

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 27/10/2016.

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 27/10/2016.

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 27/10/2016.

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 27/10/2016.

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 27/10/2016.

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 27/10/2016.

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 27/10/2016.

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 27/10/2016.

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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 27/10/2016.

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:

- [^{F4}the name of the food additive and its E-number; as an alternative more specific E-numbers and names listed in Commission Regulation (EU) No 231/2012⁽³³⁾ may be used, excluding synonyms, if the named food additives have indeed been added to a certain food,]
- 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.

Textual Amendments

- F4** Substituted by [Commission Regulation \(EU\) 2015/647 of 24 April 2015 amending and correcting Annexes II and III to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council as regards the use of certain food additives \(Text with EEA relevance\).](#)

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

- [^{F4}1. Only the substances listed in Part B, as specified by Regulation (EU) No 231/2012, may be used as additives in foods, unless more specifically provided for in Part E.]
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.
- [^{F5}4. 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

- F5** 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: Point in time view as at 27/10/2016.

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- [^{F45} The colours E 123, E 127, E 160b, E 161g, E 173 and E 180 and mixtures thereof 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.
 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

| | |
|--------------------|--|
| [^{F71} 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 |
| 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. |
| e | [^{F6} Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009 (OJ L 181, 29.6.2013, p. 35).] |

Status: Point in time view as at 27/10/2016.

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| | |
|--------------------|--|
| 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 |
| [^{F6} 13 | Foods for infants and young children as referred to in Regulation (EU) No 609/2013 ^e , including foods for special medical purposes for infants and young children] |
| 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. |
| e | [^{F6} Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009 (OJ L 181, 29.6.2013, p. 35).] |

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) |
| 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 27/10/2016.

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)

| | |
|----|---|
| 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; 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 |

^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 27/10/2016.

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)

| | |
|----|--|
| | 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 |
| 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. |

^{F8}TABLE 3

Colours which may be used in the form of lakes

| E-number | Name |
|----------|----------|
| E 100 | Curcumin |

Status: Point in time view as at 27/10/2016.

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)

| | |
|------------------------|---|
| [^{F9} 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 |
| [^{F10} E 151 | Brilliant Black PN] |
| E 155 | Brown HT |
| E 163 | Anthocyanins |
| E 180 | Litholrubine BK] |

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 |

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 27/10/2016.

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 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 |
| [^{F10} 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 |

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 27/10/2016.

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| | |
|-------|---|
| 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 |
| E 957 | Thaumatococin |
| E 959 | Neohesperidine DC |
| [^{F11} E 960 | Steviol glycosides] |
| E 961 | Neotame |
| E 962 | Salt of aspartame-acesulfame |
| [^{F12} E 964 | Polyglycitol syrup] |
| E 965 | Maltitols |
| E 966 | Lactitol |
| E 967 | Xylitol |
| E 968 | Erythritol |
| [^{F13} E 969 | Advantame] |

3. Additives other than colours and sweeteners

Status: Point in time view as at 27/10/2016.

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-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 |
| 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 |
| [^{F15} E 243 | Ethyl lauroyl arginate] |
| E 249 | Potassium nitrite |
| E 250 | Sodium nitrite |
| E 251 | Sodium nitrate |

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

b [^{F8}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F14}Period of application: From 6 February 2013.]

Status: Point in time view as at 27/10/2016.

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 252 | Potassium nitrate |
| E 260 | Acetic acid |
| [^{F16} 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 |
| 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) |

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

b [^{F8}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F14}Period of application: From 6 February 2013.]

Status: Point in time view as at 27/10/2016.

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 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 |
| 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) |
| a | Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. |
| b | [^{F8} authorised until 31 January 2014. |
| c | authorised until 31 May 2013.] |
| d | [^{F14} Period of application: From 6 February 2013.] |

Status: Point in time view as at 27/10/2016.

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 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 |
| E 417 | Tara gum |
| E 418 | Gellan gum |
| E 422 | Glycerol |
| [^{F17} 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) |
| a | Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. |
| b | [^{F8} authorised until 31 January 2014. |
| c | authorised until 31 May 2013.] |
| d | [^{F14} Period of application: From 6 February 2013.] |

Status: Point in time view as at 27/10/2016.

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 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 |
| [^{F10} 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 |
| a | Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. |
| b | [^{F8} authorised until 31 January 2014. |
| c | authorised until 31 May 2013.] |
| d | [^{F14} Period of application: From 6 February 2013.] |

Status: Point in time view as at 27/10/2016.

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 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 stearyl-2-lactylate |
| E 482 | Calcium stearyl-2-lactylate |
| E 483 | Stearyl tartrate |
| E 491 | Sorbitan monostearate |
| E 492 | Sorbitan tristearate |
| E 493 | Sorbitan monolaurate |
| E 494 | Sorbitan monooleate |
| E 495 | Sorbitan monopalmitate |
| [^{F18} 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 |
| a | Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. |
| b | [^{F8} authorised until 31 January 2014. |
| c | authorised until 31 May 2013.] |
| d | [^{F14} Period of application: From 6 February 2013.] |

Status: Point in time view as at 27/10/2016.

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 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 |
| [^{F19} E 534 | Iron tartrate] |
| 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 |
| [^{F5} E 556 | Calcium aluminium silicate ^b |
| E 558 | Bentonite ^c |

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

b [^{F8}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F14}Period of application: From 6 February 2013.]

Status: Point in time view as at 27/10/2016.

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 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 |
| 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 |
| [^{F20} E 641 | L-leucine] |
| E 650 | Zinc acetate |
| E 900 | Dimethyl polysiloxane |

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

b [^{F8}authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [^{F14}Period of application: From 6 February 2013.]

Status: Point in time view as at 27/10/2016.

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 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 |
| [^{F21}] | |
| 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 |
| 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 |
| [^{F22} E 1206 | Neutral methacrylate copolymer |
| E 1207 | Anionic methacrylate copolymer] |
| a | Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. |
| b | [^{F8} authorised until 31 January 2014. |
| c | authorised until 31 May 2013.] |
| d | [^{F14} Period of application: From 6 February 2013.] |

Status: Point in time view as at 27/10/2016.

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)

| | |
|-------------------------|--|
| [^{F23} E 1208 | Polyvinylpyrrolidone-vinyl acetate copolymer] |
| [^{F24} E 1209 | Polyvinyl alcohol-polyethylene glycol-graft-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 |
| 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 | [^{F8} authorised until 31 January 2014. |
| c | authorised until 31 May 2013.] |
| d | [^{F14} Period of application: From 6 February 2013.] |

PART C

DEFINITIONS OF GROUPS OF ADDITIVES

(1) Group I

| E-number | Name | Specific maximum level |
|----------|---|------------------------|
| 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 | [^{F14} Period of application: From 6 February 2013.] | |

Status: Point in time view as at 27/10/2016.

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| | | |
|------------------------|------------------------------------|------------------------|
| E 170 | Calcium carbonate | <i>quantum satis</i> |
| E 260 | Acetic acid | <i>quantum satis</i> |
| [^{F16} 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> |
| 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> |

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| | | |
|-----------------------|--|---|
| 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 |
| E 422 | Glycerol | <i>quantum satis</i> |
| [^{F4} E 425 | Konjac (i) Konjac gum (ii) Konjac glucomannane | 10 g/kg, individually or in combination] ^{abc} |
| 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> |

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| | | |
|------------------------|--|----------------------|
| [^{F10} 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> |
| 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> |
| 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 | [^{F14} Period of application: From 6 February 2013.] | |

Status: Point in time view as at 27/10/2016.

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| | | |
|--------|-------------------------------|----------------------|
| 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> |
| 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> |

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| | | |
|--------|-----------------------------------|---|
| 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 | |
| E 627 | Disodium guanylate | |
| E 628 | Dipotassium guanylate | |
| E 629 | Calcium guanylate | |
| E 630 | Inosinic acid | |
| E 631 | Disodium inosinate | |
| E 632 | Dipotassium inosinate | |
| E 633 | Calcium inosinate | |
| E 634 | Calcium 5'-ribonucleotides | |
| E 635 | Disodium 5'-ribonucleotides | |
| 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 | |

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d [F14]Period of application: From 6 February 2013.]

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| | |
|-------|---|
| 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 | [^{F14} 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 |
| 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 |
| [^{F25} | |
| ^{F25}] | |
| E 120 | Cochineal, Carminic acid, Carmines |
| E 122 | Azorubine, Carmoisine |
| [^{F25} | |
| E 129 | Allura red AC |

Status: Point in time view as at 27/10/2016.

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| | |
|------------------------|------------------------------|
| E 131 | Patent Blue V |
| E 132 | Indigotine, Indigo carmine |
| E 133 | Brilliant Blue FCF |
| E 142 | Green S |
| [^{F10} 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**

(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 |

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| | |
|-------|------------------|
| 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 |
| 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 |

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| | |
|-------|---------------------------------|
| 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 |
| 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 |

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(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) |

(l)

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

| [^{F26}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 |

a E 450 (ix) is not included]

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| | |
|-------------------------------|----------------|
| 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) |

(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 |

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(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.) [F5E 551 – 559: Silicon dioxide – silicates⁽³⁴⁾

| E-number | Name |
|-----------------|------------------------------|
| 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 |
| E 556 | Calcium aluminium silicate |
| E 559 | Aluminium silicate (Kaolin) |

(s.2.) E 551 – 553: Silicon dioxide – silicates⁽³⁵⁾

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

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(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 |
| E 635 | Disodium 5'-ribonucleotides |

PART D

FOOD CATEGORIES

| Number | Name |
|---------------|---|
| 0. | All categories of foods |
| 01. | Dairy products and analogues |
| 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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| | |
|-----------------------|---|
| 01.1 | 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 |
| 01.7.6 | Cheese products (excluding products falling in category 16) |
| 01.8 | Dairy analogues, including beverage whiteners |
| [^{F27} 01.9 | Edible caseinates] |
| 02. | Fats and oils and fat and oil emulsions |
| 02.1 | Fats and oils essentially free from water (excluding anhydrous milkfat) |
| 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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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)

| | |
|------------|---|
| 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 |
| 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 |
| 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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| | |
|--------------------------|---|
| 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 |
| 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 |
| [^{F7}08. | Meat |
| 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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| | |
|------------|--|
| 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 |
| 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 molluscs and crustaceans |
| 09.3 | Fish roe |
| 10. | Eggs and egg products |
| 10.1 | Unprocessed eggs |
| 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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| | |
|-----------------------|--|
| 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 |
| [^{F28} 12.3 | Vinegars and diluted acetic acid (diluted with water to 4-30 % by volume)] |
| 12.4 | Mustard |
| 12.5 | Soups and broths |
| 12.6 | Sauces |
| 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 |
| 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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| | |
|------------|---|
| 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 |
| 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 |
| 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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| | |
|------------|---|
| 14.1.4 | 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 |
| 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^e excluding food |

^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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| | 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

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

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ANNEX II Table 34: rows 3251 - 3368

[^{F29} 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

F29 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 gum
 E 322 Lecithins quantum satis
 Colours and fat-soluble antioxidants
 E 432 – E 436 Polysorbates (Table 4 of Part 6)
 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 472c Citric 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 473 Sucrose esters of fatty acids
 E 475 Polyglycerol esters of fatty acids
 E 491 – E 495 Sorbitan esters (Table 5 of Part 6) quantum satis
 Colours and antifoaming agents
 E 1404 Oxidised starch quantum satis
 All food additives
 E 1410 Monostarch phosphate
 E 1412 Distarch phosphate
 E 1413 Phosphated distarch phosphate
 E 1414 Acetylated

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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 1quantum 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 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

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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 551Silicon dioxide5 000 mg/kg in the preparationE 1209 polyvinyl alcohol-polyethylene glycol-graft-co-polymerE 551Silicon dioxide30 000 mg/kg in the preparationDry powdered extracts of rosemary (E 392)E 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'-carotenolE 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 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-

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amylase 10 000 mg/kg only for papain in solid form 2 mg/kg 2 mg/IE 221 Sodium sulphite E 222 Sodium hydrogen sulphite E 223 Sodium metabisulphite E 224 Potassium metabisulphite E 250 Sodium nitrite 500 mg/kg 0,01 mg/kg No use E 260 Acetic acid quantum satis quantum satis quantum satis Yes E 261 Potassium acetate quantum satis quantum satis E 262 Sodium acetate quantum satis quantum satis quantum satis E 263 Calcium acetate quantum satis quantum satis quantum satis E 270 Lactic acid quantum satis quantum satis quantum satis Yes E 281 Sodium propionate quantum satis quantum satis 50 mg/IE 290 Carbon dioxide quantum satis quantum satis E 296 Malic acid quantum satis quantum satis quantum satis Yes E 300 Ascorbic acid quantum satis quantum satis quantum satis Yes E 301 Sodium ascorbate quantum satis quantum satis quantum satis Yes E 302 Calcium ascorbate quantum satis quantum satis quantum satis Yes E 304 Fatty acid esters of ascorbic acid quantum satis quantum satis quantum satis E 306 Tocopherol-rich extract quantum satis quantum satis quantum satis E 307 Alpha-tocopherol quantum satis quantum satis E 308 Gamma-tocopherol quantum satis quantum satis quantum satis E 309 Delta-tocopherol quantum satis quantum satis quantum satis E 322 Lecithins quantum satis quantum satis quantum satis Yes E 325 Sodium lactate quantum satis quantum satis quantum satis E 326 Potassium lactate quantum satis quantum satis E 327 Calcium lactate quantum satis quantum satis Yes E 330 Citric acid quantum satis quantum satis quantum satis Yes E 331 Sodium citrate quantum satis quantum satis quantum satis Yes E 332 Potassium citrate quantum satis quantum satis quantum satis Yes E 333 Calcium citrate quantum satis quantum satis E 334 Tartaric acid (L(+)-) quantum satis quantum satis quantum satis E 335 Sodium tartrate quantum satis quantum satis quantum satis Yes E 336 Potassium tartrate quantum satis quantum satis quantum satis Yes E 337 Sodium potassium tartrate quantum satis quantum satis quantum satis E 350 Sodium malate quantum satis quantum satis quantum satis Yes E 338 Phosphoric acid 10 000 mg/kg (expressed as P₂O₅) quantum satis quantum satis E 339 Sodium phosphates 50 000 mg/kg (singly or in combination, expressed as P₂O₅) quantum satis quantum satis Yes E 340 Potassium phosphates E 341 Calcium phosphates E 343 Magnesium phosphates E 351 Potassium malate quantum satis quantum satis quantum satis Yes E 352 Calcium malate quantum satis quantum satis quantum satis Yes E 354 Calcium tartrate quantum satis quantum satis quantum satis E 380 Triammonium citrate quantum satis quantum satis quantum satis E 400 Alginate quantum satis quantum satis quantum satis Yes E 401 Sodium alginate quantum satis quantum satis Yes E 402 Potassium alginate quantum satis quantum satis quantum satis Yes E 403 Ammonium alginate quantum satis quantum satis quantum satis E 404 Calcium alginate quantum satis quantum satis quantum satis Yes E 406 Agar quantum satis quantum satis quantum satis Yes E 407 Carrageenan quantum satis quantum satis quantum satis Yes E 407a Processed eucheuma seaweed quantum satis quantum satis quantum satis E 410 Locust bean gum quantum satis quantum satis quantum satis Yes E 412 Guar gum quantum satis quantum satis quantum satis Yes E 413 Tragacanth quantum satis quantum satis quantum satis Yes E 414 Acacia gum (gum arabic) quantum satis quantum satis quantum satis Yes E 415 Xanthan gum quantum satis quantum satis quantum satis Yes E 417 Tara gum quantum satis quantum satis quantum satis Yes E 418 Gellan gum quantum satis quantum satis quantum satis Yes E 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

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satisE 463Hydroxypropyl cellulosequantum satisquantum satisquantum satisYesE
 464Hydroxypropyl methyl cellulosequantum satisquantum satisquantum satisYesE
 465Ethyl methyl cellulosequantum satisquantum satisquantum satisE 466Sodium
 carboxy methyl cellulose,Cellulose gumquantum satisquantum satisquantum
 satisYesE 469Enzymatically hydrolysed carboxy methyl cellulosequantum
 satisquantum satisquantum satisE 470aSodium, potassium and calcium salts of
 fatty acidsquantum satisquantum satisquantum satisE 470bMagnesium salts of fatty
 acidsquantum satisquantum satisquantum satisE 471Mono- and diglycerides of
 fatty acidsquantum satisquantum satisquantum satisYesE 472aAcetic acid esters
 of mono- and diglycerides of fatty acidsquantum satisquantum satisquantum
 satisYesE 472bLactic acid esters of mono- and diglycerides of fatty acidsquantum
 satisquantum satisquantum satisYesE 472cCitric acid esters of mono- and diglycerides
 of fatty acidsquantum satisquantum satisquantum satisYesE 472dTartaric acid
 esters of mono- and diglycerides of fatty acidsquantum satisquantum satisquantum
 satisYesE 472eMono- and diacetyl tartaric acid esters of mono- and diglycerides
 of fatty acidsquantum satisquantum satisquantum satisYesE 472fMixed acetic
 and tartaric acid esters of mono- and diglycerides of fatty acidsquantum
 satisquantum satisquantum satisYesE 473Sucrose esters of fatty acids50 000
 mg/kg50 mg/kg25 mg/LYes, only as a carrierE 500Sodium carbonatesquantum
 satisquantum satisquantum satisYesE 501Potassium carbonatesquantum satisquantum
 satisquantum satisYes, E 501 (i) potassium carbonate onlyE 503Ammonium
 carbonatesquantum satisquantum satisquantum satisYesE 504Magnesium
 carbonatesquantum satisquantum satisquantum satisYesE 507Hydrochloric
 acidquantum satisquantum satisquantum satisYesE 508Potassium chloridequantum
 satisquantum satisquantum satisYesE 509Calcium chloridequantum satisquantum
 satisquantum satisYesE 511Magnesium chloridequantum satisquantum satisquantum
 satisYesE 513Sulphuric acidquantum satisquantum satisquantum satisYesE
 514Sodium sulphatesquantum satisquantum satisquantum satisYes, E 514 (i) sodium
 sulphate onlyE 515Potassium sulphatesquantum satisquantum satisquantum satisYesE
 516Calcium sulphatequantum satisquantum satisquantum satisYesE 517Ammonium
 sulphate100 000 mg/kg100 mg/kg50 mg/lYesE 524Sodium hydroxidequantum
 satisquantum satisquantum satisE 525Potassium hydroxidequantum satisquantum
 satisquantum satisYesE 526Calcium hydroxidequantum satisquantum satisquantum
 satisYesE 527Ammonium hydroxidequantum satisquantum satisquantum
 satisYesE 528Magnesium hydroxidequantum satisquantum satisquantum
 satisYesE 529Calcium oxidequantum satisquantum satisquantum satisYesE
 530Magnesium oxidequantum satisquantum satisquantum satisE 551Silicon
 dioxide50 000 mg/kg in the dry powdered preparationquantum
 satisquantum satisYesE 570Fatty acidsquantum satisquantum satisquantum satisE
 574Gluconic acidquantum satisquantum satisquantum satisYesE 575Glucono-delta-
 lactonequantum satisquantum satisquantum satisYesE 576Sodium gluconatequantum
 satisquantum satisquantum satisE 577Potassium gluconatequantum satisquantum
 satisquantum satisE 578Calcium gluconatequantum satisquantum satisquantum
 satisYesE 640Glycine and its sodium saltquantum satisquantum satisquantum
 satisE 920L-cysteine10 000 mg/kg10 mg/kg5 mg/lE 938Argonquantum
 satisquantum satisquantum satisE 939Heliumquantum satisquantum satisquantum
 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

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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 310E 311E 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 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; 08.3: Meat products, only processed poultry; 09.2: Processed fish and fishery products including molluscs and crustaceans and in category 16: Desserts excluding products covered in categories 1, 3 and 4.500 mg/kg in the final foodFlavouring-oil emulsions

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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 counterparts.220 mg/kg in the final foodFlavouring-oil emulsions used in categories 05.1 Cocoa and Chocolate products as covered by Directive 2000/36/EC, 05.2: Other confectionery including breath freshening 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 final foodFlavouring-oil emulsions used in category 01.7.5: Processed cheese.120 mg/kg in the final foodFlavouring-oil emulsions used in category 05.3: Chewing gum.60 mg/kg in the final foodFlavouring-oil emulsions used in categories 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; 08.3: Meat products; 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 final foodFlavouring-oil emulsions used in category 10.2: Processed eggs and egg products.140 mg/kg in the final foodFlavouring-oil emulsions used in categories 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 final foodFlavouring-oil emulsions used in category 15: Ready-to-eat savouries and snacks.440 mg/kg in the final foodE 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
250 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to instruction of the manufacturer

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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.E number of the food additiveName of the food additiveMaximum levelNutrient to which the food additive may be addedCan be used as a carrier?E 170Calcium carbonatequantum satisAll nutrientsYesE 260Acetic acidquantum satisAll nutrientsE 261Potassium acetatesquantum satisAll nutrientsE 262Sodium acetatesquantum satisAll nutrientsE 263Calcium acetatequantum satisAll nutrientsE 270Lactic acidquantum satisAll nutrientsE 290Carbon dioxidequantum satisAll nutrientsE 296Malic acidquantum satisAll nutrientsE 300Ascorbic acidquantum satisAll nutrientsE 301Sodium ascorbatequantum satisAll nutrientsE 302Calcium ascorbatequantum satisAll nutrientsE 304Fatty acid esters of ascorbic acidquantum satisAll nutrientsE 306Tocopherol-rich extractquantum satisAll nutrientsE 307Alpha-tocopherolquantum satisAll nutrientsE 308Gamma-tocopherolquantum satisAll nutrientsE 309Delta-tocopherolquantum satisAll nutrientsE 322Lecithinsquantum satisAll nutrientsYesE 325Sodium lactatequantum satisAll nutrientsE 326Potassium lactatequantum satisAll nutrientsE 327Calcium lactatequantum satisAll nutrientsE 330Citric acidquantum satisAll nutrientsE 331Sodium citratesquantum satisAll nutrientsE 332Potassium citratesquantum satisAll nutrientsE 333Calcium citratesquantum satisAll nutrientsE 334Tartaric acid (L(+)-)quantum satisAll nutrientsE 335Sodium tartratesquantum satisAll nutrientsE 336Potassium tartratesquantum satisAll nutrientsE 337Sodium potassium tartratequantum satisAll nutrientsE 338 – E 452Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)40 000 mg/kg expressed as P₂O₅ in the nutrient preparationAll nutrientsE 350Sodium malatesquantum satisAll nutrientsE 351Potassium malatequantum satisAll nutrientsE 352Calcium malatesquantum satisAll nutrientsE 354Calcium tartratequantum satisAll nutrientsE 380Triammonium citratequantum satisAll nutrientsE 392Extracts of rosemary1 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 carnosolIn beta-carotene and lycopene preparationsE 400 – E 404Alginic acid — alginates (Table 7 of Part 6)quantum satisAll nutrientsYesE 406Agarquantum satisAll nutrientsYesE 407Carrageenanquantum satisAll nutrientsYesE 407aProcessed eucheama seaweedquantum satisAll nutrientsYesE 410Locust bean gumquantum satisAll nutrientsYesE 412Guar gumquantum satisAll nutrientsYesE 413Tragacanthquantum satisAll nutrientsYesE 414Acacia gum (gum arabic)quantum satisAll nutrientsYesE 415Xanthan gumquantum satisAll nutrientsYesE 417Tara gumquantum satisAll nutrientsYesE 418Gellan gumquantum satisAll nutrientsYesE 420Sorbitolquantum satisAll nutrientsYes, only as a carrierE 421Mannitolquantum satisAll nutrientsYes, only as a carrierE 422Glycerolquantum satisAll nutrientsYesE 432 – E 436Polysorbates (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/kgIn beta carotene, lutein, lycopene and 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

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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 satisAll nutrientsE 948Oxygenquantum satisAll nutrientsE 949Hydrogenquantum satisAll nutrientsE 953Isomaltquantum satisAll nutrientsYes, only as a carrierE 965Maltitolquantum satisAll nutrientsYes, only as a carrierE 966Lactitolquantum satisAll nutrientsYes, only as a carrierE 967Xylitolquantum satisAll nutrientsYes,

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only as a carrierE 968Erythritolquantum satisAll nutrientsYes, only as a carrierE 1103Invertasequantum satisAll nutrientsE 1200Polydextrosequantum satisAll nutrientsYesE 1404Oxidised starchquantum satisAll nutrientsYesE 1410Monostarch phosphatequantum satisAll nutrientsYesE 1412Distarch phosphatequantum satisAll nutrientsYesE 1413Phosphated distarch phosphatequantum satisAll nutrientsYesE 1414Acetylated distarch phosphatequantum satisAll nutrientsYesE 1420Acetylated starchquantum satisAll nutrientsYesE 1422Acetylated distarch adipatequantum satisAll nutrientsYesE 1440Hydroxy propyl starchquantum satisAll nutrientsYesE 1442Hydroxy propyl distarch phosphatequantum satisAll nutrientsYesE 1450Starch sodium octenyl succinatequantum satisAll nutrientsYesE 1451Acetylated oxidised starchquantum satisAll nutrientsYesE 1452Starch Aluminium Octenyl Succinate35 000 mg/kg in final foodIn food supplements as defined in Directive 2002/46/EC due to its use in vitamin preparations for encapsulation purposes onlyYesE 1518Glyceryl triacetate (triacetin)All nutrientsYes, only as a carrierE 1520Propane-1, 2-diol (propylene glycol)1 000 mg/kg in final food (as carry-over)All nutrientsYes, only as a carrier

Section B —Food additives added in nutrients intended to be used in foodstuffs for infants and young children listed in Point 13.1 of Part E of Annex II:
E number of the food additiveName of the food additiveMaximum levelNutrient to which the food additive may be addedFood categoryE 301Sodium ascorbate100 000 mg/kg in vitamin D preparation and1 mg/l maximum carry-over in final foodVitamin D preparationsInfant formulae and follow-on formulae as defined by Directive 2006/141/ECTotal carry-over 75 mg/lCoatings of nutrient preparations containing polyunsaturated fatty acidsFoods for infants and young childrenE 304 (i)Ascorbyl palmitateFor 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 exceededAll nutrientsFoods for infants and young childrenE 306E 307E 308E 309Tocopherol-rich extractAlpha-tocopherolGamma-tocopherolDelta-tocopherolFor 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 exceededAll nutrientsFoods for infants and young childrenE 322LecithinsFor 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 exceededAll nutrientsFoods for infants and young childrenE 330Citric acidquantum satisAll nutrientsFoods for infants and young childrenE 331Sodium citratesFor 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 respectedAll nutrientsFoods for infants and young childrenE 332Potassium citratesFor 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 respectedAll nutrientsFoods for infants and young childrenE 333Calcium citratesTotal carry-over 0,1 mg/kg expressed as calcium and within the limit of calcium level and calcium/phosphorus ratio as set for the food categoryAll nutrientsFoods for infants and young childrenE 341 (iii)Tricalcium phosphateMaximum carry-over 150 mg/kg as P₂O₅ and within the limit for calcium, phosphorus and calcium:phosphorus ratio as set in Directive 2006/141/ECAAll nutrientsInfant formulae and follow-on formulae as defined by Directive 2006/141/ECAMaximum level of 1 000 mg/kg expressed as P₂O₅ from all uses in final food mentioned in point 13.1.3 of Part E of Annex II is respectedAll nutrientsProcessed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 401Sodium alginateFor 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 exceededAll nutrientsProcessed cereal

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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 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.

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(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 |
| [^{F16} 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 |
| E 330 | Citric acid |
| E 331 | Sodium citrates |
| E 332 | Potassium citrates |

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| | |
|--------|--------------------------------|
| 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 | Alginic acid |
| E 401 | Sodium alginate |
| E 402 | Potassium alginate |
| E 403 | Ammonium alginate |
| E 404 | Calcium alginate |
| E 406 | Agar |
| E 407 | Carrageenan |
| E 407a | Processed euchema 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 |
| E 464 | Hydroxypropyl methyl cellulose |
| E 465 | Ethyl methyl cellulose |

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| | |
|------------------------|---|
| [^{F10} 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 |
| E 527 | Ammonium hydroxide |
| E 528 | Magnesium hydroxide |

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| | |
|--------|-----------------------------------|
| 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 |
| E 202 | Potassium sorbate |
| E 203 | Calcium sorbate |

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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 |

TABLE 6

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

| E-number | Name |
|-----------------|-------------|
|-----------------|-------------|

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| | |
|-------|----------------------|
| 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 |
| [^{F35} E 404 | Calcium 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 |
| Austria | Traditional Austrian 'Bergkäse' | All except preservatives |
| Finland | Traditional Finnish 'Mämmi' | All except preservatives |

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| | | |
|-------------------|---|--|
| 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 [^{F36}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

F36 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 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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- (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}Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council ([OJ L 83, 22.3.2012, p. 1](#)).]
- (34) [^{F5}applicable until 31 January 2014.
- (35) applicable from 1 February 2014.]]

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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 \(EU\) 2015/647 of 24 April 2015 amending and correcting Annexes II and III to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council as regards the use of certain food additives \(Text with EEA relevance\).](#)
- F5** 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:

Point in time view as at 27/10/2016.

Changes to legislation:

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