

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) View outstanding changes

[^{F1}ANNEX III

[^{F1}Domestic] 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).
- F1** Word in Annex 3 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, **114**; 2020 c. 1, Sch. 5 para. 1(1)

PART 4

FOOD ADDITIVES INCLUDING CARRIERS IN FOOD FLAVOURINGS

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
Table 1		All flavourings	<i>quantum satis</i>
E 420 E 421 E 953 E 965 E 966 E 967 E 968	Sorbitol Mannitol Isomalt Maltitol Lactitol Xylitol Erythritol	All flavourings	<i>quantum satis</i> for purposes other than sweetening, not as flavour enhancers
[^{F3} E 200-202	Sorbic acid and potassium sorbate (Table 2 of Part 6)	All flavourings	1 500 mg/kg (singly or in combination expressed as the free acid) in flavourings
E 210	Benzoic acid		
E 211	Sodium benzoate		
E 212	Potassium benzoate		
E 213	Calcium benzoate]		
[^{F2} E 310 E 319	Propyl gallate Tertiary-butyl hydroquinone (TBHQ)	Essential oils	1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils
a	[^{F2} Proportionality rule: when combinations of propyl gallate, TBHQ, and BHA are used, the individual levels must be reduced proportionally.]		
b	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.]		

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E 320	Butylated hydroxyanisole (BHA)	Flavourings other than essential oils	100 mg/kg ^a (propyl gallate) 200 mg/kg ^a (TBHQ and BHA, individually or in combination) in flavourings]
E 338 – E 452	Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	All flavourings	40 000 mg/kg (singly or in combination expressed as P ₂ O ₅) in flavourings
E 392	Extracts of rosemary	All flavourings	1 000 mg/kg (expressed as the sum of carnosol and carnosic acid) in flavourings
E 416	Karaya gum	All flavourings	50 000 mg/kg in flavourings
[^{F4} E 423	Octenyl succinic acid modified gum arabic	Flavouring-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 food
		Flavouring-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,	220 mg/kg in the final food

a [^{F2}Proportionality rule: when combinations of propyl gallate, TBHQ, and BHA are used, the individual levels must be reduced proportionally.]

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	including alcohol-free and low-alcohol counterparts.	
	Flavouring-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 food
	Flavouring-oil emulsions used in category 01.7.5: Processed cheese.	120 mg/kg in the final food
	Flavouring-oil emulsions used in category 05.3: Chewing gum.	60 mg/kg in the final food
	Flavouring-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 food

a [F2Proportionality rule: when combinations of propyl gallate, TBHQ, and BHA are used, the individual levels must be reduced proportionally.]

b 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.]

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		Flavouring-oil emulsions used in category 10.2: Processed eggs and egg products.	140 mg/kg in the final food
		Flavouring-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 food
		Flavouring-oil emulsions used in category 15: Ready-to-eat savouries and snacks.	440 mg/kg in the final food]
E 425	Konjac	All flavourings	<i>quantum satis</i>
E 432 – E 436	Polysorbates (Table 4 of Part 6)	All flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins ^b	10 000 mg/kg in flavourings
		Foodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins	1 000 mg/kg in final food
E 459	Beta-cyclodextrin	Encapsulated flavourings in:	
		— flavoured teas and flavoured powdered instant drinks	500 mg/l in final food

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		— flavoured snacks	1 000 mg/kg in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer
[^{F5} E 473	Sucrose esters of fatty acids	Flavourings for water based clear flavoured drinks that belong to category 14.1.4	15 000 mg/kg in flavourings, 30 mg/l in the final food]
E 551	Silicon dioxide	All flavourings	50 000 mg/kg in flavourings
E 900	Dimethyl polysiloxane	All flavourings	10 mg/kg in flavourings
E 901	Beeswax	Flavourings in non-alcoholic flavoured drinks	200 mg/l in flavoured drinks
E 1505	Triethyl citrate	All flavourings	3 000 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 sources
E 1517	Glyceryl diacetate (diacetin)		
E 1518	Glyceryl triacetate (triacetin)		
E 1520	Propane-1, 2-diol (propylene glycol)		
E 1519	Benzyl alcohol	Flavourings for:	100 mg/l in final food
		— liqueurs, aromatised wines, aromatised wine-based drinks and aromatised wine-	

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		products cocktails	
	—	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
a	[^{F2} Proportionality rule: when combinations of propyl gallate, TBHQ, and BHA are used, the individual levels must be reduced proportionally.]		
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Changes and effects yet to be applied to :

- Regulation applied (with modifications) by [S.I. 2023/959 reg. 4\(a\)Sch. 1](#)

Changes and effects yet to be applied to the whole legislation item and associated provisions

- Annex 2 Pt. B para. 2 words inserted by [S.S.I. 2023/78 sch. 1 para. 1\(b\)](#)
- Annex 2 Pt. B para. 2 words inserted by [S.S.I. 2024/156 sch. 1 para. 1](#)
- Annex 2 Pt. B para. 2 table words inserted by [S.I. 2024/685 reg. 2\(2\)](#)
- Annex 2 Pt. B para. 2 Table words inserted by [S.I. 2023/343 Sch. 1 para. 2\(b\)](#)
- Annex 2 Pt. B para. 2 Table words inserted by [S.I. 2024/741 Sch. 1 para. 2](#)
- Annex 2 Pt. B para. 2 words substituted by [S.S.I. 2023/78 sch. 1 para. 1\(a\)](#)
- Annex 2 Pt. B para. 2 table words substituted by [S.I. 2023/334 reg. 2\(2\)\(a\)](#)
- Annex 2 Pt. B para. 2 Table words substituted by [S.I. 2023/343 Sch. 1 para. 2\(a\)](#)
- Annex 2 Pt. C para. 5(v) inserted by [S.I. 2023/334 reg. 2\(3\)](#)
- Annex 2 Pt. C para. 5(v) inserted by [S.I. 2023/343 Sch. 1 para. 3](#)
- Annex 2 Pt. C para. 5(v) table words inserted by [S.I. 2024/685 reg. 2\(3\)\(b\)](#)
- Annex 2 Pt. C para. 5(v) Table words inserted by [S.I. 2024/741 Sch. 1 para. 3\(b\)](#)
- Annex 2 Pt. C para. 5(v) words substituted by [S.I. 2024/685 reg. 2\(3\)\(a\)](#)
- Annex 2 Pt. C para. 5(v) words substituted by [S.I. 2024/741 Sch. 1 para. 3\(a\)](#)
- Art. 28A(3)(d) words substituted by [S.I. 2019/1013 reg. 79\(a\)](#) (This amendment not applied to legislation.gov.uk. S.I. 2019/1013 revoked immediately before IP completion day by S.I. 2020/1504, regs. 1(2), 21(e))
- Art. 28A(5) inserted by [S.I. 2019/1013 reg. 79\(b\)](#) (This amendment not applied to legislation.gov.uk. S.I. 2019/1013 revoked immediately before IP completion day by S.I. 2020/1504, regs. 1(2), 21(e))