

SCHEDULE 5

Further permitted colours in certain foods

Part II

The following colours may be used singly or in combination in the foods listed in Part III of this Schedule, in each case up to the maximum level specified for such food. However, for non-alcoholic flavoured drinks, edible ices, desserts, fine bakery wares and confectionery, the colours may be used up to the limit indicated in Part III but 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:

- 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 PN
- E 155 Brown HT
- E 160d Lycopene
- E 160e Beta-apo-8'-carotenal (C 30)
- E 160f Ethyl ester of Beta-apo-8'-carotenic acid (C 30)
- E 161b Lutein