[F1ANNEX 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

F1 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 additivesMaximum 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 carrierName of the carrierMaximum levelFood additives to which the carrier may be addedE 1520Propane-1, 2-diol (propylene glycol)1 000 mg/kg in final food (as carry-over)Colours, emulsifiers and antioxidantsE 422Glycerolquantum satisAll food additivesE 420SorbitolE 421MannitolE 953IsomaltE 965MaltitolE 966LactitolE 967XylitolE 968ErythritolE 400 – E 404Alginic acid – alginates (Table 7 of Part 6)E 405Propane-1, 2-diol alginateE 406AgarE 407CarrageenanE 410Locust bean gumE 412Guar gumE 413TragacanthE 414Gum arabic (acacia gum)E 415Xanthan gumE 440PectinsE 432 – E 436Polysorbates (Table 4 of Part 6)quantum satisAntifoaming agentsE 442Ammoniumphosphatidesquantum satisAntioxidantsE 460Cellulosequantum satisAll food additivesE 461Methyl celluloseE 462Ethyl celluloseE 463Hydroxypropyl celluloseE 464Hydroxypropyl methyl celluloseE 465Ethyl methyl celluloseE 466Sodium carboxy methyl cellulose, Cellulose gumE 322Lecithinsquantum satisColours and fat-soluble antioxidantsE 432 – E 436Polysorbates (Table 4 of Part 6)E 470bMagnesium salts of fatty acidsE 471Mono- and diglycerides of fatty acidsE 472aAcetic acid esters of mono- and diglycerides of fatty acidsE 472cCitric acid esters of mono- and diglycerides of fatty acidsE 472eMono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acidsE 473Sucrose esters of fatty acidsE 475Polyglycerol esters of fatty acidsE 491 – E 495Sorbitan esters (Table 5 of Part 6)quantum satisColours and antifoaming agentsE 1404Oxidised starchquantum satisAll food additivesE 1410Monostarch phosphateE 1412Distarch phosphateE 1413Phosphated distarch phosphateE 1414Acetylated distarch phosphateE 1420Acetylated starchE 1422Acetylated distarch adipateE 1440Hydroxy propyl starchE 1442Hydroxy propyl distarch phosphateE 1450Starch sodium octenyl succinateE 1451Acetylated oxidised starchE 170Calcium carbonateE 263Calcium acetateE 331Sodium citratesE 332Potassium citratesE 341Calcium phosphatesE 501Potassium carbonatesE 504Magnesium carbonatesE 508Potassium

chlorideE 509Calcium chlorideE 511Magnesium chlorideE 514Sodium sulphatesE 515Potassium sulphatesE 516Calcium sulphateE 517Ammonium sulphateE 577Potassium gluconateE 640Glycine and its sodium saltE 1505Triethyl citrateE 1518Glyceryl triacetate (triacetin)E 551Silicon dioxidequantum satisEmulsifiers and coloursE 552Calcium silicateE 553bTalc50 mg/kg in the colour preparationColoursE 901Beeswax, white and yellowquantum satisColoursE 1200Polydextrosequantum satisAll food additivesE 1201Polyvinylpyrrolidonequantum satisSweetenersE 1202PolyvinylpolypyrrolidoneE 322Lecithinsquantum satisGlazing agents for fruitE 432 – E 436PolysorbatesE 470aSodium, potassium and calcium salts of fatty acidsE 471Mono- and diglycerides of fatty acidsE 491 – E 495Sorbitan estersE 570Fatty acidsE 900Dimethyl polysiloxaneE 1521Polyethylene glycolquantum satisSweetenersE 425Konjacquantum satisAll food additivesE 459Beta-cyclodextrin1 000 mg/kg in final foodAll food additivesE 468Crosslinked sodium carboxy methyl celluloseCross-linked cellulose gumquantum satisSweetenersE 469Enzymatically hydrolysed carboxymethylcelluloseEnzymatically hydrolysed cellulose gumquantum satisAll food additivesE 555Potassium aluminium silicate90 % relative to the pigmentIn E 171 titanium dioxide and E 172 iron oxides and hydroxides

PART 2 Food additives other than carriers in food additivesExcept enzymes authorised as food additives.E 163 anthocyanins may contain up to 100 000 mg/kg sulphites. E 150 b caustic sulphite caramel and E 150 d sulphite ammonia caramel may contain 2 000 mg/kg according to the purity criteria (Directive 2008/128/EC).E number of the added food additiveName of the added food additiveMaximum levelFood additive preparations to which the food additive may be addedTable 1quantum satisAll food additive preparationsE 200-202Sorbic acid – potassium sorbate (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 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 551Silicon dioxide10 000 mg/kg in the preparationE 252 Potassium nitrateE 900Dimethyl polysiloxane200 mg/kg in the preparation, 0,2 mg/l in final foodColour preparations of E 160 a carotenes, E 160 b annatto, bixin, norbixin, E 160 c Paprika extract, capsanthin, capsorubin, E 160 d lycopene and E 160 e beta-apo-8′-carotenalE 903Carnauba wax130 000 mg/kg in the preparation, 1 200 mg/kg in final product from all sourcesAs stabiliser in preparations of sweeteners and/or acids intended to be used in chewing gumE 943aButane1 mg/kg in final foodColour preparations of group II and group III as defined in Part C of Annex II (for professional use only)E 943bIsobutane1 mg/kg in final foodColour preparations of group II and group III as defined in Part C of Annex II (for professional use only)E 944Propane1 mg/kg in final foodColour preparations of group II and group III as defined in Part C of Annex II (for professional use only)

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-amylase10 000 mg/kg only for papain in solid form2 mg/kg2 mg/lE 221Sodium sulphiteE 222Sodium hydrogen sulphiteE 223Sodium metabisulphiteE 224Potassium metabisulphiteE 250Sodium nitrite500 mg/kg0,01 mg/kgNo useE 260Acetic acidquantum satisquantum satisquantum satisYesE 261Potassium acetatesquantum satisquantum satisquantum satisE 262Sodium acetatesquantum satisquantum satisquantum satisE 263Calcium acetatequantum satisquantum satisquantum satisE 270Lactic acidquantum satisquantum satisquantum satisYesE 281Sodium propionatequantum satisquantum satis50 mg/lE 290Carbon dioxidequantum satisquantum satisquantum satisE 296Malic acidquantum satisquantum satisquantum satisYesE 300Ascorbic acidquantum satisquantum satisquantum satisYesE 301Sodium ascorbatequantum satisquantum satisquantum satisYesE 302Calcium ascorbatequantum satisquantum satisquantum satisYesE 304Fatty acid esters of ascorbic acidquantum satisquantum satisquantum satisE 306Tocopherol-rich extractquantum satisquantum satisquantum satisE 307Alpha-tocopherolquantum satisquantum satisquantum satisE 308Gamma-tocopherolquantum satisquantum satisquantum satisE 309Delta-tocopherolquantum satisquantum satisquantum satisE 322Lecithinsquantum satisquantum satisquantum satisYesE 325Sodium lactatequantum satisquantum satisquantum satisE 326Potassium lactatequantum satisquantum satisquantum satisE 327Calcium lactatequantum satisquantum satisquantum satisYesE 330Citric acidquantum satisquantum satisquantum satisYesE 331Sodium citratesquantum satisquantum satisquantum satisYesE 332Potassium citratesquantum satisquantum satisquantum satisYesE 333Calcium citratesquantum satisquantum satisquantum satisE 334Tartaric acid (L(+)-)quantum satisquantum satisquantum satisE 335Sodium tartratesquantum satisquantum satisquantum satisYesE 336Potassium tartratesquantum satisquantum satisquantum satisYesE 337Sodium potassium tartratequantum satisquantum satisquantum satisE 350Sodium malatesquantum satisquantum satisquantum satisYesE 338Phosphoric acid10 000 mg/kg (expressed as P2O5)quantum satisquantum satisE 339Sodium phosphates50 000 mg/kg (singly or in combination, expressed as P2O5)quantum satisquantum satisYesE 340Potassium phosphatesE 341Calcium phosphatesE 343Magnesium phosphatesE 351Potassium malatequantum satisquantum satisquantum satisYesE 352Calcium malatesquantum satisquantum satisquantum satisYesE 354Calcium tartratequantum satisquantum satisquantum satisE 380Triammonium citratequantum satisquantum satisquantum satisE 400Alginic acidquantum satisquantum satisquantum satisYesE 401Sodium alginatequantum satisquantum satisquantum satisYesE 402Potassium alginatequantum satisquantum satisquantum satisYesE 403Ammonium alginatequantum satisquantum satisquantum satisE 404Calcium alginatequantum satisquantum satisquantum satisYesE 406Agarquantum satisquantum satisquantum satisYesE 407Carrageenanquantum satisquantum satisquantum satisYesE 407aProcessed euchema seaweedquantum satisquantum satisquantum satisE 410Locust bean gumquantum satisquantum satisquantum satisYesE 412Guar gumquantum satisquantum satisquantum satisYesE 413Tragacanthquantum satisquantum satisquantum satisYesE 414Acacia gum (gum arabic)quantum satisquantum satisquantum satisYesE 415Xanthan gumquantum satisquantum satisquantum satisYesE 417Tara gumquantum satisquantum satisquantum satisYesE 418Gellan gumquantum satisquantum satisquantum satisYesE 420Sorbitolquantum satisquantum satisquantum satisYesE 421Mannitolquantum satisquantum satisquantum satisYesE 422Glycerolquantum satisquantum satisquantum satisYesE 440Pectinsquantum satisquantum satisquantum satisYesE 450Diphosphates50 000 mg/kg (singly or in combination expressed as P2O5)quantum satisquantum satisE 451TriphosphatesE 452PolyphosphatesE 460Cellulosequantum

satisquantum satisquantum satisYesE 461Methyl cellulosequantum satisquantum satisquantum satisYesE 462Ethyl cellulosequantum satisquantum satisquantum 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 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 propyl gallate, 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 200-202Sorbic acid and potassium sorbate (Table 2 of Part 6)All flavourings1 500 mg/kg (singly or in combination expressed as the free acid) in flavouringsE 210Benzoic acidE 211Sodium benzoateE 212Potassium benzoateE 213Calcium benzoateE 310Propyl gallateEssential oils1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oilsE 319Tertiary-butyl hydroquinone (TBHQ)E 320Butylated hydroxyanisole (BHA)Flavourings other than essential oils100 mg/kg (propyl gallate)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 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

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 preapartionsE 400 – E 404Alginic acid — alginates (Table 7 of Part 6)quantum satisAll nutrientsYesE 406Agarquantum satisAll nutrientsYesE 407Carrageenanquantum satisAll nutrientsYesE 407aProcessed euchema 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

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,

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 P_2O_5 and within the limit for calcium, phosphorus and calcium:phosphorus ratio as set in Directive 2006/141/ECAll nutrientsInfant formulae and follow-on formulae as defined by Directive 2006/141/ECMaximum level of 1 000 mg/kg expressed as P_2O_5 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

based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 402Potassium alginateFor 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 nutrientsProcessed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 404Calcium 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 based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 414Gum arabic (acacia gum)150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final productAll nutrientsFoods for infants and young childrenE 415Xanthan gumFor 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 based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 421Mannitol1 000 times more than vitamin B12,3 mg/kg total carry-overAs carrier for vitamin B12Foods for infants and young childrenE 440PectinsFor 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 nutrientsFollow-on formulae and processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 466Sodium carboxy methyl cellulose,Cellulose gumFor 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 nutrientsDietary foods for infants and young children for special medical purposes as defined in Directive 1999/21/ECE 471Mono- and diglycerides of fatty acidsFor 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 472cCitric acid esters of mono- and diglycerides of fatty acidsFor 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 nutrientsInfant formulae and follow-on formulae for infants and young children in good healthE 551Silicon dioxide10 000 mg/kg in nutrient preparationsDry powdered nutrient preparationsFoods for infants and young childrenE 1420Acetylated starchFor 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 based foods and baby foods for infants and young children as defined by Directive 2006/125/ECE 1450Starch sodium octenyl succinateCarry-over 100 mg/kgVitamin preparationsFoods for infants and young childrenCarry-over 1 000 mg/kgPolyunsaturated fatty acid preparationsE 1451Acetylated oxidised starchFor 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 based foods and baby foods for infants and young children as defined by Directive 2006/125/ECNote:

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.

(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
[[F9]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

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

[[F2]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

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

[F3 TABLE 2

Sorbic acid – potassium sorbate

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

TABLE 3

Sulphur dioxide — sulphites

E-number	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

TABLE 4

Polysorbates

E-number	Name
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)

TABLE 5

Sorbitan esters

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

TABLE 6

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

E-number	Name

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

TABLE 7

Alginic acid — alginates

E-number	**Name**
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
[[F15]E 404	Calcium alginate**]]**

Status:
Point in time view as at 29/10/2018.

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.