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

**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)

## [<sup>F1</sup>ANNEX II

## [<sup>F2</sup>Domestic] list of food additives approved for use in foods and conditions of use

#### **Textual Amendments**

- F1 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).
- F2 Word in Annex 2 heading substituted (31.12.2020) by The Food Additives, Flavourings, Enzymes and Extraction Solvents (Amendment etc.) (EU Exit) Regulations 2019 (S.I. 2019/860), regs. 1, 112; 2020 c. 1, Sch. 5 para. 1(1)

#### PART A

#### 1. Introduction

This [<sup>F3</sup>domestic] list includes:

#### **Textual Amendments**

- F3 Word in Annex 2 Pt. A para. 1 substituted (31.12.2020) by The Food Additives, Flavourings, Enzymes and Extraction Solvents (Amendment etc.) (EU Exit) Regulations 2019 (S.I. 2019/860), regs. 1, 113(a); 2020 c. 1, Sch. 5 para. 1(1)
- I<sup>F4</sup>the name of the food additive and its E-number; as an alternative more specific Enumbers and names listed in Commission Regulation (EU) No 231/2012 <sup>(1)</sup> 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

- [<sup>F4</sup>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.
- [<sup>F5</sup>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).
- [<sup>F65.</sup> The colours E 123, E 127, E 160b(i), E 160b(ii), E 161g, E 173 and E 180 and mixtures thereof may not be sold directly to the consumer.]

#### **Textual Amendments**

- F6 Substituted by Commission Regulation (EU) 2020/771 of 11 June 2020 amending Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards the use of Annatto, Bixin, Norbixin (E 160b) (Text with EEA relevance).
- 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

<b>A</b>	
[ <sup>F8</sup> ]	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 <sup>a</sup>
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

## **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	Unflavoured buttermilk (excluding sterilised buttermilk)
8	Natural mineral water as defined in Directive 2009/54/EC of the European Parliament and of the Council <sup>b</sup> and spring water and all other bottled or packed waters
9	Coffee (excluding flavoured instant coffee) and coffee extracts
10	Unflavoured leaf tea
11	Sugars as defined in Council Directive 2001/111/EC <sup>c</sup>
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 <sup>d</sup>
[ <sup>F7</sup> 13	Foods for infants and young children as referred to in Regulation (EU) No 609/2013 <sup>e</sup> , including foods for special medical purposes for infants and young children]
<b>a</b> OJ L 10, 12.1.2002, p. 47.	
<b>b</b> OJ L 164, 26.6.2009, p. 45.	
<b>c</b> OJ L 10, 12.1.2002, p. 53.	
<b>d</b> OJ L 124, 20.5.2009, p. 21.	

e [<sup>47</sup>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

	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008
	All bottled or packed waters
OJ L 15, 17.1.2002, p. 19.	
OJ L 10, 12.1.2002, p. 58.	
OJ L 10, 12.1.2002, p. 67.	
OJ L 197, 3.8.2000, p. 19.	
OJ L 299, 16.11.2007, p. 1 .	
OJ L 39, 13.2.2008, p. 16.	
OJ L 149, 14.6.1991, p. 1 .	
	OJ L 10, 12.1.2002, p. 58 . OJ L 10, 12.1.2002, p. 67 . OJ L 197, 3.8.2000, p. 19 . OJ L 299, 16.11.2007, p. 1 . OJ L 39, 13.2.2008, p. 16 .

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 <sup>a</sup> (unflavoured)
7	Buttermilk (unflavoured)
8	Cream and cream powder (unflavoured)
9	Oils and fats of animal or vegetable origin
10	Ripened and unripened cheese (unflavoured)
11	Butter from sheep and goats' milk
12	Eggs and egg products as defined in Regulation (EC) No 853/2004
13	Flour and other milled products and starches
14	Bread and similar products
15	Pasta and gnocchi
16	Sugar including all mono- and disaccharides
17	Tomato paste and canned and bottled tomatoes
18	Tomato-based sauces
19	Fruit juice and fruit nectar as mentioned in Council Directive 2001/112/EC <sup>b</sup> 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 ° ; crème de pruneaux
22	Fish, molluscs and crustaceans, meat, poultry and game as well as their
<b>a</b> OJ L 15, 17.1.2002, p. 19.	
<b>b</b> OJ L 10, 12.1.2002, p. 58.	
<b>c</b> OJ L 10, 12.1.2002, p. 67.	
<b>d</b> OJ L 197, 3.8.2000, p. 19 .	
e OLL 299 16 11 2007 n 1	
e OJ L 299, 16.11.2007, p. 1 . f OJ L 39, 13.2.2008, p. 16 .	

Cocoa products and chocolate components
in chocolate products as mentioned in Directive 2000/36/EC of the European Parliament and of the Council <sup>d</sup>
Roasted coffee, tea, herbal and fruit infusions, chicory; extracts of tea and herbal and fruit infusions and of chicory; tea, herbal and fruit infusions and cereal preparations for infusions, as well as mixes and instant mixes of these products
Salt, salt substitutes, spices and mixtures of spices
Wine and other products covered by Council Regulation (EC) No 1234/2007 <sup>e</sup> , as listed in its Annex I, Part XII
Spirit drinks defined in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 of the European Parliament and of the Council <sup>f</sup> , 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
Sangria, Clarea and Zurra as mentioned in Council Regulation (EEC) No 1601/91 <sup>g</sup>
Wine vinegar covered by Regulation (EC) No 1234/2007, as listed in its Annex I, Part XII
Foods for infants and young children as mentioned in Directive 2009/39/EC including foods for special medical purposes for infants and young children
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 .	

## [<sup>F9</sup>TABLE 3

Colours which may be used in the form of lakes	
E-number	Name
E 100	Curcumin
[ <sup>F10</sup> E 101	Riboflavins]
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S
[ <sup>F11</sup> E 120	Carminic acid, Carmine]
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
[ <sup>F12</sup> E 151	Brilliant Black PN]
E 155	Brown HT
E 163	Anthocyanins
E 180	Litholrubine BK]
	1

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#### PART B

### LIST OF ALL ADDITIVES

#### 1. Colours

E 100CurcuminE 101RiboflavinsE 102TartrazineE 104Quinoline YellowE 110Sunset Yellow FCF/Orange Yellow SI "I"E 120Carminic acid, Carmine]E 122Azorubine, CarmoisineE 123AmaranthE 124Ponceau 4R, Cochineal Red AE 127ErythrosineE 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150dSulphite ammonia caramelI 150bSulphite ammonia caramelE 150dFrilliant Black PN]E 153Brown HTE 160aCarotenes	E-number	Name
E 102TartrazineE 104Quinoline YellowE 110Sunset Yellow FCF/Orange Yellow SI <sup>FII</sup> E 120Carminic acid, Carmine]E 122Azorubine, CarmoisineE 123AmaranthE 124Ponceau 4R, Cochineal Red AE 127ErythrosineE 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 150aPlain caramel *E 150bCaustic sulphite caramelE 150dSulphite ammonia caramelI 153Vegetable carbonE 155Brown HT	E 100	Curcumin
E 104Quinoline YellowE 110Sunset Yellow FCF/Orange Yellow S[*II E 120Carminic acid, Carmine]E 122Azorubine, CarmoisineE 123AmaranthE 124Ponceau 4R, Cochineal Red AE 127ErythrosineE 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 150aPlain caramelE 150bCaustic sulphite caramelE 150dSulphite ammonia caramel[*124Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 101	Riboflavins
E 110Sunset Yellow FCF/Orange Yellow S[FIIE 120Carminic acid, Carmine]E 120Azorubine, CarmoisineE 121Azorubine, CarmoisineE 122Azorubine, CarmoisineE 123AmaranthE 124Ponceau 4R, Cochineal Red AE 127ErythrosineE 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[FI3E 151Brilliant Black PNJE 153Vegetable carbonE 155Brown HT	E 102	Tartrazine
ICarminic acid, Carmine]E 120Azorubine, CarmoisineE 121AmaranthE 122Ponceau 4R, Cochineal Red AE 127ErythrosineE 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelI 150dSulphite ammonia caramelI F <sup>11</sup> E 151Brilliant Black PNJE 155Brown HT	E 104	Quinoline Yellow
E122EAzorubine, CarmoisineE123AmaranthE124Ponceau 4R, Cochineal Red AE127EErythrosineE129Allura Red ACE131Patent Blue VE132Indigotine, Indigo carmineE133Brilliant Blue FCFE140Chlorophylls and chlorophyllinsE141Copper complexes of chlorophylls, chlorophyllinsE150aE150bE150cAmmonia caramelI150E153E155Brown HT	E 110	Sunset Yellow FCF/Orange Yellow S
E 123AmaranthE 124Ponceau 4R, Cochineal Red AE 127ErythrosineE 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[ F1ºa E 151Brilliant Black PN]E 155Brown HT	[ <sup>F11</sup> E 120	Carminic acid, Carmine]
E 124Ponceau 4R, Cochineal Red AE 127ErythrosineE 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 142Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramelF 151Brilliant Black PNJE 153Vegetable carbonE 155Brown HT	E 122	Azorubine, Carmoisine
E 127ErythrosineE 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 142Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramelE 150dSulphite ammonia caramelE 151Brilliant Black PNJE 153Vegetable carbonE 155Brown HT	E 123	Amaranth
E 129Allura Red ACE 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 142Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramelF 151Brilliant Black PNJE 153Vegetable carbonE 155Brown HT	E 124	Ponceau 4R, Cochineal Red A
E 131Patent Blue VE 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 142Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramelI 50dFiliant Black PN]E 153Vegetable carbonE 155Brown HT	E 127	Erythrosine
E 132Indigotine, Indigo carmineE 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 142Green SE 150aPlain caramel aE 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[F12E 151Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 129	Allura Red AC
E 133Brilliant Blue FCFE 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 142Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[F <sup>12</sup> E 151Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 131	Patent Blue V
E 140Chlorophylls and chlorophyllinsE 141Copper complexes of chlorophylls, chlorophyllinsE 142Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[F <sup>12</sup> E 151Brilliant Black PN]E 155Brown HT	E 132	Indigotine, Indigo carmine
E 141Copper complexes of chlorophylls, chlorophyllinsE 142Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[F12E 151Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 133	Brilliant Blue FCF
E 142Green SE 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[F12E 151Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 140	Chlorophylls and chlorophyllins
E 150aPlain caramel *E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[F12E 151Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 141	
E 150bCaustic sulphite caramelE 150cAmmonia caramelE 150dSulphite ammonia caramel[F12E 151Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 142	Green S
E 150cAmmonia caramelE 150dSulphite ammonia caramel[F12E 151Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 150a	Plain caramel *
E 150dSulphite ammonia caramel[F12E 151Brilliant Black PN]E 153Vegetable carbonE 155Brown HT	E 150b	Caustic sulphite caramel
Image: Provide the second se	E 150c	Ammonia caramel
E 153Vegetable carbonE 155Brown HT	E 150d	Sulphite ammonia caramel
E 155 Brown HT	[ <sup>F12</sup> E 151	Brilliant Black PN]
	E 153	Vegetable carbon
E 160a Carotenes	E 155	Brown HT
	E 160a	Carotenes

**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).

[ <sup>F6</sup> E 160b(i)	Annatto bixin
E 160b(ii)	Annatto norbixin]
E 160c	Paprika extract, capsanthin, capsorubin
E 160d	Lycopene
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein
E 161g	Canthaxanthin <sup>b</sup>
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides
E 173	Aluminium
E 174	Silver
E 175	Gold
E 180	Litholrubine BK

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

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

#### 2. Sweeteners

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame K
E 951	Aspartame
E 952	Cyclamates
E 953	Isomalt
E 954	Saccharins
E 955	Sucralose
E 957	Thaumatin
E 959	Neohesperidine DC
[ <sup>F13</sup> E 960	Steviol glycosides]

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E 961	Neotame
E 962	Salt of aspartame-acesulfame
[ <sup>F14</sup> E 964	Polyglycitol syrup]
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol
[ <sup>F15</sup> E 969	Advantame]

#### 3. Additives other than colours and sweeteners

E-number	Name
E 170	Calcium carbonate
[ <sup>F17</sup> E 172	Iron oxides and hydroxides]
E 200	Sorbic acid
E 202	Potassium sorbate
F18	
E 210	Benzoic acid *
E 211	Sodium benzoate <sup>a</sup>
E 212	Potassium benzoate <sup>a</sup>
E 213	Calcium benzoate <sup>a</sup>
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
<b>a</b> Benzoic acid may be present in certa manufacturing practice.	ain fermented products resulting from the fermentation process following good

**b** [<sup>F9</sup>authorised until 31 January 2014.

c authorised until 31 May 2013.]

d [<sup>F16</sup>Period of application: From 6 February 2013 .]

- <u> </u>			
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		
[ <sup>F19</sup> E 243	Ethyl lauroyl arginate]		
E 249	Potassium nitrite		
E 250	Sodium nitrite		
E 251	Sodium nitrate		
E 252	Potassium nitrate		
E 260	Acetic acid		
[ <sup>F20</sup> E 261	Potassium acetates] <sup>4</sup>		
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		
<ul> <li>Benzoic acid may be present in certain fermented production manufacturing practice.</li> </ul>	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.		
[ <sup>F9</sup> authorised until 31 January 2014 .			
c authorised until 31 May 2013.]			
d [ <sup>F16</sup> Period of application: From 6 February 2013 .]			

E 306 Tocopherol-rich extract			
E 307	Alpha-tocopherol		
E 308	Gamma-tocopherol		
E 309	Delta-tocopherol		
E 310	Propyl gallate		
F21			
F21	—		
E 315	Erythorbic acid		
E 316	Sodium erythorbate		
E 319	Tertiary-butyl hydroquinone (TBHQ)		
E 320	Butylated hydroxyanisole (BHA)		
E 321	Butylated hydroxytoluene (BHT)		
E 322	Lecithins		
E 325	Sodium lactate		
E 326	Potassium lactate		
Е 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		
a Benzoic acid may be present in certain fermented produ manufacturing practice.	acts resulting from the fermentation process following good		
<b>b</b> [ <sup>F9</sup> authorised until 31 January 2014 .	[ <sup>F9</sup> authorised until 31 January 2014.		
c authorised until 31 May 2013 .]	authorised until 31 May 2013.]		
<b>d</b> [ <sup>F16</sup> Period of application: From 6 February 2013 .]	d [ <sup>F16</sup> Period of application: From 6 February 2013 .]		

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 tetra- acetate (Calcium disodium EDTA)
E 392	Extracts of rosemary
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1, 2-diol alginate
E 406	Agar
E 407a	Processed euchema 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

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

**b** [<sup>F9</sup>authorised until 31 January 2014.

c authorised until 31 May 2013 .]

**d** [<sup>F16</sup>Period of application: From 6 February 2013 .]

[ <sup>F22</sup> E 423	Octenyl succinic acid modified gum arabic]		
E 425	Konjac		
E 426	Soybean hemicellulose		
E 427	Cassia gum		
E 431	Polyoxyethylene (40) stearate		
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)		
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)		
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)		
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)		
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)		
E 440	Pectins		
E 442	Ammonium phosphatides		
E 444	Sucrose acetate isobutyrate		
E 445	Glycerol esters of wood rosins		
E 450	Diphosphates		
E 451	Triphosphates		
E 452	Polyphosphates		
[ <sup>F23</sup> E 456	Potassium polyaspartate]		
E 459	Beta-cyclodextrin		
E 460	Cellulose		
E 461	Methyl cellulose		
E 462	Ethyl cellulose		
E 463	Hydroxypropyl cellulose		
[ <sup>F24</sup> E 463a	Low-substituted hydroxypropyl cellulose (L- HPC)]		
E 464	Hydroxypropyl methyl cellulose		
E 465	Ethyl methyl cellulose		
<b>a</b> Benzoic acid may be present in certain fermented pro manufacturing practice.	ducts resulting from the fermentation process following good		
<b>b</b> [ <sup>F9</sup> authorised until 31 January 2014 .			
c authorised until 31 May 2013.]			
d [ <sup>F16</sup> Period of application: From 6 February 2013 .]			

[ <sup>F12</sup> E 466	Sodium carboxy methyl cellulose, Cellulose gum]
E 468	Cross-linked sodium carboxy methyl cellulose, cross linked cellulose gum
E 469	Enzymatically hydrolysed carboxy methyl cellulose, Enzymatically hydrolysed cellulose gum
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono-and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides
E 475	Polyglycerol esters of fatty acids
E 476	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate
E 483	Stearyl tartrate
E 491	Sorbitan monostearate
a Benzoic acid may be present in cer manufacturing practice.	tain fermented products resulting from the fermentation process following good

**b** [<sup>F9</sup>authorised until 31 January 2014.

c authorised until 31 May 2013 .]

d [<sup>F16</sup>Period of application: From 6 February 2013.]

E 492	Sorbitan tristearate	
E 493	Sorbitan monolaurate	
E 494	Sorbitan monooleate	
E 495	Sorbitan monopalmitate	
[ <sup>F25</sup> E 499	Stigmasterol-rich plant sterols]	
E 500	Sodium carbonates	
E 501	Potassium carbonates	
E 503	Ammonium carbonates	
E 504	Magnesium carbonates	
E 507	Hydrochloric acid	
E 508	Potassium chloride	
E 509	Calcium chloride	
E 511	Magnesium chloride	
E 512	Stannous chloride	
E 513	Sulphuric acid	
E 514	Sodium sulphates	
E 515	Potassium sulphates	
E 516	Calcium sulphate	
E 517	Ammonium sulphate	
E 520	Aluminium sulphate	
E 521	Aluminium sodium sulphate	
E 522	Aluminium potassium sulphate	
E 523	Aluminium ammonium sulphate	
E 524	Sodium hydroxide	
E 525	Potassium hydroxide	
E 526	Calcium hydroxide	
E 527	Ammonium hydroxide	
E 528	Magnesium hydroxide	
E 529	Calcium oxide	
E 530	Magnesium oxide	
a Benzoic acid may be present in certain fermented practice.	products resulting from the fermentation process following good	
<b>b</b> [ <sup>F9</sup> authorised until 31 January 2014 .		
authorised until 31 May 2013 .]		

<sup>6</sup> 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		
[ <sup>F5</sup> E 556	Calcium aluminium silicate <sup>b</sup>		
E 558	Bentonite <sup>c</sup>		
E 559	Aluminium silicate (Kaolin)] <sup>b</sup>		
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		
a Benzoic acid may be present in certain fermented product manufacturing practice.	ts resulting from the fermentation process following good		
<b>b</b> [ <sup>F9</sup> authorised until 31 January 2014.			
c authorised until 31 May 2013.]			
d [ <sup>F16</sup> Period of application: From 6 February 2013 .]			

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	
[ <sup>F27</sup> E 641	L-leucine]	
E 650	Zinc acetate	
E 900	Dimethyl polysiloxane	
E 901	Beeswax, white and yellow	
E 902	Candelilla wax	
E 903	Carnauba wax	
E 904	Shellac	
E 905	Microcrystalline wax	
E 907	Hydrogenated poly-1-decene	
F28		
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	
a Benzoic acid may be present in certain fermented pro manufacturing practice.	ducts resulting from the fermentation process following good	
<b>b</b> [ <sup>F9</sup> authorised until 31 January 2014.		
c authorised until 31 May 2013 .]		
d [ <sup>F16</sup> Period of application: From 6 February 2013 .]		

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		
[ <sup>F29</sup> E 1206	Neutral methacrylate copolymer		
E 1207	Anionic methacrylate copolymer]		
[ <sup>F30</sup> E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer]		
[ <sup>F31</sup> 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)		
a Benzoic acid may be present in certain fermented proc manufacturing practice.			
<b>b</b> [ <sup>F9</sup> authorised until 31 January 2014 .			
c authorised until 31 May 2013 .]			
d [ <sup>F16</sup> Period of application: From 6 February 2013 .]			

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E 1518		Glyceryl triacetate (triacetin)	
E 1519		Benzyl alcohol	
E 1	1520	Propane-1, 2-diol (propylene glycol)	
E 1	1521	Polyethylene glycol	
a	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.		
b	[ <sup>F9</sup> authorised until 31 January 2014.		
c	authorised until 31 May 2013 .]		
d	[ <sup>F16</sup> Period of application: From 6 February 2013.]		

#### PART C

### **DEFINITIONS OF GROUPS OF ADDITIVES**

#### (1) Group I

E-number	Name	Specific maximum level	
E 170	Calcium carbonate	quantum satis	
E 260	Acetic acid	quantum satis	
[ <sup>F20</sup> E 261	Potassium acetates <sup>d</sup>	quantum satis]	
E 262	Sodium acetates	quantum satis	
E 263	Calcium acetate	quantum satis	
E 270	Lactic acid	quantum satis	
E 290	Carbon dioxide	quantum satis	
E 296	Malic acid	quantum satis	
E 300	Ascorbic acid	quantum satis	
E 301	Sodium ascorbate	quantum satis	
E 302	Calcium ascorbate	quantum satis	
E 304	Fatty acid esters of ascorbic acid	quantum satis	
E 306	Tocopherol-rich extract	quantum satis	
E 307	Alpha-tocopherol	quantum satis	
E 308	Gamma-tocopherol	quantum satis	
E 309	Delta-tocopherol	quantum satis	
a May not be used in jelly mini-cups.			
<b>b</b> May not be used to produce dehyd	<b>b</b> May not be used to produce dehydrated foods intended to rehydrate on ingestion.		
c May not be used in jelly confection	May not be used in jelly confectionery.		
d [ <sup>F16</sup> Period of application: From 6 February 2013 .]			

E 322	Lecithins	quantum satis
E 325	Sodium lactate	quantum satis
E 326	Potassium lactate	quantum satis
E 327	Calcium lactate	quantum satis
E 330	Citric acid	quantum satis
E 331	Sodium citrates	quantum satis
E 332	Potassium citrates	quantum satis
E 333	Calcium citrates	quantum satis
E 334	Tartaric acid (L(+)-)	quantum satis
E 335	Sodium tartrates	quantum satis
E 336	Potassium tartrates	quantum satis
E 337	Sodium potassium tartrate	quantum satis
E 350	Sodium malates	quantum satis
E 351	Potassium malate	quantum satis
E 352	Calcium malates	quantum satis
E 354	Calcium tartrate	quantum satis
E 380	Triammonium citrate	quantum satis
E 400	Alginic acid	quantum satis <sup>a</sup>
E 401	Sodium alginate	quantum satis <sup>a</sup>
E 402	Potassium alginate	quantum satis <sup>a</sup>
E 403	Ammonium alginate	quantum satis <sup>a</sup>
E 404	Calcium alginate	quantum satis <sup>a</sup>
E 406	Agar	quantum satis <sup>a</sup>
E 407	Carrageenan	quantum satis <sup>a</sup>
E 407a	Processed euchema seaweed	quantum satis <sup>a</sup>
E 410	Locust bean gum	quantum satis <sup>ab</sup>
E 412	Guar gum	quantum satis <sup>ab</sup>
E 413	Tragacanth	quantum satis <sup>a</sup>
E 414	Gum arabic (Acacia gum)	quantum satis <sup>a</sup>
E 415	Xanthan gum	quantum satis <sup>ab</sup>
a   May not be used in jelly mini-cups.		
<b>b</b> May not be used to produce dehydrated foods intended to rehydrate on ingestion.		
c May not be used in jelly confectionery.		
d [ <sup>F16</sup> Period of application: From 6 February 2013.]		

E 417	Tara gum	quantum satis <sup>ab</sup>
E 418	Gellan gum	quantum satis <sup>a</sup>
E 422	Glycerol	quantum satis
[ <sup>F4</sup> E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination] <sup>abc</sup>
[ <sup>F32</sup> E 426	Soybean hemicellulose	quantum satis]
E 440	Pectins	quantum satis <sup>a</sup>
E 460	Cellulose	quantum satis
E 461	Methyl cellulose	quantum satis
E 462	Ethyl cellulose	quantum satis
E 463	Hydroxypropyl cellulose	quantum satis
E 464	Hydroxypropyl methyl cellulose	quantum satis
E 465	Ethyl methyl cellulose	quantum satis
[ <sup>F12</sup> E 466	Sodium carboxy methyl cellulose, Cellulose gum	quantum satis]
E 469	Enzymatically hydrolysed carboxy methyl cellulose	quantum satis
E 470a	Sodium, potassium and calcium salts of fatty acids	quantum satis
E 470b	Magnesium salts of fatty acids	quantum satis
E 471	Mono- and diglycerides of fatty acids	quantum satis
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	quantum satis
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	quantum satis
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	quantum satis
<b>a</b> May not be used in jelly mini-cu	ips.	
	ydrated foods intended to rehydrate on ingesti	on.
c May not be used in jelly confect	ionery.	

E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	quantum satis
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	quantum satis
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	quantum satis
E 500	Sodium carbonates	quantum satis
E 501	Potassium carbonates	quantum satis
E 503	Ammonium carbonates	quantum satis
E 504	Magnesium carbonates	quantum satis
E 507	Hydrochloric acid	quantum satis
E 508	Potassium chloride	quantum satis
E 509	Calcium chloride	quantum satis
E 511	Magnesium chloride	quantum satis
E 513	Sulphuric acid	quantum satis
E 514	Sodium sulphates	quantum satis
E 515	Potassium sulphates	quantum satis
E 516	Calcium sulphate	quantum satis
E 524	Sodium hydroxide	quantum satis
E 525	Potassium hydroxide	quantum satis
E 526	Calcium hydroxide	quantum satis
E 527	Ammonium hydroxide	quantum satis
E 528	Magnesium hydroxide	quantum satis
E 529	Calcium oxide	quantum satis
E 530	Magnesium oxide	quantum satis
E 570	Fatty acids	quantum satis
E 574	Gluconic acid	quantum satis
E 575	glucono-delta-lactone	quantum satis
E 576	Sodium gluconate	quantum satis
E 577	Potassium gluconate	quantum satis
<b>a</b> May not be used in jelly mini-cups	·	·
<b>b</b> May not be used to produce dehydr	rated foods intended to rehydrate on ingestio	n.
<b>c</b> May not be used in jelly confection	nery.	
<b>d</b> [ <sup>F16</sup> Period of application: From 6 F	ebruary 2013 .]	

E 578	Calcium gluconate	quantum satis
E 640	Glycine and its sodium salt	quantum satis
E 920	L-cysteine	quantum satis
E 938	Argon	quantum satis
E 939	Helium	quantum satis
E 941	Nitrogen	quantum satis
Е 942	Nitrous oxide	quantum satis
Е 948	Oxygen	quantum satis
Е 949	Hydrogen	quantum satis
E 1103	Invertase	quantum satis
E 1200	Polydextrose	quantum satis
E 1404	Oxidised starch	quantum satis
E 1410	Monostarch phosphate	quantum satis
E 1412	Distarch phosphate	quantum satis
E 1413	Phosphated distarch phosphate	quantum satis
E 1414	Acetylated distarch phosphate	quantum satis
E 1420	Acetylated starch	quantum satis
E 1422	Acetylated distarch adipate	quantum satis
E 1440	Hydroxy propyl starch	quantum satis
E 1442	Hydroxy propyl distarch phosphate	quantum satis
E 1450	Starch sodium octenyl succinate	quantum satis
E 1451	Acetylated oxidised starch	quantum satis
E 620	Glutamic acid	10 g/kg, individually or in
E 621	Monosodium glutamate	combination, expressed as glutamic acid
Е 622	Monopotassium glutamate	
E 623	Calcium diglutamate	
Е 624	Monoammonium glutamate	
Е 625	Magnesium diglutamate	
<b>a</b> May not be used in jelly mini-cups.	,	I
<b>b</b> May not be used to produce dehydra	ated foods intended to rehydrate on ingestion	on.

E 626	Guanylic acid	500 mg/kg, individually or
E 627	Disodium guanylate	in combination, expressed as guanylic acid
E 628	Dipotassium guanylate	
Е 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	Quantum satis (for purpose
E 421	Mannitol	other than sweetening)
E 953	Isomalt	
E 965	Maltitols	
E 966	Lactitol	
Е 967	Xylitol	
E 968	Erythritol	
<b>a</b> May not be used in jelly mini-cups.		
<b>b</b> May not be used to produce dehydra	ated foods intended to rehydrate on ingestion	n.
c May not be used in jelly confection	ery.	
<b>d</b> [ <sup>F16</sup> Period of application: From 6 Fe	bruary 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

# **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 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

Name
Curcumin
Tartrazine
_
Carminic acid, Carmine]
Azorubine, Carmoisine
'
Allura red AC
Patent Blue V
Indigotine, Indigo carmine
Brilliant Blue FCF
Green S
Brilliant Black PN]
Brown HT
Beta-apo-8'-carotenal (C 30)
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

Status: Point in time view as at 31/12/2020. 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 968

Erythritol

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

[<sup>F34</sup>(a)

#### E 200 – 202: SORBIC ACID – POTASSIUM SORBATE (SA)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate]

(b)

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

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

#### (c)

#### E 200-213: SORBIC ACID - SORBATES; BENZOIC ACID - BENZOATES (SA + BA)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
F18	
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

# **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)

F18	
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

## $[^{F34}(e)$

### E 200 – 202; 214 – 219: SORBIC ACID – POTASSIUM SORBATE; P-HYDROXYBENZOATES (SA + PHB)

E-number	Name
E 200	Sorbic acid
E 202	Potassium 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

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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

## (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

## [<sup>F35</sup>(k)

## E 310–320: PROPYL GALLATE, TBHQ AND BHA

E-number	Name
E 310	Propyl gallate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)]

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### (l)

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

[ <sup>F36</sup> 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 <sup>a</sup>
E451	Triphosphates
E 452	Polyphosphates
<b>a</b> 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)

#### (0)

#### E 473-474: SUCROSE ESTERS OF FATTY ACIDS, SUCROGLYCERIDES

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

### (p)

#### E 481-482: STEAROYL-2-LACTYLATES

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

### (q)

#### E 491–495: SORBITAN ESTERS

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

#### (r)

#### E 520–523: ALUMINIUM SULPHATES

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

(s.1.)  $[^{F5}E 551 - 559$ : Silicon dioxide – silicates <sup>(2)</sup>

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

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legislation appear in the content and are referenced with annotations. (See end of Document for details)

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 $^{(3)}$

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

#### (t)

## E 620–625: GLUTAMIC ACID — GLUTAMATES

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

#### (u)

#### E 626–635: RIBONUCLEOTIDES

E-number	Name
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate
E 629	Calcium guanylate
E 630	Inosinic acid
E 631	Disodium inosinate
E 632	Dipotassium inosinate
E 633	Calcium inosinate
E 634	Calcium 5'-ribonucleotides

E 635	Disodium 5'-ribonucleotides

#### PART D

### **FOOD CATEGORIES**

Number	Name
0.	All categories of foods
01.	Dairy products and analogues
01.1	Unflavoured pasteurised and sterilised (including UHT) milk
01.2	Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat- treated after fermentation
01.3	Unflavoured fermented milk products, heat- treated after fermentation
01.4	Flavoured fermented milk products including heat-treated products
01.5	Dehydrated milk as defined by Directive 2001/114/EC
01.6	Cream and cream powder
01.6.1	Unflavoured pasteurised cream (excluding reduced fat creams)
01.6.2	Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %
01.6.3	Other creams
01.7	Cheese and cheese products
01.7.1	Unripened cheese excluding products falling in category 16
01.7.2	Ripened cheese
01.7.3	Edible cheese rind
01.7.4	Whey cheese
01.7.5	Processed cheese
<b>a</b> OJ L 401, 30.12.2006, p. 1 .	I
<b>b</b> OJ L 339, 6.12.2006, p. 16.	
<b>c</b> OJ L 91, 7.4.1999, p. 29.	
<b>d</b> OJ L 16, 21.1.2009, p. 3 .	
e <sup>F37</sup>	

01.7.6	Cheese products (excluding products falling in category 16)
01.8	Dairy analogues, including beverage whiteners
[ <sup>F38</sup> 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)
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
0 111.5	-
	Processed fruit and vegetables
04.2	Processed fruit and vegetables Dried fruit and vegetables
04.2 04.2.1	
04.2 04.2.1	Dried fruit and vegetables
04.2 04.2.1 04.2.2	Dried fruit and vegetables Fruit and vegetables in vinegar, oil, or brine
04.2 04.2.1 04.2.2 04.2.3	Dried fruit and vegetables         Fruit and vegetables in vinegar, oil, or brine         Canned or bottled fruit and vegetables         Fruit and vegetable preparations, excluding
04.2 04.2.1 04.2.2 04.2.3 04.2.4	Dried fruit and vegetables         Fruit and vegetables in vinegar, oil, or brine         Canned or bottled fruit and vegetables         Fruit and vegetable preparations, excluding products covered by 5.4         Fruit and vegetable preparations excluding
04.2 04.2.1 04.2.2 04.2.3 04.2.4 04.2.4.1	Dried fruit and vegetables         Fruit and vegetables in vinegar, oil, or brine         Canned or bottled fruit and vegetables         Fruit and vegetable preparations, excluding products covered by 5.4         Fruit and vegetable preparations excluding compote         Compote, excluding products covered by
04.2 04.2.1 04.2.2 04.2.3 04.2.4 04.2.4.1 04.2.4.1 04.2.4.2 <b>a</b> OJ L 401, 30.12.2006, p. 1.	Dried fruit and vegetables         Fruit and vegetables in vinegar, oil, or brine         Canned or bottled fruit and vegetables         Fruit and vegetable preparations, excluding products covered by 5.4         Fruit and vegetable preparations excluding compote         Compote, excluding products covered by
04.2 04.2.1 04.2.2 04.2.3 04.2.4 04.2.4.1 04.2.4.1 04.2.4.2 <b>a</b> OJ L 401, 30.12.2006, p. 1.	Dried fruit and vegetables         Fruit and vegetables in vinegar, oil, or brine         Canned or bottled fruit and vegetables         Fruit and vegetable preparations, excluding products covered by 5.4         Fruit and vegetable preparations excluding compote         Compote, excluding products covered by

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
05.	Confectionery
05.1	Cocoa and chocolate products as covered by Directive 2000/36/EC
05.2	Other confectionery including breath refreshening 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
<b>a</b> OJ L 401, 30.12.2006, p. 1.	
<b>b</b> OJ L 339, 6.12.2006, p. 16.	
b         OJ L 339, 6.12.2006, p. 16.           c         OJ L 91, 7.4.1999, p. 29.	

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
[ <sup>F8</sup> 08.	Meat
08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004
08.2	Meat preparations as defined by Regulation (EC) No 853/2004
08.3	Meat products
08.3.1	Non-heat-treated meat products
08.3.2	Heat-treated meat products
08.3.3	Casings and coatings and decorations for meat
08.3.4	Traditionally cured meat products with specific provisions concerning nitrites and nitrates
08.3.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
08.3.4.2	Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation)
08.3.4.3	Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the
<b>a</b> OJ L 401, 30.12.2006, p. 1 .	
<b>b</b> OJ L 339, 6.12.2006, p. 16.	
<b>c</b> OJ L 91, 7.4.1999, p. 29.	
<b>d</b> OJ L 16, 21.1.2009, p. 3 .	
e <sup>F37</sup>	

	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 mollusks and crustaceans
09.3	Fish roe
10.	Eggs and egg products
10.1	Unprocessed eggs
10.2	Processed eggs and egg products
11.	Sugars, syrups, honey and table-top sweeteners
11.1	Sugars and syrups as defined by Directive 2001/111/EC
11.2	Other sugars and syrups
11.3	Honey as defined in Directive 2001/110/EC
11.4	Table-top sweeteners
11.4.1	Table-top sweeteners in liquid form
11.4.2	Table-top sweeteners in powder form
11.4.3	Table-top sweeteners in tablets
12.	Salts, spices, soups, sauces, salads and protein products
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices, seasonings
12.2.1	Herbs and spices
12.2.2	Seasonings and condiments
[ <sup>F39</sup> 12.3	Vinegars and diluted acetic acid (diluted with water to 4-30 % by volume)]
<b>a</b> OJ L 401, 30.12.2006, p. 1.	
<b>b</b> OJ L 339, 6.12.2006, p. 16.	
<ul> <li>c OJ L 91, 7.4.1999, p. 29.</li> <li>d OJ L 16, 21.1.2009, p. 3.</li> </ul>	
<b>d</b> OJ L 16, 21.1.2009, p. 3.	

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
13.1.1	Infant formulae as defined by Commission Directive 2006/141/EC <sup>a</sup>
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 <sup>b</sup>
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 <sup>c</sup> 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)
<b>a</b> OJ L 401, 30.12.2006, p. 1.	!
<b>b</b> OJ L 339, 6.12.2006, p. 16.	
<b>c</b> OJ L 91, 7.4.1999, p. 29.	
<b>d</b> OJ L 16, 21.1.2009, p. 3.	
e <sup>F37</sup>	

13.4	Foods suitable for people intolerant to gluten as defined by Commission Regulation (EC) No 41/2009 <sup>d</sup>
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
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
<b>a</b> OJ L 401, 30.12.2006, p. 1 .	1
<b>b</b> OJ L 339, 6.12.2006, p. 16.	
<b>c</b> OJ L 91, 7.4.1999, p. 29.	
<b>d</b> OJ L 16, 21.1.2009, p. 3 .	
e <sup>F37</sup>	

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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
[ <sup>F40</sup> 17.	Food supplements as defined in Directive 2002/46/EC
17.1	Food supplements supplied in a solid form, excluding food supplements for infants and young children
17.2	Food supplements supplied in a liquid form, excluding food supplements for infants and young children]
18.	Processed foods not covered by categories 1 to 17, excluding foods for infants and young children
<b>a</b> OJ L 401, 30.12.2006, p. 1.	
<b>b</b> OJ L 339, 6.12.2006, p. 16.	
<b>c</b> OJ L 91, 7.4.1999, p. 29.	
<b>d</b> OJ L 16, 21.1.2009, p. 3 .	
e <sup>F37</sup>	

#### 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
- ANNEX II Table 34: rows 3251 3422

- (1) [<sup>F1</sup>[<sup>F4</sup>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).]
- (2) [<sup>F5</sup>applicable until 31 January 2014.
- (3) applicable from 1 February 2014.]]

#### **Textual Amendments**

- **F1** 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 31/12/2020.

#### **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.