accordance with the principle of subsidiarity as set out in Article 5 of the Treaty. In accordance with the principle of proportionality, as set out in that Article, this Regulation does not go beyond what is necessary in order to achieve that objective.
- (25) Following the adoption of this Regulation the Commission, assisted by the Standing Committee on the Food Chain and Animal Health, should review all the existing authorisations for criteria, other than safety, such as intake, technological need and the potential to mislead the consumer. All food additives that are to continue to be authorised in the Community should be transferred to the Community lists in Annexes II and III to this Regulation. Annex III to this Regulation should be completed with the other food additives used in food additives and food enzymes as well as carriers for nutrients and their conditions of use in accordance with Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings]. To allow a suitable transition period, the provisions in Annex III, other than the provisions concerning carriers for food additives and food additives in flavourings, should not apply until 1 January 2011.
- (26) Until the future Community lists of food additives are established, it is necessary to provide for a simplified procedure allowing the current lists of food additives contained in the existing Directives to be updated.
- (27) Without prejudice to the outcome of the review referred to in recital 25, within one year following the adoption of this Regulation the Commission should set up an evaluation programme for the Authority to re-evaluate the safety of the food additives that were already approved in the Community. That programme should define the needs and the order of priorities according to which the approved food additives are to be examined.
- (28) This Regulation repeals and replaces the following acts: Council Directive of 23 October 1962 on the approximation of the rules of the Member States concerning the colouring matters authorised for use in foodstuffs intended for human consumption⁽¹⁷⁾, Council Directive 65/66/EEC of 26 January 1965 laying down specific criteria of purity for preservatives authorised for use in foodstuffs intended for human consumption⁽¹⁸⁾, Council Directive 78/663/EEC of 25 July 1978 laying down specific criteria of purity for emulsifiers, stabilizers, thickeners and gelling agents for use in foodstuffs⁽¹⁹⁾, Council Directive 78/664/EEC of 25 July 1978 laying down specific criteria of purity for antioxidants which may be used in foodstuffs intended for human consumption⁽²⁰⁾, First Commission Directive 81/712/EEC of 28 July 1981 laying down Community methods of analysis for verifying that certain additives used in foodstuffs satisfy criteria of purity⁽²¹⁾, Council Directive 89/107/EEC of 21 December 1988 on the approximation of the laws of the Member States concerning food additives authorised for use in foodstuffs intended for human consumption⁽²²⁾, Directive 94/35/EC of the European

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Parliament and of the Council of 30 June 1994 on sweeteners for use in foodstuffs⁽²³⁾, Directive 94/36/EC of the European Parliament and of the Council of 30 June 1994 on colours for use in foodstuffs⁽²⁴⁾, Directive 95/2/EC of the European Parliament and of the Council of 20 February 1995 on food additives other than colours and sweeteners⁽²⁵⁾, Decision No 292/97/EC of the European Parliament and of the Council of 19 December 1996 on the maintenance of national laws prohibiting the use of certain additives in the production of certain specific foodstuffs⁽²⁶⁾ and Commission Decision 2002/247/EC of 27 March 2002 suspending the placing on the market and import of jelly confectionary containing the food additive E 425 konjac⁽²⁷⁾. However, it is appropriate that certain provisions of those acts remain in force during a transitional period to allow time for the preparation of the Community lists in the Annexes to this Regulation,

HAVE ADOPTED THIS REGULATION:

CHAPTER I

SUBJECT MATTER, SCOPE AND DEFINITIONS

Article 1

Subject matter

This Regulation lays down rules on food additives used in foods with a view to ensuring the effective functioning of the internal market whilst ensuring a high level of protection of human health and a high level of consumer protection, including the protection of consumer interests and fair practices in food trade, taking into account, where appropriate, the protection of the environment.

For those purposes, this Regulation provides for:

- (a) Community lists of approved food additives as set out in Annexes II and III;
- (b) conditions of use of food additives in foods, including in food additives and in food enzymes as covered by Regulation (EC) No 1332/2008 [on food enzymes], and in food flavourings as covered by Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods⁽²⁸⁾;
- (c) rules on the labelling of food additives sold as such.

Article 2

Scope

- 1 This Regulation shall apply to food additives.
- 2 This Regulation shall not apply to the following substances unless they are used as food additives:
 - a processing aids;

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- b substances used for the protection of plants and plant products in accordance with Community rules relating to plant health;
- c substances added to foods as nutrients;
- d substances used for the treatment of water for human consumption falling within the scope of Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption⁽²⁹⁾;
- e flavourings falling within the scope of Regulation (EC) No 1334/2008 [on flavourings and certain food ingredients with flavouring properties for use in and on foods].

3 This Regulation shall not apply to food enzymes falling within the scope of Regulation (EC) No 1332/2008 [on food enzymes], with effect from the date of adoption of the Community list of food enzymes in accordance with Article 17 of that Regulation.

4 This Regulation shall apply without prejudice to any specific Community rules concerning the use of food additives:

- a in specific foods;
- b for purposes other than those covered by this Regulation.

Article 3

Definitions

1 For the purposes of this Regulation, the definitions laid down in Regulations (EC) No 178/2002 and (EC) No 1829/2003 shall apply.

2 For the purposes of this Regulation the following definitions shall also apply:

- a 'food additive' shall mean any substance not 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 be reasonably expected to result, in it or its by-products becoming directly or indirectly a component of such foods;

The following are not considered to be food additives:

- (i) monosaccharides, disaccharides or oligosaccharides and foods containing these substances used for their sweetening properties;
- (ii) foods, whether dried or in concentrated form, including flavourings incorporated during the manufacturing of compound foods, because of their aromatic, sapid or nutritive properties together with a secondary colouring effect;
- (iii) substances used in covering or coating materials, which do not form part of foods and are not intended to be consumed together with those foods;
- (iv) products containing pectin and derived from dried apple pomace or peel of citrus fruits or quinces, or from a mixture of them, by the action of dilute acid followed by partial neutralisation with sodium or potassium salts (liquid pectin);
- (v) chewing gum bases;

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- (vi) white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolytic enzymes;
- (vii) ammonium chloride;
- (viii) blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;
- (ix) amino acids and their salts other than glutamic acid, glycine, cysteine and cystine and their salts having no technological function;
- (x) caseinates and casein;
- (xi) inulin;
- b 'processing aid' shall mean any substance which:
 - (i) is not consumed as a food by itself;
 - (ii) is intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological purpose during treatment or processing; and
 - (iii) may result in the unintentional but technically unavoidable presence in the final product of residues of the substance or its derivatives provided they do not present any health risk and do not have any technological effect on the final product;
- c 'functional class' shall mean one of the categories set out in Annex I based on the technological function a food additive exerts in the foodstuff;
- d 'unprocessed food' shall mean a food which has not undergone any treatment resulting in a substantial change in the original state of the food, for which purpose the following in particular are not regarded as resulting in substantial change: dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing, freezing, chilling, milling, husking, packing or unpacking;
- e 'food with no added sugars' shall mean a food without the following:
 - (i) any added monosaccharides or disaccharides;
 - (ii) any added food containing monosaccharides or disaccharides which is used for its sweetening properties;
- f 'energy-reduced food' shall mean a food with an energy value reduced by at least 30 % compared with the original food or a similar product;
- g 'table-top sweeteners' shall mean preparations of permitted sweeteners, which may contain other food additives and/or food ingredients and which are intended for sale to the final consumer as a substitute for sugars;
- h 'quantum satis' shall mean that no maximum numerical level is specified and substances shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided the consumer is not misled.

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CHAPTER II

COMMUNITY LISTS OF APPROVED FOOD ADDITIVES

Article 4

Community lists of food additives

- 1 Only food additives included in the Community list in Annex II may be placed on the market as such and used in foods under the conditions of use specified therein.
- 2 Only food additives included in the Community list in Annex III may be used in food additives, in food enzymes and in food flavourings under the conditions of use specified therein.
- 3 Food additives in Annex II shall be listed on the basis of the categories of food to which they may be added.
- 4 Food additives in Annex III shall be listed on the basis of the food additives, food enzymes, food flavourings and nutrients or categories thereof to which they may be added.
- 5 Food additives shall comply with the specifications as referred to in Article 14.

Article 5

Prohibition of non-compliant food additives and/or non-compliant food

No person shall place on the market a food additive or any food in which such a food additive is present if the use of the food additive does not comply with this Regulation.

Article 6

General conditions for inclusion and use of food additives in Community lists

- 1 A food additive may be included in the Community lists in Annexes II and III only if it meets the following conditions and, where relevant, other legitimate factors, including environmental factors:
 - a it does not, on the basis of the scientific evidence available, pose a safety concern to the health of the consumer at the level of use proposed;
 - b there is a reasonable technological need that cannot be achieved by other economically and technologically practicable means; and
 - c its use does not mislead the consumer.
- 2 To be included in the Community lists in Annexes II and III a food additive must have advantages and benefits for the consumer and therefore serve one or more of the following purposes:
 - a preserving the nutritional quality of the food;
 - b providing necessary ingredients or constituents for foods manufactured for groups of consumers with special dietary needs;
 - c enhancing the keeping quality or stability of a food or improving its organoleptic properties, provided that the nature, substance or quality of the food is not changed in such a way as to mislead the consumer;

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- d aiding in the manufacture, processing, preparation, treatment, packing, transport or storage of food, including food additives, food enzymes and food flavourings, provided that the food additive is not used to disguise the effects of the use of faulty raw materials or of any undesirable practices or techniques, including unhygienic practices or techniques, during the course of any such activities.
- 3 By way of derogation from paragraph 2(a), a food additive which reduces the nutritional quality of a food may be included in the Community list in Annex II provided that:
- a the food does not constitute a significant component of a normal diet; or
 - b the food additive is necessary for the production of foods for groups of consumers with special dietary needs.

Article 7

Specific conditions for sweeteners

A food additive may be included in the Community list in Annex II for the functional class of sweetener only if, in addition to serving one or more of the purposes set out in Article 6(2), it serves one or more of the following purposes:

- (a) replacing sugars for the production of energy-reduced food, non-cariogenic food or food with no added sugars; or
- (b) replacing sugars where this permits an increase in the shelf-life of the food; or
- (c) producing food intended for particular nutritional uses as defined in Article 1(2)(a) of Directive 89/398/EEC.

Article 8

Specific conditions for colours

A food additive may be included in the Community list in Annex II for the functional class of colour only if, in addition to serving one or more of the purposes set out in Article 6(2), it serves one of the following purposes:

- (a) restoring the original appearance of food of which the colour has been affected by processing, storage, packaging and distribution, whereby visual acceptability may have been impaired;
- (b) making food more visually appealing;
- (c) giving colour to food otherwise colourless.

Article 9

Functional classes of food additives

1 Food additives may be assigned in Annexes II and III to one of the functional classes in Annex I on the basis of the principal technological function of the food additive.

Allocating a food additive to a functional class shall not preclude it from being used for several functions.

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2 Where necessary, as a result of scientific progress or technological development, the measures, designed to amend non-essential elements of this Regulation, relating to additional functional classes which may be added to Annex I shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).

Article 10

The content of the Community lists of food additives

1 A food additive which complies with the conditions set out in Articles 6, 7 and 8 may, in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings] be included in:

- a the Community list in Annex II to this Regulation; and/or
- b the Community list in Annex III to this Regulation.

2 The entry for a food additive in the Community lists in Annexes II and III shall specify:

- a the name of the food additive and its E number;
- b the foods to which the food additive may be added;
- c the conditions under which the food additive may be used;
- d if appropriate, whether there are any restrictions on the sale of the food additive directly to the final consumer.

3 The Community lists in Annexes II and III shall be amended in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings].

Article 11

Levels of use of food additives

1 When establishing the conditions of use referred to in Article 10(2)(c):

- a the level of use shall be set at the lowest level necessary to achieve the desired effect;
- b the levels shall take into account:
 - (i) any acceptable daily intake, or equivalent assessment, established for the food additive and the probable daily intake of it from all sources;
 - (ii) where the food additive is to be used in foods eaten by special groups of consumers, the possible daily intake of the food additive by consumers in those groups.

2 Where appropriate, no maximum numerical level shall be fixed for a food additive (quantum satis). In that case, the food additive shall be used in accordance with the principle of quantum satis.

3 The maximum levels of food additives set out in Annex II shall apply to the food as marketed, unless otherwise stated. By way of derogation from this principle, for dried and/or concentrated foods which need to be reconstituted the maximum levels shall apply to the food as reconstituted according to the instructions on the label taking into account the minimum dilution factor.

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4 The maximum levels for colours set out in Annex II shall apply to the quantities of colouring principle contained in the colouring preparation unless otherwise stated.

Article 12

Changes in the production process or starting materials of a food additive already included in a Community list

When a food additive is already included in a Community list and there is a significant change in its production methods or in the starting materials used, or there is a change in particle size, for example through nanotechnology, the food additive prepared by those new methods or materials shall be considered as a different additive and a new entry in the Community lists or a change in the specifications shall be required before it can be placed on the market.

Article 13

Food additives falling within the scope of Regulation (EC) No 1829/2003

1 A food additive falling within the scope of Regulation (EC) No 1829/2003 may be included in the Community lists in Annexes II and III in accordance with this Regulation only when it is covered by an authorisation in accordance with Regulation (EC) No 1829/2003.

2 When a food additive already included in the Community list is produced from a different source falling within the scope of Regulation (EC) No 1829/2003, it will not require a new authorisation under this Regulation, as long as the new source is covered by an authorisation in accordance with Regulation (EC) No 1829/2003 and the food additive complies with the specifications established under this Regulation.

Article 14

Specifications of food additives

The specifications of food additives relating, in particular, to origin, purity criteria and any other necessary information, shall be adopted when the food additive is included in the Community lists in Annexes II and III for the first time, in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings].

CHAPTER III

USE OF FOOD ADDITIVES IN FOODS

Article 15

Use of food additives in unprocessed foods

Food additives shall not be used in unprocessed foods, except where such use is specifically provided for in Annex II.

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Article 16

Use of food additives in foods for infants and young children

Food additives shall not be used in foods for infants and young children as referred to in Directive 89/398/EEC, including dietary foods for infants and young children for special medical purposes, except where specifically provided for in Annex II to this Regulation.

Article 17

Use of colours for markings

Only food colours listed in Annex II to this Regulation may be used for the purpose of health marking as provided for in Council Directive 91/497/EEC of 29 July 1991 amending and consolidating Directive 64/433/EEC on health problems affecting intra-Community trade in fresh meat to extend it to the production and marketing of fresh meat⁽³⁰⁾ and other markings required on meat products, for the decorative colouring of eggshells and for the stamping of eggshells as provided for in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin⁽³¹⁾.

Article 18

Carry-over principle

- 1 The presence of a food additive shall be permitted:
 - a in a compound food other than as referred to in Annex II, where the food additive is permitted in one of the ingredients of the compound food;
 - b in a food to which a food additive, food enzyme or food flavouring has been added, where the food additive:
 - (i) is permitted in the food additive, food enzyme or food flavouring in accordance with this Regulation; and
 - (ii) has been carried over to the food via the food additive, food enzyme or food flavouring; and
 - (iii) has no technological function in the final food;
 - c in a food which is to be used solely in the preparation of a compound food and provided that the compound food complies with this Regulation.
- 2 Paragraph 1 shall not apply to infant formulae, follow-on formulae, processed cereal-based foods and baby foods and dietary foods for special medical purposes intended for infants and young children as referred to in Directive 89/398/EEC, except where specifically provided for.
- 3 Where a food additive in a food flavouring, food additive or food enzyme is added to a food and has a technological function in that food, it shall be considered a food additive of that food and not a food additive of the added flavouring, food additive or food enzyme, and must then comply with the conditions of use for that food as provided for.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

4 Without prejudice to paragraph 1, the presence of a food additive used as a sweetener shall be permitted in a compound food with no added sugars, in an energy-reduced compound food, in compound dietary foods intended for low-calorie diets, in non-cariogenic compound foods, and in a compound food with an increased shelf-life, provided that the sweetener is permitted in one of the ingredients of the compound food.

Article 19

Interpretation decisions

Where necessary, it may be decided in accordance with the regulatory procedure referred to in Article 28(2) whether or not:

- (a) a particular food belongs to a category of food referred to in Annex II; or
- (b) a food additive listed in Annexes II and III and permitted at 'quantum satis' is used in accordance with the criteria referred to in Article 11(2); or
- (c) a given substance meets the definition of food additive in Article 3.

Article 20

Traditional foods

The Member States listed in Annex IV may continue to prohibit the use of certain categories of food additives in the traditional foods produced on their territory as listed in that Annex.

CHAPTER IV

LABELLING

Article 21

Labelling of food additives not intended for sale to the final consumer

1 Food additives not intended for sale to the final consumer, whether sold singly or mixed with each other and/or with food ingredients, as defined in Article 6(4) of Directive 2000/13/EC, may only be marketed with the labelling provided for in Article 22 of this Regulation, which must be easily visible, clearly legible and indelible. The information shall be in a language easily understandable to purchasers.

2 Within its own territory, the Member State in which the product is marketed may, in accordance with the Treaty, stipulate that the information provided for in Article 22 shall be given in one or more of the official languages of the Community, to be determined by that Member State. This shall not preclude such information from being indicated in several languages.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

Article 22

General labelling requirements for food additives not intended for sale to the final consumer

1 Where food additives not intended for sale to the final consumer are sold singly or mixed with each other and/or other food ingredients and/or with other substances added to them, their packaging or containers shall bear the following information:

- a the name and/or E-number laid down in this Regulation in respect of each food additive or a sales description which includes the name and/or E-number of each food additive;
- b the statement 'for food' or the statement 'restricted use in food' or a more specific reference to its intended food use;
- c if necessary, the special conditions of storage and/or use;
- d a mark identifying the batch or lot;
- e instructions for use, if the omission thereof would preclude appropriate use of the food additive;
- f the name or business name and address of the manufacturer, packager or seller;
- g an indication of the maximum quantity of each component or group of components subject to quantitative limitation in food and/or appropriate information in clear and easily understandable terms enabling the purchaser to comply with this Regulation or other relevant Community law; where the same limit on quantity applies to a group of components used singly or in combination, the combined percentage may be given as a single figure; the limit on quantity shall be expressed either numerically or by the quantum satis principle;
- h the net quantity;
- i the date of minimum durability or use-by-date;
- j where relevant, information on a food additive or other substances referred to in this Article and listed in Annex IIIa to Directive 2000/13/EC as regards the indication of the ingredients present in foodstuffs.

2 Where food additives are sold mixed with each other and/or with other food ingredients, their packaging or containers shall bear a list of all ingredients in descending order of their percentage by weight of the total.

3 Where substances (including food additives or other food ingredients) are added to food additives to facilitate their storage, sale, standardisation, dilution or dissolution, their packaging or containers shall bear a list of all such substances in descending order of their percentage by weight of the total.

4 By way of derogation from paragraphs 1, 2 and 3, the information required in paragraph 1 points (e) to (g) and in paragraphs 2 and 3 may appear merely on the documents relating to the consignment which are to be supplied with or prior to the delivery, provided that the indication 'not for retail sale' appears on an easily visible part of the packaging or container of the product in question.

5 By way of derogation from paragraphs 1, 2 and 3, where food additives are supplied in tankers, all of the information may appear merely on the accompanying documents relating to the consignment which are to be supplied with the delivery.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

Article 23

Labelling of food additives intended for sale to the final consumer

1 Without prejudice to Directive 2000/13/EC, Council Directive 89/396/EEC of 14 June 1989 on indications or marks identifying the lot to which a foodstuff belongs⁽³²⁾ and Regulation (EC) No 1829/2003, food additives sold singly or mixed with each other and/or other food ingredients intended for sale to the final consumer may be marketed only if their packaging contains the following information:

- a the name and E-number laid down in this Regulation in respect of each food additive or a sales description which includes the name and E-number of each food additive;
- b the statement 'for food' or the statement 'restricted use in food' or a more specific reference to its intended food use.

2 By way of derogation from paragraph 1(a), the sales description of a table-top sweetener shall include the term '... -based table-top sweetener', using the name(s) of the sweetener(s) used in its composition.

3 The labelling of a table-top sweetener containing polyols and/or aspartame and/or aspartame-acesulfame salt shall bear the following warnings:

- a polyols: 'excessive consumption may induce laxative effects';
- b aspartame/aspartame-acesulfame salt: 'contains a source of phenylalanine'.

4 Manufacturers of table-top sweeteners shall make available by appropriate means the necessary information to allow their safe use by consumers. Guidance for the implementation of this paragraph may be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).

5 For the information provided for in paragraphs 1 to 3 of this Article, Article 13(2) of Directive 2000/13/EC shall apply accordingly.

Article 24

Labelling requirement for foods containing certain food colours

1 Without prejudice to Directive 2000/13/EC, the labelling of food containing the food colours listed in Annex V to this Regulation shall include the additional information set out in that Annex.

2 In relation to the information provided in paragraph 1 of this Article, Article 13(2) of Directive 2000/13/EC shall apply accordingly.

3 Where necessary as a result of scientific progress or technical development, Annex V shall be amended by measures, designed to amend non-essential elements of this Regulation, in accordance with the regulatory procedure with scrutiny referred to in Article 28(4).

Article 25

Other labelling requirements

Articles 21, 22, 23 and 24 shall be without prejudice to more detailed or more extensive laws, regulations or administrative provisions regarding weights and measures

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or applying to the presentation, classification, packaging and labelling of dangerous substances and preparations or applying to the transport of such substances and preparations.

CHAPTER V

PROCEDURAL PROVISIONS AND IMPLEMENTATION

Article 26

Information obligation

1 A producer or user of a food additive shall inform the Commission immediately of any new scientific or technical information which might affect the assessment of the safety of the food additive.

2 A producer or user of a food additive shall, at the request of the Commission, inform it of the actual use of the food additive. Such information shall be made available to Member States by the Commission.

Article 27

Monitoring of food additive intake

1 Member States shall maintain systems to monitor the consumption and use of food additives on a risk-based approach and report their findings with appropriate frequency to the Commission and the Authority.

2 After the Authority has been consulted, a common methodology for the gathering of information by the Member States on dietary intake of food additives in the Community shall be adopted in accordance with the regulatory procedure referred to in Article 28(2).

Article 28

Committee

1 The Commission shall be assisted by the Standing Committee on the Food Chain and Animal Health.

2 Where reference is made to this paragraph, Articles 5 and 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

The period laid down in Article 5(6) of Decision 1999/468/EC shall be set at three months.

3 Where reference is made to this paragraph, Article 5a(1) to (4) and Article 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

4 Where reference is made to this paragraph, Article 5a(1) to (4) and (5)(b) and Article 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

The time-limits laid down in Article 5a(3)(c) and (4)(b) and (e) of Decision 1999/468/EC shall be 2 months, 2 months and 4 months respectively.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

Article 29

Community financing of harmonised policies

The legal basis for the financing of measures resulting from this Regulation shall be Article 66(1)(c) of Regulation (EC) No 882/2004.

CHAPTER VI

TRANSITIONAL AND FINAL PROVISIONS

Article 30

Establishment of Community lists of food additives

1 Food additives which are permitted for use in foods under Directives 94/35/EC, 94/36/EC and 95/2/EC, as amended on the basis of Article 31 of this Regulation, and their conditions of use shall be entered in Annex II to this Regulation after a review of their compliance with Articles 6, 7 and 8 thereof. The measures relating to the entry of such additives in Annex II, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex II.

2 Food additives authorised for use in food additives in Directive 95/2/EC and their conditions of use shall be entered in Part 1 of Annex III to this Regulation after a review of their compliance with Article 6 thereof. The measures relating to the entry of such additives in Annex III, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex III.

3 Food additives authorised for use in food flavourings in Directive 95/2/EC and their conditions of use shall be entered in Part 4 of Annex III to this Regulation after a review of their compliance with Article 6 thereof. The measures relating to the entry of such additives in Annex III, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex III.

4 Specifications of the food additives covered under paragraphs 1 to 3 of this Article shall be adopted, in accordance with Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings], at the moment those food additives are entered in the Annexes in accordance with those paragraphs.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

5 The measures relating to any appropriate transitional measures, which are designed to amend non-essential elements of this Regulation, *inter alia*, by supplementing it, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).

Article 31

Transitional measures

Until the establishment of the Community lists of food additives as provided for in Article 30 is completed, the Annexes to Directives 94/35/EC, 94/36/EC and 95/2/EC shall be amended, where necessary, by measures, designed to amend non-essential elements of those Directives, adopted by the Commission in accordance with the regulatory procedure with scrutiny referred to in Article 28(4).

Foods placed on the market or labelled before 20 January 2010 which do not comply with Article 22(1)(i) and (4) may be marketed until their date of minimum durability or use-by-date.

Foods placed on the market or labelled before 20 July 2010 which do not comply with Article 24 may be marketed until their date of minimum durability or use-by-date.

Article 32

Re-evaluation of approved food additives

1 Food additives which were permitted before 20 January 2009 shall be subject to a new risk assessment carried out by the Authority.

2 After consultation of the Authority, an evaluation programme for those additives shall be adopted by 20 January 2010, in accordance with the regulatory procedure referred to in Article 28(2). The evaluation programme shall be published in the *Official Journal of the European Union*.

Article 33

Repeals

- 1 The following acts shall be repealed:
- a Council Directive of 23 October 1962 on the approximation of the rules of the Member States concerning the colouring matters authorised for use in foodstuffs intended for human consumption;
 - b Directive 65/66/EEC;
 - c Directive 78/663/EEC;
 - d Directive 78/664/EEC;
 - e Directive 81/712/EEC;
 - f Directive 89/107/EEC;
 - g Directive 94/35/EC;
 - h Directive 94/36/EC;
 - i Directive 95/2/EC;
 - j Decision No 292/97/EC;

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

k Decision 2002/247/EC.

2 References to the repealed acts shall be construed as references to this Regulation.

Article 34

Transitional provisions

By way of derogation from Article 33, the following provisions shall continue to apply until the transfer under Article 30(1), (2) and (3) of this Regulation of food additives already permitted in Directives 94/35/EC, 94/36/EC and 95/2/EC has been completed:

- (a) Article 2(1), (2) and (4) of Directive 94/35/EC and the Annex thereto;
- (b) Article 2(1) to (6), (8), (9) and (10) of Directive 94/36/EC and Annexes I to V thereto;
- (c) Articles 2 and 4 of Directive 95/2/EC and Annexes I to VI thereto.

Notwithstanding point (c), the authorisations for E 1103 Invertase and E 1105 Lysozyme laid down in Directive 95/2/EC shall be repealed with effect from the date of application of the Community list on food enzymes in accordance with Article 17 of Regulation (EC) No 1332/2008 [on food enzymes].

Article 35

Entry into force

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

It shall apply from 20 January 2010.

However, Article 4(2) shall apply to Parts 2, 3 and 5 of Annex III from 1 January 2011 and Article 23(4) shall apply from 20 January 2011. Article 24 shall apply from 20 July 2010. Article 31 shall apply from 20 January 2009.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

ANNEX I

Functional classes of food additives in foods and of food additives in food additives and food enzymes

1. 'sweeteners' are substances used to impart a sweet taste to foods or in table-top sweeteners;
2. 'colours' are substances which add or restore colour in a food, and include natural constituents of foods and natural sources which are normally not consumed as foods as such and not normally used as characteristic ingredients of food. Preparations obtained from foods and other edible natural source materials obtained by physical and/or chemical extraction resulting in a selective extraction of the pigments relative to the nutritive or aromatic constituents are colours within the meaning of this Regulation;
3. 'preservatives' are substances which prolong the shelf-life of foods by protecting them against deterioration caused by micro-organisms and/or which protect against growth of pathogenic micro-organisms;
4. 'antioxidants' are substances which prolong the shelf-life of foods by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;
5. 'carriers' are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive or a flavouring, food enzyme, nutrient and/or other substance added for nutritional or physiological purposes to a food without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;
6. 'acids' are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;
7. 'acidity regulators' are substances which alter or control the acidity or alkalinity of a foodstuff;
8. 'anti-caking agents' are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;
9. 'anti-foaming agents' are substances which prevent or reduce foaming;
10. 'bulking agents' are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;
11. 'emulsifiers' are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;
12. 'emulsifying salts' are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;
13. 'firming agents' are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;
14. 'flavour enhancers' are substances which enhance the existing taste and/or odour of a foodstuff;
15. 'foaming agents' are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

Status: Point in time view as at 06/11/2014.

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16. ‘gelling agents’ are substances which give a foodstuff texture through formation of a gel;
17. ‘glazing agents’ (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;
18. ‘humectants’ are substances which prevent foods from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;
19. ‘modified starches’ are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;
20. ‘packaging gases’ are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;
21. ‘propellants’ are gases other than air which expel a foodstuff from a container;
22. ‘raising agents’ are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;
23. ‘sequestrants’ are substances which form chemical complexes with metallic ions;
24. ‘stabilisers’ are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilisers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff, substances which stabilise, retain or intensify an existing colour of a foodstuff and substances which increase the binding capacity of the food, including the formation of cross-links between proteins enabling the binding of food pieces into re-constituted food;
25. ‘thickeners’ are substances which increase the viscosity of a foodstuff;
26. ‘flour treatment agents’ are substances, other than emulsifiers, which are added to flour or dough to improve its baking quality^{[F1];}
27. ^[F2]‘contrast enhancers’ are substances which, when applied to the external surface of fruit or vegetables following depigmentation of predefined parts (e.g. by laser treatment), help to distinguish these parts from the remaining surface by imparting colour following interaction with certain components of the epidermis.]

Textual Amendments

- F1** Substituted by [Commission Regulation \(EU\) No 510/2013 of 3 June 2013 amending Annexes I, II and III to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council as regards the use of iron oxides and hydroxides \(E 172\), hydroxypropyl methyl cellulose \(E 464\) and polysorbates \(E 432-436\) for marking of certain fruits \(Text with EEA relevance\).](#)
- F2** Inserted by [Commission Regulation \(EU\) No 510/2013 of 3 June 2013 amending Annexes I, II and III to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council as regards the use of iron oxides and hydroxides \(E 172\), hydroxypropyl methyl cellulose \(E 464\) and polysorbates \(E 432-436\) for marking of certain fruits \(Text with EEA relevance\).](#)

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

[^{F3} ANNEX II

Union list of food additives approved for use in foods and conditions of use

Textual Amendments

- F3** Substituted by [Commission Regulation \(EU\) No 1129/2011 of 11 November 2011 amending Annex II to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives \(Text with EEA relevance\)](#).

PART A

1. Introduction

This Union list includes:

- the name of the food additive and its E number,
- the foods to which the food additive may be added,
- the conditions under which the food additive may be used,
- restrictions on the sale of the food additive directly to the final consumer.

2. General provisions on listed food additives and conditions of use

1. Only the substances listed in Part B may be used as additives in foods.
2. Additives may only be used in the foods and under the conditions set out in Part E of this Annex.
3. In Part E of this Annex, foods are listed on the basis of food categories set out in Part D of this Annex and additives are grouped on the basis of definitions set out in Part C of this Annex.

- [^{F4}. Aluminium lakes prepared from all colours listed in Table 1 of Part B are authorised until 31 July 2014.

From 1 August 2014 only aluminium lakes prepared from the colours listed in Table 3 of this Part A are authorised and only in those food categories where provisions on maximum limits on aluminium coming from lakes are explicitly stated in Part E.]

Textual Amendments

- F4** Substituted by [Commission Regulation \(EU\) No 380/2012 of 3 May 2012 amending Annex II to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council as regards the conditions of use and the use levels for aluminium-containing food additives \(Text with EEA relevance\)](#).

5. The colours E 123, E 127, E 160b, E 173 and E 180, may not be sold directly to the consumer.
6. 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.
7. When labelled 'for food use', nitrite may be sold only in a mixture with salt or a salt substitute.

Status: Point in time view as at 06/11/2014.

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8. The carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008, shall not apply to foods listed in Table 1, as regards food additives in general, and in Table 2, as regards food colours.

TABLE 1

Foods in which the presence of an additive may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008

[^{F5} 1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008, excluding meat preparations as defined by Regulation (EC) No 853/2004]
2	Honey as defined in Council Directive 2001/110/EC ^a
3	Non-emulsified oils and fats of animal or vegetable origin
4	Butter
5	Unflavoured pasteurised and sterilised (including UHT) milk and unflavoured plain pasteurised cream (excluding reduced fat cream)
6	Unflavoured fermented milk products, not heat-treated after fermentation
7	Unflavoured buttermilk (excluding sterilised buttermilk)
8	Natural mineral water as defined in Directive 2009/54/EC of the European Parliament and of the Council ^b and spring water and all other bottled or packed waters
9	Coffee (excluding flavoured instant coffee) and coffee extracts
10	Unflavoured leaf tea
11	Sugars as defined in Council Directive 2001/111/EC ^c
12	Dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 2009/39/EC of the European Parliament and of the Council ^d

^a OJ L 10, 12.1.2002, p. 47.

^b OJ L 164, 26.6.2009, p. 45.

^c OJ L 10, 12.1.2002, p. 53.

^d OJ L 124, 20.5.2009, p. 21.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

TABLE 2

Foods in which the presence of a food colour may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008

1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008
2	All bottled or packed waters
3	Milk, full fat, semi-skimmed and skimmed milk, pasteurised or sterilised (including UHT sterilisation) (unflavoured)
4	Chocolate milk
5	Fermented milk (unflavoured)
6	Preserved milks as mentioned in Council Directive 2001/114/EC ^a (unflavoured)
7	Buttermilk (unflavoured)
8	Cream and cream powder (unflavoured)
9	Oils and fats of animal or vegetable origin
10	Ripened and unripened cheese (unflavoured)
11	Butter from sheep and goats' milk
12	Eggs and egg products as defined in Regulation (EC) No 853/2004
13	Flour and other milled products and starches
14	Bread and similar products
15	Pasta and gnocchi
16	Sugar including all mono- and disaccharides
17	Tomato paste and canned and bottled tomatoes
18	Tomato-based sauces
19	Fruit juice and fruit nectar as mentioned in Council Directive 2001/112/EC ^b and vegetable juice and vegetable nectars
20	Fruit, vegetables (including potatoes) and mushrooms — canned, bottled or dried;

^a OJ L 15, 17.1.2002, p. 19.

^b OJ L 10, 12.1.2002, p. 58.

^c OJ L 10, 12.1.2002, p. 67.

^d OJ L 197, 3.8.2000, p. 19.

^e OJ L 299, 16.11.2007, p. 1.

^f OJ L 39, 13.2.2008, p. 16.

^g OJ L 149, 14.6.1991, p. 1.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

	processed fruit, vegetables (including potatoes) and mushrooms
21	Extra jam, extra jelly, and chestnut purée as mentioned in Council Directive 2001/113/EC ^c ; crème de pruneaux
22	Fish, molluscs and crustaceans, meat, poultry and game as well as their preparations, but not including prepared meals containing these ingredients
23	Cocoa products and chocolate components in chocolate products as mentioned in Directive 2000/36/EC of the European Parliament and of the Council ^d
24	Roasted coffee, tea, herbal and fruit infusions, chicory; extracts of tea and herbal and fruit infusions and of chicory; tea, herbal and fruit infusions and cereal preparations for infusions, as well as mixes and instant mixes of these products
25	Salt, salt substitutes, spices and mixtures of spices
26	Wine and other products covered by Council Regulation (EC) No 1234/2007 ^e , as listed in its Annex I, Part XII
27	Spirit drinks defined in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 of the European Parliament and of the Council ^f , spirits (preceded by the name of the fruit) obtained by maceration and distillation and London gin (Annex II paragraphs 16 and 22 of, respectively) Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà as defined in Annex II, paragraphs 38, 39 and 43 of Regulation (EC) No 110/2008, respectively
28	Sangria, Clarea and Zurra as mentioned in Council Regulation (EEC) No 1601/91 ^g

a OJ L 15, 17.1.2002, p. 19.

b OJ L 10, 12.1.2002, p. 58.

c OJ L 10, 12.1.2002, p. 67.

d OJ L 197, 3.8.2000, p. 19.

e OJ L 299, 16.11.2007, p. 1.

f OJ L 39, 13.2.2008, p. 16.

g OJ L 149, 14.6.1991, p. 1.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

29	Wine vinegar covered by Regulation (EC) No 1234/2007, as listed in its Annex I, Part XII
30	Foods for infants and young children as mentioned in Directive 2009/39/EC including foods for special medical purposes for infants and young children
31	Honey as defined in Directive 2001/110/EC
32	Malt and malt products
a	OJ L 15, 17.1.2002, p. 19.
b	OJ L 10, 12.1.2002, p. 58.
c	OJ L 10, 12.1.2002, p. 67.
d	OJ L 197, 3.8.2000, p. 19.
e	OJ L 299, 16.11.2007, p. 1.
f	OJ L 39, 13.2.2008, p. 16.
g	OJ L 149, 14.6.1991, p. 1.

^{F6}TABLE 3

Colours which may be used in the form of lakes

E-number	Name
E 100	Curcumin
[^{F7} E 101	Riboflavins]
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 141	Copper complexes of chlorophylls and chlorophyllins
E 142	Green S
[^{F8} E 151	Brilliant Black PN]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

E 155	Brown HT
E 163	Anthocyanins
E 180	Litholrubine BKJ

PART B

LIST OF ALL ADDITIVES

1. Colours

E-number	Name
E 100	Curcumin
E 101	Riboflavins
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 140	Chlorophylls and chlorophyllins
E 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S
E 150a	Plain caramel ^a
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel

a The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).

b Canthaxanthin is not authorised in the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10).

Status: Point in time view as at 06/11/2014.

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[^{FS} E 151	Brilliant Black PN]
E 153	Vegetable carbon
E 155	Brown HT
E 160a	Carotenes
E 160b	Annatto, Bixin, Norbixin
E 160c	Paprika extract, capsanthin, capsorubin
E 160d	Lycopene
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein
E 161g	Canthaxanthin ^b
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides
E 173	Aluminium
E 174	Silver
E 175	Gold
E 180	Litholrubine BK

a The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).

b Canthaxanthin is not authorised in the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10).

2. Sweeteners

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame K
E 951	Aspartame
E 952	Cyclamates
E 953	Isomalt
E 954	Saccharins
E 955	Sucralose

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

E 957	Thaumatococcus
E 959	Neohesperidine DC
[^{F9} E 960	Steviol glycosides]
E 961	Neotame
E 962	Salt of aspartame-acesulfame
[^{F10} E 964	Polyglycitol syrup]
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol
[^{F11} E 969	Advantame]

3. Additives other than colours and sweeteners

E-number	Name
E 170	Calcium carbonate
[^{F2} E 172	Iron oxides and hydroxides]
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid ^a
E 211	Sodium benzoate ^a
E 212	Potassium benzoate ^a
E 213	Calcium benzoate ^a
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate
E 220	Sulphur dioxide
E 221	Sodium sulphite

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

b [^{F6}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

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
E 234	Nisin
E 235	Natamycin
E 239	Hexamethylene tetramine
E 242	Dimethyl dicarbonate
[^{F13} E 243	Ethyl lauroyl arginate]
E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 260	Acetic acid
[^{F14} E 261	Potassium acetates] ^d
E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric acid
E 300	Ascorbic acid

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

b [^{F6}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

E 301	Sodium ascorbate
E 302	Calcium ascorbate
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 310	Propyl gallate
E 311	Octyl gallate
E 312	Dodecyl gallate
E 315	Erythorbic acid
E 316	Sodium erythorbate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)
E 321	Butylated hydroxytoluene (BHT)
E 322	Lecithins
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 (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
a	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.
b	[^{F6} authorised until 31 January 2014.]
c	authorised until 31 May 2013.]
d	[^{F12} Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

E 341	Calcium phosphates
E 343	Magnesium phosphates
E 350	Sodium malates
E 351	Potassium malate
E 352	Calcium malates
E 353	Metatartaric acid
E 354	Calcium tartrate
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate
E 363	Succinic acid
E 380	Triammonium citrate
E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)
E 392	Extracts of rosemary
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 407a	Processed eucheama seaweed
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Gum arabic (acacia gum)
E 415	Xanthan gum
E 416	Karaya gum
a	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.
b	[^{F6} authorised until 31 January 2014.
c	authorised until 31 May 2013.]
d	[^{F12} Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
[^{F15} E 423	Octenyl succinic acid modified gum arabic]
E 425	Konjac
E 426	Soybean hemicellulose
E 427	Cassia gum
E 431	Polyoxyethylene (40) stearate
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
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)
E 440	Pectins
E 442	Ammonium phosphatides
E 444	Sucrose acetate isobutyrate
E 445	Glycerol esters of wood rosins
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates
E 459	Beta-cyclodextrin
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
a	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.
b	[^{F6} authorised until 31 January 2014.
c	authorised until 31 May 2013.]
d	[^{F12} Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

[^{F8} E 466	Sodium carboxy methyl cellulose, Cellulose gum]
E 468	Cross-linked sodium carboxy methyl cellulose, cross linked cellulose gum
E 469	Enzymatically hydrolysed carboxy methyl cellulose, 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
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 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 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate
E 483	Stearyl tartrate
E 491	Sorbitan monostearate
a	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.
b	[^{F6} authorised until 31 January 2014.
c	authorised until 31 May 2013.]
d	[^{F12} Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

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E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate
[^{F16} E 499	Stigmasterol-rich plant sterols]
E 500	Sodium carbonates
E 501	Potassium carbonates
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 517	Ammonium sulphate
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium 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

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

b [^{F6}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

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E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Sodium aluminium phosphate acidic
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
[^{F4} E 556	Calcium aluminium silicate ^b
E 558	Bentonite ^c
E 559	Aluminium silicate (Kaolin)] ^b
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 579	Ferrous gluconate
E 585	Ferrous lactate
E 586	4-Hexylresorcinol
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate
E 626	Guanylic acid
E 627	Disodium guanylate

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

b [^{F6}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

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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
E 640	Glycine and its sodium salt
E 650	Zinc acetate
E 900	Dimethyl polysiloxane
E 901	Beeswax, white and yellow
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac
E 905	Microcrystalline wax
E 907	Hydrogenated poly-1-decene
[^{F17}]	
E 914	Oxidised polyethylene wax
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 943a	Butane
E 943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
a	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.
b	[^{F6} authorised until 31 January 2014.
c	authorised until 31 May 2013.]
d	[^{F12} Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

E 999	Quillaia extract
E 1103	Invertase
E 1105	Lysozyme
E 1200	Polydextrose
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone
E 1203	Polyvinyl alcohol (PVA)
E 1204	Pullulan
E 1205	Basic methacrylate copolymer
[^{F18} E 1206	Neutral methacrylate copolymer
E 1207	Anionic methacrylate copolymer]
[^{F19} E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer]
[^{F20} E 1209	Polyvinyl alcohol-polyethylene glycol- <i>graft</i> -co-polymer]
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 1451	Acetylated oxidised starch
E 1452	Starch aluminium octenyl succinate
E 1505	Triethyl citrate
E 1517	Glyceryl diacetate (diacetin)
E 1518	Glyceryl triacetate (triacetin)
E 1519	Benzyl alcohol

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

b [^{F6}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

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E 1520	Propane-1, 2-diol (propylene glycol)
E 1521	Polyethylene glycol
a	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.
b	[^{F6} authorised until 31 January 2014.]
c	authorised until 31 May 2013.]
d	[^{F12} Period of application: From 6 February 2013.]

PART C

DEFINITIONS OF GROUPS OF ADDITIVES

(1) Group I

E-number	Name	Specific maximum level
E 170	Calcium carbonate	<i>quantum satis</i>
E 260	Acetic acid	<i>quantum satis</i>
[^{F14} E 261	Potassium acetates ^d	<i>quantum satis</i>]
E 262	Sodium acetates	<i>quantum satis</i>
E 263	Calcium acetate	<i>quantum satis</i>
E 270	Lactic acid	<i>quantum satis</i>
E 290	Carbon dioxide	<i>quantum satis</i>
E 296	Malic acid	<i>quantum satis</i>
E 300	Ascorbic acid	<i>quantum satis</i>
E 301	Sodium ascorbate	<i>quantum satis</i>
E 302	Calcium ascorbate	<i>quantum satis</i>
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>
E 306	Tocopherol-rich extract	<i>quantum satis</i>
E 307	Alpha-tocopherol	<i>quantum satis</i>
E 308	Gamma-tocopherol	<i>quantum satis</i>
E 309	Delta-tocopherol	<i>quantum satis</i>
E 322	Lecithins	<i>quantum satis</i>
E 325	Sodium lactate	<i>quantum satis</i>
a	May not be used in jelly mini-cups.	
b	May not be used to produce dehydrated foods intended to rehydrate on ingestion.	
c	May not be used in jelly confectionery.	
d	[^{F12} Period of application: From 6 February 2013.]	

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

E 326	Potassium lactate	<i>quantum satis</i>
E 327	Calcium lactate	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 331	Sodium citrates	<i>quantum satis</i>
E 332	Potassium citrates	<i>quantum satis</i>
E 333	Calcium citrates	<i>quantum satis</i>
E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>
E 335	Sodium tartrates	<i>quantum satis</i>
E 336	Potassium tartrates	<i>quantum satis</i>
E 337	Sodium potassium tartrate	<i>quantum satis</i>
E 350	Sodium malates	<i>quantum satis</i>
E 351	Potassium malate	<i>quantum satis</i>
E 352	Calcium malates	<i>quantum satis</i>
E 354	Calcium tartrate	<i>quantum satis</i>
E 380	Triammonium citrate	<i>quantum satis</i>
E 400	Alginic acid	<i>quantum satis</i> ^a
E 401	Sodium alginate	<i>quantum satis</i> ^a
E 402	Potassium alginate	<i>quantum satis</i> ^a
E 403	Ammonium alginate	<i>quantum satis</i> ^a
E 404	Calcium alginate	<i>quantum satis</i> ^a
E 406	Agar	<i>quantum satis</i> ^a
E 407	Carrageenan	<i>quantum satis</i> ^a
E 407a	Processed eucheama seaweed	<i>quantum satis</i> ^a
E 410	Locust bean gum	<i>quantum satis</i> ^{ab}
E 412	Guar gum	<i>quantum satis</i> ^{ab}
E 413	Tragacanth	<i>quantum satis</i> ^a
E 414	Gum arabic (Acacia gum)	<i>quantum satis</i> ^a
E 415	Xanthan gum	<i>quantum satis</i> ^{ab}
E 417	Tara gum	<i>quantum satis</i> ^{ab}
E 418	Gellan gum	<i>quantum satis</i> ^a

a May not be used in jelly mini-cups.

b May not be used to produce dehydrated foods intended to rehydrate on ingestion.

c May not be used in jelly confectionery.

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

E 422	Glycerol	<i>quantum satis</i>
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination ^{ac}
E 440	Pectins	<i>quantum satis</i> ^a
E 460	Cellulose	<i>quantum satis</i>
E 461	Methyl cellulose	<i>quantum satis</i>
E 462	Ethyl cellulose	<i>quantum satis</i>
E 463	Hydroxypropyl cellulose	<i>quantum satis</i>
E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>
E 465	Ethyl methyl cellulose	<i>quantum satis</i>
[^{F8} E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>]
E 469	Enzymatically hydrolysed carboxy methyl cellulose	<i>quantum satis</i>
E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>
E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>
E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>

a May not be used in jelly mini-cups.

b May not be used to produce dehydrated foods intended to rehydrate on ingestion.

c May not be used in jelly confectionery.

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

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E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 500	Sodium carbonates	<i>quantum satis</i>
E 501	Potassium carbonates	<i>quantum satis</i>
E 503	Ammonium carbonates	<i>quantum satis</i>
E 504	Magnesium carbonates	<i>quantum satis</i>
E 507	Hydrochloric acid	<i>quantum satis</i>
E 508	Potassium chloride	<i>quantum satis</i>
E 509	Calcium chloride	<i>quantum satis</i>
E 511	Magnesium chloride	<i>quantum satis</i>
E 513	Sulphuric acid	<i>quantum satis</i>
E 514	Sodium sulphates	<i>quantum satis</i>
E 515	Potassium sulphates	<i>quantum satis</i>
E 516	Calcium sulphate	<i>quantum satis</i>
E 524	Sodium hydroxide	<i>quantum satis</i>
E 525	Potassium hydroxide	<i>quantum satis</i>
E 526	Calcium hydroxide	<i>quantum satis</i>
E 527	Ammonium hydroxide	<i>quantum satis</i>
E 528	Magnesium hydroxide	<i>quantum satis</i>
E 529	Calcium oxide	<i>quantum satis</i>
E 530	Magnesium oxide	<i>quantum satis</i>
E 570	Fatty acids	<i>quantum satis</i>
E 574	Gluconic acid	<i>quantum satis</i>
E 575	glucono-delta-lactone	<i>quantum satis</i>
E 576	Sodium gluconate	<i>quantum satis</i>
E 577	Potassium gluconate	<i>quantum satis</i>
E 578	Calcium gluconate	<i>quantum satis</i>
E 640	Glycine and its sodium salt	<i>quantum satis</i>

a May not be used in jelly mini-cups.

b May not be used to produce dehydrated foods intended to rehydrate on ingestion.

c May not be used in jelly confectionery.

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

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E 920	L-cysteine	<i>quantum satis</i>
E 938	Argon	<i>quantum satis</i>
E 939	Helium	<i>quantum satis</i>
E 941	Nitrogen	<i>quantum satis</i>
E 942	Nitrous oxide	<i>quantum satis</i>
E 948	Oxygen	<i>quantum satis</i>
E 949	Hydrogen	<i>quantum satis</i>
E 1103	Invertase	<i>quantum satis</i>
E 1200	Polydextrose	<i>quantum satis</i>
E 1404	Oxidised starch	<i>quantum satis</i>
E 1410	Monostarch phosphate	<i>quantum satis</i>
E 1412	Distarch phosphate	<i>quantum satis</i>
E 1413	Phosphated distarch phosphate	<i>quantum satis</i>
E 1414	Acetylated distarch phosphate	<i>quantum satis</i>
E 1420	Acetylated starch	<i>quantum satis</i>
E 1422	Acetylated distarch adipate	<i>quantum satis</i>
E 1440	Hydroxy propyl starch	<i>quantum satis</i>
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>
E 1451	Acetylated oxidised starch	<i>quantum satis</i>
E 620	Glutamic acid	10 g/kg, individually or in combination, expressed as glutamic acid
E 621	Monosodium glutamate	
E 622	Monopotassium glutamate	
E 623	Calcium diglutamate	
E 624	Monoammonium glutamate	
E 625	Magnesium diglutamate	
E 626	Guanylic acid	500 mg/kg, individually or in combination, expressed as guanylic acid
E 627	Disodium guanylate	

a May not be used in jelly mini-cups.

b May not be used to produce dehydrated foods intended to rehydrate on ingestion.

c May not be used in jelly confectionery.

d [^{F12}Period of application: From 6 February 2013.]

Status: Point in time view as at 06/11/2014.

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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	
E 420	Sorbitols	<i>Quantum satis</i> (for purpose other than sweetening)
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitols	
E 966	Lactitol	
E 967	Xylitol	
E 968	Erythritol	
a	May not be used in jelly mini-cups.	
b	May not be used to produce dehydrated foods intended to rehydrate on ingestion.	
c	May not be used in jelly confectionery.	
d	[^{F12} Period of application: From 6 February 2013.]	

(2) **Group II: Food colours authorised at *quantum satis***

E-number	Name
E 101	Riboflavins
E 140	Chlorophylls, Chlorophyllins
E 141	Copper complexes of chlorophylls and chlorophyllins
E 150a	Plain caramel
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 153	Vegetable carbon
E 160a	Carotenes
E 160c	Paprika extract, capsanthin, capsorubin
E 162	Beetroot Red, betanin
E 163	Anthocyanins

Status: Point in time view as at 06/11/2014.

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E 170	calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides

(3) **Group III: Food colours with combined maximum limit**

E-number	Name
E 100	Curcumin
E 102	Tartrazine
[^{F21}	
^{F21}]	
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
[^{F21}	
E 129	Allura red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 142	Green S
[^{F8} E 151	Brilliant Black PN]
E 155	Brown HT
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein

(4) **Group IV: Polyols**

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

(5) **Other additives that may be regulated combined**

Status: Point in time view as at 06/11/2014.

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(a)

E 200–203: SORBIC ACID — SORBATES (SA)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate

(b)

E 210–213: BENZOIC ACID — BENZOATES (BA)

E-number	Name
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

(c)

E 200–213: SORBIC ACID — SORBATES; BENZOIC ACID — BENZOATES (SA + BA)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

(d)

E 200–219: SORBIC ACID — SORBATES; BENZOIC ACID — BENZOATES; P-HYDROXYBENZOATES (SA + BA + PHB)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid

Status: Point in time view as at 06/11/2014.

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E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(e)

E 200–203; 214–219: SORBIC ACID — SORBATES;
P-HYDROXYBENZOATES (SA + PHB)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(f)

E 214–219: P-HYDROXYBENZOATES (PHB)

E-number	Name
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(g)

E 220–228: SULPHUR DIOXIDE — SULPHITES

E-number	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite

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E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

(h)

E 249–250: NITRITES

E-number	Name
E 249	Potassium nitrite
E 250	Sodium nitrite

(i)

E 251–252: NITRATES

E-number	Name
E 251	Sodium nitrate
E 252	Potassium nitrate

(j)

E 280–283: PROPIONIC ACID — PROPIONATES

E-number	Name
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate

(k)

E 310–320: GALLATES, TBHQ AND BHA

E-number	Name
E 310	Propyl gallate
E 311	Octyl gallate
E 312	Dodecyl gallate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)

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(l)

E 338–341, E 343 AND E 450 — 452: PHOSPHORIC ACID —
PHOSPHATES — DI-, TRI- AND POLYPHOSPHATES

[^{F22}E-number	Name
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 450	Diphosphates ^a
E451	Triphosphates
E 452	Polyphosphates

a E 450 (ix) is not included]

(m)

E 355–357: ADIPIC ACID — ADIPATES

E-number	Name
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate

(n)

E 432–436: POLYSORBATES

E-number	Name
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
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)

Status: Point in time view as at 06/11/2014.

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(o)

E 473–474: SUCROSE ESTERS OF FATTY ACIDS, SUCROGLYCERIDES

E-number	Name
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides

(p)

E 481–482: STEAROYL-2-LACTYLATES

E-number	Name
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate

(q)

E 491–495: SORBITAN ESTERS

E-number	Name
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate

(r)

E 520–523: ALUMINIUM SULPHATES

E-number	Name
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate

(s.1.) ^[F4]E 551 – 559: Silicon dioxide – silicates⁽³³⁾

E-number	Name
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate

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E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
E 556	Calcium aluminium silicate
E 559	Aluminium silicate (Kaolin)

(s.2.) E 551 – 553: Silicon dioxide – silicates⁽³⁴⁾

E-number	Name
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc]

(t)

E 620–625: GLUTAMIC ACID — GLUTAMATES

E-number	Name
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate

(u)

E 626–635: RIBONUCLEOTIDES

E-number	Name
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

Status: Point in time view as at 06/11/2014.

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E 635	Disodium 5'-ribonucleotides
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PART D

FOOD CATEGORIES

Number	Name
0.	All categories of foods
01.	Dairy products and analogues
01.1	Unflavoured pasteurised and sterilised (including UHT) milk
01.2	Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation
01.3	Unflavoured fermented milk products, heat-treated after fermentation
01.4	Flavoured fermented milk products including heat-treated products
01.5	Dehydrated milk as defined by Directive 2001/114/EC
01.6	Cream and cream powder
01.6.1	Unflavoured pasteurised cream (excluding reduced fat creams)
01.6.2	Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %
01.6.3	Other creams
01.7	Cheese and cheese products
01.7.1	Unripened cheese excluding products falling in category 16
01.7.2	Ripened cheese
01.7.3	Edible cheese rind
01.7.4	Whey cheese
01.7.5	Processed cheese
a	OJ L 401, 30.12.2006, p. 1.
b	OJ L 339, 6.12.2006, p. 16.
c	OJ L 91, 7.4.1999, p. 29.
d	OJ L 16, 21.1.2009, p. 3.
e	OJ L 183, 12.7.2002, p. 51.

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01.7.6	Cheese products (excluding products falling in category 16)
01.8	Dairy analogues, including beverage whiteners
02.	Fats and oils and fat and oil emulsions
02.1	Fats and oils essentially free from water (excluding anhydrous milkfat)
02.2	Fat and oil emulsions mainly of type water-in-oil
02.2.1	Butter and concentrated butter and butter oil and anhydrous milkfat
02.2.2	Other fat and oil emulsions including spreads as defined by Regulation (EC) No 1234/2007 and liquid emulsions
02.3	Vegetable oil pan spray
03.	Edible ices
04.	Fruit and vegetables
04.1	Unprocessed fruit and vegetables
04.1.1	Entire fresh fruit and vegetables
04.1.2	Peeled, cut and shredded fruit and vegetables
04.1.3	Frozen fruit and vegetables
04.2	Processed fruit and vegetables
04.2.1	Dried fruit and vegetables
04.2.2	Fruit and vegetables in vinegar, oil, or brine
04.2.3	Canned or bottled fruit and vegetables
04.2.4	Fruit and vegetable preparations, excluding products covered by 5.4
04.2.4.1	Fruit and vegetable preparations excluding compote
04.2.4.2	Compote, excluding products covered by category 16
04.2.5	Jam, jellies and marmalades and similar products
a	OJ L 401, 30.12.2006, p. 1.
b	OJ L 339, 6.12.2006, p. 16.
c	OJ L 91, 7.4.1999, p. 29.
d	OJ L 16, 21.1.2009, p. 3.
e	OJ L 183, 12.7.2002, p. 51.

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04.2.5.1	Extra jam and extra jelly as defined by Directive 2001/113/EC
04.2.5.2	Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC
04.2.5.3	Other similar fruit or vegetable spreads
04.2.5.4	Nut butters and nut spreads
04.2.6	Processed potato products
05.	Confectionery
05.1	Cocoa and chocolate products as covered by Directive 2000/36/EC
05.2	Other confectionery including breath refreshing microsweets
05.3	Chewing gum
05.4	Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4
06.	Cereals and cereal products
06.1	Whole, broken, or flaked grain
06.2	Flours and other milled products and starches
06.2.1	Flours
06.2.2	Starches
06.3	Breakfast cereals
06.4	Pasta
06.4.1	Fresh pasta
06.4.2	Dry pasta
06.4.3	Fresh pre-cooked pasta
06.4.4	Potato gnocchi
06.4.5	Fillings of stuffed pasta (ravioli and similar)
06.5	Noodles
06.6	Batters
06.7	Pre-cooked or processed cereals
07.	Bakery wares
a	OJ L 401, 30.12.2006, p. 1.
b	OJ L 339, 6.12.2006, p. 16.
c	OJ L 91, 7.4.1999, p. 29.
d	OJ L 16, 21.1.2009, p. 3.
e	OJ L 183, 12.7.2002, p. 51.

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07.1	Bread and rolls
07.1.1	Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt
07.1.2	Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek
07.2	Fine bakery wares
[^{F5}08.	Meat
08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004
08.2	Meat preparations as defined by Regulation (EC) No 853/2004
08.3	Meat products
08.3.1	Non-heat-treated meat products
08.3.2	Heat-treated meat products
08.3.3	Casings and coatings and decorations for meat
08.3.4	Traditionally cured meat products with specific provisions concerning nitrites and nitrates
08.3.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
08.3.4.2	Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation)
08.3.4.3	Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)]
09.	Fish and fisheries products
a	OJ L 401, 30.12.2006, p. 1.
b	OJ L 339, 6.12.2006, p. 16.
c	OJ L 91, 7.4.1999, p. 29.
d	OJ L 16, 21.1.2009, p. 3.
e	OJ L 183, 12.7.2002, p. 51.

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09.1	Unprocessed fish and fisheries products
09.1.1	Unprocessed fish
09.1.2	Unprocessed molluscs and crustaceans
09.2	Processed fish and fishery products including mollusks and crustaceans
09.3	Fish roe
10.	Eggs and egg products
10.1	Unprocessed eggs
10.2	Processed eggs and egg products
11.	Sugars, syrups, honey and table-top sweeteners
11.1	Sugars and syrups as defined by Directive 2001/111/EC
11.2	Other sugars and syrups
11.3	Honey as defined in Directive 2001/110/EC
11.4	Table-top sweeteners
11.4.1	Table-top sweeteners in liquid form
11.4.2	Table-top sweeteners in powder form
11.4.3	Table-top sweeteners in tablets
12.	Salts, spices, soups, sauces, salads and protein products
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices, seasonings
12.2.1	Herbs and spices
12.2.2	Seasonings and condiments
12.3	Vinegars
12.4	Mustard
12.5	Soups and broths
12.6	Sauces
a	OJ L 401, 30.12.2006, p. 1.
b	OJ L 339, 6.12.2006, p. 16.
c	OJ L 91, 7.4.1999, p. 29.
d	OJ L 16, 21.1.2009, p. 3.
e	OJ L 183, 12.7.2002, p. 51.

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12.7	Salads and savoury based sandwich spreads
12.8	Yeast and yeast products
12.9	Protein products, excluding products covered in category 1.8
13.	Foods intended for particular nutritional uses as defined by Directive 2009/39/EC
13.1	Foods for infants and young children
13.1.1	Infant formulae as defined by Commission Directive 2006/141/EC ^a
13.1.2	Follow-on formulae as defined by Directive 2006/141/EC
13.1.3	Processed cereal-based foods and baby foods for infants and young children as defined by Commission Directive 2006/125/EC ^b
13.1.4	Other foods for young children
13.1.5	Dietary foods for infants and young children for special medical purposes as defined by Commission Directive 1999/21/EC ^c and special formulae for infants
13.1.5.1	Dietary foods for infants for special medical purposes and special formulae for infants
13.1.5.2	Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC
13.2	Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5)
13.3	Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)
13.4	Foods suitable for people intolerant to gluten as defined by Commission Regulation (EC) No 41/2009 ^d
14.	Beverages
14.1	Non-alcoholic beverages
a	OJ L 401, 30.12.2006, p. 1.
b	OJ L 339, 6.12.2006, p. 16.
c	OJ L 91, 7.4.1999, p. 29.
d	OJ L 16, 21.1.2009, p. 3.
e	OJ L 183, 12.7.2002, p. 51.

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14.1.1	Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters
14.1.2	Fruit juices as defined by Directive 2001/112/EC and vegetable juices
14.1.3	Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products
14.1.4	Flavoured drinks
14.1.5	Coffee, tea, herbal and fruit infusions, chicory; tea, herbal and fruit infusions and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products
14.1.5.1	Coffee, coffee extracts
14.1.5.2	Other
14.2	Alcoholic beverages, including alcohol-free and low-alcohol counterparts
14.2.1	Beer and malt beverages
14.2.2	Wine and other products defined by Regulation (EEC) No 1234/2007, and alcohol-free counterparts
14.2.3	Cider and perry
14.2.4	Fruit wine and made wine
14.2.5	Mead
14.2.6	Spirit drinks as defined in Regulation (EC) No 110/2008
14.2.7	Aromatised wine-based products as defined by Regulation (EEC) No 1601/91
14.2.7.1	Aromatised wines
14.2.7.2	Aromatised wine-based drinks
14.2.7.3	Aromatised wine-product cocktails
14.2.8	Other alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol
15.	Ready-to-eat savouries and snacks
a	OJ L 401, 30.12.2006, p. 1.
b	OJ L 339, 6.12.2006, p. 16.
c	OJ L 91, 7.4.1999, p. 29.
d	OJ L 16, 21.1.2009, p. 3.
e	OJ L 183, 12.7.2002, p. 51.

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

15.1	Potato-, cereal-, flour- or starch-based snacks
15.2	Processed nuts
16.	Desserts excluding products covered in categories 1, 3 and 4
17.	Food supplements as defined in Directive 2002/46/EC of the European Parliament and of the Council^a excluding food supplements for infants and young children
17.1	Food supplements supplied in a solid form including capsules and tablets and similar forms, excluding chewable forms
17.2	Food supplements supplied in a liquid form
17.3	Food supplements supplied in a syrup-type or chewable form
18.	Processed foods not covered by categories 1 to 17, excluding foods for infants and young children
a	OJ L 401, 30.12.2006, p. 1.
b	OJ L 339, 6.12.2006, p. 16.
c	OJ L 91, 7.4.1999, p. 29.
d	OJ L 16, 21.1.2009, p. 3.
e	OJ L 183, 12.7.2002, p. 51.

PART E

AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES]

ANNEX II Table 34: rows 1 - 250

ANNEX II Table 34: rows 251 - 500

ANNEX II Table 34: rows 501 - 750

ANNEX II Table 34: rows 751 - 1000

ANNEX II Table 34: rows 1001 - 1250

ANNEX II Table 34: rows 1251 - 1500

ANNEX II Table 34: rows 1501 - 1750

ANNEX II Table 34: rows 1751 - 2000

ANNEX II Table 34: rows 2001 - 2250

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

ANNEX II Table 34: rows 2251 - 2500

ANNEX II Table 34: rows 2501 - 2750

ANNEX II Table 34: rows 2751 - 3000

ANNEX II Table 34: rows 3001 - 3250

ANNEX II Table 34: rows 3251 - 3325

[^{F23} ANNEX III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use

Textual Amendments

F23 Substituted by [Commission Regulation \(EU\) No 1130/2011 of 11 November 2011 amending Annex III to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council on food additives by establishing a Union list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients \(Text with EEA relevance\).](#)

Definitions

1. 'nutrients' for the purposes of this Annex means vitamins, minerals and other substances added for nutritional purposes, as well as substances added for physiological purposes as covered by Regulation (EC) No 1925/2006, Directive 2002/46/EC, Directive 2009/39/EC and Regulation (EC) No 953/2009.
2. 'preparation' for the purposes of this Annex means a formulation consisting of one or more food additives, food enzymes and/or nutrients in which substances such as food additives and/or other food ingredients are incorporated to facilitate their storage, sale, standardisation, dilution or dissolution.

PART 1 Carriers in food additives
 Maximum level from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.
 E number of the carrier
 Name of the carrier
 Maximum level
 Food additives to which the carrier may be added
 E 1520 Propane-1, 2-diol (propylene glycol) 1 000 mg/kg in final food (as carry-over)
 Colours, emulsifiers and antioxidants
 E 422 Glycerol quantum satis
 All food additives
 E 420 Sorbitol
 E 421 Mannitol
 E 953 Isomalt
 E 965 Maltitol
 E 966 Lactitol
 E 967 Xylitol
 E 968 Erythritol
 E 400 – E 404 Alginic acid – alginates (Table 7 of Part 6)
 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 Gum arabic (acacia gum)
 E 415 Xanthan gum
 E 440 Pectins
 E 432 – E 436 Polysorbates (Table 4 of Part 6) quantum satis
 Antifoaming agents
 E 442 Ammonium phosphatides quantum satis
 Antioxidants
 E 460 Cellulose quantum satis
 All food additives
 E 461 Methyl cellulose
 E 462 Ethyl cellulose
 E 463 Hydroxypropyl cellulose
 E 464 Hydroxypropyl methyl cellulose
 E 465 Ethyl methyl cellulose
 E 466 Sodium carboxy methyl cellulose, Cellulose

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gumE 322Lecithinsquantum satisColours and fat-soluble antioxidantsE 432 – E 436Polysorbates (Table 4 of Part 6)E 470bMagnesium salts of fatty acidsE 471Mono- and diglycerides of fatty acidsE 472aAcetic acid esters of mono- and diglycerides of fatty acidsE 472cCitric acid esters of mono- and diglycerides of fatty acidsE 472eMono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acidsE 473Sucrose esters of fatty acidsE 475Polyglycerol esters of fatty acidsE 491 – E 495Sorbitan esters (Table 5 of Part 6)quantum satisColours and antifoaming agentsE 1404Oxidised starchquantum satisAll food additivesE 1410Monostarch phosphateE 1412Distarch phosphateE 1413Phosphated distarch phosphateE 1414Acetylated distarch phosphateE 1420Acetylated starchE 1422Acetylated distarch adipateE 1440Hydroxy propyl starchE 1442Hydroxy propyl distarch phosphateE 1450Starch sodium octenyl succinateE 1451Acetylated oxidised starchE 170Calcium carbonateE 263Calcium acetateE 331Sodium citratesE 332Potassium citratesE 341Calcium phosphatesE 501Potassium carbonatesE 504Magnesium carbonatesE 508Potassium chlorideE 509Calcium chlorideE 511Magnesium chlorideE 514Sodium sulphatesE 515Potassium sulphatesE 516Calcium sulphateE 517Ammonium sulphateE 577Potassium gluconateE 640Glycine and its sodium saltE 1505Triethyl citrateE 1518Glyceryl triacetate (triacetin)E 551Silicon dioxidequantum satisEmulsifiers and coloursE 552Calcium silicateE 553bTalc50 mg/kg in the colour preparationColoursE 901Beeswax, white and yellowquantum satisColoursE 1200Polydextrosequantum satisAll food additivesE 1201Polyvinylpyrrolidonequantum satisSweetenersE 1202PolyvinylpolypyrrolidoneE 322Lecithinsquantum satisGlazing agents for fruitE 432 – E 436PolysorbatesE 470aSodium, potassium and calcium salts of fatty acidsE 471Mono- and diglycerides of fatty acidsE 491 – E 495Sorbitan estersE 570Fatty acidsE 900Dimethyl polysiloxaneE 1521Polyethylene glycolquantum satisSweetenersE 425Konjacquantum satisAll food additivesE 459Beta-cyclodextrin1 000 mg/kg in final foodAll food additivesE 468Crosslinked sodium carboxy methyl celluloseCross-linked cellulose gumquantum satisSweetenersE 469Enzymatically hydrolysed carboxymethylcelluloseEnzymatically hydrolysed cellulose gumquantum satisAll food additivesE 555Potassium aluminium silicate90 % relative to the pigmentIn E 171 titanium dioxide and E 172 iron oxides and hydroxides

PART 2 Food additives other than carriers in food additivesExcept enzymes authorised as food additives.E 163 anthocyanins may contain up to 100 000 mg/kg sulphites. E 150 b caustic sulphite caramel and E 150 d sulphite ammonia caramel may contain 2 000 mg/kg according to the purity criteria (Directive 2008/128/EC).E number of the added food additiveName of the added food additiveMaximum levelFood additive preparations to which the food additive may be addedTable 1 quantum satisAll food additive preparationsE 200 – E 203Sorbic acid — sorbates (Table 2 of Part 6)1 500 mg/kg singly or in combination in the preparation 15 mg/kg in the final product expressed as the free acidColour preparationsE 210Benzoic acidE 211Sodium benzoateE 212Potassium benzoateE 220 – E 228Sulphur dioxide — sulphites (Table 3 of Part 6)100 mg/kg in the preparation and 2 mg/kg expressed as SO₂ in the final product as calculatedColour preparations (except E163 anthocyanins, E 150 b caustic sulphite caramel and E 150 d sulphite ammonia caramel)E 320Butylated hydroxyanisole (BHA)20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination)Emulsifiers containing fatty acidsE 321Butylated hydroxytoluene (BHT)E 338Phosphoric acid40 000 mg/kg singly or in combination in the preparation (expressed as P₂O₅)Preparations of the colour E 163 anthocyaninsE 339Sodium phosphatesE 340Potassium phosphatesE 343Magnesium phosphatesE 450DiphosphatesE 451TriphosphatesE 341Calcium phosphates40 000 mg/kg in the preparation (expressed as P₂O₅)Colour and emulsifier preparations10 000 mg/kg in the preparation (expressed as P₂O₅)Polyol preparations10 000 mg/kg

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in the preparation (expressed as P2O5)E 412 guar gum preparationsE 392Extracts of rosemary1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosolColour preparationsE 416Karaya gum50 000 mg/kg in the preparation, 1 mg/kg in final productColour preparationsE 432 – E 436Polysorbatesquantum satisPreparations of colours, contrast enhancers, fat soluble antioxidants and glazing agents for fruitE 473Sucrose esters of fatty acidsquantum satisPreparations of colours and fat soluble antioxidantsE 475Polyglycerol esters of fatty acidsquantum satisPreparations of colours and fat soluble antioxidantsE 476Polyglycerol polyricinoleate50 000 mg/kg in the preparation, 500 mg/kg in final foodAs emulsifier in preparations of colours used in:Surimi and Japanese type Fish Products (Kamaboko) (E 120 cochineal, carminic acid, carmines)Meat products, fish pastes and fruit preparations used in flavoured milk products and desserts (E163 anthocyanins, E100 curcumin and E120 cochineal, carminic acid, carmines)E 491 – E 495Sorbitan esters (Table 5 of Part 6)quantum satisPreparations of colours, anti-foaming agents and glazing agents for fruitE 551Silicon dioxide50 000 mg/kg in the preparationDry powdered colour preparations10 000 mg/kg in the preparationE 508 potassium chloride and E 412 guar gum preparationsE 551Silicon dioxide50 000 mg/kg in the preparationDry powdered preparations of emulsifiersE 552Calcium silicateE 551Silicon dioxide10 000 mg/kg in the preparationDry powdered preparations of polyolsE 552Calcium silicateE 553aMagnesium silicateE 553bTalcE 900Dimethyl polysiloxane200 mg/kg in the preparation, 0,2 mg/l in final foodColour preparations of E 160 a carotenes, E 160 b annatto, bixin, norbixin, E 160 c Paprika extract, capsanthin, capsorubin, E 160 d lycopene and E 160 e beta-apo-8'-carotenalE 903Carnauba wax130 000 mg/kg in the preparation, 1 200 mg/kg in final product from all sourcesAs stabiliser in preparations of sweeteners and/or acids intended to be used in chewing gum

Note: General rules for conditions of use of Food additives in Part 2

- (1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general 'quantum satis' principle included in Annex II Part C(1) Group I, have been included as food additives (other than for the purpose of carriers) in food additives under the general 'quantum satis' principle, unless stated otherwise.
- (2) For phosphates and silicates maximum limits have been set only in the food additive preparation and not in the final food.
- (3) For all other food additives with a numerical ADI value maximum limits have been set for the food additive preparation and the final food.
- (4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 3 Food additives including carriers in food enzymesIncluding enzymes authorised as food additives.Maximum level from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.E number of the added food additiveName of the added food additiveMaximum level in enzyme preparationMaximum level in final food except beveragesMaximum level in beveragesCan be used as a carrier?E 170Calcium carbonatequantum satisquantum satisquantum satisYesE 200Sorbic acid20 000 mg/kg (singly or in combination expressed as the free acid)20 mg/kg10 mg/lE 202Potassium sorbateE 210Benzoic acid5 000 mg/kg (singly or in combination expressed as the free acid)12 000

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

mg/kg in rennet1,7 mg/kg5 mg/kg in cheese where rennet has been used0,85 mg/l2,5 mg/l in whey based beverages where rennet has been usedE 211Sodium benzoateE 214Ethyl-p-hydroxybenzoate2 000 mg/kg (singly or in combination expressed as the free acid)2 mg/kg1 mg/lE 215Sodium ethyl p-hydroxybenzoateE 218Methyl p-hydroxybenzoateE 219Sodium methyl p-hydroxybenzoateE 220Sulphur dioxide2 000 mg/kg (singly or in combination expressed as SO₂)5 000 mg/kg only in food enzymes for brewing6 000 mg/kg only for barley beta-amylase10 000 mg/kg only for papain in solid form2 mg/kg2 mg/lE 221Sodium sulphiteE 222Sodium hydrogen sulphiteE 223Sodium metabisulphiteE 224Potassium metabisulphiteE 250Sodium nitrite500 mg/kg0,01 mg/kgNo useE 260Acetic acidquantum satisquantum satisquantum satisYesE 261Potassium acetatesquantum satisquantum satisquantum satisE 262Sodium acetatesquantum satisquantum satisquantum satisE 263Calcium acetatequantum satisquantum satisquantum satisE 270Lactic acidquantum satisquantum satisquantum satisYesE 281Sodium propionatequantum satisquantum satis50 mg/lE 290Carbon dioxidequantum satisquantum satisE 296Malic acidquantum satisquantum satisquantum satisYesE 300Ascorbic acidquantum satisquantum satisquantum satisYesE 301Sodium ascorbatequantum satisquantum satisquantum satisYesE 302Calcium ascorbatequantum satisquantum satisquantum satisYesE 304Fatty acid esters of ascorbic acidquantum satisquantum satisquantum satisE 306Tocopherol-rich extractquantum satisquantum satisquantum satisE 307Alpha-tocopherolquantum satisquantum satisquantum satisE 308Gamma-tocopherolquantum satisquantum satisquantum satisE 309Delta-tocopherolquantum satisquantum satisquantum satisE 322Lecithinsquantum satisquantum satisquantum satisYesE 325Sodium lactatequantum satisquantum satisquantum satisE 326Potassium lactatequantum satisquantum satisquantum satisE 327Calcium lactatequantum satisquantum satisquantum satisYesE 330Citric acidquantum satisquantum satisquantum satisYesE 331Sodium citratesquantum satisquantum satisquantum satisYesE 332Potassium citratesquantum satisquantum satisquantum satisYesE 333Calcium citratesquantum satisquantum satisE 334Tartaric acid (L(+)-)quantum satisquantum satisquantum satisE 335Sodium tartratesquantum satisquantum satisquantum satisYesE 336Potassium tartratesquantum satisquantum satisquantum satisYesE 337Sodium potassium tartratequantum satisquantum satisquantum satisE 350Sodium malatesquantum satisquantum satisquantum satisYesE 338Phosphoric acid10 000 mg/kg (expressed as P₂O₅)quantum satisquantum satisE 339Sodium phosphates50 000 mg/kg (singly or in combination, expressed as P₂O₅)quantum satisquantum satisYesE 340Potassium phosphatesE 341Calcium phosphatesE 343Magnesium phosphatesE 351Potassium malatequantum satisquantum satisquantum satisYesE 352Calcium malatesquantum satisquantum satisquantum satisYesE 354Calcium tartratequantum satisquantum satisquantum satisE 380Triammonium citratequantum satisquantum satisquantum satisE 400Alginate acidquantum satisquantum satisquantum satisYesE 401Sodium alginatequantum satisquantum satisquantum satisYesE 402Potassium alginatequantum satisquantum satisquantum satisYesE 403Ammonium alginatequantum satisquantum satisquantum satisE 404Calcium alginatequantum satisquantum satisquantum satisYesE 406Agarquantum satisquantum satisquantum satisYesE 407Carrageenanquantum satisquantum satisquantum satisYesE 407aProcessed eucheuma seaweedquantum satisquantum satisquantum satisE 410Locust bean gumquantum satisquantum satisquantum satisYesE 412Guar gumquantum satisquantum satisquantum satisYesE 413Tragacanthquantum satisquantum satisquantum satisYesE 414Acacia gum (gum arabic)quantum satisquantum satisquantum satisYesE 415Xanthan gumquantum satisquantum satisquantum satisYesE 417Tara gumquantum satisquantum satisquantum satisYesE 418Gellan gumquantum satisquantum satisquantum satisYesE

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Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

420 Sorbitol quantum satis quantum satis quantum satis Yes E 421 Mannitol quantum
satis quantum satis quantum satis Yes E 422 Glycerol quantum satis quantum
satis quantum satis Yes E 440 Pectins quantum satis quantum satis quantum satis Yes E
450 Diphosphates 50 000 mg/kg (singly or in combination expressed as P₂O₅) quantum
satis quantum satis E 451 Triphosphates E 452 Polyphosphates E 460 Cellulose quantum
satis quantum satis quantum satis Yes E 461 Methyl cellulose quantum satis quantum
satis quantum satis Yes E 462 Ethyl cellulose quantum satis quantum satis quantum
satis E 463 Hydroxypropyl cellulose quantum satis quantum satis quantum satis Yes E
464 Hydroxypropyl methyl cellulose quantum satis quantum satis quantum satis Yes E
465 Ethyl methyl cellulose quantum satis quantum satis quantum satis E 466 Sodium
carboxy methyl cellulose, Cellulose gum quantum satis quantum satis quantum
satis Yes E 469 Enzymatically hydrolysed carboxy methyl cellulose quantum
satis quantum satis quantum satis E 470a Sodium, potassium and calcium salts of
fatty acids quantum satis quantum satis quantum satis E 470b Magnesium salts of fatty
acids quantum satis quantum satis quantum satis E 471 Mono- and diglycerides of
fatty acids quantum satis quantum satis quantum satis Yes E 472a Acetic acid esters
of mono- and diglycerides of fatty acids quantum satis quantum satis quantum
satis Yes E 472b Lactic acid esters of mono- and diglycerides of fatty acids quantum
satis quantum satis quantum satis Yes E 472c Citric acid esters of mono- and diglycerides
of fatty acids quantum satis quantum satis quantum satis Yes E 472d Tartaric acid
esters of mono- and diglycerides of fatty acids quantum satis quantum satis quantum
satis Yes E 472e Mono- and diacetyl tartaric acid esters of mono- and diglycerides
of fatty acids quantum satis quantum satis quantum satis Yes E 472f Mixed acetic
and tartaric acid esters of mono- and diglycerides of fatty acids quantum
satis quantum satis quantum satis Yes E 473 Sucrose esters of fatty acids 50 000
mg/kg 50 mg/kg 25 mg/L Yes, only as a carrier E 500 Sodium carbonates quantum
satis quantum satis quantum satis Yes E 501 Potassium carbonates quantum satis quantum
satis quantum satis Yes, E 501 (i) potassium carbonate only E 503 Ammonium
carbonates quantum satis quantum satis quantum satis Yes E 504 Magnesium
carbonates quantum satis quantum satis quantum satis Yes E 507 Hydrochloric
acid quantum satis quantum satis quantum satis Yes E 508 Potassium chloride quantum
satis quantum satis quantum satis Yes E 509 Calcium chloride quantum satis quantum
satis quantum satis Yes E 511 Magnesium chloride quantum satis quantum satis quantum
satis Yes E 513 Sulphuric acid quantum satis quantum satis quantum satis Yes E
514 Sodium sulphates quantum satis quantum satis quantum satis Yes, E 514 (i) sodium
sulphate only E 515 Potassium sulphates quantum satis quantum satis quantum satis Yes E
516 Calcium sulphate quantum satis quantum satis quantum satis Yes E 517 Ammonium
sulphate 100 000 mg/kg 100 mg/kg 50 mg/l Yes E 524 Sodium hydroxide quantum
satis quantum satis quantum satis E 525 Potassium hydroxide quantum satis quantum
satis quantum satis Yes E 526 Calcium hydroxide quantum satis quantum satis quantum
satis Yes E 527 Ammonium hydroxide quantum satis quantum satis quantum
satis Yes E 528 Magnesium hydroxide quantum satis quantum satis quantum
satis Yes E 529 Calcium oxide quantum satis quantum satis quantum satis Yes E
530 Magnesium oxide quantum satis quantum satis quantum satis E 551 Silicon
dioxide 50 000 mg/kg in the dry powdered preparation quantum
satis quantum satis Yes E 570 Fatty acids quantum satis quantum satis quantum satis E
574 Gluconic acid quantum satis quantum satis quantum satis Yes E 575 Glucono-delta-
lactone quantum satis quantum satis quantum satis Yes E 576 Sodium gluconate quantum
satis quantum satis quantum satis E 577 Potassium gluconate quantum satis quantum
satis quantum satis E 578 Calcium gluconate quantum satis quantum satis quantum
satis Yes E 640 Glycine and its sodium salt quantum satis quantum satis quantum
satis E 920 L-cysteine 10 000 mg/kg 10 mg/kg 5 mg/l E 938 Argon quantum
satis quantum satis E 939 Helium quantum satis quantum satis quantum

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satisE 941Nitrogenquantum satisquantum satisquantum satisE 942Nitrous oxidequantum satisquantum satisquantum satisE 948Oxygenquantum satisquantum satisquantum satisE 949Hydrogenquantum satisquantum satisquantum satisE 965Maltitolquantum satisquantum satisquantum satisYesE 966Lactitolquantum satisquantum satisquantum satisYes (only as a carrier)E 967Xylitolquantum satisquantum satisquantum satisYes (only as a carrier)E 1200Polydextrosequantum satisquantum satisquantum satisYesE 1404Oxidised starchquantum satisquantum satisquantum satisYesE 1410Monostarch phosphatequantum satisquantum satisquantum satisYesE 1412Distarch phosphatequantum satisquantum satisquantum satisYesE 1413Phosphated distarch phosphatequantum satisquantum satisquantum satisYesE 1414Acetylated distarch phosphatequantum satisquantum satisquantum satisYesE 1420Acetylated starchquantum satisquantum satisquantum satisYesE 1422Acetylated distarch adipatequantum satisquantum satisquantum satisYesE 1440Hydroxy propyl starchquantum satisquantum satisquantum satisYesE 1442Hydroxy propyl distarch phosphatequantum satisquantum satisquantum satisYesE 1450Starch sodium octenyl succinatequantum satisquantum satisquantum satisYesE 1451Acetylated oxidised starchquantum satisquantum satisquantum satisYesE 1520Propane-1, 2-diol (propylene glycol)500 g/kg(see footnote)(see footnote)Yes, only as a carrier

Note: General rules for conditions of use of Food additives in Part 3

- (1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general ‘*quantum satis*’ principle, included in Annex II Part C(1) Group I, have been included as food additives in food enzymes under the general ‘*quantum satis*’ principle, unless stated otherwise.
- (2) For phosphates and silicates, when used as additives, maximum limits have been set only in the food enzyme preparation and not in the final food.
- (3) For all other food additives with a numerical ADI value maximum limits have been set for the food enzyme preparation and the final food.
- (4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 4 Food additives including carriers in food flavouringsProportionality rule: when combinations of gallates, TBHQ, and BHA are used, the individual levels must be reduced proportionally.Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.E number of the additiveName of the additiveFlavouring categories to which the additive may be addedMaximum levelTable 1All flavouringsquantum satisE 420E 421E 953E 965E 966E 967E 968SorbitolMannitolIsomaltMaltitolLactitolXylitolErythritolAll flavouringsquantum satis for purposes other than sweetening, not as flavour enhancersE 200 – E 203E 210E 211E 212E 213Sorbic acid and sorbates (Table 2 of Part 6),Benzoic acid,Sodium benzoate,Potassium benzoateCalcium benzoateAll flavourings1 500 mg/kg (singly or in combination expressed as the free acid) in flavouringsE 310E311E 312E 319E 320Propyl gallateOctyl gallateDodecyl gallateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Essential oils1 000 mg/kg (gallates, TBHQ and BHA, individually or in combination) in the essential oilsFlavourings other than essential oils100 mg/kg (gallates, individually or in combination)200 mg/kg (TBHQ and BHA, individually or in combination) in flavouringsE 338 – E 452Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)All flavourings40 000 mg/kg (singly or in combination expressed as P2O5) in flavouringsE 392Extracts of

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Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

rosemaryAll flavourings1 000 mg/kg (expressed as the sum of carnosol and carnosic acid) in flavouringsE 416Karaya gumAll flavourings50 000 mg/kg in flavouringsE 423Octenyl succinic acid modified gum arabicFlavouring-oil emulsions used in categories 03: edible ices; 07.2: Fine bakery wares; 08.2: Processed meat, only processed poultry; 09.2: Processed fish and fishery products including mollusks and crustaceans and in category 16: Desserts excluding products covered in category 1, 3 and 4.500 mg/kg in the flavouring emulsionFlavouring-oil emulsions used in category 14.1.4: Flavoured drinks, only flavoured drinks not containing fruit juices and in carbonated flavoured drinks containing fruit juices and in category 14.2: Alcoholic beverages, including alcohol-free and low-alcohol counterparts220 mg/kg in the flavouring emulsionFlavouring-oil emulsions used in categories 05.1: Cocoa and Chocolate products as covered by Directive 2000/36/EC, 05.2: Other confectionery including breath refreshing microsweets, 05.4: Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 and in category 06.3: Breakfast cereals.300 mg/kg in the flavouring emulsionFlavouring-oil emulsions used in category 01.7.5: Processed cheese.120 mg/kg in the flavouring emulsionFlavouring-oil emulsions used in category 05.3: Chewing gum.60 mg/kg in the flavouring emulsionFlavouring-oil emulsions used in category 01.8: Dairy analogues, including beverage whiteners; 04.2.5: Jam, jellies and marmalades and similar products; 04.2.5.4: Nut butters and nut spreads; 08.2: Processed meat; 12.5: Soups and broths, 14.1.5.2: Other, only instant coffee and tea and in cereal based ready-to-eat-dishes.240 mg/kg in the flavouring emulsionFlavouring-oil emulsions used in category 10.2: Processed eggs and egg products.140 mg/kg in the flavouring emulsionFlavouring-oil emulsions used in category 14.1.4: Flavoured drinks, only non carbonated flavoured drinks containing fruit juices; 14.1.2: Fruit juices as defined by Directive 2001/112/EC and vegetable juices, only vegetable juices and in category 12.6: Sauces, only gravies and sweet sauces.400 mg/kg in the flavouring emulsionFlavouring-oil emulsions used in category 15: Ready-to-eat savouries and snacks.440 mg/kg in the flavouring emulsionE 425KonjacAll flavouringsquantum satisE 432 – E 436Polysorbates (Table 4 of Part 6)All flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins10 000 mg/kg in flavouringsFoodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins1 000 mg/kg in final foodE 459Beta-cyclodextrinEncapsulated flavourings in:—
flavoured teas and flavoured powdered instant drinks
500 mg/l in final food—
flavoured snacks
1 000 mg/kg in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturerE 473Sucrose esters of fatty acidsFlavourings for water based clear flavoured drinks that belong to category 14.1.415 000 mg/kg in flavourings, 30 mg/l in the final foodE 551Silicon dioxideAll flavourings50 000 mg/kg in flavouringsE 900Dimethyl polysiloxaneAll flavourings10 mg/kg in flavouringsE 901BeeswaxFlavourings in non-alcoholic flavoured drinks200 mg/l in flavoured drinksE 1505Triethyl citrateAll flavourings3 000 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer; individually or in combination. In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sourcesE 1517Glyceryl diacetate (diacetin)E 1518Glyceryl triacetate (triacetin)E 1520Propane-1, 2-diol (propylene glycol)E 1519Benzyl alcoholFlavourings for:—
liqueurs, aromatised wines, aromatised wine-based drinks and aromatised wine-products cocktails
100 mg/l in final food—
confectionery including chocolate and fine bakery wares

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Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

250 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to instruction of the manufacturer

PART 5

Food additives in nutrients

Section A — Food additives in nutrients except nutrients intended to be used in foodstuffs for infants and young children listed in point 13.1 of Part E of Annex II: Maximum level for E 1518 and E 1520 from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505 and E 1517). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.

Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 170 Calcium carbonate	quantum satis	All nutrients	Yes
E 260 Acetic acid	quantum satis	All nutrients	Yes
E 261 Potassium acetate	quantum satis	All nutrients	Yes
E 262 Sodium acetate	quantum satis	All nutrients	Yes
E 263 Calcium acetate	quantum satis	All nutrients	Yes
E 270 Lactic acid	quantum satis	All nutrients	Yes
E 290 Carbon dioxide	quantum satis	All nutrients	Yes
E 296 Malic acid	quantum satis	All nutrients	Yes
E 300 Ascorbic acid	quantum satis	All nutrients	Yes
E 301 Sodium ascorbate	quantum satis	All nutrients	Yes
E 302 Calcium ascorbate	quantum satis	All nutrients	Yes
E 304 Fatty acid esters of ascorbic acid	quantum satis	All nutrients	Yes
E 306 Tocopherol-rich extract	quantum satis	All nutrients	Yes
E 307 Alpha-tocopherol	quantum satis	All nutrients	Yes
E 308 Gamma-tocopherol	quantum satis	All nutrients	Yes
E 309 Delta-tocopherol	quantum satis	All nutrients	Yes
E 322 Lecithins	quantum satis	All nutrients	Yes
E 325 Sodium lactate	quantum satis	All nutrients	Yes
E 326 Potassium lactate	quantum satis	All nutrients	Yes
E 327 Calcium lactate	quantum satis	All nutrients	Yes
E 330 Citric acid	quantum satis	All nutrients	Yes
E 331 Sodium citrates	quantum satis	All nutrients	Yes
E 332 Potassium citrates	quantum satis	All nutrients	Yes
E 333 Calcium citrates	quantum satis	All nutrients	Yes
E 334 Tartaric acid (L(+)-)	quantum satis	All nutrients	Yes
E 335 Sodium tartrates	quantum satis	All nutrients	Yes
E 336 Potassium tartrates	quantum satis	All nutrients	Yes
E 337 Sodium potassium tartrate	quantum satis	All nutrients	Yes
E 338 – E 452 Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	40 000 mg/kg expressed as P ₂ O ₅ in the nutrient preparation	All nutrients	Yes
E 350 Sodium malates	quantum satis	All nutrients	Yes
E 351 Potassium malate	quantum satis	All nutrients	Yes
E 352 Calcium malates	quantum satis	All nutrients	Yes
E 354 Calcium tartrate	quantum satis	All nutrients	Yes
E 380 Triammonium citrate	quantum satis	All nutrients	Yes
E 392 Extracts of rosemary	1 000 mg/kg in the preparation of beta-carotene and lycopene, 5 mg/kg in final product expressed as the sum of carnosic acid and carnosol	In beta-carotene and lycopene preparations	Yes
E 400 – E 404 Alginic acid — alginates (Table 7 of Part 6)	quantum satis	All nutrients	Yes
E 406 Agar	quantum satis	All nutrients	Yes
E 407 Carrageenan	quantum satis	All nutrients	Yes
E 407a Processed eucheama seaweed	quantum satis	All nutrients	Yes
E 410 Locust bean gum	quantum satis	All nutrients	Yes
E 412 Guar gum	quantum satis	All nutrients	Yes
E 413 Tragacanth	quantum satis	All nutrients	Yes
E 414 Acacia gum (gum arabic)	quantum satis	All nutrients	Yes
E 415 Xanthan gum	quantum satis	All nutrients	Yes
E 417 Tara gum	quantum satis	All nutrients	Yes
E 418 Gellan gum	quantum satis	All nutrients	Yes
E 420 Sorbitol	quantum satis	All nutrients	Yes, only as a carrier
E 421 Mannitol	quantum satis	All nutrients	Yes, only as a carrier
E 422 Glycerol	quantum satis	All nutrients	Yes
E 432 – E 436 Polysorbates (Table 4 of Part 6)	quantum satis	only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	In beta carotene, lutein, lycopene and

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vitamins A, D and E preparationsYesE 440Pectinsquantum satisAll nutrientsYesE 459Beta-cyclodextrin100 000 mg/kg in the preparation and 1 000 mg/kg in final foodAll nutrientsYesE 460Cellulosequantum satisAll nutrientsYesE 461Methyl cellulosequantum satisAll nutrientsYesE 462Ethyl cellulosequantum satisAll nutrientsYesE 463Hydroxypropyl cellulosequantum satisAll nutrientsYesE 464Hydroxypropyl methyl cellulosequantum satisAll nutrientsYesE 465Ethyl methyl cellulosequantum satisAll nutrientsYesE 466Sodium carboxy methyl cellulose,Cellulose gumquantum satisAll nutrientsYesE 469Enzymatically hydrolysed carboxy methyl cellulosequantum satisAll nutrientsYesE 470aSodium, potassium and calcium salts of fatty acidsquantum satisAll nutrientsYesE 470bMagnesium salts of fatty acidsquantum satisAll nutrientsYesE 471Mono- and diglycerides of fatty acidsquantum satisAll nutrientsYesE 472aAcetic acid esters of mono- and diglycerides of fatty acidsquantum satisAll nutrientsYesE 472bLactic acid esters of mono- and diglycerides of fatty acidsquantum satisAll nutrientsYesE 472cCitric acid esters of mono- and diglycerides of fatty acidsquantum satisAll nutrientsYesE 472dTartaric acid esters of mono- and diglycerides of fatty acidsquantum satisAll nutrientsYesE 472eMono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acidsquantum satisAll nutrientsYesE 472fMixed acetic and tartaric acid esters of mono- and diglycerides of fatty acidsquantum satisAll nutrientsYesE 473Sucrose esters of fatty acidsquantum satisIn beta carotene, lutein, lycopene and vitamin E preparationsYes2 mg/kg in final foodIn vitamin A and D preparationsE 475Polyglycerol esters of fatty acidsquantum satisIn beta carotene, lutein, lycopene and vitamin E preparationsYes2 mg/kg in final foodIn vitamin A and D preparationsE 491 – E 495Sorbitan esters (Table 5 of Part 6)quantum satisIn beta carotene, lutein, lycopene and vitamin E preparationsYes2 mg/kg in final foodIn vitamin A and D preparationsE 500Sodium carbonatesquantum satisAll nutrientsYesE 501Potassium carbonatesquantum satisAll nutrientsYesE 503Ammonium carbonatesquantum satisAll nutrientsYesE 504Magnesium carbonatesquantum satisAll nutrientsYesE 507Hydrochloric acidquantum satisAll nutrientsYesE 508Potassium chloridequantum satisAll nutrientsE 509Calcium chloridequantum satisAll nutrientsE 511Magnesium chloridequantum satisAll nutrientsE 513Sulphuric acidquantum satisAll nutrientsE 514Sodium sulphatesquantum satisAll nutrientsE 515Potassium sulphatesquantum satisAll nutrientsE 516Calcium sulphatequantum satisAll nutrientsE 524Sodium hydroxidequantum satisAll nutrientsE 525Potassium hydroxidequantum satisAll nutrientsE 526Calcium hydroxidequantum satisAll nutrientsE 527Ammonium hydroxidequantum satisAll nutrientsE 528Magnesium hydroxidequantum satisAll nutrientsE 529Calcium oxidequantum satisAll nutrientsYesE 530Magnesium oxidequantum satisAll nutrientsYesE 551,E 552Silicon dioxideCalcium silicate50 000 mg/kg in the dry powdered preparation (singly or in combination)In dry powdered preparations of all nutrients10 000 mg/kg in the preparation (E 551 only)In potassium chloride preparations used in salt substitutesE 554Sodium aluminium silicate15 000 mg/kg in the preparationIn fat soluble vitamin preparationsE 570Fatty acidsquantum satisAll nutrients except nutrients containing unsaturated fatty acidsE 574Gluconic acidquantum satisAll nutrientsE 575Glucono-delta-lactonequantum satisAll nutrientsE 576Sodium gluconatequantum satisAll nutrientsE 577Potassium gluconatequantum satisAll nutrientsE 578Calcium gluconatequantum satisAll nutrientsE 640Glycine and its sodium saltquantum satisAll nutrientsE 900Dimethyl polysiloxane200 mg/kg in the preparation, 0,2 mg/l in final foodIn preparations of beta-carotene and lycopeneE 901Beeswax, white and yellowquantum satisAll nutrientsYes, only as a carrierE 938Argonquantum satisAll nutrientsE 939Heliumquantum satisAll nutrientsE 941Nitrogenquantum satisAll nutrientsE 942Nitrous oxidequantum

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respected All nutrients Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 401 Sodium alginate For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded All nutrients Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 402 Potassium alginate For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded All nutrients Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 404 Calcium alginate For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded All nutrients Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 414 Gum arabic (acacia gum) 150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final product All nutrients Foods for infants and young children E 415 Xanthan gum For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded All nutrients Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 421 Mannitol 1 000 times more than vitamin B12, 3 mg/kg total carry-over As carrier for vitamin B12 Foods for infants and young children E 440 Pectins For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded All nutrients Follow-on formulae and processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 466 Sodium carboxy methyl cellulose, Cellulose gum For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded All nutrients Dietary foods for infants and young children for special medical purposes as defined in Directive 1999/21/ECE 471 Mono- and diglycerides of fatty acids For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded and the conditions of use specified therein are respected All nutrients Foods for infants and young children E 472c Citric acid esters of mono- and diglycerides of fatty acids For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded All nutrients Infant formulae and follow-on formulae for infants and young children in good health E 551 Silicon dioxide 10 000 mg/kg in nutrient preparations Dry powdered nutrient preparations Foods for infants and young children E 1420 Acetylated starch For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded All nutrients Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 1450 Starch sodium octenyl succinate Carry-over 100 mg/kg Vitamin preparations Foods for infants and young children Carry-over 1 000 mg/kg Polyunsaturated fatty acid preparations E 1451 Acetylated oxidised starch For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded All nutrients Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC Note:

General rules for conditions of use of Food additives in Part 5

(1)

Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general ‘*quantum satis*’ principle, included in

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Annex II Part C(1) Group I, have been included as food additives in nutrients under the general ‘*quantum satis*’ principle, unless stated otherwise.

(2)

For phosphates and silicates, when used as additives, maximum limits have been set only in the nutrient preparation and not in the final food.

(3)

For all other food additives with a numerical ADI value maximum limits have been set for the nutrient preparation and the final food.

(4)

No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 6

Definitions of groups of food additives for the purposes of Parts 1 to 5

TABLE 1

E number	Name
E 170	Calcium carbonate
E 260	Acetic acid
[^{F14} E 261	Potassium acetates]
E 262	Sodium acetates
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
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

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E 330	Citric acid
E 331	Sodium citrates
E 332	Potassium citrates
E 333	Calcium citrates
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 350	Sodium malates
E 351	Potassium malate
E 352	Calcium malates
E 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginate acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
E 407a	Processed eucheama 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
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose

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E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
[^{F8} E 466	Sodium carboxy methyl cellulose, Cellulose gum]
E 469	Enzymatically hydrolysed carboxy methyl cellulose, 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
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
E 501	Potassium carbonates
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide

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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
E 949	Hydrogen
E 1103	Invertase
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
E 1451	Acetylated oxidised starch

TABLE 2

Sorbic acid — sorbates

E-number	Name
E 200	Sorbic acid

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E 202	Potassium sorbate
E 203	Calcium sorbate

TABLE 3

Sulphur dioxide — sulphites

E-number	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

TABLE 4

Polysorbates

E-number	Name
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
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)

TABLE 5

Sorbitan esters

E-number	Name
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate

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TABLE 6

Phosphoric acid — phosphates — di-, tri- and polyphosphates

E-number	Name
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates

TABLE 7

Alginic acid — alginates

E-number	Name
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate]

ANNEX IV

Traditional foods for which certain Member States may continue to prohibit the use of certain categories of food additives

Member State	Foods	Categories of additives which may continue to be banned
Germany	Traditional German beer (Bier nach deutschem Reinheitsgebot gebraut)	All except propellant gases
France	Traditional French bread	All
France	Traditional French preserved truffles	All
France	Traditional French preserved snails	All
France	Traditional French goose and duck preserves (confit)	All

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Austria	Traditional Austrian 'Bergkäse'	All except preservatives
Finland	Traditional Finnish 'Mämmi'	All except preservatives
Sweden Finland	Traditional Swedish and Finnish fruit syrups	Colours
Denmark	Traditional Danish 'Kødboller'	Preservatives and colours
Denmark	Traditional Danish 'Leverpostej'	Preservatives (other than sorbic acid) and colours
Spain	Traditional Spanish 'Lomo embuchado'	All except preservatives and antioxidants
Italy	Traditional Italian 'Mortadella'	All except preservatives, antioxidants, pH-adjusting agents, flavour enhancers, stabilisers and packaging gas
Italy	Traditional Italian 'Cotechino e zampone'	All except preservatives, antioxidants, pH-adjusting agents, flavour enhancers, stabilisers and packaging gas

ANNEX V

List of the food colours referred to in Article 24 for which the labelling of foods shall include additional information

Foods containing one or more of the following food colours	Information
Sunset yellow (E 110) ^a	'name or E number of the colour(s)': may have an adverse effect on activity and attention in children.
Quinoline yellow (E 104) ^a	
Carmoisine (E 122) ^a	
Allura red (E 129) ^a	
Tartrazine (E 102) ^a	
Ponceau 4R (E 124) ^a	

^a [F27 With the exception of:

- (a) foods where the colour(s) has been used for the purposes of health or other marking on meat products or for stamping or decorative colouring on eggshells; and
- (b) beverages containing more than 1,2 % by volume of alcohol.]

Textual Amendments

F27 Substituted by [Commission Regulation \(EU\) No 238/2010 of 22 March 2010 amending Annex V to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council with regard to the labelling](#)

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

requirement for beverages with more than 1,2 % by volume of alcohol and containing certain food colours (Text with EEA relevance).

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Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

- (1) [OJ C 168, 20.7.2007, p. 34.](#)
- (2) Opinion of the European Parliament of 10 July 2007 ([OJ C 175 E, 10.7.2008, p. 142](#)), Council Common Position of 10 March 2008 ([OJ C 111 E, 6.5.2008, p. 10](#)), Position of the European Parliament of 8 July 2008 (not yet published in the Official Journal) and Council Decision of 18 November 2008.
- (3) [OJ L 186, 30.6.1989, p. 27.](#)
- (4) See page 7 of this Official Journal.
- (5) [OJ L 178, 28.7.1995, p. 1.](#)
- (6) [OJ L 226, 22.9.1995, p. 1.](#)
- (7) [OJ L 339, 30.12.1996, p. 1.](#)
- (8) See page 1 of this Official Journal.
- (9) [OJ L 31, 1.2.2002, p. 1.](#)
- (10) [OJ L 268, 18.10.2003, p. 1.](#)
- (11) [OJ L 93, 31.3.2006, p. 12.](#)
- (12) [OJ L 93, 31.3.2006, p. 1.](#)
- (13) [OJ L 109, 6.5.2000, p. 29.](#)
- (14) [OJ L 268, 18.10.2003, p. 24.](#)
- (15) [OJ L 184, 17.7.1999, p. 23.](#)
- (16) [OJ L 165, 30.4.2004, p. 1.](#) Corrected by [OJ L 191, 28.5.2004, p. 1.](#)
- (17) [OJ 115, 11.11.1962, p. 2645/62.](#)
- (18) [OJ 22, 9.2.1965, p. 373.](#)
- (19) [OJ L 223, 14.8.1978, p. 7.](#)
- (20) [OJ L 223, 14.8.1978, p. 30.](#)
- (21) [OJ L 257, 10.9.1981, p. 1.](#)
- (22) [OJ L 40, 11.2.1989, p. 27.](#)
- (23) [OJ L 237, 10.9.1994, p. 3.](#)
- (24) [OJ L 237, 10.9.1994, p. 13.](#)
- (25) [OJ L 61, 18.3.1995, p. 1.](#)
- (26) [OJ L 48, 19.2.1997, p. 13.](#)
- (27) [OJ L 84, 28.3.2002, p. 69.](#)
- (28) See page 34 of this Official Journal.
- (29) [OJ L 330, 5.12.1998, p. 32.](#)
- (30) [OJ L 268, 24.9.1991, p. 69.](#)
- (31) [OJ L 139, 30.4.2004, p. 55.](#) Corrected by [OJ L 226, 25.6.2004, p. 22.](#)
- (32) [OJ L 186, 30.6.1989, p. 21.](#)
- (33) [^{F3}[^{F4}applicable until 31 January 2014.
- (34) applicable from 1 February 2014.]]

Status: Point in time view as at 06/11/2014.

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details)

Textual Amendments

- F3** Substituted by [Commission Regulation \(EU\) No 1129/2011 of 11 November 2011 amending Annex II to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives \(Text with EEA relevance\).](#)
- F4** Substituted by [Commission Regulation \(EU\) No 380/2012 of 3 May 2012 amending Annex II to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council as regards the conditions of use and the use levels for aluminium-containing food additives \(Text with EEA relevance\).](#)

Status:

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Changes to legislation:

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