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)

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)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives[(1)], and in particular Article 10, Article 30(1) and Article 30(5) thereof,

Whereas:

(1) Regulation (EC) No 1333/2008 provides for the establishment of a Union list of food additives approved for use in foods and their conditions of use.

(2) Food additives which are currently permitted for use in foods under European Parliament and Council Directive 94/35/EC of 30 June 1994 on sweeteners for use in foodstuffs[(2)], European Parliament and Council Directive 94/36/EC of 30 June 1994 on colours for use in foodstuffs[(3)] and European Parliament and Council Directive 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners[(4)], should be included in Annex II to Regulation (EC) No 1333/2008 after a review of their compliance with Articles 6, 7 and 8 thereof. The review should not include a new risk assessment by the European Food Safety Authority (hereinafter 'the Authority'). Food additives and uses which are no longer needed shall not be entered in Annex II to that Regulation.

(3) Only food additives included in the Union list set out in Annex II to Regulation (EC) No 1333/2008 may be placed on the market and used in foods under the conditions of use specified therein. The additives should be listed on the basis of the categories of food to which they may be added. In order to facilitate the transfer and to enhance transparency of the authorisation procedure, it is appropriate to develop a new food categorisation system which will form the basis of Annex II.

(4) The established Codex Alimentarius General Standard for Food Additives[(5)], food category system has been used as a starting point for developing the Union system. However, that system needs to be adapted to take into account the specificity of the existing food additive authorisations in the Union. Current sector specific Union

provisions on foods have been taken into account. The categories are created with the sole purpose of listing the authorised additives and their conditions of use.

(5) For reasons of clarity it is necessary to list food additives in groups of additives for authorisation for certain foods. Guidance should be provided to describe the different categories in order to ensure uniform interpretation. When necessary, interpretation decisions can be adopted in accordance with Article 19 of Regulation (EC) No 1333/2008 in order to clarify whether or not a particular food belongs to a certain category of food.

(6) Nitrites (E 249–250) are needed as a preservative in meat products to control the possible growth of harmful bacteria, in particular *Clostridium botulinum*. The use of nitrites in meat may however lead to formation of nitrosamines which are carcinogenic substances. The current authorisation of nitrites as food additives makes a balance between these effects, taking into account the scientific opinion of the Authority and the need to maintain certain traditional foods on the market. For some traditionally manufactured meat products maximum residual limits were set out in Annex III to Directive 95/2/EC. Those limits should be maintained in adequately specified and identified products; however it should be clarified that the limits apply at the end of the production process. In addition, the Commission will consult Member States, the stakeholders and the Authority to discuss the possibility to reduce the current maximum limits in all meat products and to further simplify the rules for the traditionally manufactured products. Depending on the outcome of such consultation, the Commission will consider whether it is appropriate to propose an adaptation to the maximum levels of nitrites that may be added to certain meat products.

(7) For prepared table water covered by category 14.1.1, the only permitted additives should be phosphoric acid and phosphates. Taking into account that Annex II to Regulation (EC) No 1333/2008 is intended to further harmonise the use of food additives in foods in the Union and to ensure the effective functioning of the internal market, mineral salts which are added to prepared waters for standardisation purposes should not be considered as additives and, therefore, should not fall within the scope of this Regulation.

(8) All currently authorised food additives are subject to a re-evaluation by the Authority in accordance with Commission Regulation (EU) No 257/2010[(6)] that sets up a programme for the re-evaluation of approved food additives. The re-evaluation of food additives is being carried out in accordance with the priorities laid down in that Regulation.

(9) In January 2008, the Authority adopted an opinion on lycopene[(7)] in which it derived an acceptable daily intake (ADI) of 0,5 mg/kg bw/day for lycopene (E 160d) from all sources and that the potential intake might exceed the ADI, particularly for children. The use of lycopene as a food colour should therefore be restricted.

(10) In September 2009, the Authority adopted scientific opinions on sunset yellow FCF (E 110)[(8)], quinoline yellow (E 104)[(9)] and ponceau 4R (E 124)[(10)]. Based on the dietary exposure assessment in the scientific opinions, the Authority concluded that, in the case of quinoline yellow and ponceau 4R at the maximum levels of use, intake estimates at the mean and the high percentiles are generally above the ADI. Also for sunset

yellow exposure may be too high in particular for 1- to 10-year-old children. The intake estimates are calculated based on the use levels provided by the food industry in 2009. The Commission is revising the current authorised uses and use levels in order to verify that the exposure to these substances is safe for the consumer and it plans to prepare a new proposal with the revised levels by July 2011.

(11) In its opinion on the safety of aluminium from dietary intake adopted on 22 May 2008 the Authority concluded that the exposure might be too high in a significant part of the European population. The Authority could not conclude on the specific sources contributing to the aluminium content of a particular food, such as the amount inherently present, the contributions from use of food additives, and the amounts released to the food during processing and storage from aluminium-containing foils, containers, or utensils. In order to reduce exposure to aluminium the use of certain aluminium containing food additives should be restricted. The Commission is preparing measures to limit exposure to aluminium containing additives and intend to prepare a proposal with revised levels by September 2011.

(12) The stakeholders were requested to provide information about the use and the need to use the food colours as listed in Annex V to Directive 94/36/EC. Some of those food colours are currently not used in some of the food categories listed in that Annex. However, some of those authorised colours should be maintained on the list as they may be needed to replace or partly replace colours that might raise concern to the Authority during re-evaluation. At this stage the number of authorised food colours can be reduced in the following food categories: flavoured processed cheese, preserves of red fruit, fish paste and crustacean paste, precooked crustacean and smoked fish.

(13) Food colour ethyl ester of beta-apo-8'-carotenoic acid (C 30) (E 160f) is not offered anymore by the manufacturer and re-evaluation of this substance by the Authority is no longer supported by the business operators. Therefore, this additive should not be included in the Union list.

(14) The use of food colour canthaxanthin (E 161g) is authorised only in ‘Saucisses de Strasbourg’. The Commission was informed that this food colour is no longer used. Therefore, the authorisation of use of this additive in Saucisses de Strasbourg should not be included in the Union list. However Directive 2009/35/EC of the European Parliament and of the Council of 23 April 2009 on the colouring matters which may be added to medicinal products[(11)] lays down that Member States shall not authorise, for the colouring of medicinal products for human and veterinary use any colouring matters other than those covered by Annex I to Directive 94/36/EC. Canthaxanthin is currently being used in some medicinal products. The additive should therefore remain on the list of authorised additives.

(15) Commission Regulation (EC) No 884/2007 of 26 July 2007 on emergency measures suspending the use of Red 2G (E 128) as food colour[(12)] suspended the use of the colour and the placing on the market of foods containing this colour. Therefore, Red 2G (E 128) should not be included in the Union list.

(16) During the re-evaluation by the Authority it appeared that the food colour, brown FK (E 154) only authorised in kippers, is no longer used. During its re-evaluation, the

Authority could not conclude on the safety of this substance due to the deficiencies in the available toxicity data[13]. Therefore, this additive should not be included in the Union list.

(17) The anti-caking agent silicon dioxide (E 551) is currently authorised under Directive 95/2/EC for a variety of uses. This food additive has been allocated an acceptable daily intake (ADI) 'not specified' by the Scientific Committee on Food in its opinion of 18 May 1990[14]. There is a technological need to extend its uses to a higher level than is currently authorised for salt substitutes. Such use would benefit the consumer by providing anti-caking salt substitutes for sale in hot and humid European countries, since currently caking effects result in an inconvenient and often impossible usage of salt substitutes. Therefore, it is appropriate to authorise an increased maximum limit for salt substitutes.

(18) The Authority assessed the information on the safety of basic methacrylate copolymer as a glazing agent/coating agent in solid food supplements. In its opinion of 10 February 2010, the Authority concluded that this uses is of no safety concern, since basic methacrylate copolymer is virtually not absorbed from the gastrointestinal tract after oral administration. The additive is expected to play a technological role by moisture protection and taste masking of various nutrients in combination with a fast release of the nutrient in the stomach. Therefore, it is appropriate to authorise the use of basic methacrylate copolymer as a glazing agent/coating agent in solid food supplements as defined in Article 2 of Directive 2002/46/EC of the European Parliament and of the Council[15] at a level of 100 000 mg/kg. This new food additive should be assigned the E number E 1205.

(19) It is necessary to regulate the use of additives in table-top sweeteners as defined in point (g) of Article 3(2) of Regulation (EC) No 1333/2008. Those preparations containing permitted sweeteners are intended for sale to the final consumer as a substitute for sugar. The need for additives may be different depending on the different forms in which they are presented: liquid, powder and tablet form.

(20) The transfer of food additives to Annex II of Regulation (EC) No 1333/2008 should be considered as complete in accordance with Article 34 of that Regulation from the date of application of amendments introduced by this Regulation. Until then, the provisions of Article 2(1), (2) and (4) of Directive 94/35/EC, Article 2(1) to (6) and (8) to (10) of Directive 94/36/EC and Articles 2 and 4 of Directive 95/2/EC and Annexes to these Directives should continue to apply.

(21) The current uses of additives covered by Articles 6, 7 and 8 of Regulation (EC) No 1333/2008, should not be affected by their transfer to the Union list. However, a transitional period should be provided in order to allow business operators to comply with the provisions of this Regulation.

(22) It is necessary to clarify the exception to the carry-over principle in a compound food other than as referred to in Annex II as laid down in point (a) of Article 18(1) of Regulation (EC) No 1333/2008. In Article 3 of Directive 95/2/EC and Article 3 of Directive 94/36/EC this exception applied to the foods that are now listed in Tables 1

and 2 respectively. In other compound foods belonging to the categories listed in part E (such as soups, sauces, salads etc) the carry over principle should continue to apply.

(23) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee of the Food Chain and Animal Health, and neither the European Parliament nor the Council has opposed them,

HAS ADOPTED THIS REGULATION:

Article 1 U.K.

Amendment to Regulation (EC) No 1333/2008

Annex II to Regulation (EC) No 1333/2008 is replaced by the text of the Annex to this Regulation.

Article 2 U.K.

Transitional provisions

1 Annex II to Regulation (EC) No 1333/2008, as amended by this Regulation, shall apply from 1 June 2013.

2 By derogation to paragraph 1, the following entries in Annex II to Regulation (EC) No 1333/2008, as amended by this Regulation, shall apply from the date of entry into force of this Regulation:

a in point 3 of part B, the entry concerning basic methacrylate copolymer (E 1205);

b in point 12.1.2 of Part E, the entry concerning the use of silicon dioxide (E 551) in salt substitutes;

c in point 17.1 of Part E, the entry concerning the use of basic methacrylate copolymer (E 1205) in food supplements supplied in solid form.

3 Article 2(1), (2) and (4) of Directive 94/35/EC, Article 2(1) to (6), (8), (9) and (10) of Directive 94/36/EC and Articles 2 and 4 of Directive 95/2/EC and the Annexes to those Directives shall cease to apply from 1 June 2013.

4 By derogation to paragraph 3, the entry in Annex IV to Directive 95/2/EC concerning of use of silicon dioxide (E 551) in salt substitutes shall cease to apply from the date of entry into force of this Regulation.

5 Foods that have been lawfully placed on the market before 1 June 2013, but do not comply with this regulation, may continue to be marketed until their date of minimal durability or use-by-date.

Article 3 U.K.

Regulation (EC) No 884/2007 is repealed as from 1 June 2013.

Article 4 U.K.

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

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

Done at Brussels, 11 November 2011.

For the Commission

The President

José Manuel BARROSO

ANNEX U.K.

ANNEX II U.K.

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

PART A U.K.

1. **Introduction** U.K.

This Union list includes:

— the name of the food additive and its E number,

— the foods to which the food additive may be added,

— the conditions under which the food additive may be used,

— restrictions on the sale of the food additive directly to the final consumer.

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

1. Only the substances listed in Part B may be used as additives in foods.

2. Additives may only be used in the foods and under the conditions set out in Part E of this Annex.

3. In Part E of this Annex, foods are listed on the basis of food categories set out in Part D of this Annex and additives are grouped on the basis of definitions set out in Part C of this Annex.

4. Aluminium lakes prepared from the listed colours are authorised.

5. The colours E 123, E 127, E 160b, E 173 and E 180, may not be sold directly to the consumer.

6. The substances listed under numbers E 407, E 407a and E 440 may be standardised with sugars, on condition that this is stated in addition to the number and designation.

7. When labelled “for food use”, nitrite may be sold only in a mixture with salt or a salt substitute.

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

1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008

a OJ L 10, 12.1.2002, p. 47.

b OJ L 164, 26.6.2009, p. 45.

c OJ L 10, 12.1.2002, p. 53.

d OJ L 124, 20.5.2009, p. 21.

2	Honey as defined in Council Directive 2001/110/EC[a]
3	Non-emulsified oils and fats of animal or vegetable origin
4	Butter
5	Unflavoured pasteurised and sterilised (including UHT) milk and unflavoured plain pasteurised cream (excluding reduced fat cream)
6	Unflavoured fermented milk products, not heat-treated after fermentation
7	Unflavoured buttermilk (excluding sterilised buttermilk)
8	Natural mineral water as defined in Directive 2009/54/EC of the European Parliament and of the Council[b] and spring water and all other bottled or packed waters
9	Coffee (excluding flavoured instant coffee) and coffee extracts
10	Unflavoured leaf tea
11	Sugars as defined in Council Directive 2001/111/EC[c]
12	Dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 2009/39/EC of the European Parliament and of the Council[d]

a OJ L 10, 12.1.2002, p. 47.

b OJ L 164, 26.6.2009, p. 45.

c OJ L 10, 12.1.2002, p. 53.

d OJ L 124, 20.5.2009, p. 21.

TABLE 2

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

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

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.

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

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.

30	Foods for infants and young children as mentioned in Directive 2009/39/EC including foods for special medical purposes for infants and young children
31	Honey as defined in Directive 2001/110/EC
32	Malt and malt products

a OJ L 15, 17.1.2002, p. 19.

b OJ L 10, 12.1.2002, p. 58.

c OJ L 10, 12.1.2002, p. 67.

d OJ L 197, 3.8.2000, p. 19.

e OJ L 299, 16.11.2007, p. 1.

f OJ L 39, 13.2.2008, p. 16.

g OJ L 149, 14.6.1991, p. 1.

PART B U.K.

LIST OF ALL ADDITIVES

1. Colours U.K.

E-number	Name
E 100	Curcumin
E 101	Riboflavins
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF

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).

E 140	Chlorophylls and chlorophyllins
E 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S
E 150a	Plain caramel[a]
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 151	Brilliant Black BN, Black PN
E 153	Vegetable carbon
E 155	Brown HT
E 160a	Carotenes
E 160b	Annatto, Bixin, Norbixin
E 160c	Paprika extract, capsanthin, capsorubin
E 160d	Lycopene
E 160e	Beta-apo-8′-carotenal (C 30)
E 161b	Lutein
E 161g	Canthaxanthin[b]
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides
E 173	Aluminium
E 174	Silver
E 175	Gold
E 180	Litholrubine BK

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

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

2. Sweeteners U.K.

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
E 961	Neotame
E 962	Salt of aspartame-acesulfame
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

3. Additives other than colours and sweeteners U.K.

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

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

E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite
E 234	Nisin
E 235	Natamycin
E 239	Hexamethylene tetramine
E 242	Dimethyl dicarbonate
E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
E 306	Tocopherol-rich extract

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

E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 310	Propyl gallate
E 311	Octyl gallate
E 312	Dodecyl gallate
E 315	Erythorbic acid
E 316	Sodium erythorbate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)
E 321	Butylated hydroxytoluene (BHT)
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
E 332	Potassium citrates
E 333	Calcium citrates
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 350	Sodium malates
E 351	Potassium malate
E 352	Calcium malates
E 353	Metatartaric acid
E 354	Calcium tartrate

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

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
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)

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

E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)
E 440	Pectins
E 442	Ammonium phosphatides
E 444	Sucrose acetate isobutyrate
E 445	Glycerol esters of wood rosins
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates
E 459	Beta-cyclodextrin
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose, 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

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

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
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate
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

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

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
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
E 556	Calcium aluminium silicate
E 558	Bentonite
E 559	Aluminium silicate (Kaolin)
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

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

E 586	4-Hexylresorcinol
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate
E 629	Calcium guanylate
E 630	Inosinic acid
E 631	Disodium inosinate
E 632	Dipotassium inosinate
E 633	Calcium inosinate
E 634	Calcium 5′-ribonucleotides
E 635	Disodium 5′-ribonucleotides
E 640	Glycine and its sodium salt
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
E 912	Montan acid esters
E 914	Oxidised polyethylene wax
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen

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

E 942	Nitrous oxide
E 943a	Butane
E 943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
E 999	Quillaia extract
E 1103	Invertase
E 1105	Lysozyme
E 1200	Polydextrose
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone
E 1203	Polyvinyl alcohol (PVA)
E 1204	Pullulan
E 1205	Basic methacrylate copolymer
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch
E 1452	Starch aluminium octenyl succinate
E 1505	Triethyl citrate
E 1517	Glyceryl diacetate (diacetin)
E 1518	Glyceryl triacetate (triacetin)
E 1519	Benzyl alcohol
E 1520	Propane-1, 2-diol (propylene glycol)
E 1521	Polyethylene glycol

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

PART C U.K.

DEFINITIONS OF GROUPS OF ADDITIVES

(1) Group I U.K.

E-number	Name	Specific maximum level
E 170	Calcium carbonate	*quantum satis*
E 260	Acetic acid	*quantum satis*
E 261	Potassium acetate	*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*
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*

a May not be used in jelly mini-cups.

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

c May not be used in jelly confectionery.

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*[a]
E 401	Sodium alginate	*quantum satis*[a]
E 402	Potassium alginate	*quantum satis*[a]
E 403	Ammonium alginate	*quantum satis*[a]
E 404	Calcium alginate	*quantum satis*[a]
E 406	Agar	*quantum satis*[a]
E 407	Carrageenan	*quantum satis*[a]
E 407a	Processed euchema seaweed	*quantum satis*[a]
E 410	Locust bean gum	*quantum satis*[ab]
E 412	Guar gum	*quantum satis*[ab]
E 413	Tragacanth	*quantum satis*[a]
E 414	Gum arabic (Acacia gum)	*quantum satis*[a]
E 415	Xanthan gum	*quantum satis*[ab]
E 417	Tara gum	*quantum satis*[ab]
E 418	Gellan gum	*quantum satis*[a]
E 422	Glycerol	*quantum satis*
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination[ac]
E 440	Pectins	*quantum satis*[a]
E 460	Cellulose	*quantum satis*
E 461	Methyl cellulose	*quantum satis*
E 462	Ethyl cellulose	*quantum satis*
E 463	Hydroxypropyl cellulose	*quantum satis*

a May not be used in jelly mini-cups.

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

c May not be used in jelly confectionery.

E 464	Hydroxypropyl methyl cellulose	*quantum satis*
E 465	Ethyl methyl cellulose	*quantum satis*
E 466	Carboxy methyl cellulose	*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*
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*

a May not be used in jelly mini-cups.

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

c May not be used in jelly confectionery.

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*
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*
E 942	Nitrous oxide	*quantum satis*
E 948	Oxygen	*quantum satis*
E 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*

a May not be used in jelly mini-cups.

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

c May not be used in jelly confectionery.

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 combination, expressed as glutamic acid
E 621	Monosodium glutamate	
E 622	Monopotassium glutamate	
E 623	Calcium diglutamate	
E 624	Monoammonium glutamate	
E 625	Magnesium diglutamate	
E 626	Guanylic acid	500 mg/kg, individually or in combination, expressed as guanylic acid
E 627	Disodium guanylate	
E 628	Dipotassium guanylate	
E 629	Calcium guanylate	
E 630	Inosinic acid	
E 631	Disodium inosinate	
E 632	Dipotassium inosinate	
E 633	Calcium inosinate	
E 634	Calcium 5′-ribonucleotides	
E 635	Disodium 5′-ribonucleotides	
E 420	Sorbitols	*Quantum satis* (for purpose other than sweetening)
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitols	
E 966	Lactitol	
E 967	Xylitol	
E 968	Erythritol	

a May not be used in jelly mini-cups.

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

c May not be used in jelly confectionery.

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

E-number	Name
E 101	Riboflavins
E 140	Chlorophylls, Chlorophyllins
E 141	Copper complexes of chlorophylls and chlorophyllins
E 150a	Plain caramel
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 153	Vegetable carbon
E 160a	Carotenes
E 160c	Paprika extract, capsanthin, capsorubin
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides

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

E-number	Name
E 100	Curcumin
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset yellow FCF/Orange yellow S
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
E 124	Ponceau 4R, Cochineal red A
E 129	Allura red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 142	Green S
E 151	Brilliant black BN, Black BN

E 155	Brown HT
E 160e	Beta-apo-8′-carotenal (C 30)
E 161b	Lutein

(4) **Group IV: Polyols** U.K.

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

(5) **Other additives that may be regulated combined** U.K.

(a)

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

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

(b)

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

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

(c)

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

E-number	Name

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

(d)

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

E-number	**Name**
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(e)

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

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

(f)

E 214–219: P-HYDROXYBENZOATES (PHB)

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

(g)

E 220–228: SULPHUR DIOXIDE — SULPHITES

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

(h)

E 249–250: NITRITES

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

(i)

E 251–252: NITRATES

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

(j)

E 280–283: PROPIONIC ACID — PROPIONATES

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

(k)

E 310–320: GALLATES, TBHQ AND BHA

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

(l)

E 338–341, E 343 AND E 450 — 452: 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

(m)

E 355–357: ADIPIC ACID — ADIPATES

E-number	**Name**
E 355	Adipic acid

E 356	Sodium adipate
E 357	Potassium adipate

(n)

E 432–436: POLYSORBATES

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

(o)

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

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

(p)

E 481–482: STEAROYL-2-LACTYLATES

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

(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)

E 551–559: SILICON DIOXIDE — SILICATES

E-number	**Name**
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
E 556	Calcium aluminium silicate
E 559	Aluminium silicate (Kaolin)

(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 U.K.

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

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

01.6	Cream and cream powder
01.6.1	Unflavoured pasteurised cream (excluding reduced fat creams)
01.6.2	Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %
01.6.3	Other creams
01.7	Cheese and cheese products
01.7.1	Unripened cheese excluding products falling in category 16
01.7.2	Ripened cheese
01.7.3	Edible cheese rind
01.7.4	Whey cheese
01.7.5	Processed cheese
01.7.6	Cheese products (excluding products falling in category 16)
01.8	Dairy analogues, including beverage whiteners
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

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

04.1.3	Frozen fruit and vegetables
04.2	Processed fruit and vegetables
04.2.1	Dried fruit and vegetables
04.2.2	Fruit and vegetables in vinegar, oil, or brine
04.2.3	Canned or bottled fruit and vegetables
04.2.4	Fruit and vegetable preparations, excluding products covered by 5.4
04.2.4.1	Fruit and vegetable preparations excluding compote
04.2.4.2	Compote, excluding products covered by category 16
04.2.5	Jam, jellies and marmalades and similar products
04.2.5.1	Extra jam and extra jelly as defined by Directive 2001/113/EC
04.2.5.2	Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC
04.2.5.3	Other similar fruit or vegetable spreads
04.2.5.4	Nut butters and nut spreads
04.2.6	Processed potato products
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

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

06.2.2	Starches
06.3	Breakfast cereals
06.4	Pasta
06.4.1	Fresh pasta
06.4.2	Dry pasta
06.4.3	Fresh pre-cooked pasta
06.4.4	Potato gnocchi
06.4.5	Fillings of stuffed pasta (ravioli and similar)
06.5	Noodles
06.6	Batters
06.7	Pre-cooked or processed cereals
07.	**Bakery wares**
07.1	Bread and rolls
07.1.1	Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt
07.1.2	Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek
07.2	Fine bakery wares
08.	**Meat**
08.1	Unprocessed meat
08.1.1	Unprocessed meat other than meat preparations as defined by Regulation (EC) No 853/2004
08.1.2	Meat preparations as defined by Regulation (EC) No 853/2004
08.2	Processed meat
08.2.1	Non-heat-treated processed meat
08.2.2	Heat-treated processed meat
08.2.3	Casings and coatings and decorations for meat

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

08.2.4	Traditionally cured meat products with specific provisions concerning nitrites and nitrates
08.2.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
08.2.4.2	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).
08.2.4.3	Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)
09.	**Fish and fisheries products**
09.1	Unprocessed fish and fisheries products
09.1.1	Unprocessed fish
09.1.2	Unprocessed molluscs and crustaceans
09.2	Processed fish and fishery products including 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

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

11.4.1	Table-top sweeteners in liquid form
11.4.2	Table-top sweeteners in powder form
11.4.3	Table-top sweeteners in tablets
12.	**Salts, spices, soups, sauces, salads and protein products**
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices, seasonings
12.2.1	Herbs and spices
12.2.2	Seasonings and condiments
12.3	Vinegars
12.4	Mustard
12.5	Soups and broths
12.6	Sauces
12.7	Salads and savoury based sandwich spreads
12.8	Yeast and yeast products
12.9	Protein products, excluding products covered in category 1.8
13.	**Foods intended for particular nutritional uses as defined by Directive 2009/39/EC**
13.1	Foods for infants and young children
13.1.1	Infant formulae as defined by Commission Directive 2006/141/EC[a]
13.1.2	Follow-on formulae as defined by Directive 2006/141/EC
13.1.3	Processed cereal-based foods and baby foods for infants and young children as defined by Commission Directive 2006/125/EC[b]
13.1.4	Other foods for young children
13.1.5	Dietary foods for infants and young children for special medical purposes as defined by

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

	Commission Directive 1999/21/EC[c] and special formulae for infants
13.1.5.1	Dietary foods for infants for special medical purposes and special formulae for infants
13.1.5.2	Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC
13.2	Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5)
13.3	Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)
13.4	Foods suitable for people intolerant to gluten as defined by Commission Regulation (EC) No 41/2009[d]
14.	**Beverages**
14.1	Non-alcoholic beverages
14.1.1	Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters
14.1.2	Fruit juices as defined by Directive 2001/112/EC and vegetable juices
14.1.3	Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products
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

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

14.2.1	Beer and malt beverages
14.2.2	Wine and other products defined by Regulation (EEC) No 1234/2007, and alcohol-free counterparts
14.2.3	Cider and perry
14.2.4	Fruit wine and made wine
14.2.5	Mead
14.2.6	Spirit drinks as defined in Regulation (EC) No 110/2008
14.2.7	Aromatised wine-based products as defined by Regulation (EEC) No 1601/91
14.2.7.1	Aromatised wines
14.2.7.2	Aromatised wine-based drinks
14.2.7.3	Aromatised wine-product cocktails
14.2.8	Other alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol
15.	**Ready-to-eat savouries and snacks**
15.1	Potato-, cereal-, flour- or starch-based snacks
15.2	Processed nuts
16.	**Desserts excluding products covered in categories 1, 3 and 4**
17.	**Food supplements as defined in Directive 2002/46/EC of the European Parliament and of the Council[e] excluding food supplements for infants and young children**
17.1	Food supplements supplied in a solid form including capsules and tablets and similar forms, excluding chewable forms
17.2	Food supplements supplied in a liquid form
17.3	Food supplements supplied in a syrup-type or chewable form

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

18.	**Processed foods not covered by categories 1 to 17, excluding foods for infants and young children**

a OJ L 401, 30.12.2006, p. 1.

b OJ L 339, 6.12.2006, p. 16.

c OJ L 91, 7.4.1999, p. 29.

d OJ L 16, 21.1.2009, p. 3.

e OJ L 183, 12.7.2002, p. 51.

PART E U.K.

AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/ exceptions
0.	**Food additives permitted in all categories of foods**				
	E 290	Carbon dioxide	*quantum satis*		
	E 938	Argon	*quantum satis*		
	E 939	Helium	*quantum satis*		
	E 941	Nitrogen	*quantum satis*		
	E 942	Nitrous oxide	*quantum satis*		
	E 948	Oxygen	*quantum satis*		
	E 949	Hydrogen	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4) (57)	only foods in dried powdered form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in table 1 of Part A of this Annex
	E 551-559	Silicon dioxide — silicates	10 000	(1) (57)	only foods in dried powdered

					form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in table 1 of Part A of this Annex
	E 459	Beta-cyclodextrin	*quantum satis*		only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex
	E 551-559	Silicon dioxide — silicates	*quantum satis*	(1)	only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(57): The maximum level shall apply unless a different maximum level is specified in points 01 to 18 of this Annex in relation to individual foods or categories of foods			
01	**Dairy products and analogues**				
01.1	**Unflavoured pasteurised and sterilised (including UHT) milk**				
	E 331	Sodium citrates	4 000		only UHT goat milk
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only sterilised and UHT milk

		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
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**				
	Group I	Additives			
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only curdled milk
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
01.4	**Flavoured fermented milk products including heat-treated products**				
	Group I	Additives			
	Group II	Colours at *quantum satis*			
	Group III	Colours with combined maximum limit	150		
	Group IV	Polyols	*quantum satis*		only energy-reduced products or with no added sugar
	E 160b	Annatto, Bixin, Norbixin	10		
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	300	(1) (2)	only non-heat-treated dairy-based desserts
	E 297	Fumaric acid	4 000		only fruit-flavoured desserts

E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
E 355-357	Adipic acid — adipates	1 000		only fruit-flavoured desserts
E 363	Succinic acid	6 000		
E 416	Karaya gum	6 000		
E 427	Cassia gum	2 500		
E 432-436	Polysorbates	1 000		
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
E 475	Polyglycerol esters of fatty acids	2 000		
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 481-482	Stearoyl-2-lactylates	5 000		
E 483	Stearyl tartrate	5 000		
E 491-495	Sorbitan esters	5 000		
E 950	Acesulfame K	350		only energy-reduced products or with no added sugar
E 951	Aspartame	1 000		only energy-reduced products or with no added sugar
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced products or with no added sugar

E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced products or with no added sugar
E 955	Sucralose	400		only energy-reduced products or with no added sugar
E 957	Thaumatin	5		only as flavour enhancer
E 959	Neohesperidine DC	50		only energy-reduced products or with no added sugar
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced products or with no added sugar
E 961	Neotame	32		only energy-reduced products or with no added sugar

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(4):	The maximum level is expressed as P_2O_5
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951

		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
01.5	**Dehydrated milk as defined by Directive 2001/114/EC**				
	Group II	Colours at *quantum satis*	*quantum satis*		except unflavoured products
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*		
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only milk powder for vending machines
	E 322	Lecithins	*quantum satis*		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only partly dehydrated milk with less than 28 % solids
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 500	(1) (4)	only partly dehydrated milk with more than 28 % solids
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 500	(1) (4)	only dried milk and dried skimmed milk
	E 392	Extracts of rosemary	200	(41) (46)	only milk powder for vending machines
	E 392	Extracts of rosemary	30	(46)	only dried milk for

					manufacturing of ice cream
	E 407	Carrageenan	*quantum satis*		
	E 500(ii)	Sodium hydrogen carbonate	*quantum satis*		
	E 501(ii)	Potassium hydrogen carbonate	*quantum satis*		
	E 509	Calcium chloride	*quantum satis*		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
01.6	**Cream and cream powder**				
01.6.1	**Unflavoured pasteurised cream (excluding reduced fat creams)**				
	E 401	Sodium alginate	*quantum satis*		
	E 402	Potassium alginate	*quantum satis*		
	E 407	Carrageenan	*quantum satis*		
	E 466	Carboxy methyl cellulose	*quantum satis*		
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
01.6.2	**Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %**				
	E 406	Agar	*quantum satis*		
	E 407	Carrageenan	*quantum satis*		
	E 410	Locust bean gum	*quantum satis*		
	E 412	Guar gum	*quantum satis*		
	E 415	Xanthan gum	*quantum satis*		
	E 440	Pectins	*quantum satis*		

	E 460	Cellulose	*quantum satis*		
	E 466	Carboxy methyl cellulose	*quantum satis*		
	E 471	Mono- and diglycerides of fatty acids	*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*		
01.6.3	**Other creams**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only flavoured creams

	Group III	Colours with combined maximum limit	150		only flavoured creams
	E 234	Nisin	10		only *clotted cream*
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only sterilised, pasteurised, UHT cream and whipped cream
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only sterilised cream and sterilised cream with reduced fat content
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
01.7	**Cheese and cheese products**				
01.7.1	**Unripened cheese excluding products falling in category 16**				
	Group I	Additives			except *mozzarella*, and unflavoured live fermented unripened cheese
	Group II	Colours at *quantum satis*	*quantum satis*		only flavoured unripened cheese
	Group III	Colours with combined maximum limit	150		only flavoured unripened cheese
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	
	E 234	Nisin	10		only *mascarpone*

	E 260	Acetic acid	*quantum satis*		only *mozzarella*
	E 270	Lactic acid	*quantum satis*		only *mozzarella*
	E 330	Citric acid	*quantum satis*		only *mozzarella*
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	except *mozzarella*
	E 460(ii)	Powdered cellulose	*quantum satis*		only grated and sliced *mozzarella*
	E 575	Glucono-delta-lactone	*quantum satis*		only *mozzarella*
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
01.7.2	**Ripened cheese**				
	E 1105	Lysozyme	*quantum satis*		
	E 120	Cochineal, Carminic acid, Carmines	125		only red marbled cheese
	E 140	Chlorophylls, Chlorophyllins	*quantum satis*		only *sage Derby cheese*
	E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only *sage Derby cheese*
	E 153	Vegetable carbon	*quantum satis*		only *morbier cheese*
	E 160a	Carotenes	*quantum satis*		only ripened orange, yellow and broken-white cheese

E 160b	Annatto, Bixin, Norbixin	15		only ripened orange, yellow and broken-white cheese
E 160b	Annatto, Bixin, Norbixin	50		only *red Leicester* cheese
E 160b	Annatto, Bixin, Norbixin	35		only Mimolette cheese
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only ripened range, yellow and broken-white cheese
E 163	Anthocyanins	*quantum satis*		only red marbled cheese
E 170	Calcium carbonate	*quantum satis*		
E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only cheese, prepacked, sliced and cut; layered cheese and cheese with added foods
E 200-203	Sorbic acid — sorbates	*quantum satis*		only ripened products surface treatment
E 234	Nisin	12,5	(29)	
E 235	Natamycin	1	(8)	only surface treatment of hard, semi-hard and semi-soft cheese
E 239	Hexamethylene tetramine	25 mg/kg residual amount, expressed as formaldehyde		only Provolone cheese
E 251-252	Nitrates	150	(30)	only hard, semi-hard

					and semi-soft cheese
	E 280-283	Propionic acid — propionates	*quantum satis*		surface treatment only
	E 460	Powdered cellulose	*quantum satis*		only sliced and grated ripened cheese
	E 500(ii)	Sodium hydrogen carbonate	*quantum satis*		only sour milk cheese
	E 504	Magnesium carbonates	*quantum satis*		
	E 509	Calcium chloride	*quantum satis*		
	E 551-559	Silicon dioxide — silicates	10 000	(1)	only sliced or grated cheese hard and semi-hard cheese
	E 575	Glucono-delta-lactone	*quantum satis*		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(8): mg/dm^2 surface, not present at a depth of 5 mm			
		(29): This substance may be present naturally in certain cheeses as a result of fermentation processes			
		(30): In the cheese milk or equivalent level if added after removal of whey and addition of water			
01.7.3	**Edible cheese rind**				
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	*quantum satis*		
	E 160d	Lycopene	30		

	E 180	Litholrubine BK	*quantum satis*		
	E 160b	Annatto, Bixin, Norbixin	20		
01.7.4	**Whey cheese**				
	Group II	Colours at *quantum satis*	*quantum satis*		
	E 200-203	Sorbic acid — sorbates	1 000	(1), (2)	only cheese, prepacked, sliced; layered cheese and cheese and cheese with added foods
	E 251-252	Nitrates	150	(30)	only cheese milk of hard, semi-hard and semi-soft cheese
	E 260	Acetic acid	*quantum satis*		
	E 270	Lactic acid	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 460(ii)	Powdered cellulose	*quantum satis*		only grated and sliced cheese
	E 575	Glucono-delta-lactone	*quantum satis*		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid.			
		(30): In the cheese milk or equivalent level if added after removal of whey and addition of water			
01.7.5	**Processed cheese**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only flavoured processed cheese

E 100	Curcumin	100	(33)	only flavoured processed cheese
E 102	Tartrazine	100	(33)	only flavoured processed cheese
E 104	Quinoline Yellow	100	(33)	only flavoured processed cheese
E 110	Sunset Yellow FCF/ Orange Yellow S	100	(33)	only flavoured processed cheese
E 120	Cochineal, Carminic acid, Carmines	100	(33)	only flavoured processed cheese
E 122	Azorubine, Carmoisine	100	(33)	only flavoured processed cheese
E 124	Ponceau 4R, Cochineal Red A	100	(33)	only flavoured processed cheese
E 160e	Beta-apo-8′-carotenal (C 30)	100	(33)	only flavoured processed cheese
E 161b	Lutein	100	(33)	only flavoured processed cheese
E 160d	Lycopene	5		only flavoured processed cheese
E 160a	Carotenes	*quantum satis*		
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		

	E 160b	Annatto, Bixin, Norbixin	15		
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 234	Nisin	12,5	(29)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	
	E 427	Cassia gum	2 500		
	E 551-559	Silicon dioxide — silicates	10 000	(1)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(29): This substance may be present naturally in certain cheeses as a result of fermentation processes			
		(33): Maximum individually or for the combination of E 100, E 102, E 104, E 110, E 120, E 122, E 124, E 160e and E 161b			
01.7.6	**Cheese products (excluding products falling in category 16)**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only flavoured unripened products
	Group III	Colours with combined maximum limit	100		only flavoured unripened products
	E 1105	Lysozyme	*quantum satis*		only ripened products

E 120	Cochineal, Carminic acid, Carmines	125		only red marbled products
E 160a	Carotenes	*quantum satis*		only ripened orange, yellow and broken-white products
E 160b	Annatto, Bixin, Norbixin	15		only ripened orange, yellow and broken-white products
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only ripened orange, yellow and broken-white products
E 163	Anthocyanins	*quantum satis*		only red marbled products
E 170	Calcium carbonate	*quantum satis*		only ripened products
E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only unripened products; ripened products, prepacked, sliced; layered ripened products and ripened products with added foods
E 200-203	Sorbic acid — sorbates	*quantum satis*		only ripened products surface treatment
E 234	Nisin	12,5	(29)	only ripened and processed products
E 235	Natamycin	1 mg/dm^2 surface (not present at		only surface treatment of hard, semi-hard and

		a depth of 5 mm)		semi-soft products
E 251-252	Nitrates	150	(30)	only hard, semi-hard and semi-soft ripened products
E 280-283	Propionic acid — propionates	*quantum satis*		only ripened products surface treatment
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only unripened products
E 460	Powdered cellulose	*quantum satis*		only grated and sliced ripened products and unripened products
E 504	Magnesium carbonates	*quantum satis*		only ripened products
E 509	Calcium chloride	*quantum satis*		only ripened products
E 551-559	Silicon dioxide — silicates	10 000	(1)	only sliced or grated hard and semi-hard products
E 575	Glucono-delta-lactone	*quantum satis*		only ripened products

(1): The additives may be added individually or in combination

(2): The maximum level is applicable to the sum and the levels are expressed as the free acid

(4): The maximum level is expressed as P_2O_5

(29): This substance may be present naturally in certain products as a result of fermentation processes

(30): In the cheese milk or equivalent level if added after removal of whey and addition of water

01.8	**Dairy analogues, including beverage whiteners**

Group I	Additives			
Group II	Colours at *quantum satis*	*quantum satis*		
E 200-203	Sorbic acid — sorbates	*quantum satis*	(1) (2)	only cheese analogues (surface treatment only)
E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only analogues of cheese based on protein
E 251-252	Nitrates	150	(30)	only dairy-based cheese analogue
E 280-283	Propionic acid — propionates	*quantum satis*		only cheese analogues (surface treatment only)
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only whipped cream analogues
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only processed cheese analogues
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	only beverage whiteners
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	50 000	(1) (4)	only beverage whiteners for vending machines
E 432-436	Polysorbates	5 000	(1)	only milk and cream analogues
E 473-474	Sucrose esters of	5 000	(1)	only cream analogues

	fatty acids — sucroglycerides			
E 473-474	Sucrose esters of fatty acids — sucroglycerides	20 000	(1)	only beverage whiteners
E 475	Polyglycerol esters of fatty acids	5 000		only milk and cream analogues
E 475	Polyglycerol esters of fatty acids	500		only beverage whiteners
E 477	Propane-1,2-diol esters of fatty acids	1 000		only beverage whiteners
E 477	Propane-1,2-diol esters of fatty acids	5 000		only milk and cream analogues
E 481-482	Stearoyl-2-lactylates	3 000	(1)	only beverage whiteners
E 491-495	Sorbitan esters	5 000	(1)	only milk and cream analogues; beverage whiteners
E 551-559	Silicon dioxide — silicates	10 000	(1)	only sliced or grated cheese analogues and processed cheese analogue; beverage whiteners
	(1): The additives may be added individually or in combination			
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
	(4): The maximum level is expressed as P_2O_5			
	(30): In the cheese milk or equivalent level if added after removal of whey and addition of water			
02	**Fats and oils and fat and oil emulsions**			
02.1	**Fats and oils essentially free from water (excluding anhydrous milkfat)**			

E 100	Curcumin	*quantum satis*		only fats
E 160a	Carotenes	*quantum satis*		only fats
E 160b	Annatto, bixin, norbixin	10		only fats
E 270	Lactic acid	*quantum satis*		only cooking and/or frying purposes or the preparation of gravy
E 300	Ascorbic acid	*quantum satis*		only cooking and/or frying purposes or the preparation of gravy
E 304	Fatty acid esters of ascorbic acid	*quantum satis*		except virgin oils and olive oils
E 306	Tocopherol-rich extract	*quantum satis*		except virgin oils and olive oils
E 307	Alpha-tocopherol	*quantum satis*		except virgin oils and olive oils
E 307	Alpha-tocopherol	200		only refined olive oils, including olive pomace oil
E 308	Gamma tocopherol	*quantum satis*		except virgin oils and olive oils
E 309	Delta-tocopherol	*quantum satis*		except virgin oils and olive oils
E 310-320	Gallates, TBHQ and BHA, individually or in combination	200	(1) (41)	only fats and oils for the professional manufacture of heat-treated foods; frying oil and frying fat (excluding olive pomace

				oil) and lard, fish oil, beef, poultry and sheep fat
E 321	Butylated hydroxytoluene (BHT)	100	(41)	only fats and oils for the professional manufacture of heat-treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat
E 322	Lecithins	30 000		except virgin oils and olive oils
E 330	Citric acid	*quantum satis*		except virgin oils and olive oils
E 331	Sodium citrates	*quantum satis*		except virgin oils and olive oils
E 332	Potassium citrates	*quantum satis*		except virgin oils and olive oils
E 333	Calcium citrates	*quantum satis*		except virgin oils and olive oils
E 392	Extracts of rosemary	30	(41) (46)	only vegetable oils (excluding virgin oils and olive oils) and fat where content of polyunsaturated fatty acids is higher than 15 % w/w of the total fatty acid, for the use in non-

					heat-treated food products
	E 392	Extracts of rosemary	50	(41) (46)	only fish oil and algal oil; lard, beef, poultry sheep and porcine fat; fat and oils for the professional manufacture of heat-treated foods; frying oils and frying fat, excluding olive oil and pomace oil
	E 471	Mono- and diglycerides of fatty acids	10 000		except virgin oils and olive oils
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	*quantum satis*		only for cooking and/ or frying purposes or for the preparation of gravy
	E 900	Dimethyl polysiloxane	10		only oils and fats for frying
		(1): The additives may be added individually or in combination			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
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**				
	E 160a	Carotenes	*quantum satis*		except butter from sheep and goats milk
	E 500	Sodium carbonates	*quantum satis*		only soured cream butter
	E 338-452	Phosphoric acid —	2 000	(1) (4)	only soured cream butter

		phosphates — di-, tri- and polyphosphates			
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
02.2.2	**Other fat and oil emulsions including spreads as defined by Council Regulation (EC) No 1234/2007 and liquid emulsions**				
	Group I	Additives			
	E 100	Curcumin	*quantum satis*		excluding reduced fat butter
	E 160a	Carotenes	*quantum satis*		
	E 160b	Annatto, bixin, norbixin	10		excluding reduced fat butter
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only fat emulsions (excluding butter) with a fat content of 60 % or more
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only fat emulsions with a fat content less than 60 %
	E 310-320	Gallates, TBHQ and BHA, individually or in combination	200	(1) (2)	only frying fat
	E 321	Butylated hydroxytoluene (BHT)	100		only frying fat
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only spreadable fats
	E 385	Calcium disodium ethylene	100		only spreadable fats as

	diamine tetra-acetate (Calcium disodium EDTA)			defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less
E 405	Propane-1, 2-diol alginate	3 000		
E 432-436	Polysorbates	10 000	(1)	only fat emulsions for baking
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only fat emulsions for baking
E 475	Polyglycerol esters of fatty acids	5 000		
E 476	Polyglycerol polyricinoleate	4 000		only spreadable fats as defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less and similar spreadable products with a fat content of less than 10 % fat
E 477	Propane-1,2-diol esters of fatty acids	10 000		only fat emulsions for baking purposes
E 479b	Thermally oxidised soya bean oil interacted	5 000		only fat emulsions for frying purposes

		with mono- and diglycerides of fatty acids			
	E 481-482	Stearoyl-2-lactylates	10 000	(1)	
	E 491-495	Sorbitan esters	10 000	(1)	
	E 551-559	Silicon dioxide — silicates	30 000	(1)	only tin greasing products
	E 900	Dimethyl polysiloxane	10		only oils and fats for frying
	E 959	Neohesperidine DC	5		only as flavour enhancer, only in the fat groups B & C in Annex XV to Regulation (EC) No 1234/2007
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
02.3	**Vegetable oil pan spray**				
	Group I	Additives			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	only water-based emulsion sprays for coating baking tins
	E 392	Extracts of rosemary	50	(41) (46)	only fats and oils for the professional manufacture of heat-treated foods

	E 551-559	Silicon dioxide — silicates	30 000	(1)	only tin greasing products
	E 943a	Butane	*quantum satis*		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
	E 943b	Isobutane	*quantum satis*		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
	E 944	Propane	*quantum satis*		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
03	**Edible ices**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	150	(25)	
	Group IV	Polyols	*quantum satis*		only energy-reduced or

				with no added sugar
E 160b	Annatto, Bixin, Norbixin	20		
E 160d	Lycopene	40		
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
E 405	Propane-1, 2-diol alginate	3 000		only water-based edible ices
E 427	Cassia gum	2 500		
E 432-436	Polysorbates	1 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
E 477	Propane-1,2-diol esters of fatty acids	3 000		
E 491-495	Sorbitan esters	500	(1)	
E 901	Beeswax, white and yellow	*quantum satis*		only prepacked wafers containing ice cream
E 950	Acesulfame K	800		only energy-reduced or with no added sugar
E 951	Aspartame	800		only energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced or with no added sugar
E 955	Sucralose	320		only energy-reduced or

				with no added sugar
E 957	Thaumatin	50		only energy-reduced or with no added sugar
E 959	Neohesperidine DC	50		only energy-reduced or with no added sugar
E 961	Neotame	26		only energy-reduced or with no added sugar
E 962	Salt of aspartame-acesulfame	800	(11)b (49) (50)	only energy-reduced or with no added sugar

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(4):	The maximum level is expressed as P_2O_5
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(25):	The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
(51):	Maximum usable levels are expressed in free acid
(52):	Maximum usable levels are expressed in free imide

04	**Fruit and vegetables**
04.1	**Unprocessed fruit and vegetables**

04.1.1	**Entire fresh fruit and vegetables**				
	E 200-203	Sorbic acid — sorbates	20		only surface treatment of unpeeled fresh citrus fruit
	E 220-228	Sulphur dioxide — sulphites	10	(3)	only table grapes, fresh lychees (measured on edible parts) and blueberries (*Vaccinium corymbosum*)
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only vacuum-packed sweetcorn
	E 445	Glycerol esters of wood rosins	50		only surface treatment of citrus fruit
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	*quantum satis*	(1)	only fresh fruits, surface treatment
	E 901	Beeswax, white and yellow	*quantum satis*		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
	E 902	Candelilla wax	*quantum satis*		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
	E 903	Carnauba wax	200		only surface treatment of citrus fruit, melons, apples, pears,

					peaches and pineapples and glazing agent on nuts
	E 904	Shellac	*quantum satis*		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
	E 905	Microcrystalline wax	*quantum satis*		only surface treatment of melons, papaya, mango, and avocado
	E 912	Montan acid esters	*quantum satis*		only surface treatment of citrus fruit, melons, papaya, mango, avocado and pineapple
	E 914	Oxidised polyethylene wax	*quantum satis*		only surface treatment of citrus fruit, melons, papaya, mango, avocado and pineapple
		(1): The additives may be added individually or in combination			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
04.1.2	**Peeled, cut and shredded fruit and vegetables**				
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only peeled potatoes

E 220-228	Sulphur dioxide — sulphites	300	(3)	only onion, garlic and shallot pulp
E 220-228	Sulphur dioxide — sulphites	800	(3)	only horseradish pulp
E 296	Malic acid	*quantum satis*		only prepacked unprocessed and peeled potatoes only
E 300	Ascorbic acid	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
E 301	Sodium ascorbate	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
E 302	Calcium ascorbate	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
E 330	Citric acid	*quantum satis*		only refrigerated

				unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
E 331	Sodium citrates	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
E 332	Potassium citrates	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
E 333	Calcium citrates	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			

04.1.3	**Frozen fruit and vegetables**				
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables including mushrooms and white pulses
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only frozen and deep-frozen potatoes
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*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*		
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
04.2	**Processed fruit and vegetables**				
04.2.1	**Dried fruit and vegetables**				
	Group I	Additives			E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion
	E 101	Riboflavins	*quantum satis*		only preserves of red fruit

E 120	Cochineal, Carminic acid, Carmines	200	(34)	only preserves of red fruit
E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
E 124	Ponceau 4R, Cochineal Red A	200	(34)	only preserves of red fruit
E 129	Allura Red AG	200	(34)	only preserves of red fruit
E 131	Patent Blue V	200	(34)	only preserves of red fruit
E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		only preserves of red fruit
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only preserves of red fruit
E 150a-d	Caramels	*quantum satis*		only preserves of red fruit
E 160a	Carotenes	*quantum satis*		only preserves of red fruit
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only preserves of red fruit
E 162	Beetroot Red, betanin	*quantum satis*		only preserves of red fruit
E 163	Anthocyanins	*quantum satis*		only preserves of red fruit

E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only dried fruit
E 220-228	Sulphur dioxide — sulphites	50	(3)	only dried coconut
E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables, processed, including pulses
E 220-228	Sulphur dioxide — sulphites	100	(3)	only dried mushrooms
E 220-228	Sulphur dioxide — sulphites	150	(3)	only dried ginger
E 220-228	Sulphur dioxide — sulphites	200	(3)	only dried tomatoes
E 220-228	Sulphur dioxide — sulphites	400	(3)	only white vegetables, dried
E 220-228	Sulphur dioxide — sulphites	500	(3)	only dried fruit and nuts in shell excluding dried apples, pears, bananas, apricots, peaches, grapes, prunes and figs
E 220-228	Sulphur dioxide — sulphites	600	(3)	only dried apples and pears
E 220-228	Sulphur dioxide — sulphites	1 000	(3)	only dried bananas
E 220-228	Sulphur dioxide — sulphites	2 000	(3)	only dried apricots, peaches, grapes, prunes, and figs

	E 907	Hydrogenated poly-1-decene	2 000		only dried fruit as glazing agent
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(34): Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133			
04.2.2	**Fruit and vegetables in vinegar, oil, or brine**				
	Group I	Additives			
	E 101	Riboflavins	*quantum satis*		only preserves of red fruit
	E 120	Cochineal, Carminic acid, Carmines	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	E 124	Ponceau 4R, Cochineal Red A	200	(34)	only preserves of red fruit
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	*quantum satis*		only preserves of red fruit

E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only preserves of red fruit
E 150a-d	Caramels	*quantum satis*		only preserves of red fruit
E 160a	Carotenes	*quantum satis*		only preserves of red fruit
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only preserves of red fruit
E 162	Beetroot Red, betanin	*quantum satis*		only preserves of red fruit
E 163	Anthocyanins	*quantum satis*		only preserves of red fruit
E 101	Riboflavins	*quantum satis*		only vegetables (excluding olives)
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		only vegetables (excluding olives)
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only vegetables (excluding olives)
E 150a-d	Caramels	*quantum satis*		only vegetables (excluding olives)
E 160a	Carotenes	*quantum satis*		only vegetables (excluding olives)
E 162	Beetroot Red, betanin	*quantum satis*		only vegetables (excluding olives)

E 163	Anthocyanins	*quantum satis*		only vegetables (excluding olives)
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only vegetables (excluding olives)
E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only olives and olive-based preparations
E 210-213	Benzoic acid — benzoates	500	(1) (2)	only olives and olive-based preparations
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only olives and olive-based preparations
E 220-228	Sulphur dioxide — sulphites	100	(3)	except olives and golden peppers in brine
E 220-228	Sulphur dioxide — sulphites	500	(3)	only golden peppers in brine
E 579	Ferrous gluconate	150	(56)	only olives darkened by oxidation
E 585	Ferrous lactate	150	(56)	only olives darkened by oxidation
E 950	Acesulfame K	200		only sweet-sour preserves of fruit and vegetables
E 951	Aspartame	300		only sweet-sour preserves of fruit and vegetables

E 954	Saccharin and its Na, K and Ca salts	160	(52)	only sweet-sour preserves of fruit and vegetables
E 955	Sucralose	180		only sweet-sour preserves of fruit and vegetables
E 959	Neohesperidine DC	100		only sweet-sour preserves of fruit and vegetables
E 961	Neotame	10		only sweet-sour preserves of fruit and vegetables
E 962	Salt of aspartame-acesulfame	200	(11)a (49) (50)	only sweet-sour preserves of fruit and vegetables

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(34):	Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-

			acesulfame, either alone or in combination with E 950 or E 951		
		(52):	Maximum usable levels are expressed in free imide		
		(56):	Expressed as Fe		
04.2.3	**Canned or bottled fruit and vegetables**				
	E 101	Riboflavins	*quantum satis*		only preserves of red fruit
	E 120	Cochineal, Carminic acid, Carmines	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	E 124	Ponceau 4R, Cochineal Red A	200	(34)	only preserves of red fruit
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	*quantum satis*		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only preserves of red fruit
	E 150a-d	Caramels	*quantum satis*		only preserves of red fruit
	E 160a	Carotenes	*quantum satis*		only preserves of red fruit

E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only preserves of red fruit
E 162	Beetroot Red, betanin	*quantum satis*		only vegetables (excluding olives)
E 163	Anthocyanins	*quantum satis*		only preserves of red fruit
E 102	Tartrazine	100		only processed mushy and garden peas (canned)
E 133	Brilliant Blue FCF	20		only processed mushy and garden peas (canned)
E 142	Green S	10		only processed mushy and garden peas (canned)
E 127	Erythrosine	200		only cocktail cherries and candied cherries
E 127	Erythrosine	150		only bigareaux cherries in syrup and in cocktails
E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables, including pulses
E 220-228	Sulphur dioxide — sulphites	250	(3)	only bottled, sliced lemon
E 220-228	Sulphur dioxide — sulphites	100	(3)	only bottled whiteheart cherries; vacuum-

				packed sweetcorn
E 260	Acetic acid	*quantum satis*		
E 261	Potassium acetate	*quantum satis*		
E 262	Sodium acetates	*quantum satis*		
E 263	Calcium acetate	*quantum satis*		
E 270	Lactic acid	*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 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 385	Calcium disodium ethylene	250		only pulses, legumes, mushrooms

	diamine tetra-acetate (Calcium disodium EDTA)			and artichokes
E 410	Locust bean gum	*quantum satis*		only chestnuts in liquid
E 412	Guar gum	*quantum satis*		only chestnuts in liquid
E 415	Xanthan gum	*quantum satis*		only chestnuts in liquid
E 509	Calcium chloride	*quantum satis*		
E 512	Stannous chloride	25	(55)	only white asparagus
E 575	Glucono-delta-lactone	*quantum satis*		
E 579	Ferrous gluconate	150	(56)	only olives darkened by oxidation
E 585	Ferrous lactate	150	(56)	only olives darkened by oxidation
E 900	Dimethyl polysiloxane	10		
E 950	Acesulfame K	350		only fruit energy-reduced or with no added sugar
E 951	Aspartame	1 000		only fruit energy-reduced or with no added sugar
E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	only fruit energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	200	(52)	only fruit energy-reduced or

				with no added sugar
E 955	Sucralose	400		only fruit energy-reduced or with no added sugar
E 959	Neohesperidine DC	50		only fruit energy-reduced or with no added sugar
E 961	Neotame	32		only fruit energy-reduced or with no added sugar
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only fruit energy-reduced or with no added sugar

(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(34):	Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
(51):	Maximum usable levels are expressed in free acid
(52):	Maximum usable levels are expressed in free imide
(55):	Expressed as Sn

		(56): Expressed as Fe			
04.2.4	**Fruit and vegetable preparations, excluding products covered by 5.4**				
04.2.4.1	**Fruit and vegetable preparations excluding compote**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only mostarda di frutta
	Group III	Colours with combined maximum limit	200		only mostarda di frutta
	Group IV	Polyols	*quantum satis*		only energy-reduced or with no added sugar, with the exception of those intended for the manufacture of fruit-juice based drinks
	E 101	Riboflavins	*quantum satis*		only preserves of red fruit
	E 120	Cochineal, Carminic acid, Carmines	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	E 124	Ponceau 4R, Cochineal Red A	200	(34)	only preserves of red fruit
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit

E 140	Chlorophylls, Chlorophyllins	*quantum satis*		only preserves of red fruit
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only preserves of red fruit
E 150a-d	Caramels	*quantum satis*		only preserves of red fruit
E 160a	Carotenes	*quantum satis*		only preserves of red fruit
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only preserves of red fruit
E 162	Beetroot Red, betanin	*quantum satis*		only vegetables (excluding olives)
E 163	Anthocyanins	*quantum satis*		only preserves of red fruit
E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only fruit and vegetable preparations including seaweed based preparations, fruit-based sauces, aspic, excluding purée, mousse, compote, salads and similar products, canned or bottled
E 210-213	Benzoic acid — benzoates	500	(1) (2)	only seaweed preparations, olives and olive-based preparations

E 210-213	Benzoic acid — benzoates	2 000	(1) (2)	only cooked red beet
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only olive-based preparations
E 220-228	Sulphur dioxide — sulphites	50	(3)	only processed white vegetables and mushrooms
E 220-228	Sulphur dioxide — sulphites	100	(3)	only rehydrated dried fruit and lychees, mostarda di frutta
E 220-228	Sulphur dioxide — sulphites	300	(3)	only onion, garlic and shallot pulp
E 220-228	Sulphur dioxide — sulphites	800	(3)	only horseradish pulp
E 220-228	Sulphur dioxide — sulphites	800	(3)	only jellying fruit extract, liquid pectin for sale to the final consumer
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	800	(1) (4)	only fruit preparations
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only glazings for vegetable products
E 405	Propane-1, 2-diol alginate	5 000		
E 481-482	Stearoyl-2-lactylates	2 000	(1)	only mostarda di frutta

E 950	Acesulfame K	350		only energy-reduced
E 951	Aspartame	1 000		only energy-reduced
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced
E 954	Saccharin and its Na, K and Ca salts	200	(52)	only energy-reduced
E 955	Sucralose	400		only energy-reduced
E 959	Neohesperidine DC	50		only energy-reduced
E 961	Neotame	32		only energy-reduced
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(4):	The maximum level is expressed as P_2O_5
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(34):	Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-

			acesulfame, either alone or in combination with E 950 or E 951		
		(51):	Maximum usable levels are expressed in free acid		
		(52):	Maximum usable levels are expressed in free imide		
04.2.4.2	**Compote, excluding products covered by category 16**				
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*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 440	Pectins	*quantum satis*		only fruit compote other than apple
	E 509	Calcium chloride	*quantum satis*		only fruit compote other than apple
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**				
	Group IV	Polyols	*quantum satis*		only energy-reduced jams, jellies, marmalades or with no added sugar
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only low-sugar and similar low calorie or sugar-free products, *mermeladas*

E 210-213	Benzoic acid — benzoates	500	(1) (2)	only low-sugar and similar low calorie or sugar-free products, *mermeladas*
E 220-228	Sulphur dioxide — sulphites	100	(3)	only jams, jellies and *mermelades* made with sulphited fruit
E 270	Lactic acid	*quantum satis*		
E 296	Malic acid	*quantum satis*		
E 300	Ascorbic acid	*quantum satis*		
E 327	Calcium lactate	*quantum satis*		
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 333	Calcium citrates	*quantum satis*		
E 334	Tartaric acid (L(+)-)	*quantum satis*		
E 335	Sodium tartrates	*quantum satis*		
E 350	Sodium malates	*quantum satis*		
E 440	Pectins	*quantum satis*		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 950	Acesulfame K	1 000		only energy-reduced jams jellies and marmalades
E 951	Aspartame	1 000		only energy-reduced jams jellies and marmalades
E 952	Cyclamic acid and its Na and Ca salts	1 000		only energy-reduced jams jellies and marmalades

E 954	Saccharin and its Na, K and Ca salts	200	(51)	only energy-reduced jams jellies and marmalades
E 955	Sucralose	400	(52)	only energy-reduced jams jellies and marmalades
E 959	Neohesperidine DC	50		only energy-reduced jams jellies and marmalades
E 961	Neotame	32		only energy-reduced jams jellies and marmalades
E 961	Neotame	2		only energy-reduced jams jellies and marmalades, as flavour enhancer
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only energy-reduced jams jellies and marmalades

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
(51):	Maximum usable levels are expressed in free acid
(52):	Maximum usable levels are expressed in free imide

04.2.5.2 **Jam, jellies and marmalades and sweetened chestnut purée as defined by Directive 2001/113/EC**

Group IV	Polyols	*quantum satis*		only energy-reduced or with no added sugar
E 100	Curcumin	*quantum satis*		except chestnut purée
E 104	Quinoline Yellow	100	(31)	except chestnut purée
E 110	Sunset Yellow FCF/ Orange Yellow S	100	(31)	except chestnut purée
E 120	Cochineal, Carminic acid, Carmines	100	(31)	except chestnut purée
E 124	Ponceau 4R, Cochineal Red A	100	(31)	except chestnut purée
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		except chestnut purée
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		except chestnut purée
E 142	Green S	100	(31)	except chestnut purée
E 150a-d	Caramels	*quantum satis*		except chestnut purée
E 160a	Carotenes	*quantum satis*		except chestnut purée
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		except chestnut purée

E 160d	Lycopene	10	(31)	except chestnut purée
E 161b	Lutein	100	(31)	except chestnut purée
E 162	Beetroot Red, betanin	*quantum satis*		except chestnut purée
E 163	Anthocyanins	*quantum satis*		except chestnut purée
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only low-sugar and similar low calorie or sugar-free products, spreads, *mermeladas*
E 210-213	Benzoic acid — benzoates	500	(1) (2)	only low-sugar and similar low calorie or sugar-free products, *mermeladas*
E 220-228	Sulphur dioxide — sulphites	50	(3)	
E 220-228	Sulphur dioxide — sulphites	100	(3)	only jams, jellies and marmalades made with sulphited fruit
E 270	Lactic acid	*quantum satis*		
E 296	Malic acid	*quantum satis*		
E 300	Ascorbic acid	*quantum satis*		
E 327	Calcium lactate	*quantum satis*		
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 333	Calcium citrates	*quantum satis*		

E 334	Tartaric acid (L(+)-)	*quantum satis*		
E 335	Sodium tartrates	*quantum satis*		
E 350	Sodium malates	*quantum satis*		
E 400-404	Alginic acid — alginates	10 000	(32)	
E 406	Agar	10 000	(32)	
E 407	Carrageenan	10 000	(32)	
E 410	Locust bean gum	10 000	(32)	
E 412	Guar gum	10 000	(32)	
E 415	Xanthan gum	10 000	(32)	
E 418	Gellan gum	10 000	(32)	
E 440	Pectins	*quantum satis*		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 493	Sorbitan monolaurate	25		only jelly marmalade
E 509	Calcium chloride	*quantum satis*		
E 524	Sodium hydroxide	*quantum satis*		
E 900	Dimethyl polysiloxane	10		
E 950	Acesulfame K	1 000		only energy-reduced jams, jellies and *marmalades*
E 951	Aspartame	1 000		only energy-reduced jams, jellies and *marmalades*
E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	only energy-reduced jams, jellies and *marmalades*

E 954	Saccharin and its Na, K and Ca salts	200	(52)	only energy-reduced jams, jellies and *marmalades*
E 955	Sucralose	400		only energy-reduced jams, jellies and *marmalades*
E 959	Neohesperidine DC	50		only energy-reduced jams, jellies and *marmalades*
E 959	Neohesperidine DC	5		only fruit jellies as flavour enhancer
E 961	Neotame	32		only energy-reduced jams, jellies and *marmalades*
E 961	Neotame	2		only energy-reduced jams jellies and marmalades, as flavour enhancer
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only energy-reduced jams, jellies and *marmalades*

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951

		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(31): Maximum individually or in combination with E 104, E 110, E 120, E 124, E 142, E 160d and E 161b			
		(32): Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418			
04.2.5.3	**Other similar fruit or vegetable spreads**				
	Group II	Colours at *quantum satis*			except *crème de pruneaux*
	Group IV	Polyols	*quantum satis*		only energy-reduced or with no added sugar
	E 100	Curcumin	*quantum satis*		except *crème de pruneaux*
	E 104	Quinoline Yellow	100	(31)	except *crème de pruneaux*
	E 110	Sunset Yellow FCF/ Orange Yellow S	100	(31)	except *crème de pruneaux*
	E 120	Cochineal, Carminic acid, Carmines	100	(31)	except *crème de pruneaux*
	E 124	Ponceau 4R, Cochineal Red A	100	(31)	except *crème de pruneaux*
	E 142	Green S	100	(31)	except *crème de pruneaux*
	E 160d	Lycopene	10	(31)	except *crème de pruneaux*
	E 161b	Lutein	100	(31)	except *crème de pruneaux*
	E 200-213	Sorbic acid — sorbates; Benzoic	1 000	(1) (2)	other fruit-based spreads, *mermeladas*

	acid — benzoates			
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	only *marmelada*
E 210-213	Benzoic acid — benzoates	500	(1) (2)	other fruit-based spreads, *mermeladas*
E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only *dulce de membrillo*
E 220-228	Sulphur dioxide — sulphites	50	(3)	
E 270	Lactic acid	*quantum satis*		
E 296	Malic acid	*quantum satis*		
E 300	Ascorbic acid	*quantum satis*		
E 327	Calcium lactate	*quantum satis*		
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 333	Calcium citrates	*quantum satis*		
E 334	Tartaric acid (L(+)-)	*quantum satis*		
E 335	Sodium tartrates	*quantum satis*		
E 350	Sodium malates	*quantum satis*		
E 400-404	Alginic acid — alginates	10 000	(32)	
E 406	Agar	10 000	(32)	
E 407	Carrageenan	10 000	(32)	
E 410	Locust bean gum	10 000	(32)	
E 412	Guar gum	10 000	(32)	

E 415	Xanthan gum	10 000	(32)	
E 418	Gellan gum	10 000	(32)	
E 440	Pectins	*quantum satis*		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 509	Calcium chloride	*quantum satis*		
E 524	Sodium hydroxide	*quantum satis*		
E 900	Dimethyl polysiloxane	10		
E 950	Acesulfame K	1 000		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
E 951	Aspartame	1 000		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
E 952	Cyclamic acid and its Na and Ca salts	500	(51)	only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	200	(52)	only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
E 955	Sucralose	400		only dried-fruit-based sandwich

				spreads, energy-reduced or with no added sugar
E 959	Neohesperidine DC	50		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
E 961	Neotame	32		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-

			acesulfame, either alone or in combination with E 950 or E 951		
		(51):	Maximum usable levels are expressed in free acid		
		(52):	Maximum usable levels are expressed in free imide		
		(31):	Maximum individually or in combination with E 104, E 110, E 120, E 124, E 142, E 160d and E 161b		
		(32):	Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418		
04.2.5.4	**Nut butters and nut spreads**				
	Group I	Additives			
	E 310-320	Gallates, TBHQ and BHA	200	(1) (41)	only processed nuts
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1), (4)	only spreadable fats excluding butter
	E 392	Extracts of rosemary	200	(41) (46)	
		(1):	The additives may be added individually or in combination		
		(4):	The maximum level is expressed as P_2O_5		
		(41):	Expressed on fat basis		
		(46):	As the sum of carnosol and carnosic acid		
04.2.6	**Processed potato products**				
	Group I	Additives			
	E 100	Curcumin	*quantum satis*		only dried potato granules and flakes
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only potato dough and pre-fried potato slices

	E 220-228	Sulphur dioxide — sulphites	400	(3)	only dehydrated potatoes products
	E 220-228	Sulphur dioxide — sulphites	100	(3)	
	E 310-320	Gallates, TBHQ and BHA	25	(1)	only dehydrated potatoes
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	including pre-fried frozen en deep-frozen potatoes
	E 392	Extracts of rosemary	200	(46)	only dehydrated potatoes products
	E 426	Soybean hemicellulose	10 000		only prepacked processed potato products
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		(46): As the sum of carnosol and carnosic acid			
05	**Confectionery**				
05.1	**Cocoa and Chocolate products as covered by Directive 2000/36/EC**				
	Group I	Additives			only energy-reduced or with no added sugar

Group IV	Polyols	*quantum satis*		only energy-reduced or with no added sugar
E 170	Calcium carbonate	70 000	(*)	
E 322	Lecithins	*quantum satis*		
E 330	Citric acid	5 000		
E 334	Tartaric acid (L(+)-)	5 000		
E 414	Gum arabic (acacia gum)	*quantum satis*		as glazing agent only
E 422	Glycerol	*quantum satis*		
E 440	Pectins	*quantum satis*		as glazing agent only
E 442	Ammonium phosphatides	10 000		
E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	*quantum satis*		
E 476	Polyglycerol polyricinoleate	5 000		
E 492	Sorbitan tristearate	10 000		
E 500-504	Carbonates	70 000	(*)	
E 524-528	Hydroxides	70 000	(*)	
E 530	Magnesium oxide	70 000	(*)	
E 901	Beeswax, white and yellow	*quantum satis*		as glazing agent only
E 902	Candelilla wax	*quantum satis*		as glazing agent only
E 903	Carnauba wax	500		as glazing agent only
E 904	Shellac	*quantum satis*		as glazing agent only

E 950	Acesulfame K	500		only energy-reduced or with no added sugar
E 951	Aspartame	2 000		only energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	500	(52)	only energy-reduced or with no added sugar
E 955	Sucralose	800		only energy-reduced or with no added sugar
E 957	Thaumatin	50		only energy-reduced or with no added sugar
E 959	Neohesperidine DC	100		only energy-reduced or with no added sugar
E 961	Neotame	65		only energy-reduced or with no added sugar
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only energy-reduced or with no added sugar

(*)	E 170, E 500-504, E 524-528 and E 530: 7 % on dry matter, without fat, expressed as potassium carbonates
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951

		(52): Maximum usable levels are expressed in free imide			
05.2	**Other confectionery including breath freshening microsweets**				
	Group I	Additives			The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407, 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418, E 425 and E 440 may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth; E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to

				rehydrate on ingestion. E425 may not be used in jelly confectionery
Group II	Colours at *quantum satis*	*quantum satis*		
Group III	Colours with combined maximum limit	300	(25)	except candied fruit and vegetables
Group III	Colours with combined maximum limit	200		only candied fruit and vegetables
Group IV	Polyols	*quantum satis*		only with no added sugar
Group IV	Polyols	*quantum satis*		only starch-based confectionery energy-reduced or with no added sugar
Group IV	Polyols	*quantum satis*		only cocoa or dried fruit-based, milk or fat-based sandwich spreads, energy-reduced or with no added sugar
Group IV	Polyols	*quantum satis*		only cocoa-based or dried fruit-based confectionery, energy-reduced or with no added sugar
Group IV	Polyols	*quantum satis*		only for crystallised fruit, energy-reduced or

				with no added sugar
E 160d	Lycopene	30		
E 173	Aluminium	*quantum satis*		only external coating of sugar confectionery for the decoration of cakes and pastries
E 174	Silver	*quantum satis*		only external coating of confectionery
E 175	Gold	*quantum satis*		only external coating of confectionery
E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	except candied, crystallised or glacé fruit and vegetables
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only candied, crystallised or glacé fruit and vegetables
E 220-228	Sulphur dioxide — sulphites	100	(3)	only candied, crystallised or glacé fruit, vegetables, angelica and citrus peel
E 220-228	Sulphur dioxide — sulphites	50	(3)	only glucose syrup-based confectionery (carry over from the glucose syrup only)
E 297	Fumaric acid	1 000		only sugar confectionery
E 338-452	Phosphoric acid —	5 000	(1) (4)	only sugar confectionery,

	phosphates — di-, tri- and polyphosphates			except candied fruit
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	800	(1) (4)	only candied fruit
E 405	Propane-1, 2-diol alginate	1 500		only sugar confectionery
E 426	Soybean hemicellulose	10 000		only jelly confectionery, except jelly mini-cups
E 432-436	Polysorbates	1 000	(1)	only sugar confectionery
E 442	Ammonium phosphatides	10 000		only cocoa-based confectionery
E 459	Beta-cyclodextrin	*quantum satis*		only foods in tablet and coated tablet form
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		only sugar confectionery
E 475	Polyglycerol esters of fatty acids	2 000		only sugar confectionery
E 476	Polyglycerol polyricinoleate	5 000		only cocoa-based confectionery
E 477	Propane-1,2-diol esters of fatty acids	5 000		only sugar confectionery
E 481-482	Stearoyl-2-lactylates	5 000	(1)	only sugar confectionery
E 491-495	Sorbitan esters	5 000	(1)	only sugar confectionery
E 492	Sorbitan tristearate	10 000		only cocoa-based confectionery
E 520-523	Aluminium sulphates	200	(1) (38)	only candied, crystallised

				or glacé fruit and vegetables
E 551-559	Silicon dioxide — silicates	*quantum satis*	(1)	surface treatment only
E 900	Dimethyl polysiloxane	10		
E 901	Beeswax, white and yellow	*quantum satis*		as glazing agent only
E 902	Candelilla wax	*quantum satis*		as glazing agent only
E 903	Carnauba wax	500		as glazing agent only
E 904	Shellac	*quantum satis*		as glazing agent only
E 905	Microcrystalline wax	*quantum satis*		surface treatment only
E 907	Hydrogenated poly-1-decene	2 000		only as glazing agent for sugar confectionery
E 950	Acesulfame K	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 951	Aspartame	2 000		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar

E 955	Sucralose	800		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 957	Thaumatin	50		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 959	Neohesperidine DC	100		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 961	Neotame	65		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 962	Salt of aspartame-acesulfame	500	(11)a	only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 950	Acesulfame K	500		only energy-reduced tablet form confectionery
E 955	Sucralose	200		only energy-reduced tablet form confectionery
E 961	Neotame	15		only energy-reduced tablet form confectionery

E 950	Acesulfame K	1 000		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
E 951	Aspartame	1 000		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
E 952	Cyclamic acid and its Na and Ca salts	500	(51)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	200	(52)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
E 955	Sucralose	400		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar

E 959	Neohesperidine DC	50		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
E 961	Neotame	32		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
E 950	Acesulfame K	1 000		only starch-based confectionery energy-reduced or with no added sugar
E 951	Aspartame	2 000		only starch-based confectionery energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	300	(52)	only starch-based confectionery energy-reduced or

				with no added sugar
E 955	Sucralose	1 000		only starch-based confectionery energy-reduced or with no added sugar
E 959	Neohesperidine DC	150		only starch-based confectionery energy-reduced or with no added sugar
E 961	Neotame	65		only starch-based confectionery energy-reduced or with no added sugar
E 961	Neotame	2		only starch-based confectionery energy-reduced or with no added sugar, as flavour enhancer
E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
E 950	Acesulfame K	500		only confectionery with no added sugar
E 951	Aspartame	1 000		only confectionery with no added sugar

E 954	Saccharin and its Na, K and Ca salts	500	(52)	only confectionery with no added sugar
E 955	Sucralose	1 000		only confectionery with no added sugar
E 957	Thaumatin	50		only confectionery with no added sugar
E 959	Neohesperidine DC	100		only confectionery with no added sugar
E 961	Neotame	32		only confectionery with no added sugar
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only confectionery with no added sugar
E 950	Acesulfame K	2 500		only breath-freshening micro-sweets, with no added sugar
E 951	Aspartame	6 000		only breath-freshening micro-sweets, with no added sugar
E 954	Saccharin and its Na, K and Ca salts	3 000	(52)	only breath-freshening micro-sweets, with no added sugar
E 955	Sucralose	2 400		only breath-freshening micro-sweets, with no added sugar
E 959	Neohesperidine DC	400		only breath-freshening micro-sweets,

				with no added sugar
E 961	Neotame	200		only breath-freshening micro-sweets, with no added sugar
E 961	Neotame	3		only breath-freshening micro-sweets and strongly flavoured throat pastilles with no added sugar, as flavour enhancer
E 962	Salt of aspartame-acesulfame	2 500	(11)a (49) (50)	only breath-freshening micro-sweets, with no added sugar
E 951	Aspartame	2 000		only strongly flavoured freshening throat pastilles with no added sugar
E 955	Sucralose	1 000		only strongly flavoured freshening throat pastilles with no added sugar
E 961	Neotame	65		only strongly flavoured freshening throat pastilles with no added sugar
E 1204	Pullulan	*quantum satis*		only breath freshening microsweets in the form of films

		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l			
		(38): Expressed as aluminium			
05.3	**Chewing gum**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	300	(25)	
	Group IV	Polyols	*quantum satis*		only with no added sugar

E 160d	Lycopene	300		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	
E 297	Fumaric acid	2 000		
E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	*quantum satis*	(1) (4)	
E 392	Extracts of rosemary	200	(46)	
E 405	Propane-1, 2-diol alginate	5 000		
E 416	Karaya gum	5 000		
E 432-436	Polysorbates	5 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
E 475	Polyglycerol esters of fatty acids	5 000		
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 481-482	Stearoyl-2-lactylates	2 000	(1)	
E 491-495	Sorbitan esters	5 000	(1)	
E 551	Silicon dioxide	*quantum satis*		surface treatment only
E 552	Calcium silicate	*quantum satis*		surface treatment only

E 553a	Magnesium silicate	*quantum satis*		surface treatment only
E 553b	Talc	*quantum satis*		
E 650	Zinc acetate	1 000		
E 900	Dimethyl polysiloxane	100		
E 901	Beeswax, white and yellow	*quantum satis*		as glazing agent only
E 902	Candelilla wax	*quantum satis*		as glazing agent only
E 903	Carnauba wax	1 200	(47)	as glazing agent only
E 904	Shellac	*quantum satis*		as glazing agent only
E 905	Microcrystalline wax	*quantum satis*		surface treatment only
E 907	Hydrogenated poly-1-decene	2 000		as glazing agent only
E 927b	Carbamide	30 000		only with no added sugar
E 950	Acesulfame K	800	(12)	only with added sugar or polyols, as flavour enhancer
E 951	Aspartame	2 500	(12)	only with added sugar or polyols, as flavour enhancer
E 959	Neohesperidine DC	150	(12)	only with added sugar or polyols, as flavour enhancer
E 957	Thaumatin	10	(12)	only with added sugar or polyols, as flavour enhancer

E 961	Neotame	3	(12)	only with added sugar or polyols, as flavour enhancer
E 950	Acesulfame K	2 000		only with no added sugar
E 951	Aspartame	5 500		only with no added sugar
E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	only with no added sugar
E 955	Sucralose	3 000		only with no added sugar
E 957	Thaumatin	50		only with no added sugar
E 959	Neohesperidine DC	400		only with no added sugar
E 961	Neotame	250		only with no added sugar
E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	only with no added sugar
E 1518	Glyceryl triacetate (triacetin)	*quantum satis*		

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(4):	The maximum level is expressed as P_2O_5
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951

		(52):	Maximum usable levels are expressed in free imide		
		(12):	If E 950, E 951, E 957, E 959 and E 961 are used in combination in chewing gum, the maximum level for each is reduced proportionally		
		(25):	The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l		
		(46):	As the sum of carnosol and carnosic acid		
		(47):	The maximum amount applies to all uses covered by this regulation, including the provisions set out in Annex III		
05.4	**Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	500		only decorations, coatings and sauces, except fillings
	Group III	Colours with combined maximum limit	300	(25)	only fillings
	Group IV	Polyols	*quantum satis*		only decorations, coatings and fillings with not added sugar
	Group IV	Polyols	*quantum satis*		only sauces
	E 160b	Annatto, Bixin, Norbixin	20		only decorations and coatings
	E 160d	Lycopene	30		except red coating of hard-sugar coated chocolate confectionery
	E 160d	Lycopene	200		only red coating

				of hard-sugar coated chocolate confectionery
E 173	Aluminium	*quantum satis*		only external coating of sugar confectionery for the decoration of cakes and pastries
E 174	Silver	*quantum satis*		only decoration of chocolates
E 175	Gold	*quantum satis*		only decoration of chocolates
E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)
E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	
E 220-228	Sulphur dioxide — sulphites	50	(3)	only glucose syrup-based confectionery (carry over from the glucose syrup only)
E 220-228	Sulphur dioxide — sulphites	40	(3)	only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice

				cream; similar products)
E 220-228	Sulphur dioxide — sulphites	100	(3)	only fruit fillings for pastries
E 297	Fumaric acid	1 000		
E 297	Fumaric acid	2 500		only fillings and toppings for fine bakery ware
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)
E 355-357	Adipic acid — adipates	2 000	(1)	only fillings and toppings for fine bakery ware
E 392	Extracts of rosemary	100	(41) (46)	only sauces
E 405	Propane-1, 2-diol alginate	1 500		
E 405	Propane-1, 2-diol alginate	5 000		only fillings, toppings and coatings for fine bakery wares and desserts
E 416	Karaya gum	5 000		only fillings, toppings and coatings for fine bakery wares and desserts

E 426	Soybean hemicellulose	10 000		only jelly confectionery (other than jelly mini-cups)
E 427	Cassia gum	2 500		only fillings toppings and coatings for fine bakery wares and dessert
E 432-436	Polysorbates	1 000	(1)	
E 442	Ammonium phosphatides	10 000		only cocoa-based confectionery
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
E 475	Polyglycerol esters of fatty acids	2 000		
E 476	Polyglycerol polyricinoleate	5 000		only cocoa-based confectionery
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 477	Propane-1,2-diol esters of fatty acids	30 000		only whipped dessert toppings other than cream
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
E 491-495	Sorbitan esters	5 000	(1)	
E 492	Sorbitan tristearate	10 000		only cocoa-based confectionery
E 551-559	Silicon dioxide — silicates	*quantum satis*		surface treatment only
E 900	Dimethyl polysiloxane	10		

E 901	Beeswax, white and yellow	*quantum satis*		as glazing agent only
E 902	Candelilla wax	*quantum satis*		as glazing agent only
E 903	Carnauba wax	500		as glazing agent only
E 903	Carnauba wax	200		as glazing agent only for small fine bakery wares, coated with chocolate
E 904	Shellac	*quantum satis*		as glazing agent only
E 905	Microcrystalline wax	*quantum satis*		surface treatment only
E 907	Hydrogenated poly-1-decene	2 000		as glazing agent only
E 950	Acesulfame K	1 000		only starch-based confectionery energy-reduced or with no added sugar
E 951	Aspartame	2 000		only starch-based confectionery energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	300	(52)	only starch-based confectionery energy-reduced or with no added sugar
E 955	Sucralose	1 000		only starch-based confectionery energy-reduced or

				with no added sugar
E 959	Neohesperidine DC	150		only starch-based confectionery energy-reduced or with no added sugar
E 961	Neotame	65		only starch-based confectionery energy-reduced or with no added sugar
E 961	Neotame	2		only starch-based confectionery energy-reduced or with no added sugar, as flavour enhancer
E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
E 950	Acesulfame K	500		only confectionery with no added sugar
E 951	Aspartame	1 000		only confectionery with no added sugar
E 954	Saccharin and its Na, K and Ca salts	500	(52)	only confectionery with no added sugar
E 955	Sucralose	1 000		only confectionery with no added sugar

E 957	Thaumatin	50		only confectionery with no added sugar
E 959	Neohesperidine DC	100		only confectionery with no added sugar
E 961	Neotame	32		only confectionery with no added sugar
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only confectionery with no added sugar
E 950	Acesulfame K	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 951	Aspartame	2 000		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	500	(52)	only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 955	Sucralose	800		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 957	Thaumatin	50		only cocoa or dried fruit-based, energy-

				reduced or with no added sugar
E 959	Neohesperidine DC	100		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 961	Neotame	65		only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only cocoa or dried fruit-based, energy-reduced or with no added sugar
E 950	Acesulfame-K	350		only sauces
E 951	Aspartame	350		only sauces
E 954	Saccharin and its Na, K and Ca salts	160	(52)	only sauces
E 955	Sucralose	450		only sauces
E 959	Neohesperidine DC	50		only sauces
E 961	Neotame	12		only sauces
E 961	Neotame	2		only sauces as flavour enhancer
E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	only sauces

(1): The additives may be added individually or in combination

(2): The maximum level is applicable to the sum and the levels are expressed as the free acid

		(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present		
		(4):	The maximum level is expressed as P_2O_5		
		(5):	E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg		
		(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent		
		(41):	Expressed on fat basis		
		(46):	As the sum of carnosol and carnosic acid		
		(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)		
		(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951		
		(52):	Maximum usable levels are expressed in free imide		
		(25):	The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l		
06	**Cereals and cereal products**				
06.1	**Whole, broken, or flaked grain**				
	E 220-228	Sulphur dioxide — sulphites	30	(3)	only sago and pearl barley
	E 553b	Talc	*quantum satis*		only rice
		(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present		
06.2	**Flours and other milled products and starches**				
06.2.1	**Flours**				
	E 338-452	Phosphoric acid — phosphates —	2 500	(1) (4)	

		di-, tri- and polyphosphates			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only self-raising flour
	E 300	Ascorbic acid	*quantum satis*		
	E 920	L-cysteine	*quantum satis*		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
06.2.2	**Starches**				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	50	(3)	excluding starches in infant formulae, follow on formulae and processed cereal-based foods and baby foods
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
06.3	**Breakfast cereals**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only breakfast cereals other than extruded, puffed and/ or fruit-flavoured breakfast cereals
	Group IV	Polyols	*quantum satis*		only breakfast cereals or cereal-based products, energy-reduced or

				with no added sugar
E 120	Cochineal, Carminic acid, Carmines	200	(53)	only fruit-flavoured breakfast cereals
E 150c	Ammonia caramel	*quantum satis*		only extruded puffed and or fruit-flavoured breakfast cereals
E 160a	Carotenes	*quantum satis*		only extruded puffed and or fruit-flavoured breakfast cereals
E 160b	Annatto, Bixin, Norbixin	25		only extruded puffed and or fruit-flavoured breakfast cereals
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only extruded puffed and or fruit-flavoured breakfast cereals
E 162	Beetroot Red, betanin	200	(53)	only fruit-flavoured breakfast cereals
E 163	Anthocyanins	200	(53)	only fruit-flavoured breakfast cereals
E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	only pre-cooked cereals
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	

E 475	Polyglycerol esters of fatty acids	10 000		only granola-type breakfast cereal
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
E 950	Acesulfame K	1 200		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
E 951	Aspartame	1 000		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	100	(52)	only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
E 955	Sucralose	400		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar

E 959	Neohesperidine DC	50		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
E 961	Neotame	32		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar

(1):	The additives may be added individually or in combination
(4):	The maximum level is expressed as P_2O_5
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(13):	Maximum limit expressed on fat
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-

			acesulfame, either alone or in combination with E 950 or E 951		
		(52):	Maximum usable levels are expressed in free imide		
		(53):	E 120, E 162 and E 163 may be added individually or in combination		
06.4	**Pasta**				
06.4.1	**Fresh pasta**				
	E 270	Lactic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 322	Lecithins	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 334	Tartaric acid (L(+)-)	*quantum satis*		
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
06.4.2	**Dry pasta**				
	Group I	Additives			only gluten free and/ or pasta intended for hypoproteic diets in accordance with Directive 2009/39/EC
06.4.3	**Fresh pre-cooked pasta**				
	E 270	Lactic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 322	Lecithins	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 334	Tartaric acid (L(+)-)	*quantum satis*		

	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
06.4.4	**Potato Gnocchi**				
	Group I	Additives			
	E 200-203	Sorbic acid — sorbates	1 000	(1)	
06.4.5	**Fillings of stuffed pasta (ravioli and similar)**				
	Group I	Additives			
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
06.5	**Noodles**				
	group I	Additives			
	group II	Colours at *quantum satis*	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	
	E 426	Soybean hemicellulose	10 000		only prepackaged ready to eat oriental noodles intended for retail sale
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
06.6	**Batters**				
	Group I	Additives			

	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	500		only batters for coating
	E 160b	Annatto, Bixin, Norbixin	20		only batters for coating
	E 160d	Lycopene	30		only batters for coating
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	12 000	(1) (4)	
	E 900	Dimethyl polysiloxane	10		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
06.7	**Pre-cooked or processed cereals**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only *polenta*
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only *semmelknödelteig*
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only pre-cooked cereals

	E 426	Soybean hemicellulose	10 000		only prepackaged ready to eat rice and rice products intended for retail sale
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		only quick-cook rice
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*		only quick-cook rice
	E 481-482	Stearoyl-2-lactylates	4 000	(2)	only quick-cook rice
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
07	**Bakery wares**				
07.1	**Bread and rolls**				
	Group I	Additives			except products in 7.1.1 and 7.1.2
	E 150a-d	Caramels	*quantum satis*		only malt bread
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only prepacked sliced bread and rye-bread, partially baked, prepacked bakery wares intended for retail sale and energy-reduced bread intended for retail sale

E 280-283	Propionic acid — propionates	3 000	(1) (6)	only prepacked sliced bread and rye bread
E 280-283	Propionic acid — propionates	2 000	(1) (6)	only energy-reduced bread, partially baked prepacked bread and prepacked rolls and pitta, prepacked polsebrod, boller and dansk flutes
E 280-283	Propionic acid — propionates	1 000	(1) (6)	only prepacked bread
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only soda bread
E 481-482	Stearoyl-2-lactylates	3 000	(1)	except products in 7.1.1 and 7.1.2
E 483	Stearyl tartrate	4 000		except products in 7.1.1 and 7.1.2

(1): The additives may be added individually or in combination

(2): The maximum level is applicable to the sum and the levels are expressed as the free acid

(4): The maximum level is expressed as P_2O_5

(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice

07.1.1	**Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt**				
	E 260	Acetic acid	*quantum satis*		
	E 261	Potassium acetate	*quantum satis*		
	E 262	Sodium acetates	*quantum satis*		
	E 263	Calcium acetate	*quantum satis*		
	E 270	Lactic 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 322	Lecithins	*quantum satis*		
	E 325	Sodium lactate	*quantum satis*		
	E 326	Potassium lactate	*quantum satis*		
	E 327	Calcium lactate	*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 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*		
	E 472e	Mono- and diacety tartaric acid esters of mono- and	*quantum satis*		

		diglycerides of fatty acids			
	E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*		
07.1.2	**Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek**				
	E 260	Acetic acid	*quantum satis*		
	E 261	Potassium acetate	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 262	Sodium acetates	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 263	Calcium acetate	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 270	Lactic acid	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 302	Calcium ascorbate	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 304	Fatty acid esters of ascorbic acid	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*

	E 322	Lecithins	*quantum satis*		
	E 325	Sodium lactate	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 326	Potassium lactate	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 327	Calcium lactate	*quantum satis*		only *Friss búzakenyér, fehér és félbarna kenyerek*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*		
07.2	**Fine bakery wares**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	200	(25)	
	Group IV	Polyols	*quantum satis*		only energy-reduced or with no added sugar
	E 160b	Annatto, Bixin, Norbixin	10		
	E 160d	Lycopene	25		
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only with a water activity of more than 0,65
	E 220-228	Sulphur dioxide — sulphites	50		only dry biscuits
	E 280-283	Propionic acid — propionates	2 000	(1) (6)	only prepacked fine bakery

				wares, (including flour confectionery) with a water activity of more than 0,65
E 310-320	Gallates, TBHQ and BHA	200	(1)	only cake mixes
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	
E 392	Extracts of rosemary	200	(41) (46)	
E 405	Propane-1, 2-diol alginate	2 000		
E 426	Soybean hemicellulose	10 000		only prepackaged fine bakery wares intended for retail sale
E 432-436	Polysorbates	3 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
E 475	Polyglycerol esters of fatty acids	10 000		
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
E 483	Stearyl tartrate	4 000		
E 491-495	Sorbitan esters	10 000	(1)	
E 541	Sodium aluminium	1 000	(38)	only scones and sponge wares

	phosphate acidic			
E 901	Beeswax, white and yellow	*quantum satis*		only as glazing agents only for small products of fine bakery wares coated with chocolate
E 902	Candelilla wax	*quantum satis*		only as glazing agents only for small products of fine bakery wares coated with chocolate
E 903	Carnauba wax	200		only as glazing agents only for small products of fine bakery wares coated with chocolate
E 904	Shellac	*quantum satis*		only as glazing agents only for small products of fine bakery wares coated with chocolate
E 950	Acesulfame K	2 000		only cornets and wafers, for ice-cream, with no added sugar
E 954	Saccharin and its Na, K and Ca salts	800	(52)	only cornets and wafers, for ice-cream, with no added sugar

E 955	Sucralose	800		only cornets and wafers, for ice-cream, with no added sugar
E 959	Neohesperidine DC	50		only cornets and wafers, for ice-cream, with no added sugar
E 961	Neotame	60		only cornets and wafers, for ice-cream, with no added sugar
E 950	Acesulfame K	2 000		only essoblaten — wafer paper
E 951	Aspartame	1 000		only essoblaten — wafer paper
E 954	Saccharin and its Na, K and Ca salts	800	(52)	only essoblaten — wafer paper
E 955	Sucralose	800		only essoblaten — wafer paper
E 961	Neotame	60		only essoblaten — wafer paper
E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only essoblaten — wafer paper
E 950	Acesulfame K	1 000		only fine bakery products for special nutritional uses
E 951	Aspartame	1 700		only fine bakery products for special nutritional uses
E 952	Cyclamic acid and its	1 600	(51)	only fine bakery

	Na and Ca salts			products for special nutritional uses
E 954	Saccharin and its Na, K and Ca salts	170	(52)	only fine bakery products for special nutritional uses
E 955	Sucralose	700		only fine bakery products for special nutritional uses
E 959	Neohesperidine DC	150		only fine bakery products for special nutritional uses
E 961	Neotame	55		only fine bakery products for special nutritional uses
E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only fine bakery products for special nutritional uses

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(4):	The maximum level is expressed as P_2O_5
(6):	Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice

		(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent		
		(41):	Expressed on fat basis		
		(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)		
		(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951		
		(51):	Maximum usable levels are expressed in free acid		
		(52):	Maximum usable levels are expressed in free imide		
		(25):	The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l		
		(38):	Expressed as aluminium		
		(46):	As the sum of carnosol and carnosic acid		
08	**Meat**				
08.1	**Unprocessed meat**				
08.1.1	**Unprocessed meat other than meat preparations as defined by Regulation (EC) No 853/2004**				
	E 129	Allura Red AG	*quantum satis*		only for the purpose of health marking
	E 133	Brilliant Blue FCF	*quantum satis*		only for the purpose of health marking
	E 155	Brown HT	*quantum satis*		only for the purpose of health marking
08.1.2	**Meat preparations as defined by Regulation (EC) No 853/2004**				
	E 120	Cochineal, Carminic acid, Carmines	100		only *breakfast sausages* with a minimum cereal content of 6 % and

				burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance
E 129	Allura Red AG	25		only *breakfast sausages* with a minimum cereal content of 6 % and *burger meat* with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion

				with the fat, giving those products their typical appearance
E 150a-d	Caramels	*quantum satis*		only *breakfast sausages* with a minimum cereal content of 6 % and *burger meat* with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance
E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	only *breakfast sausages*; Burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat
E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	only *salsicha fresca, longaniza fresca,*

				butifarra fresca
E 261	Potassium acetate	*quantum satis*		only prepacked preparations of fresh minced meat
E 262	Sodium acetates	*quantum satis*		only prepacked preparations of fresh minced meat
E 300	Ascorbic acid	*quantum satis*		only *gehakt* and prepacked preparations of fresh minced meat
E 301	Sodium ascorbate	*quantum satis*		only *gehakt* and prepacked preparations of fresh minced meat
E 302	Calcium ascorbate	*quantum satis*		only *gehakt* and prepacked preparations of fresh minced meat
E 325	Sodium lactate	*quantum satis*		only prepacked preparations of fresh minced meat
E 326	Potassium lactate	*quantum satis*		only prepacked preparations of fresh minced meat
E 330	Citric acid	*quantum satis*		only *gehakt* and prepacked preparations of fresh minced meat
E 331	Sodium citrates	*quantum satis*		only *gehakt* and

					prepacked preparations of fresh minced meat
	E 332	Potassium citrates	*quantum satis*		only *gehakt* and prepacked preparations of fresh minced meat
	E 333	Calcium citrates	*quantum satis*		only *gehakt* and prepacked preparations of fresh minced meat
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only *breakfast sausages*; in this product, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving the product its typical appearance
	E 553b	Talc	*quantum satis*		only surface treatment of sausages
		(1): The additives may be added individually or in combination			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
08.2	**Processed meat**				

08.2.1	**Non-heat-treated processed meat**				
	Group I	Additives			
	E 100	Curcumin	20		only sausages
	E 100	Curcumin	*quantum satis*		only *pasturmas*
	E 101	Riboflavins	*quantum satis*		only *pasturmas*
	E 110	Sunset yellow FCF/Orange Yellow S	135		only *sobrasada*
	E 120	Cochineal, Carminic acid, Carmines	100		only sausages
	E 120	Cochineal, Carminic acid, Carmines	200		only *chorizo sausage/ salchichon*
	E 120	Cochineal, Carminic acid, Carmines	*quantum satis*		only *pasturmas*
	E 124	Ponceau 4R, Cochineal Red A	250		only *chorizo sausage/ salchichon*
	E 124	Ponceau 4R, Cochineal Red A	200		only *sobrasada*
	E 150a-d	Caramels	*quantum satis*		only sausages
	E 160a	Carotenes	20		only sausages
	E 160c	Paprika extract, capsanthin, capsorubin	10		only sausages
	E 162	Beetroot Red, betanin	*quantum satis*		only sausages
	E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	*quantum satis*	(1) (2)	only surface treatment of dried meat products

E 235	Natamycin	1	(8)	only surface treatment of dried cured sausages
E 249-250	Nitrites	150	(7)	
E 251-252	Nitrates	150	(7)	
E 315	Erythorbic acid	500		only cured meat products and preserved meat products
E 316	Sodium erythorbate	500		only cured meat products and preserved meat products
E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	only dehydrated meat
E 315	Erythorbic acid	500	(9)	only cured products and preserved products
E 316	Sodium erythorbate	500	(9)	only cured products and preserved products
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 392	Extracts of rosemary	100	(46)	only dried sausages
E 392	Extracts of rosemary	150	(41) (46)	excluding dried sausages
E 392	Extracts of rosemary	150	(46)	only dehydrated meat
E 553b	Talc	*quantum satis*		surface treatment of sausages
E 959	Neohesperidine DC	5		as flavour enhancer only

		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(7): Maximum amount that may be added during manufacturing			
		(8): mg/dm^2 surface, not present at a depth of 5 mm			
		(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid			
		(13): Maximum limit expressed on fat			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
08.2.2	**Heat-treated processed meat**				
	Group I	Additives			except *foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben*
	E 100	Curcumin	20		only sausages, pâtés and terrines
	E 120	Cochineal, Carminic acid, Carmines	100		only sausages, pâtés and terrines
	E 129	Allura Red AG	25		only *luncheon meat*
	E 150a-d	Caramels	*quantum satis*		only sausages,

				pâtés and terrines
E 160a	Carotenes	20		only sausages, pâtés and terrines
E 160c	Paprika extract, capsanthin, capsorubin	10		only sausages, pâtés and terrines
E 162	Beetroot Red, betanin	*quantum satis*		only sausages, pâtés and terrines
E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2)	only pâté
E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only aspic
E 210-213	Benzoic acid — benzoates	500	(1) (2)	only aspic
E 249-250	Nitrites	150	(7) (59)	Except sterilised meat products (Fo > 3,00)
E 249-250	Nitrites	100	(7) (58) (59)	only sterilised meat products (Fo > 3,00)
E 300	Ascorbic acid	*quantum satis*		only *foie gras, foie gras entier, blocs de foie gras / Libamáj, libamáj egészben, libamáj tömbben*
E 301	Sodium ascorbate	*quantum satis*		only *foie gras, foie gras entier, blocs de foie gras / Libamáj,*

				libamáj egészben, libamáj tömbben
E 315	Erythorbic acid	500	(9)	only cured meat products and preserved meat products
E 316	Sodium erythorbate	500	(9)	only cured meat products and preserved meat products
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	except *foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben*
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	250		only *libamáj, libamáj egészben, libamáj tömbben*
E 392	Extracts of rosemary	150	(41) (46)	excluding dried sausages
E 392	Extracts of rosemary	100	(46)	only dried sausages
E 392	Extracts of rosemary	150	(46)	Only dehydrated meat
E 427	Cassia gum	1 500		
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1), (41)	except *foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben,*

				libamáj tömbben
E 481-482	Stearoyl-2-lactylates	4 000	(1)	only minced and diced canned meat products
E 553b	Talc	*quantum satis*		surface treatment of sausages only
E 959	Neohesperidine DC	5		as flavour enhancer only, *except for foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben*

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(4):	The maximum level is expressed as P_2O_5
(7):	Maximum amount that may be added during manufacturing
(9):	E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid
(41):	Expressed on fat basis
(46):	As the sum of carnosol and carnosic acid
(58):	Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans)
(59):	Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment

08.2.3	**Casings and coatings and decorations for meat**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		except edible external coating of *pasturmas*
	Group III	Colours with combined maximum limit	500		only decorations and coatings except edible external coating of *pasturmas*
	Group III	Colours with combined maximum limit	*quantum satis*		only edible casings
	E 100	Curcumin	*quantum satis*		only edible external coating of *pasturmas*
	E 101	Riboflavins	*quantum satis*		only edible external coating of *pasturmas*
	E 120	Cochineal, Carminic acid, Carmines	*quantum satis*		only edible external coating of *pasturmas*
	E 160b	Annatto, Bixin, Norbixin	20		
	E 160d	Lycopene	500		only decorations and coatings except edible external coating of *pasturmas*
	E 160d	Lycopene	30		only edible casings
	E 200-203	Sorbic acid — sorbates	*quantum satis*		only collagen-based casings with water activity

					greater than 0,6
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2)	only jelly coatings of meat products (cooked, cured or dried)
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only glazings for meat
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
08.2.4	**Traditionally cured meat products with specific provisions concerning nitrites and nitrates**				
08.2.4.1	**Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)**				
	E 249-250	Nitrites	175	(39)	**only *Wiltshire bacon* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
	E 251-252	Nitrates	250	(39) (59)	**only *Wiltshire bacon* and**

				similar products: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
E 249-250	Nitrites	100	(39)	**only *Wiltshire ham* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
E 251-252	Nitrates	250	(39) (59)	**only *Wiltshire ham* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion

				brine solution also includes microbiological starter cultures
E 249-250	Nitrites	175	(39)	**only *Entremeada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado* and similar products**: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity
E 251-252	Nitrates	250	(39) (59)	**only *Entremeada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado* and similar products**: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity
E 249-250	Nitrites	50	(39)	**only *cured tongue***: Immersion cured for at least 4 days and pre-cooked

E 251-252	Nitrates	10	(39) (59)	**only *cured tongue***: Immersion cured for at least 4 days and pre-cooked
E 249-250	Nitrites	150	(7)	**only *kylmâsavustettu poronliha/ kallrökt renkött***: Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks
E 251-252	Nitrates	300	(7)	**only *kylmâsavustettu poronliha/ kallrökt renkött***: Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks
E 249-250	Nitrites	150	(7)	**only *bacon, filet de bacon* and similar products**: Immersion cured for 4 to 5 days at 5 to 7 °C,

				matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C
E 251-252	Nitrates	250	(7) (40) (59)	**only *bacon, filet de bacon* and similar products**: Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C.
E 249-250	Nitrites	50	(39)	**only *rohschinken, nassgepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/ maturation
E 251-252	Nitrates	250	(39)	**only *rohschinken, nassgepökelt* and similar products**:

					Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/ maturation
		(7): Maximum added amount			
		(39): Maximum residual amount, residue level at the end the production process			
		(40): Without added nitrites			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
08.2.4.2	**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).**				
	E 249-250	Nitrites	175	(39)	**only *dry cured bacon* and similar products** Dry curing followed by maturation for at least 4 days
	E 251-252	Nitrates	250	(39) (59)	**only *dry cured bacon* and similar products**: Dry curing followed by maturation for at least 4 days
	E 249-250	Nitrites	100	(39)	**only *dry cured ham* and similar products**: Dry curing followed by

				maturation for at least 4 days
E 251-252	Nitrates	250	(39) (59)	**only *dry cured ham* and similar products**: Dry curing followed by maturation for at least 4 days
E 251-252	Nitrates	250	(39) (59)	**only *jamon curado, paleta curada, lomo embuchado y cecina* and similar products**: Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days
E 249-250	Nitrites	100	(39)	**only *presunto, presunto da pa and paio do lombo* and similar products**: Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 month
E 251-252	Nitrates	250	(39) (59)	**only *presunto, presunto da pa and paio do lombo***

				and similar products: Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months
E 251-252	Nitrates	250	(39) (40) (59)	**only *jambon sec, jambon sel* and other similar dried cured products**: Dry cured for 3 days + 1 day/kg followed by a 1-week post-salting period and an ageing/ ripening period of 45 days to 18 months
E 249-250	Nitrites	50	(39)	**only *rohschinken, trockengepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/ maturation
E 251-252	Nitrates	250	(39) (59)	**only *rohschinken, trockengepökelt* and similar products**:

					Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/ maturation
		(39):	Maximum residual amount, residue level at the end the production process		
		(40):	Without added nitrites		
		(59):	Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment		
08.2.4.3	**Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)**				
	E 249-250	Nitrites	50	(39)	**only *rohschinken, trocken-/ nasgepökelt* and similar products**: Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/ maturation

E 251-252	Nitrates	250	(39) (59)	**only *rohschinken, trocken-/ nasgepökelt* and similar products**: Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/ maturation
E 249-250	Nitrites	50	(39)	**only *jellied veal and brisket***: Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours
E 251-252	Nitrates	10	(39) (59)	**only *jellied veal and brisket***: Injection of curing solution followed, after a minimum of 2 days, by cooking in

				boiling water for up to 3 hours
E 251-252	Nitrates	300	(40) (7)	**only** ***rohwürste (salami and kantwurst)***: Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7
E 251-252	Nitrates	250	(40) (7) (59)	**only** ***Salchichon y chorizo traducionales de larga curacion*** **and similar products**: Maturation period of at least 30 days
E 249-250	Nitrites	180	(7)	**only** ***vysočina, selský salám, turistický trvanlivý salám, poličan, herkules, lovecký salám, dunjaská klobása, paprikás*** **and similar products**: Dried product cooked to 70 °C followed by 8 to 12-day drying and smoking process. Fermented product

					subject to 14 to 30-day three-stage fermentation process followed by smoking
	E 251-252	Nitrates	250	(40) (7) (59)	**only *saucissons sec and similar products***: raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to 12 °C) and then has a minimum ageing/ ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7
		(7): Maximum added amount			
		(39): Maximum residual amount, residue level at the end the production process			
		(40): Without added nitrites			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
09	**Fish and fisheries products**				
09.1	**Unprocessed fish and fisheries products**				
09.1.1	**Unprocessed fish**				
	Group IV	Polyols	*quantum satis*		only frozen and deep-

					frozen unprocessed fish for purposes other than sweetening
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	E 315	Erythorbic acid	1 500	(9)	only frozen and deep-frozen fish with red skin
	E 316	Sodium erythorbate	1 500	(9)	only frozen and deep-frozen fish with red skin
	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 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only frozen and deep-frozen fish fillets
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid			
09.1.2	**Unprocessed molluscs and crustaceans**				
	Group IV	Polyols	*quantum satis*		only frozen and deep-frozen unprocessed crustaceans,

				molluscs and cephalopods; for purposes other than sweetening
E 220-228	Sulphur dioxide — sulphites	150	(3) (10)	only fresh, frozen and deep-frozen crustaceans and cephalopods; crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family up to 80 units
E 220-228	Sulphur dioxide — sulphites	200	(3) (10)	only crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family between 80 and 120 units
E 220-228	Sulphur dioxide — sulphites	300	(3) (10)	only crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family over 120 units
E 300	Ascorbic acid	*quantum satis*		
E 301	Sodium ascorbate	*quantum satis*		
E 302	Calcium ascorbate	*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 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only frozen and deep-frozen molluscs and crustaceans
	E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	(75)		only frozen and deep-frozen crustaceans
	E 586	4-Hexylresorcinol	2	(42)	only in fresh, frozen or deep-frozen crustacean meat
		(1): The additives may be added individually or in combination			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		(10): Maximum limits in edible parts			
		(42): As a residue			
09.2	**Processed fish and fishery products including molluscs and crustaceans**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only surimi and similar products and salmon substitutes
	Group III	Colours with combined maximum limit	500		only surimi and similar products and salmon substitutes

E 100	Curcumin	*quantum satis*		only fish paste and crustacean paste
E 101	Riboflavins	*quantum satis*		only fish paste and crustacean paste
E 102	Tartrazine	100	(35)	only fish paste and crustacean paste
E 104	Quinoline Yellow	100	(35)	only fish paste and crustacean paste
E 110	Sunset Yellow FCF/ Orange Yellow S	100	(35)	only fish paste and crustacean paste
E 120	Cochineal, Carminic acid, Carmines	100	(35)	only fish paste and crustacean paste
E 122	Azorubine, Carmoisine	100	(35)	only fish paste and crustacean paste
E 124	Ponceau 4R, Cochineal Red A	100	(35)	only fish paste and crustacean paste
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		only fish paste and crustacean paste
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only fish paste and crustacean paste
E 142	Green S	100	(35)	only fish paste and crustacean paste
E 150a-d	Caramels	*quantum satis*		only fish paste and

				crustacean paste
E 151	Brilliant Black BN, Black BN	100	(35)	only fish paste and crustacean paste
E 153	Vegetable carbon	*quantum satis*		only fish paste and crustacean paste
E 160a	Carotenes	*quantum satis*		only fish paste and crustacean paste
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only fish paste and crustacean paste
E 160e	Beta-apo-8′-carotenal (C 30)	100	(35)	only fish paste and crustacean paste
E 161b	Lutein	100	(35)	only fish paste and crustacean paste
E 162	Beetroot Red, betanin	*quantum satis*		only fish paste and crustacean paste
E 163	Anthocyanins	*quantum satis*		only fish paste and crustacean paste
E 170	Calcium carbonate	*quantum satis*		only fish paste and crustacean paste
E 171	Titanium dioxide	*quantum satis*		only fish paste and crustacean paste
E 172	Iron oxides and hydroxides	*quantum satis*		only fish paste and crustacean paste

E 100	Curcumin	250	(36)	only precooked crustacean
E 101	Riboflavins	*quantum satis*		only precooked crustacean
E 102	Tartrazine	250	(36)	only precooked crustacean
E 110	Sunset Yellow FCF/ Orange Yellow S	250	(36)	only precooked crustacean
E 120	Cochineal, Carminic acid, Carmines	250	(36)	only precooked crustacean
E 122	Azorubine, Carmoisine	250	(36)	only precooked crustacean
E 124	Ponceau 4R, Cochineal Red A	250	(36)	only precooked crustacean
E 129	Allura Red AG	250	(36)	only precooked crustacean
E 140	Chlorophylls, Chlorophyllins	*quantum satis*		only precooked crustacean
E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only precooked crustacean
E 142	Green S	250	(36)	only precooked crustacean
E 150a-d	Caramels	*quantum satis*		only precooked crustacean
E 151	Brilliant Black BN, Black BN	250	(36)	only precooked crustacean

E 153	Vegetable carbon	*quantum satis*		only precooked crustacean
E 155	Brown HT	*quantum satis*		only precooked crustacean
E 160a	Carotenes	*quantum satis*		only precooked crustacean
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only precooked crustacean
E 160e	Beta-apo-8′-carotenal (C 30)	250	(36)	only precooked crustacean
E 161b	Lutein	250	(36)	only precooked crustacean
E 162	Beetroot Red, betanin	*quantum satis*		only precooked crustacean
E 163	Anthocyanins	*quantum satis*		only precooked crustacean
E 171	Titanium dioxide	*quantum satis*		only precooked crustacean
E 100	Curcumin	*quantum satis*		only smoked fish
E 101	Riboflavins	*quantum satis*		only smoked fish
E 102	Tartrazine	100	(37)	only smoked fish
E 110	Sunset Yellow FCF/ Orange Yellow S	100	(37)	only smoked fish
E 120	Cochineal, Carminic acid, Carmines	100	(37)	only smoked fish
E 124	Ponceau 4R, Cochineal Red A	100	(37)	only smoked fish

E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		only smoked fish
E 151	Brilliant Black BN, Black BN	100	(37)	only smoked fish
E 153	Vegetable carbon	*quantum satis*		only smoked fish
E 160a	Carotenes	*quantum satis*		only smoked fish
E 160b	Annatto, Bixin, Norbixin	10		only smoked fish
E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only smoked fish
E 160e	Beta-apo-8′-carotenal (C 30)	100	(37)	only smoked fish
E 171	Titanium dioxide	*quantum satis*		
E 172	Iron oxides and hydroxides	*quantum satis*		
E 163	Anthocyanins	*quantum satis*	(37)	only smoked fish
E 160d	Lycopene	10		only salmon substitute
E 160d	Lycopene	30		only fish and crustacean paste, pre-cooked crustaceans, surimi, smoked fish
E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	aspic
E 200-213	Sorbic acid — sorbates; Benzoic	200	(1) (2)	only salted, dried fish

	acid — benzoates			
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only semi-preserved fish and fisheries products including crustaceans, molluscs, surimi and fish/ crustacean paste; cooked crustaceans and molluscs
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	6 000		only cooked *Crangon crangon* and *Crangon vulgaris*
E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only cooked crustaceans and molluscs
E 220-228	Sulphur dioxide — sulphites	50	(3) (10)	only cooked crustaceans and cephalopods
E 220-228	Sulphur dioxide — sulphites	135	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family up to 80 units
E 220-228	Sulphur dioxide — sulphites	180	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family between 80 and 120 units

E 220-228	Sulphur dioxide — sulphites	200	(3)	only dried salted fish of the "*Gadidae*" species
E 220-228	Sulphur dioxide — sulphites	270	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family over 120 units
E 251-252	Nitrates	500		only pickled herring and sprat
E 315	Erythorbic acid	1 500	(9)	only preserved and semi-preserved fish products
E 316	Sodium erythorbate	1 500	(9)	only preserved and semi-preserved fish products
E 392	Extracts of rosemary	150	(41) (46)	
E 950	Acesulfame K	200		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
E 951	Aspartame	300		only sweet-sour preserves and semi-preserves of fish and marinades of fish,

				crustaceans and molluscs
E 954	Saccharin and its Na, K and Ca salts	160		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
E 955	Sucralose	120		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
E 959	Neohesperidine DC	30		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
E 961	Neotame	10		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
E 962	Salt of aspartame-acesulfame	200	(11)a	only sweet-sour preserves and semi-preserves of fish and marinades of fish,

				crustaceans and molluscs
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only canned crustaceans products; surimi and similar products
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only fish and crustacean paste and in processed frozen and deep-frozen molluscs and crustaceans
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	75		only canned and bottled fish, crustaceans and molluscs

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(4):	The maximum level is expressed as P_2O_5
(9):	E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid
(10):	Maximum limits in edible parts
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent

		(35): Maximum individually or for the combination of E 102, E 104, E 110, E 120, E 122, E 124, E 142, E 151, E 160e, E 161b			
		(36): Maximum individually or for the combination of E 102, E 110, E 120, E 122, E 124, E 129, E 142, E 151, E 160e, E 161b			
		(37): Maximum individually or for the combination of E 102, E 110, E 120, E 124, E 151, E 160e			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
09.3	**Fish roe**				
	Group I	Additives			only processed fish roe
	Group II	Colours at *quantum satis*	*quantum satis*		except Sturgeons' eggs (Caviar)
	Group III	Colours with combined maximum limit	300		except Sturgeons' eggs (Caviar)
	E 123	Amaranth	30		except Sturgeons' eggs (Caviar)
	E 160d	Lycopene	30		except Sturgeons' eggs (Caviar)
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only semi-preserved fish products including fish roe products
	E 284	Boric acid	4 000	(54)	only Sturgeons' eggs (Caviar)
	E 285	Sodium tetraborate (borax)	4 000	(54)	only Sturgeons' eggs (Caviar)
	E 315	Erythorbic acid	1 500	(9)	only preserved and semi-

					preserved fish products
	E 316	Sodium erythorbate	1 500	(9)	only preserved and semi-preserved fish products
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid			
		(54): Expressed as boric acid			
10	**Eggs and egg products**				
10.1	**Unprocessed eggs**				
	The food colours listed in Annex II, part B 1 may be used for the decorative colouring of egg shells or for the stamping of egg shells as provided in Regulation (EC) No 589/2008				
10.2	**Processed eggs and egg products**				
	The food colours listed in part B 1 of this Annex may be used for the decorative colouring of egg shells				
	Group I	Additives			
	E 1505	Triethyl citrate	*quantum satis*		only dried egg white
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only dehydrated and concentrated frozen and deep frozen egg products
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	5 000	(1) (2)	only liquid egg (white, yolk or whole egg)
	E 234	Nisin	6,25		only pasteurised liquid egg

					(white, yolk or whole egg)
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	only liquid egg (white, yolk or whole egg)
	E 392	Extracts of rosemary	200	(46)	
	E 426	Soybean hemicellulose	10 000		only dehydrated and concentrated frozen and deep frozen egg products
	E 475	Polyglycerol esters of fatty acids	1 000		
	E 520-523	Aluminium sulphates	30	(1) (38)	only egg white
	E 1505	Triethyl citrate	*quantum satis*		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(38): Expressed as aluminium			
		(46): As the sum of carnosol and carnosic acid			
11	**Sugars, syrups, honey and table-top sweeteners**				
11.1	**Sugars and syrups as defined by Directive 2001/111/EC**				
	E 220-228	Sulphur dioxide — sulphites	10	(3)	only sugars, except glucose syrup
	E 220-228	Sulphur dioxide — sulphites	20	(3)	only glucose syrup, whether or not dehydrated

	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(4)	only dried powdered foods
	E 551-559	Silicon dioxide — silicates	*quantum satis*	(1)	only foods in tablet and coated tablet form
	E 551-559	Silicon dioxide — silicates	10 000	(1)	only dried powdered foods
		(1): The additives may be added individually or in combination			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
11.2	**Other sugars and syrups**				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	40	(3)	
	E 220-228	Sulphur dioxide — sulphites	70	(3)	only treacle and molasses
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
11.3	**Honey as defined in Directive 2001/110/EC**				
11.4	**Table-top sweeteners**				
11.4.1	**Table-top sweeteners in liquid form**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamic acid and its	*quantum satis*		

	Na and Ca salts			
E 954	Saccharin and its Na, K and Ca salts	*quantum satis*		
E 955	Sucralose	*quantum satis*		
E 957	Thaumatin	*quantum satis*		
E 959	Neohesperidine DC	*quantum satis*		
E 961	Neotame	*quantum satis*		
E 962	Salt of aspartame-acesulfame	*quantum satis*		
E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	500	(1) (2)	only if the water content higher than 75 %
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 407	Carrageenan	*quantum satis*		
E 410	Locust bean gum	*quantum satis*		
E 412	Guar gum	*quantum satis*		
E 413	Tragacanth	*quantum satis*		
E 414	Gum arabic (acacia gum)	*quantum satis*		
E 415	Xanthan gum	*quantum satis*		
E 418	Gellan gum	*quantum satis*		
E 422	Glycerol	*quantum satis*		
E 440	Pectins	*quantum satis*		
E 460(i)	Microcrystalline cellulose	*quantum satis*		
E 463	Hydroxypropyl cellulose	*quantum satis*		
E 464	Hydroxypropyl methyl cellulose	*quantum satis*		

	E 465	Ethyl methyl cellulose	*quantum satis*		
	E 466	Carboxy methyl cellulose	*quantum satis*		
	E 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
	E 640	Glycine and its sodium salt	*quantum satis*		
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
11.4.2	**Table-top sweeteners in powder form**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamic acid and its Na and Ca salts	*quantum satis*		
	E 954	Saccharin and its Na, K and Ca salts	*quantum satis*		
	E 955	Sucralose	*quantum satis*		
	E 957	Thaumatin	*quantum satis*		
	E 959	Neohesperidine DC	*quantum satis*		
	E 961	Neotame	*quantum satis*		
	E 962	Salt of aspartame-acesulfame	*quantum satis*		
	E 327	Calcium lactate	*quantum satis*		

E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 336	Potassium tartrates	*quantum satis*		
E 341	Calcium phosphates	*quantum satis*		
E 407	Carrageenan	*quantum satis*		
E 410	Locust bean gum	*quantum satis*		
E 412	Guar gum	*quantum satis*		
E 413	Tragacanth	*quantum satis*		
E 414	Gum arabic (acacia gum)	*quantum satis*		
E 415	Xanthan gum	*quantum satis*		
E 418	Gellan gum	*quantum satis*		
E 440	Pectins	*quantum satis*		
E 460	Cellulose	*quantum satis*		
E 461	Methyl cellulose	*quantum satis*		
E 463	Hydroxypropyl cellulose	*quantum satis*		
E 464	Hydroxypropyl methyl cellulose	*quantum satis*		
E 465	Ethyl methyl cellulose	*quantum satis*		
E 466	Carboxy methyl cellulose	*quantum satis*		
E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
E 500	Sodium carbonates	*quantum satis*		
E 501	Potassium carbonates	*quantum satis*		

	E 551-559	Silicon dioxide — silicates	10 000	(1)	
	E 575	Glucono-delta-lactone	*quantum satis*		
	E 576	Sodium gluconate	*quantum satis*		
	E 577	Potassium gluconate	*quantum satis*		
	E 578	Calcium gluconate	*quantum satis*		
	E 640	Glycine and its sodium salt	*quantum satis*		
	E 1200	Polydextrose	*quantum satis*		
	E 1521	Polyethylene glycol	*quantum satis*		
		(1): The additives may be added individually or in combination			
11.4.3	**Table-top sweeteners in tablets**				
	Group IV	Polyols	*quantum satis*		
	E 950	Acesulfame K	*quantum satis*		
	E 951	Aspartame	*quantum satis*		
	E 952	Cyclamic acid and its Na and Ca salts	*quantum satis*		
	E 954	Saccharin and its Na, K and Ca salts	*quantum satis*		
	E 955	Sucralose	*quantum satis*		
	E 957	Thaumatin	*quantum satis*		
	E 959	Neohesperidine DC	*quantum satis*		
	E 961	Neotame	*quantum satis*		
	E 962	Salt of aspartame-acesulfame	*quantum satis*		
	E 296	Malic acid	*quantum satis*		

E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	*quantum satis*		
E 334	Tartaric acid (L(+)-)	*quantum satis*		
E 336	Potassium tartrates	*quantum satis*		
E 414	Gum arabic (acacia gum)	*quantum satis*		
E 440	Pectins	*quantum satis*		
E 460	Cellulose	*quantum satis*		
E 460(i)	Microcrystalline cellulose	*quantum satis*		
E 460(ii)	Powdered cellulose	*quantum satis*		
E 461	Methyl cellulose	*quantum satis*		
E 463	Hydroxypropyl cellulose	*quantum satis*		
E 464	Hydroxypropyl methyl cellulose	*quantum satis*		
E 465	Ethyl methyl cellulose	*quantum satis*		
E 466	Carboxy methyl cellulose	*quantum satis*		
E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
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 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 551-559	Silicon dioxide — silicates	*quantum satis*		
	E 575	Glucono-delta-lactone	*quantum satis*		
	E 576	Sodium gluconate	*quantum satis*		
	E 577	Potassium gluconate	*quantum satis*		
	E 578	Calcium gluconate	*quantum satis*		
	E 640	Glycine and its sodium salt	*quantum satis*		
	E 1200	Polydextrose	*quantum satis*		
	E 1201	Polyvinylpyrrolidone	*quantum satis*		
	E 1202	Polyvinylpolypyrrolidone	*quantum satis*		
	E 1521	Polyethylene glycol	*quantum satis*		
12	**Salts, spices, soups, sauces, salads and protein products**				
12.1	**Salt and salt substitutes**				
12.1.1	**Salt**				
	E 170	Calcium carbonate	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
	E 535-538	Ferrocyanides	20	(1) (57)	
	E 500	Sodium carbonates	*quantum satis*		
	E 504	Magnesium carbonates	*quantum satis*		
	E 511	Magnesium chloride	*quantum satis*		only sea-salt

	E 530	Magnesium oxide	*quantum satis*		
	E 551-559	Silicon dioxide — silicates	10 000		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(57): The maximum level is expressed as anhydrous potassium ferrocyanide			
12.1.2	**Salt substitutes**				
	Group I	Additives			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
	E 535-538	Ferrocyanides	20	(1) (57)	
	E 551-559	Silicon dioxide — silicates	20 000		
	E 620-625	Glutamic acid — glutamates	*quantum satis*		
	E 626-635	Ribonucleotides	*quantum satis*		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(57): The maximum level is expressed as anhydrous potassium ferrocyanide			
12.2	**Herbs, spices, seasonings**				
12.2.1	**Herbs and spices**				
	E 220-228	Sulphur dioxide — sulphites	150	(3)	only cinnamon (*Cinnamomum ceylanicum*)
	E 460	Cellulose	*quantum satis*		only when dried

	E 470a	Sodium, potassium and calcium salts of fatty acids	*quantum satis*		only when dried
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
12.2.2	**Seasonings and condiments**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only seasonings, for example curry powder, tandoori
	Group III	Colours with combined maximum limit	500		only seasonings, for example curry powder, tandoori
	E 160d	Lycopene	50		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only citrus-juice-based seasonings
	E 310-321	Gallates, TBHQ, BHA and BHT	200	(1) (13)	
	E 392	Extracts of rosemary	200	(41) (46)	
	E 551-559	Silicon dioxide — silicates	30 000	(1)	only seasoning
	E 620-625	Glutamic acid — glutamates	*quantum satis*		
	E 626-635	Ribonucleotides	*quantum satis*		

		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(13): Maximum limit expressed on fat			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
12.3	**Vinegars**				
	Group I	Additives			
	E 150a-d	Caramels	*quantum satis*		
	E 220-228	Sulphur dioxide — sulphites	170	(3)	only fermentation vinegar
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
12.4	**Mustard**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	300		
	Group IV	Polyols	*quantum satis*		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	

E 220-228	Sulphur dioxide — sulphites	250	(3)	excluding Dijon mustard
E 220-228	Sulphur dioxide — sulphites	500	(3)	only Dijon mustard
E 392	Extracts of rosemary	100	(41) (46)	
E 950	Acesulfame K	350		
E 951	Aspartame	350		
E 954	Saccharin and its Na, K and Ca salts	320	(52)	
E 955	Sucralose	140		
E 959	Neohesperidine DC	50		
E 961	Neotame	12		
E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(41):	Expressed on fat basis
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951

		(52): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			
12.5	**Soups and broths**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	50		
	E 160d	Lycopene	20		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	500	(1) (2)	only liquid soups and broths (excluding canned)
	E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	only dehydrated soups and broths
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 363	Succinic acid	5 000		
	E 392	Extracts of rosemary	50	(46)	
	E 427	Cassia gum	2 500		only dehydrated soups and broths
	E 432-436	Polysorbates	1 000	(1)	only soups
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	2 000	(1)	
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	110		only energy-reduced soups

	E 951	Aspartame	110		only energy-reduced soups
	E 954	Saccharin and its Na, K and Ca salts	110	(52)	only energy-reduced soups
	E 955	Sucralose	45		only energy-reduced soups
	E 959	Neohesperidine DC	50		only energy-reduced soups
	E 961	Neotame	5		only energy-reduced soups
	E 962	Salt of aspartame-acesulfame	110	(11)b (49) (50)	only energy-reduced soups
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(13): Maximum limit expressed on fat			
		(46): As the sum of carnosol and carnosic acid			
12.6	**Sauces**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		excluding tomato-based sauces

Group III	Colours with combined maximum limit	500		including pickles, relishes, chutney and piccalilli; excluding tomato-based sauces
Group IV	Polyols	*quantum satis*		
E 160d	Lycopene	50		excluding tomato-based sauces
E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only emulsified sauces with a fat content of 60 % or more
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only emulsified sauces with a fat content of 60 % or more; non-emulsified sauces
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
E 210-213	Benzoic acid — benzoates	500	(1) (2)	only emulsified sauces with a fat content of 60 % or more

E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	75		only emulsified sauces
E 392	Extracts of rosemary	100	(41) (46)	
E 427	Cassia gum	2 500		
E 405	Propane-1, 2-diol alginate	8 000		
E 416	Karaya gum	10 000		only emulsified sauces
E 426	Soybean hemicellulose	30 000		only emulsified sauces
E 432-436	Polysorbates	5 000	(1)	only emulsified sauces
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
E 476	Polyglycerol polyricinoleate	4 000		only dressings
E 491-495	Sorbitan esters	5 000	(1)	only emulsified sauces
E 950	Acesulfame K	350		
E 951	Aspartame	350		
E 954	Saccharin and its Na, K and Ca salts	160	(52)	

	E 955	Sucralose	450		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	12		
	E 961	Neotame	2		only as flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(41): Expressed on fat basis			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(13): Maximum limit expressed on fat			
		(46): As the sum of carnosol and carnosic acid			
12.7	**Salads and savoury-based sandwich spreads**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	

	E 950	Acesulfame K	350		only *Feinkostsalat*
	E 951	Aspartame	350		only *Feinkostsalat*
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	only *Feinkostsalat*
	E 955	Sucralose	140		only *Feinkostsalat*
	E 959	Neohesperidine DC	50		only *Feinkostsalat*
	E 961	Neotame	12		only *Feinkostsalat*
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	only *Feinkostsalat*
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
12.8	**Yeast and yeast products**				
	Group I	Additives			
	E 491-495	Sorbitan esters	*quantum satis*		only dry yeast and yeast for baking
12.9	**Protein products, excluding products covered in category 1.8**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		

Group III	Colours with combined maximum limit	100		only meat and fish analogues based on vegetable proteins
E 160d	Lycopene	30		only meat and fish analogues based on vegetable proteins
E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only analogues of meat, fish, crustaceans and cephalopods and cheese based on protein
E 220-228	Sulphur dioxide — sulphites	200	(3)	only analogues of meat, fish, crustaceans and cephalopods
E 220-228	Sulphur dioxide — sulphites	50	(3)	only gelatine
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only vegetable protein drinks
E 959	Neohesperidine DC	5		only vegetable protein products, only as flavour enhancer

(1): The additives may be added individually or in combination

(2): The maximum level is applicable to the sum and the levels are expressed as the free acid

		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
13	**Foods intended for particular nutritional uses as defined by Directive 2009/39/EC**				
13.1	**Foods for infants and young children**				
	INTRODUCTION PART, APPLIES TO ALL SUBCATEGORIES				
		The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers' instructions			
		E 307, E 325, E 330, E 331, E 332, E 333, E 338, E 340, E 410, E472c and E 1450 shall be used in conformity with the limits set in the Annexes to Directive 2006/141/EC			
13.1.1	**Infant formulae as defined by Directive 2006/141/EC**				
		Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used			
	E 270	Lactic acid	*quantum satis*		only L(+)-form
	E 304(i)	L-ascorbyl palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	
	E 308	Gamma-tocopherol	10	(16)	
	E 309	Delta-tocopherol	10	(16)	
	E 322	Lecithins	1 000	(14)	
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates		(43)	
	E 338	Phosphoric acid	1 000	(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	

E 340	Potassium phosphates		(4) (15)	
E 412	Guar gum	1 000		only where the liquid product contains partially hydrolysed proteins
E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids
E 473	Sucrose esters of fatty acids	120	(14)	only products containing hydrolysed proteins, peptides or amino acids

(4):	The maximum level is expressed as P_2O_5
(14):	If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff
(15):	E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC
(16):	E 306, E 307, E 308 and E 309 are authorised individually or in combination

		(43): E 331 and E 332 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(44): In conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
13.1.2	**Follow-on formulae as defined by Directive 2006/141/EC**				
		Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used			
	E 270	Lactic acid	*quantum satis*		only L(+)-form
	E 304(i)	L-ascorbyl palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	
	E 308	Gamma-tocopherol	10	(16)	
	E 309	Delta-tocopherol	10	(16)	
	E 322	Lecithins	1 000	(14)	
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates	*quantum satis*	(43)	
	E 338	Phosphoric acid		(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	
	E 340	Potassium phosphates		(4) (15)	
	E 407	Carrageenan	300	(17)	
	E 410	Locust bean gum	1 000	(17)	
	E 412	Guar gum	1 000	(17)	
	E 440	Pectins	5 000		only acidified follow-on formulae

E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only when sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids
E 473	Sucrose esters of fatty acids	120	(14)	only products containing hydrolysed proteins, peptides or amino acids

(4):	The maximum level is expressed as P_2O_5
(14):	If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff
(15):	E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC
(16):	E 306, E 307, E 308 and E 309 are authorised individually or in combination
(17):	If more than one of the substances E 407, E 410 and E 412 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff

		(43): E 331 and E 332 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(44): In conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
13.1.3	**Processed cereal-based foods and baby foods for infants and young children as defined by Directive 2006/125/EC**				
	E 170	Calcium carbonate	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
	E 260	Acetic acid	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
	E 261	Potassium acetate	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
	E 262	Sodium acetates	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
	E 263	Calcium acetate	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
	E 270	Lactic acid	*quantum satis*		only processed cereal-based foods and

				baby foods, only for pH adjustment, L(+)-form only
E 296	Malic acid	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
E 300	L-ascorbic acid	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
E 301	Sodium L-ascorbate	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
E 302	Calcium L-ascorbate	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
E 304(i)	L-ascorbyl palmitate	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
E 306	Tocopherol-rich extract	100	(19)	only fat-containing cereal-based foods

				including biscuits and rusks and baby foods
E 307	Alpha-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
E 308	Gamma-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
E 309	Delta-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
E 322	Lecithins	10 000		only biscuits and rusks, cereal-based foods, baby foods
E 325	Sodium lactate	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
E 326	Potassium lactate	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment,

				L(+)-form only
E 327	Calcium lactate	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
E 330	Citric acid	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
E 331	Sodium citrates	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
E 332	Potassium citrates	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
E 333	Calcium citrates	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
E 334	Tartaric acid (L(+)-)	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
E 335	Sodium tartrates	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods

E 336	Potassium tartrates	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
E 338	Phosphoric acid	1 000	(4)	only processed cereal-based foods and baby foods, only for pH adjustment
E 339	Sodium phosphates	1 000	(4) (20)	only cereals
E 340	Potassium phosphates	1 000	(4) (20)	only cereals
E 341	Calcium phosphates	1 000	(4) (20)	only cereals
E 341	Calcium phosphates	1 000	(4)	only in fruit-based desserts
E 354	Calcium tartrate	5 000	(42)	only L(+)-form; only biscuits and rusks
E 400	Alginic acid	500	(23)	only deserts and puddings
E 401	Sodium alginate	500	(23)	only deserts and puddings
E 402	Potassium alginate	500	(23)	only deserts and puddings
E 404	Calcium alginate	500	(23)	only deserts and puddings
E 410	Locust bean gum	10 000	(21)	only processed cereal-based foods and baby foods
E 412	Guar gum	10 000	(21)	only processed cereal-based foods and baby foods
E 414	Gum arabic (acacia gum)	10 000	(21)	only processed cereal-based

				foods and baby foods
E 415	Xanthan gum	10 000	(21)	only processed cereal-based foods and baby foods
E 440	Pectin	10 000	(21)	only processed cereal-based foods and baby foods
E 410	Locust bean gum	20 000	(21)	only gluten-free cereal-based foods
E 412	Guar gum	20 000	(21)	only gluten-free cereal-based foods
E 414	Gum arabic (acacia gum)	20 000	(21)	only gluten-free cereal-based foods
E 415	Xanthan gum	20 000	(21)	only gluten-free cereal-based foods
E 440	Pectin	20 000	(21)	only gluten-free cereal-based foods
E 450	Diphosphates	5 000	(4) (42)	only biscuits and rusks
E 471	Mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
E 472c	Citric acid esters of	5 000	(22)	only biscuits and rusks,

	mono- and diglycerides of fatty acids			cereal-based foods, baby foods
E 500	Sodium carbonates	*quantum satis*		only as rising agent
E 501	Potassium carbonates	*quantum satis*		only as rising agent
E 503	Ammonium carbonates	*quantum satis*		only as rising agent
E 507	Hydrochloric acid	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
E 524	Sodium hydroxide	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
E 525	Potassium hydroxide	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
E 526	Calcium hydroxide	*quantum satis*		only processed cereal-based foods and baby foods, only for pH adjustment
E 551	Silicon dioxide	2 000		only Dry cereals
E 575	Glucono-delta-lactone	5 000	(42)	only biscuits and rusks
E 920	L-cysteine	1 000		only biscuits for infants and young children
E 1404	Oxidized starch	50 000		only processed

				cereal-based foods and baby foods
E 1410	Monostarch phosphate	50 000		only processed cereal-based foods and baby foods
E 1412	Distarch phosphate	50 000		only processed cereal-based foods and baby foods
E 1413	Phosphated distarch phosphate	50 000		only processed cereal-based foods and baby foods
E 1414	Acetylated distarch phosphate	50 000		only processed cereal-based foods and baby foods
E 1420	Acetylated starch	50 000		only processed cereal-based foods and baby foods
E 1422	Acetylated distarch adipate	50 000		only processed cereal-based foods and baby foods
E 1450	Starch sodium octenyl succinate	50 000		only processed cereal-based foods and baby foods
E 1451	Acetylated oxidised starch	50 000		only processed cereal-based foods and baby foods
E 300	Ascorbic acid	300	(18)	only fruit — and vegetable based drinks, juices and baby foods

	E 301	Sodium ascorbate	300	(18)	only fruit — and vegetable based drinks, juices and baby foods
	E 302	Calcium ascorbate	300	(18)	only fruit — and vegetable based drinks, juices and baby foods
	E 333	Calcium citrates	*quantum satis*		only low sugar fruit-based products
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(18): E 300, E 301 and E 302 are authorised individually or in combination, levels expressed as ascorbic acid			
		(19): E 304, E 306, E 307, E 308 and E 309 are authorised individually are in combination			
		(20): E 339, E 340 and E 341 are authorised individually or in combination			
		(21): E 410, E 412, E 414, E 415 and E 440 are authorised individually or in combination			
		(22): E 471, E 472a, E 472b and E 472c are authorised individually or in combination			
		(23): E 400, E 401, E 402 and E 404 are authorised individually or in combination			
		(42): As a residue			
13.1.4	**Other foods for young children**				
		Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used			
	E 270	Lactic acid	*quantum satis*		only L(+)-form
	E 304(i)	L-ascorbyl palmitate	100	(19)	

E 306	Tocopherol-rich extract	100	(19)	
E 307	Alpha-tocopherol	100	(19)	
E 308	Gamma-tocopherol	100	(19)	
E 309	Delta-tocopherol	100	(19)	
E 322	Lecithins	10 000	(14)	
E 330	Citric acid	*quantum satis*		
E 331	Sodium citrates	2 000		
E 332	Potassium citrates			
E 338	Phosphoric acid		(1) (4)	
E 339	Sodium phosphates	1 000	(1) (4) (15)	
E 340	Potassium phosphates	1 000	(1) (4) (15)	
E 407	Carrageenan	300		
E 410	Locust bean gum	10 000	(21)	
E 412	Guar gum	10 000	(21)	
E 414	Gum arabic (acacia gum)	10 000	(21)	
E 415	Xanthan gum	10 000	(21)	
E 440	Pectins	5 000	(21)	
E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only when sold as liquid where the products contain partially

				hydrolysed proteins, peptides or amino acids
E 473	Sucrose esters of fatty acids	120	(14)	only in products containing hydrolysed proteins, peptides or amino acids
E 500	Sodium carbonates	*quantum satis*		
E 501	Potassium carbonates	*quantum satis*		
E 503	Ammonium carbonates	*quantum satis*		
E 507	Hydrochloric acid	*quantum satis*		only for pH adjustment
E 524	Sodium hydroxide	*quantum satis*		only for pH adjustment
E 525	Potassium hydroxide	*quantum satis*		only for pH adjustment
E 1404	Oxidized starch	50 000		
E 1410	Monostarch phosphate	50 000		
E 1412	Distarch phosphate	50 000		
E 1413	Phosphated distarch phosphate	50 000		
E 1414	Acetylated distarch phosphate	50 000		
E 1420	Acetylated starch	50 000		
E 1422	Acetylated distarch adipate	50 000		
E 1450	Starch sodium octenyl succinate	50 000		

		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff			
		(15): E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(16): E 304, E 306, E 307, E 308 and E 309 are authorised individually are in combination			
		(21): E 410, E 412, E 414, E 415 and E 440 are authorised individually or in combination			
13.1.5	**Dietary foods for infants and young children for special medical purposes as defined by Directive 1999/21/EC and special formulae for infants**				
13.1.5.1	**Dietary foods for infants for special medical purposes and special formulae for infants**				
	The additives of categories 13.1.1 and 13.1.2 are applicable				
	E 170	Calcium carbonate	*quantum satis*		
	E 304(i)	L-ascorbyl palmitate	100		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 338	Phosphoric acid	1 000	(1) (4)	only for pH adjustment
	E 339	Sodium phosphates	1 000	(1) (4) (20)	
	E 340	Potassium phosphates	1 000	(1) (4) (20)	

E 341	Calcium phosphates	1 000	(1) (4) (20)	
E 401	Sodium alginate	1 000		From four months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding
E 405	Propane-1, 2-diol alginate	200		From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism
E 410	Locust bean gum	10 000		From birth onwards in products for reduction of gastro-oesophageal reflux
E 412	Guar gum	10 000		From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids
E 415	Xanthan gum	1 200		From birth onwards for use in products based on amino acids

				or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein mal-absorption or inborn errors of metabolism
E 440	Pectins	10 000		From birth onwards in products used in case of gastro-intestinal disorders
E 466	Carboxy methyl cellulose	10 000		From birth onwards in products for the dietary management of metabolic disorders
E 471	Mono- and diglycerides of fatty acids	5 000		From birth onwards in specialised diets, particularly those devoid of proteins
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		only when sold as powder; From birth onwards
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		only when sold as liquid; From birth onwards
E 473	Sucrose esters of fatty acids	120		only products containing hydrolysed proteins,

					peptides and amino acids
	E 500	Sodium carbonates	*quantum satis*		only as rising agent
	E 501	Potassium carbonates	*quantum satis*		only as rising agent
	E 507	Hydrochloric acid	*quantum satis*		only as rising agent
	E 524	Sodium hydroxide	*quantum satis*		only for pH adjustment
	E 525	Potassium hydroxide	*quantum satis*		only for pH adjustment
	E 526	Calcium hydroxide	*quantum satis*		only for pH adjustment
	E 1450	Starch sodium octenyl succinate	20 000		only in infant formulae and follow-on formulae
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(20): E 339, E 340 and E 341 are authorised individually or in combination			
13.1.5.2	**Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC**				
	The additives of category 13.1.3 are applicable, except for E 270, E 333, E 341				
	E 401	Sodium alginate	1 000		From four months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding
	E 405	Propane-1, 2-diol alginate	200		From 12 months onwards in specialised

				diets intended for young children who have cow's milk intolerance or inborn errors of metabolism
E 410	Locust bean gum	10 000		From birth onwards in products for reduction of gastro-oesophageal reflux
E 412	Guar gum	10 000		From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids
E 415	Xanthan gum	1 200		From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein mal-absorption or inborn errors of metabolism
E 440	Pectins	10 000		From birth onwards in products used in case

					of gastro-intestinal disorders
	E 466	Carboxy methyl cellulose	10 000		From birth onwards in products for the dietary management of metabolic disorders
	E 471	Mono- and diglycerides of fatty acids	5 000		From birth onwards in specialised diets, particularly those devoid of proteins
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		only when sold as powder; From birth onwards
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		only when sold as liquid; From birth onwards
	E 473	Sucrose esters of fatty acids	120		only products containing hydrolysed proteins, peptides and amino acids
	E 1450	Starch sodium octenyl succinate	20 000		
13.2	**Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5)**				
	Products in this category can also contain additives that are allowed in the corresponding food categories				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined	50		

	maximum limit			
Group IV	Polyols	*quantum satis*		
E 160d	Lycopene	30		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 405	Propane-1, 2-diol alginate	1 200		
E 406	Agar	*quantum satis*		only foods in tablet and coated tablet form
E 432-436	Polysorbates	1 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
E 475	Polyglycerol esters of fatty acids	5 000		
E 477	Propane-1,2-diol esters of fatty acids	1 000		
E 481-482	Stearoyl-2-lactylates	2 000	(1)	
E 491-495	Sorbitan esters	5 000	(1)	
E 950	Acesulfame K	450		
E 951	Aspartame	1 000		
E 952	Cyclamic acid and its Na and Ca salts	400	(51)	

	E 954	Saccharin and its Na, K and Ca salts	200	(52)	
	E 955	Sucralose	400		
	E 959	Neohesperidine DC	100		
	E 961	Neotame	32		
	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
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)**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	50		
	Group IV	Polyols	*quantum satis*		

E 160d	Lycopene	30		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 405	Propane-1, 2-diol alginate	1 200		
E 432-436	Polysorbates	1 000	(1)	
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
E 475	Polyglycerol esters of fatty acids	5 000		
E 477	Propane-1,2-diol esters of fatty acids	1 000		
E 481-482	Stearoyl-2-lactylates	2 000	(1)	
E 491-495	Sorbitan esters	5 000	(1)	
E 950	Acesulfame K	450		
E 951	Aspartame	800		
E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
E 954	Saccharin and its Na, K and Ca salts	240	(52)	
E 955	Sucralose	320		
E 959	Neohesperidine DC	100		
E 961	Neotame	26		

	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
13.4	**Foods suitable for people intolerant to gluten as defined by Regulation (EC) No 41/2009**				
	Products in this category can also use additives that are allowed in the corresponding food counterparts categories				
	Group I	Additives			including dry pasta
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group IV	Polyols	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	In addition, all additives in the gluten containing counterparts are authorised				
		(1): The additives may be added individually or in combination			

		(4): The maximum level is expressed as P_2O_5			
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**				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	500	(1) (4)	only prepared table waters
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(48): Mineral salts added to prepared table waters for standardisation are not classified as additives			
14.1.2	**Fruit juices as defined by Directive 2001/112/EC and vegetable juices**				
	Group I	Additives			only vegetable juices
	E 170	Calcium carbonate	*quantum satis*		only grape juice
	E 200-203	Sorbic acid — sorbates	500	(1) (2)	only Sød … saft and sødet … saft
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only grape juice, unfermented, for sacramental use
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only Sød … saft and sødet … saft
	E 220-228	Sulphur dioxide — sulphites	2 000	(3)	only concentrated grape juice for home wine-making
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only orange, grapefruit, apple and pineapple

					juice for bulk dispensing in catering establishments
	E 220-228	Sulphur dioxide — sulphites	350	(3)	only lime and lemon juice
	E 220-228	Sulphur dioxide — sulphites	70	(3)	only grape juice, unfermented, for sacramental use
	E 296	Malic acid	3 000		only pineapple juice
	E 300	Ascorbic acid	*quantum satis*		
	E 330	Citric acid	3 000		
	E 336	Potassium tartrates	*quantum satis*		only grape juice
	E 440	Pectins	3 000		only pineapple and passion fruit juice
	E 900	Dimethyl polysiloxane	10		only pineapple juice and Sød … saft and sødet … saft
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
14.1.3	**Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products**				
	Group I	Additives			only vegetable nectars, E 420, E421, E 953, E965,

				E 966, E 967 and E 968 may not be used
E 200-203	Sorbic acid — sorbates	300	(1) (2)	only traditional Swedish and Finnish fruit syrups
E 200-203	Sorbic acid — sorbates	250	(1) (2)	only traditional Swedish fruit syrups, maximum applies if E 210-213, benzoic acid — benzoates, have also been used is
E 210-213	Benzoic acid — benzoates	150	(1) (2)	only traditional Swedish and Finnish fruit syrups
E 270	Lactic acid	5 000		
E 296	Malic acid	*quantum satis*		only traditional Swedish and Finnish fruit syrups
E 300	Ascorbic acid	*quantum satis*		
E 330	Citric acid	5 000		
E 440	Pectins	3 000		only pineapple and passion fruit
E 466	Carboxy methyl cellulose	*quantum satis*		only traditional Swedish and Finnish fruit syrups from citrus
E 950	Acesulfame K	350		only energy-reduced or with no added sugar

	E 951	Aspartame	600		only energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	300		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	30		only energy-reduced or with no added sugar
	E 961	Neotame	20		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced or with no added sugar
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
14.1.4	**Flavoured drinks**				
	Group I	Additives			E 420, E421, E 953, E965,

				E 966, E 967 and E 968 may not be used
Group II	Colours at *quantum satis*	*quantum satis*		excluding chocolate milk and malt products
Group III	Colours with combined maximum limit	100	(25)	excluding chocolate milk and malt products
E 160d	Lycopene	12		excluding dilutable drinks
E 200-203	Sorbic acid — sorbates	300	(1) (2)	excluding dairy-based drinks
E 200-203	Sorbic acid — sorbates	250	(1) (2)	maximum applies if E 210-213, benzoic acid — benzoates, have also been used is
E 210-213	Benzoic acid — benzoates	150	(1) (2)	excluding dairy-based drinks
E 220-228	Sulphur dioxide — sulphites	20	(3)	only carry over from concentrates in non-alcoholic flavoured drinks containing fruit juice
E 220-228	Sulphur dioxide — sulphites	50	(3)	only non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup
E 220-228	Sulphur dioxide — sulphites	350	(3)	only concentrates based on fruit

				juice and containing not less than 2,5 % barley (barley water)
E 220-228	Sulphur dioxide — sulphites	250	(3)	only other concentrates based on fruit juice or comminuted fruit; *capilé, groselha*
E 242	Dimethyl dicarbonate	250	(24)	
E 297	Fumaric acid	1 000		only instant powders for fruit-based drinks
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	700	(1) (4)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	500	(1) (4)	only sport drinks
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only whey protein containing sport drinks
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only vegetable protein drinks
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only chocolate and malt dairy-based drinks
E 355-357	Adipic acid — adipates	10 000	(1)	only powders for home preparation of drinks

E 363	Succinic acid	3 000		only powders for home preparation of drinks
E 405	Propane-1, 2-diol alginate	300		
E 426	Soybean hemicellulose	5 000		only dairy-based drinks intended for retail sale
E 444	Sucrose acetate isobutyrate	300		only cloudy drinks
E 445	Glycerol esters of wood rosins	100		only cloudy drinks
E 459	Beta-cyclodextrin	500		only flavoured powdered instant drinks
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only aniseed-based, dairy-based, coconut and almond drinks
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only powders for the preparation of hot beverages
E 481-482	Sodium and Calcium stearoyl-2-lactylates	2 000	(1)	only powders for the preparation of hot beverages
E 900	Dimethyl polysiloxane	10		
E 950	Acesulfame K	350		only energy-reduced or with no added sugar
E 951	Aspartame	600		only energy-reduced or with no added sugar
E 952	Cyclamic acid and its	250	(51)	only energy-reduced or

	Na and Ca salts			with no added sugar
E 954	Saccharin and its Na, K and Ca salts	80	(52)	only energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	100	(52)	only “gaseosa” energy-reduced or with no added sugar
E 955	Sucralose	300		only energy-reduced or with no added sugar
E 959	Neohesperidine DC	30		only energy-reduced or with no added sugar, except milk and milk derivative based flavoured drinks
E 959	Neohesperidine DC	50		only milk and milk derivative based flavoured drinks, energy-reduced or with no added sugar
E 957	Thaumatin	0,5		only water based flavoured non-alcoholic drinks, as flavour enhancer only
E 961	Neotame	20		only energy-reduced or with no added sugar
E 961	Neotame	2		only energy-reduced

				or with no added sugar, as flavour enhancer
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced or with no added sugar
E 999	Quillaia extract	200	(45)	

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(4):	The maximum level is expressed as P_2O_5
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
(51):	Maximum usable levels are expressed in free acid
(52):	Maximum usable levels are expressed in free imide
(24):	Ingoing amount, residues not detectable
(25):	The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l
(45):	Calculated as anhydrous extract

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**				
	E 901	Beeswax, white and yellow	*quantum satis*		only coffee beans, as glazing agent
	E 902	Candelilla wax	*quantum satis*		only coffee beans, as glazing agent
	E 903	Carnauba wax	200		only coffee beans, as glazing agent
	E 904	Shellac	*quantum satis*		only coffee beans, as glazing agent
14.1.5.2	**Other**				
	Group I	Additives			excluding unflavoured leaf tea; including flavoured instant coffee; E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used in drinks
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	600	(1) (2)	only liquid tea concentrates and liquid fruit and herbal infusion concentrates
	E 242	Dimethyl dicarbonate	250	(24)	only liquid tea concentrate
	E 297	Fumaric acid	1 000		only instant products for preparation of flavoured tea and herbal infusions

E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only coffee-based drinks for vending machines; Instant tea and instant herbal infusions
E 355-357	Adipic acid — adipates	10 000	(1)	only powders for home preparation of drinks
E 363	Succinic acid	3 000		only powders for home preparation of drinks
E 473-474	Sucrose esters of fatty acids — sucroglycerides	1 000	(1)	only canned liquid coffee
E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only powders for the preparation of hot beverages
E 481-482	Sodium and calcium Stearoyl-2-lactylate	2 000	(1)	only powders for the preparation of hot beverages
E 491-495	Sorbitan esters	500	(1)	only liquid tea concentrates and liquid fruit and herbal infusion concentrates

(1): The additives may be added individually or in combination

(2): The maximum level is applicable to the sum and the levels are expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present

		(4): The maximum level is expressed as P_2O_5			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(24): Ingoing amount, residues not detectable			
14.2	**Alcoholic beverages, including alcohol-free and low-alcohol counterparts**				
14.2.1	**Beer and malt beverages**				
	E 150a-d	Caramels	*quantum satis*		only beer
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcohol-free beer; beer in kegs containing more than 0,5 % added fermentable sugar and/or fruit juices or concentrates
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only beer in kegs containing more than 0,5 % added fermentable sugar and/or fruit juices or concentrates
	E 220-228	Sulphur dioxide — sulphites	20	(3)	
	E 220-228	Sulphur dioxide — sulphites	50		only beer with a second fermentation in the cask
	E 270	Lactic acid	*quantum satis*		
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		
	E 330	Citric acid	*quantum satis*		
	E 405	Propane-1, 2-diol alginate	100		

E 414	Gum arabic (acacia gum)	*quantum satis*		
E 950	Acesulfame K	350		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/ Tafelbier/ Table beer" (original wort content less than 6 %) except for "Obergäriges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the "oud bruin" type
E 951	Aspartame	600		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/ Tafelbier/ Table beer" (original wort content less than 6 %) except for "Obergäriges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents

				expressed as NaOH; Brown beers of the “oud bruin” type
E 954	Saccharin and its Na, K and Ca salts	80	(52)	only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; “Bière de table/ Tafelbier/ Table beer” (original wort content less than 6 %) except for “Obergäriges Einfachbier”; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the “oud bruin” type
E 955	Sucralose	250		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; “Bière de table/ Tafelbier/ Table beer” (original wort content less than 6 %) except for “Obergäriges Einfachbier”; Beers with a minimum acidity of

				30 milli-equivalents expressed as NaOH; Brown beers of the “oud bruin” type
E 959	Neohesperidine DC	10		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; “Bière de table/ Tafelbier/ Table beer” (original wort content less than 6 %) except for “Obergäriges Einfachbier”; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the “oud bruin” type
E 961	Neotame	20		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; “Bière de table/ Tafelbier/ Table beer” (original wort content less than 6 %) except for “Obergäriges Einfachbier”; Beers with

				a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the “oud bruin” type
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; “Bière de table/ Tafelbier/ Table beer” (original wort content less than 6 %) except for “Obergäriges Einfachbier”; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the “oud bruin” type
E 950	Acesulfame K	25	(52)	only energy-reduced beer
E 951	Aspartame	25		only energy-reduced beer
E 955	Sucralose	10		only energy-reduced beer
E 959	Neohesperidine DC	10		only energy-reduced beer
E 961	Neotame	1		only energy-reduced beer
E 962	Salt of aspartame-acesulfame	25	(11)b (49) (50)	only energy-reduced beer

		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
14.2.2	**Wine and other products defined by Regulation (EC) No 1234/2007, and alcohol-free counterparts**				
	The use of additives is authorised in accordance with Council Regulation (EC) No 1234/2007, Council Decision 2006/232/EC and Commission Regulation (EC) No 606/2009 and their implementing measures				
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only alcohol-free
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only alcohol-free
	E 242	Dimethyl dicarbonate	250	(24)	only alcohol-free
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2relate to the total quantity, available from all sources, an SO_2			

			content of not more than 10 mg/kg or 10 mg/l is not considered to be present		
			(24): Ingoing amount, residues not detectable		
14.2.3	**Cider and perry**				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at *quantum satis*	*quantum satis*		excluding *cidre bouché*
	Group III	Colours with combined maximum limit	200		excluding *cidre bouché*
	E 150a-d	Caramels	*quantum satis*		only *cidre bouché*
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	
	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	100		excluding *cidre bouché*
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 900	Dimethyl polysiloxane	10		excluding *cidre bouché*
	E 950	Acesulfame K	350		
	E 951	Aspartame	600		

	E 954	Saccharin and its Na, K and Ca salts	80	(52)	
	E 955	Sucralose	50		
	E 959	Neohesperidine DC	20		
	E 961	Neotame	20		
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
	E 999	Quillaia extract	200	(45)	excluding *cidre bouché*
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(24): Ingoing amount, residues not detectable			
		(45): Calculated as anhydrous extract			
14.2.4	**Fruit wine and made wine**				
	Group I	Additives			E 420, E421, E 953, E965,

				E 966, E 967 and E 968 may not be used
Group II	Colours at *quantum satis*	*quantum satis*		
Group III	Colours with combined maximum limit	200		
E 160d	Lycopene	10		
E 200-203	Sorbic acid — sorbates	200	(1) (2)	
E 220-228	Sulphur dioxide — sulphites	200	(3)	
E 220-228	Sulphur dioxide — sulphites	260	(3)	only *made wine*
E 242	Dimethyl dicarbonate	250	(24)	only fruit wines and alcohol-reduced wine
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
E 353	Metatartaric acid	100		only *made wine*
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		

(1): The additives may be added individually or in combination

(2): The maximum level is applicable to the sum and the levels are expressed as the free acid

(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present

		(4): The maximum level is expressed as P_2O_5			
		(24): Ingoing amount, residues not detectable			
14.2.5	**Mead**				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at *quantum satis*	*quantum satis*		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(24)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P_2O_5			
		(24): Ingoing amount, residues not detectable			
14.2.6	**Spirit drinks as defined in Regulation (EC) No 110/2008**				
	Group I	Additives			except whisky or

				whiskey; E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used except in liqueurs
Group II	Colours at *quantum satis*	*quantum satis*		except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
Group III	Colours with combined maximum limit	200		except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit)

				obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
E 123	amaranth	30		except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
E 150a-d	Caramels	*quantum satis*		except: fruit spirits, spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà.

				Whisky, whiskey can only contain E 150a
E 160b	Annatto, Bixin, Norbixin	10		only liqueurs
E 174	Silver	*quantum satis*		only liqueurs
E 175	Gold	*quantum satis*		only liqueurs
E 220-228	Sulphur dioxide — sulphites	50	(3)	only distilled alcoholic beverages containing whole pears
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	except: whisky, whiskey
E 405	Propane-1, 2-diol alginate	10 000		only emulsified liqueurs
E 416	Karaya gum	10 000		only egg-based liqueurs
E 445	Glycerol esters of wood rosins	100		only cloudy spirit drinks
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	except: whisky, whiskey
E 475	Polyglycerol esters of fatty acids	5 000		only emulsified liqueurs
E 481-482	Stearoyl-2-lactylates	8 000	(1)	only emulsified liqueurs

(1): The additives may be added individually or in combination

(3): Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present

		(4): The maximum level is expressed as P_2O_5			
14.2.7	**Aromatised wine-based products as defined by Regulation (EEC) No 1601/91**				
14.2.7.1	**Aromatised wines**				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at *quantum satis*			Except *americano, bitter vino*
	Group III	Colours with combined maximum limit	200		Except *americano, bitter vino*
	E 150a-d	Caramels	*quantum satis*		
	E 100	Curcumin	100	(26) (27)	only *americano, bitter vino*
	E 101	Riboflavins	100	(26) (27)	only *americano, bitter vino*
	E 102	Tartrazine	100	(26) (27)	only *americano, bitter vino*
	E 104	Quinoline Yellow	100	(26) (27)	only *americano, bitter vino*
	E 110	Sunset Yellow FCF/ Orange Yellow S	100	(27)	only *bitter vino*
	E 120	Cochineal, Carminic acid, Carmines	100	(26) (27)	only *americano, bitter vino*
	E 122	Azorubine, Carmoisine	100	(26) (27)	only *americano, bitter vino*
	E 123	Amaranth	100	(26) (27)	only *americano, bitter vino*

	E 124	Ponceau 4R, Cochineal Red A	100	(26) (27)	only *americano, bitter vino*
	E 129	Allura Red AG	100	(27)	only *bitter vino*
	E 123	Amaranth	30		only aperitif wines
	E 150a-d	Caramels	*quantum satis*		only *americano, bitter vino*
	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(24): Ingoing amount, residues not detectable			
		(26): In americano E 100, E 101, E 102, E 104, E 120, E 122, E 123, E 124 are authorised individually or in combination			
		(27): In bitter vino E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are authorised individually or in combination			
14.2.7.2	**Aromatised wine-based drinks**				
	Group I	Additives			E 420, E421, E 953, E965,

				E 966, E 967 and E 968 may not be used
Group II	Colours at *quantum satis*	*quantum satis*		except *bitter soda, sangria, claria, zurra*
Group III	Colours with combined maximum limit	200		except *bitter soda, sangria, claria, zurra*
E 100	Curcumin	100	(28)	only *bitter soda*
E 101	Riboflavins	100	(28)	only *bitter soda*
E 102	Tartrazine	100	(28)	only *bitter soda*
E 104	Quinoline Yellow	100	(28)	only *bitter soda*
E 110	Sunset Yellow FCF/ Orange Yellow S	100	(28)	only *bitter soda*
E 120	Cochineal, Carminic acid, Carmines	100	(28)	only *bitter soda*
E 122	Azorubine, Carmoisine	100	(28)	only *bitter soda*
E 123	Amaranth	100	(28)	only *bitter soda*
E 124	Ponceau 4R, Cochineal Red A	100	(28)	only *bitter soda*
E 129	Allura Red AG	100	(28)	only *bitter soda*
E 150a-d	Caramels	*quantum satis*		only *bitter soda*
E 160d	Lycopene	10		
E 200-203	Sorbic acid — sorbates	200	(1) (2)	
E 242	Dimethyl dicarbonate	250	(24)	

	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(24): Ingoing amount, residues not detectable			
		(28): In bitter soda E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are authorised individually or in combination			
14.2.7.3	**Aromatised wine-product cocktails**				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	200		
	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates —	1 000	(1) (4)	

		di-, tri- and polyphosphates			
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(24): Ingoing amount, residues not detectable			
14.2.8	**Other alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol**				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	200		only alcoholic drinks with less than 15 % of alcohol
	E 123	Amaranth	30		only alcoholic drinks with less than 15 % of alcohol
	E 160b	Annatto, Bixin, Norbixin	10		only alcoholic drinks with less than 15 % of alcohol
	E 160d	Lycopene	30		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only alcoholic drinks with less than 15 % of alcohol

E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcoholic drinks with less than 15 % of alcohol
E 242	Dimethyl dicarbonate	250	(24)	only wine-based drinks
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
E 444	Sucrose acetate isobutyrate	300		only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol
E 445	Glycerol esters of wood rosins	100		only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol
E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
E 481-482	Stearoyl-2-lactylates	8 000	(1)	only flavoured drinks containing less than 15 % of alcohol
E 950	Acesulfame K	350		
E 951	Aspartame	600		
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only mixtures of alcoholic drinks with

					non-alcoholic drinks
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	
	E 955	Sucralose	250		
	E 959	Neohesperidine DC	30		
	E 961	Neotame	20		
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(24): Ingoing amount, residues not detectable			
15	**Ready-to-eat savouries and snacks**				
15.1	**Potato-, cereal-, flour- or starch-based snacks**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined	100		excluding extruded or

	maximum limit			expanded savoury snack products
Group III	Colours with combined maximum limit	200		only extruded or expanded savoury snack products
E 160b	Annatto, Bixin, Norbixin	10		excluding extruded or expanded savoury snack products
E 160b	Annatto, Bixin, Norbixin	20		only extruded or expanded savoury snack products
E 160d	Lycopene	30		
E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2) (5)	
E 220-228	Sulphur dioxide — sulphites	50	(3)	only cereal- and potato-based snacks
E 310-320	Gallates, TBHQ and BHA	200	(1)	only cereal-based snack foods
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
E 392	Extracts of rosemary	50	(41) (46)	
E 405	Propane-1, 2-diol alginate	3 000		only cereal- and potato-based snacks
E 416	Karaya gum	5 000		only cereal- and potato-based snacks
E 481-482	Stearoyl-2-lactylates	2 000	(1)	only cereal-based snacks
E 481-482	Stearoyl-2-lactylates	5 000	(1)	only cereal- and potato-based snacks

E 901	Beeswax, white and yellow	*quantum satis*		as glazing agents only
E 902	Candelilla wax	*quantum satis*		as glazing agents only
E 903	Carnauba wax	200		as glazing agents only
E 904	Shellac	*quantum satis*		as glazing agents only
E 950	Acesulfame K	350		
E 951	Aspartame	500		
E 954	Saccharin and its Na, K and Ca salts	100	(52)	
E 955	Sucralose	200		
E 959	Neohesperidine DC	50		
E 961	Neotame	18		
E 961	Neotame	2		as flavour enhancer only
E 962	Salt of aspartame-acesulfame	500	(11)b (49) (50)	

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(4):	The maximum level is expressed as P_2O_5
(5):	E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(41):	Expressed on fat basis

		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			
15.2	**Processed nuts**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	100		only savoury-coated nuts
	E 160b	Annatto, Bixin, Norbixin	10		only savoury-coated nuts
	E 160d	Lycopene	30		
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2) (5)	only coated nuts
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only marinated nuts
	E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of rosemary	200	(41) (46)	
	E 416	Karaya gum	10 000		only coating for nuts

E 901	Beeswax, white and yellow	*quantum satis*		as glazing agents only
E 902	Candelilla wax	*quantum satis*		as glazing agents only
E 903	Carnauba wax	200		as glazing agents only
E 904	Shellac	*quantum satis*		as glazing agents only
E 950	Acesulfame K	350		
E 951	Aspartame	500		
E 954	Saccharin and its Na, K and Ca salts	100	(52)	
E 955	Sucralose	200		
E 959	Neohesperidine DC	50		
E 961	Neotame	18		
E 961	Neotame	2		as flavour enhancer only
E 962	Salt of aspartame-acesulfame	500	(11)b (49) (50)	

(1):	The additives may be added individually or in combination
(2):	The maximum level is applicable to the sum and the levels are expressed as the free acid
(3):	Maximum levels are expressed as SO_2 relate to the total quantity, available from all sources, an SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present
(4):	The maximum level is expressed as P_2O_5
(5):	E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(13):	Maximum limit expressed on fat

		(41):	Expressed on fat basis		
		(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)		
		(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951		
		(52):	Maximum usable levels are expressed in free imide		
		(46):	As the sum of carnosol and carnosic acid		
16	**Desserts excluding products covered in categories 1, 3 and 4**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	150		
	Group IV	Polyols	*quantum satis*		only energy-reduced or with no added sugar
	E 160b	Annatto, Bixin, Norbixin	10		
	E 160d	Lycopene	30		
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only *frugtgrød, rote Grütze and pasha*
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only *ostkaka*
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	300	(1) (2)	only non-heat-treated dairy-based desserts

E 210-213	Benzoic acid — benzoates	500	(1) (2)	only *frugtgrød* and rote Grütze
E 234	Nisin	3		only semolina and tapioca puddings and similar products
E 280-283	Propionic acid — propionates	1 000	(1) (6)	only *Christmas pudding*
E 297	Fumaric acid	4 000		only gel-like desserts, fruit-flavoured desserts, dry powdered dessert mixes
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	7 000	(1) (4)	only dry powdered dessert mixes
E 355-357	Adipic acid — adipates	1 000	(1)	only dry powdered dessert mixes
E 355-357	Adipic acid — adipates	6 000	(1)	only gel-like desserts
E 355-357	Adipic acid — adipates	1 000	(1)	only fruit-flavoured desserts
E 363	Succinic acid	6 000		
E 416	Karaya gum	6 000		
E 427	Cassia gum	2 500		only for dairy-based dessert and similar products
E 432-436	Polysorbates	3 000	(1)	
E 473-474	Sucrose esters of	5 000	(1)	

	fatty acids — sucroglycerides			
E 475	Polyglycerol esters of fatty acids	2 000		
E 477	Propane-1,2-diol esters of fatty acids	5 000		
E 481-482	Stearoyl-2-lactylates	5 000	(1)	
E 483	Stearyl tartrate	5 000		
E 491-495	Sorbitan esters	5 000	(1)	
E 950	Acesulfame K	350		only energy-reduced or with no added sugar
E 951	Aspartame	1 000		only energy-reduced or with no added sugar
E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced or with no added sugar
E 955	Sucralose	400		only energy-reduced or with no added sugar
E 957	Thaumatin	5		as flavour enhancer only
E 959	Neohesperidine DC	50		only energy-reduced or with no added sugar
E 961	Neotame	32		only energy-reduced or with no added sugar

	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced or with no added sugar
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(4): The maximum level is expressed as P_2O_5			
		(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
17	**Food supplements as defined in Directive 2002/46/EC excluding food supplements for infants and young children**				
17.1	**Food supplements supplied in a solid form including capsules and tablets and similar forms, excluding chewable forms**				
	Group I	Additives			E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion

Group II	Colours at *quantum satis*	*quantum satis*		
Group III	Colours with combined maximum limit	300		
Group IV	Polyols	*quantum satis*		
E 160d	Lycopene	30		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only when supplied in dried form and containing preparations of vitamin A and of combinations of vitamins A and D
E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	*quantum satis*		
E 392	Extracts of rosemary	400	(46)	
E 405	Propane-1, 2-diol alginate	1 000		
E 416	Karaya gum	*quantum satis*		
E 426	Soybean hemicellulose	1 500		
E 432-436	Polysorbates	*quantum satis*		
E 459	Beta-cyclodextrin	*quantum satis*		only foods in tablet and coated tablet form
E 468	Cross-linked sodium carboxy methyl cellulose	30 000		

E 473-474	Sucrose esters of fatty acids — sucroglycerides	*quantum satis*	(1)	
E 475	Polyglycerol esters of fatty acids	*quantum satis*		
E 491-495	Sorbitan esters	*quantum satis*	(1)	
E 551-559	Silicon dioxide — silicates	10 000		
E 901	Beeswax, white and yellow	*quantum satis*		
E 902	Candelilla wax	*quantum satis*		
E 903	Carnauba wax	200		
E 904	Shellac	*quantum satis*		
E 950	Acesulfame K	500		
E 951	Aspartame	2 000		
E 952	Cyclamic acid and its Na and Ca salts	500	(51)	
E 954	Saccharin and its Na, K and Ca salts	500	(52)	
E 955	Sucralose	800		
E 959	Neohesperidine DC	100		
E 961	Neotame	60		
E 961	Neotame	2		only as flavour enhancer
E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	
E 1201	Polyvinylpyrrolidone	*quantum satis*		only foods in tablet and

				coated tablet form
E 1202	Polyvinylpolypyrrolidone	*quantum satis*		only foods in tablet and coated tablet form
E 1203	Polyvinyl alcohol (PVA)	18 000		only in capsule and tablet form
E 1204	Pullulan	*quantum satis*		only in capsule and tablet form
E 1205	Basic methacrylate copolymer	100 000		
E 1505	Triethyl citrate	3 500		only in capsule and tablet form
E 1521	Polyethylene glycol	10 000		only in capsule and tablet form
	(1): The additives may be added individually or in combination			
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
	(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
	(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
	(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
	(51): Maximum usable levels are expressed in free acid			
	(52): Maximum usable levels are expressed in free imide			
	(46): As the sum of carnosol and carnosic acid			
17.2	**Food supplements supplied in a liquid form**			
Group I	Additives			

Group II	Colours at *quantum satis*	*quantum satis*		
Group III	Colours with combined maximum limit	100		
E 160d	Lycopene	30		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	
E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	*quantum satis*		
E 392	Extracts of rosemary	400	(46)	
E 405	Propane-1, 2-diol alginate	1 000		
E 416	Karaya gum	*quantum satis*		
E 426	Soybean hemicellulose	1 500		
E 432-436	Polysorbates	*quantum satis*		
E 473-474	Sucrose esters of fatty acids — sucroglycerides	*quantum satis*	(1)	
E 475	Polyglycerol esters of fatty acids	*quantum satis*		
E 491-495	Sorbitan esters	*quantum satis*		
E 551-559	Silicon dioxide — silicates	10 000		
E 950	Acesulfame K	350		
E 951	Aspartame	600		

	E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	
	E 955	Sucralose	240		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	20		
	E 961	Neotame	2		only as flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			
17.3	**Food supplements supplied in a syrup-type or chewable form**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		

Group IV	Polyols	*quantum satis*		
Group III	Colours with combined maximum limit	300		only solid food supplements
Group III	Colours with combined maximum limit	100		only liquid food supplements
E 160d	Lycopene	30		
E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)	
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	*quantum satis*		
E 392	Extracts of rosemary	400	(46)	
E 405	Propane-1, 2-diol alginate	1 000		
E 416	Karaya gum	*quantum satis*		
E 426	Soybean hemicellulose	1 500		
E 432-436	Polysorbates	*quantum satis*		
E 473-474	Sucrose esters of fatty acids — sucroglycerides	*quantum satis*	(1)	
E 475	Polyglycerol esters of fatty acids	*quantum satis*		
E 491-495	Sorbitan esters	*quantum satis*		
E 551-559	Silicon dioxide — silicates	10 000		
E 901	Beeswax, white and yellow	*quantum satis*		
E 902	Candelilla wax	*quantum satis*		

E 903	Carnauba wax	200		
E 904	Shellac	*quantum satis*		
E 950	Acesulfame K	2 000		
E 951	Aspartame	5 500		
E 952	Cyclamic acid and its Na and Ca salts	1 250	(51)	
E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	
E 955	Sucralose	2 400		
E 957	Thaumatin	400		
E 959	Neohesperidine DC	400		
E 961	Neotame	185		
E 961	Neotame	2		only food supplements based on vitamin and/ or mineral elements, as flavour enhancer
E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	

(1):	The additives may be added individually or in combination
(11):	Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
(49):	The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
(50):	The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951

		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			
18	**Processed foods not covered by categories 1 to 17, excluding foods for infants and young children**				
	Group I	Additives			

(**1**) OJ L 354, 31.12.2008, p. 16.

(**2**) OJ L 237, 10.9.1994, p. 3.

(**3**) OJ L 237, 10.9.1994, p. 13.

(**4**) OJ L 61, 18.3.1995, p. 1.

(**5**) GSFA, Codex STAN 192-1995.

(**6**) OJ L 80, 26.3.2010, p. 19.

(**7**) *EFSA Journal* (2008); 674, p. 1.

(**8**) *EFSA Journal* 2009; 7(11):1330.

(**9**) *EFSA Journal* 2009; 7(11):1329.

(**10**) *EFSA Journal* 2009; 7(11):1328.

(**11**) OJ L 109, 30.4.2009, p. 10.

(**12**) OJ L 195, 27.7.2007, p. 8.

(**13**) *EFSA Journal* 2010; 8(4):1535.

(**14**) Opinion of the Scientific Committee for Food on First Series of Food Additives for various technological functions, Reports of SCF (25th series, 1991).

(**15**) OJ L 183, 12.7.2002, p. 51.

Status:
Point in time view as at 11/11/2011.

Changes to legislation:
There are currently no known outstanding effects for the Commission Regulation (EU) No 1129/2011.