

## SCHEDULE 2

## Conditionally Permitted Preservatives and Antioxidants

## Part C

## Other preservatives

<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 230	Biphenyl, diphenyl	Surface treatment of citrus fruits	70 mg/kg
E 231	Orthophenyl phenol	Surface treatment of citrus fruits	12 mg/kg individually or in combination expressed as orthophenyl phenol
E 232	Sodium orthophenyl phenol	Surface treatment of citrus fruits	12 mg/kg individually or in combination expressed as orthophenyl phenol
E 233	Thiabendazole	Surface treatment of: — citrus fruit — bananas	6 mg/kg  3 mg/kg
E 234	Nisin(1)	Semolina and tapioca puddings and similar products  Ripened cheese and processed cheese  <i>Clotted cream</i>	3 mg/kg  12.5 mg/kg  10 mg/kg
E 235	Natamycin	Surface treatment of: — hard, semi-hard and semi-soft cheese — dried, cured sausages	1 mg/dm <sup>2</sup> surface (not present at a depth of 5 mm)
E 239	Hexamethylene tetramine	<i>Provolone</i> cheese	25 mg/kg residual amount, expressed as formaldehyde
E 242	Dimethyl dicarbonate	Non-alcoholic flavoured drinks  Alcohol-free wine  Liquid-tea concentrate	250 mg/l ingoing amount, residues not detectable

(1) This substance may be present naturally in certain cheeses as a result of fermentation processes

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 284	Boric acid	Sturgeons' eggs (Caviar)	4g/kg expressed as boric acid
E 285	Sodium tetraborate (borax)	Sturgeons' eggs (Caviar)	4g/kg expressed as boric acid

<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Indicative ingoing amount mg/kg</i>	<i>Residual amount mg/kg</i>
E 249	Potassium nitrite(2)	Non-heat-treated, cured, dried meat products	150(3)	50(4)
E 250	Sodium nitrite(2)	Other cured meat products	150(3)	100(4)
		Canned meat products		
		<i>Foie gras, foie gras entier, blocs de foie gras</i>		
		Cured bacon		175(4)
E 251	Sodium nitrate	Cured meat products	300	250((5))
E 252	Potassium nitrate	Canned meat products		
		Hard, semi-hard and semi-soft cheese		50(5)
		Dairy-based cheese analogue		
		Pickled herring and sprat		200(6)

(2) When labelled 'for food use', nitrite may only be sold in a mixture with salt or a salt substitute

(3) Expressed as NaNO<sub>2</sub>

(4) Residual amount at point of sale to the final consumer, expressed as NaNO<sub>2</sub>

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(5) Expressed as NaNO<sub>3</sub>

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(6) Residual amount nitrite formed from nitrate included, expressed as NaNO<sub>2</sub>

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 280	Propionic acid(7)		
E 281	Sodium propionate(7)		
E 282	Calcium propionate(7)		
E 283	Potassium propionate(7)	Pre-packed sliced bread and rye bread	3000 mg/kg expressed as propionic acid
		Energy reduced bread	2000 mg/kg expressed as propionic acid
		Partially baked, pre-packed bread	
		Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0.65	
		Pre-packed Rolls, buns and <i>pitta</i>	
		<i>Christmas pudding</i>	1000 mg/kg expressed as propionic acid
		Pre-packed bread	
E 1105	Lysozyme	Ripened cheese	<i>quantum satis</i>

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