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SCHEDULE 7

Regulations 3(2) to (4) and 4(3)

Foods in which a limited number of Miscellaneous Additives listed in Schedule 1 may be used

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>	
Cocoa and chocolate products as defined in Directive 73/241/EEC (1)	E 330	Citric acid	0.5%
	E 322	Lecithins	<i>quantum satis</i>
	E 334	Tartaric acid	0.5%
	E 422	Glycerol	<i>quantum satis</i>
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 170	Calcium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 500	Sodium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 501	Potassium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 503	Ammonium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 504	Magnesium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 524	Sodium hydroxide	7% on dry matter without fat expressed as potassium carbonates
	E 525	Potassium hydroxide	7% on dry matter without fat expressed as potassium carbonates

(1) Cocoa and chocolate products energy-reduced or with no added sugars are not covered by Schedule 7

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Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
	E 526	Calcium hydroxide 7% on dry matter without fat expressed as potassium carbonates
	E 527	Ammonium hydroxide 7% on dry matter without fat expressed as potassium carbonates
	E 528	Magnesium hydroxide 7% on dry matter without fat expressed as potassium carbonates
	E 530	Magnesium oxide 7% on dry matter without fat expressed as potassium carbonates
	E 414	Acacia gum as glazing agents only <i>quantum satis</i>
	E 440	Pectins as glazing agents only <i>quantum satis</i>
Fruit juices and nectars as defined in Directive 93/77/EEC (2)	E 300	Ascorbic acid <i>quantum satis</i>
Pineapple juice as defined in Directive 93/77/EEC	E 296	Malic acid 3 g/l
Nectars as defined in Directive 93/77/EEC	E 330	Citric acid 5 g/l
	E 270	Lactic acid 5 g/l
Grape juice as defined in Directive 93/77/EEC	E 170	Calcium carbonates <i>quantum satis</i>
	E 336	Potassium tartrates <i>quantum satis</i>
Fruit juices as defined in Directive 93/77/EEC	E 330	Citric acid 3 g/l
Extra jam and extra jelly, as defined in Directive 79/693/EEC	E 270	Lactic acid <i>quantum satis</i>
	E 296	Malic acid <i>quantum satis</i>
	E 300	Ascorbic acid <i>quantum satis</i>

(2) O.J. No. L224, 30.9.93, p. 23

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>	
	E 327	Calcium lactate	<i>quantum satis</i>
	E 330	Citric acid	<i>quantum satis</i>
	E 331	Sodium citrates	<i>quantum satis</i>
	E 333	Calcium citrates	<i>quantum satis</i>
	E 334	Tartaric acid	<i>quantum satis</i>
	E 335	Sodium tartrates	<i>quantum satis</i>
	E 350	Sodium malates	<i>quantum satis</i>
	E 440	Pectins	<i>quantum satis</i>
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
Jams, jellies and marmalades as defined in Directive 79/693/EEC and other similar fruit spreads including low-calorie products	E 270	Lactic acid	<i>quantum satis</i>
	E 296	Malic acid	<i>quantum satis</i>
	E 300	Ascorbic acid	<i>quantum satis</i>
	E 327	Calcium lactate	<i>quantum satis</i>
	E 330	Citric acid	<i>quantum satis</i>
	E 331	Sodium citrates	<i>quantum satis</i>
	E 333	Calcium citrates	<i>quantum satis</i>
	E 334	Tartaric acid	<i>quantum satis</i>
	E 335	Sodium tartrates	<i>quantum satis</i>
	E 350	Sodium malates	<i>quantum satis</i>
	E 400	Alginic acid	10 g/kg (individually or in combination)
	E 401	Sodium alginate	10 g/kg (individually or in combination)
	E 402	Potassium alginate	10 g/kg (individually or in combination)
	E 403	Ammonium alginate	10 g/kg (individually or in combination)
	E 404	Calcium alginate	10 g/kg (individually or in combination)
	E 406	Agar	10 g/kg (individually or in combination)

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Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>	
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC (3)	E 407	Carrageenan	10 g/kg (individually or in combination)
	E 410	Locust bean gum	10 g/kg (individually or in combination)
	E 412	Guar gum	10 g/kg (individually or in combination)
	E 415	Xanthan gum	10 g/kg (individually or in combination)
	E 418	Gellan gum	10 g/kg (individually or in combination)
	E 440	Pectins	<i>quantum satis</i>
	E 509	Calcium chloride	<i>quantum satis</i>
	E 524	Sodium hydroxide	<i>quantum satis</i>
	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>
	E 322	Lecithins	<i>quantum satis</i>
	E 331	Sodium citrates	<i>quantum satis</i>
	E 332	Potassium citrates	<i>quantum satis</i>
	E 407	Carrageenan	<i>quantum satis</i>
	E 500	(ii) Sodium bicarbonate	<i>quantum satis</i>
	E 501	(ii) Potassium bicarbonate	<i>quantum satis</i>
E 509	Calcium chloride	<i>quantum satis</i>	
Sterilised, pasteurised and UHT cream, low-calorie cream and pasteurised low-fat cream	E 270	Lactic acid	<i>quantum satis</i>
	E 322	Lecithins	<i>quantum satis</i>
	E 325	Sodium lactate	<i>quantum satis</i>
	E 326	Potassium lactate	<i>quantum satis</i>

(3) O.J. No. L24, 30.1.76, p. 49

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Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>	
	E 327	Calcium lactate	<i>quantum satis</i>
	E 330	Citric acid	<i>quantum satis</i>
	E 331	Sodium citrates	<i>quantum satis</i>
	E 332	Potassium citrates	<i>quantum satis</i>
	E 333	Calcium citrates	<i>quantum satis</i>
	E 400	Alginic acid	<i>quantum satis</i>
	E 401	Sodium alginate	<i>quantum satis</i>
	E 402	Potassium alginate	<i>quantum satis</i>
	E 403	Ammonium alginate	<i>quantum satis</i>
	E 404	Calcium alginate	<i>quantum satis</i>
	E 406	Agar	<i>quantum satis</i>
	E 407	Carrageenan	<i>quantum satis</i>
	E 410	Locust bean gum	<i>quantum satis</i>
	E 415	Xanthan gum	<i>quantum satis</i>
	E 440	Pectins	<i>quantum satis</i>
	E 460	Celluloses	<i>quantum satis</i>
	E 461	Methyl cellulose	<i>quantum satis</i>
	E 463	Hydroxypropyl cellulose	<i>quantum satis</i>
	E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>
	E 465	Ethyl methyl cellulose	<i>quantum satis</i>
	E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose	<i>quantum satis</i>
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 508	Potassium chloride	<i>quantum satis</i>
	E 509	Calcium chloride	<i>quantum satis</i>
	E 1404	Oxidised starch	<i>quantum satis</i>
	E 1410	Monostarch phosphate	<i>quantum satis</i>
	E 1412	Distarch phosphate	<i>quantum satis</i>
	E 1413	Phosphated distarch phosphate	<i>quantum satis</i>

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Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>	
	E 1414	Acetylated distarch phosphate	<i>quantum satis</i>
	E 1420	Acetylated starch	<i>quantum satis</i>
	E 1422	Acetylated distarch adipate	<i>quantum satis</i>
	E 1440	Hydroxy propyl starch	<i>quantum satis</i>
	E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>
	E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>
Frozen and deep-frozen unprocessed fruit and vegetables Fruit compote Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>
	E 302	Calcium ascorbate	<i>quantum satis</i>
	E 330	Citric acid	<i>quantum satis</i>
	E 331	Sodium citrates	<i>quantum satis</i>
	E 332	Potassium citrates	<i>quantum satis</i>
	E 333	Calcium citrates	<i>quantum satis</i>
Quick-cook rice	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>
	E 306	Tocopherol-rich extract	<i>quantum satis</i>
	E 307	Alpha-tocopherol	<i>quantum satis</i>
	E 308	Gamma-tocopherol	<i>quantum satis</i>

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
	E 309	Delta-tocopherol <i>quantum satis</i>
	E 322	Lecithins 30 g/l
	E 471	Mono- and diglycerides of fatty acids 10 g/l
	E 330	Citric acid <i>quantum satis</i>
	E 331	Sodium citrates <i>quantum satis</i>
	E 332	Potassium citrates <i>quantum satis</i>
	E 333	Calcium citrates <i>quantum satis</i>
Refined olive oil, including olive pomace oil	E 307	Alpha-tocopherol 200 mg/l
Ripened cheese	E 170	Calcium carbonates <i>quantum satis</i>
	E 504	Magnesium carbonates <i>quantum satis</i>
	E 509	Calcium chloride <i>quantum satis</i>
	E 575	Glucono-delta-lactone <i>quantum satis</i>
Mozzarella and whey cheese	E 270	Lactic acid <i>quantum satis</i>
	E 330	Citric acid <i>quantum satis</i>
	E 575	Glucono-delta-lactone <i>quantum satis</i>
Canned and bottled fruit and vegetables	E 260	Acetic acid <i>quantum satis</i>
	E 261	Potassium acetate <i>quantum satis</i>
	E 262	Sodium acetates <i>quantum satis</i>
	E 263	Calcium acetate <i>quantum satis</i>
	E 270	Lactic acid <i>quantum satis</i>
	E 300	Ascorbic acid <i>quantum satis</i>
	E 301	Sodium ascorbate <i>quantum satis</i>
	E 302	Calcium ascorbate <i>quantum satis</i>
	E 325	Sodium lactate <i>quantum satis</i>
	E 326	Potassium lactate <i>quantum satis</i>
	E 327	Calcium lactate <i>quantum satis</i>
	E 330	Citric acid <i>quantum satis</i>
	E 331	Sodium citrates <i>quantum satis</i>
	E 332	Potassium citrates <i>quantum satis</i>
	E 333	Calcium citrates <i>quantum satis</i>

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Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>	
	E 334	Tartaric acid	<i>quantum satis</i>
	E 335	Sodium tartrates	<i>quantum satis</i>
	E 336	Potassium tartrates	<i>quantum satis</i>
	E 337	Sodium potassium tartrate	<i>quantum satis</i>
	E 509	Calcium chloride	<i>quantum satis</i>
	E 575	Glucono-delta-lactone	<i>quantum satis</i>
<i>Gehakt</i>	E 330	Citric acid	<i>quantum satis</i>
	E 331	Sodium citrates	<i>quantum satis</i>
	E 332	Potassium citrates	<i>quantum satis</i>
	E 333	Calcium citrates	<i>quantum satis</i>
Pre-packed preparations of fresh minced meat	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>
	E 302	Calcium ascorbate	<i>quantum satis</i>
	E 330	Citric acid	<i>quantum satis</i>
	E 331	Sodium citrates	<i>quantum satis</i>
	E 332	Potassium citrates	<i>quantum satis</i>
	E 333	Calcium citrates	<i>quantum satis</i>
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 260	Acetic acid	<i>quantum satis</i>
	E 261	Potassium acetate	<i>quantum satis</i>
	E 262	Sodium acetates	<i>quantum satis</i>
	E 263	Calcium acetate	<i>quantum satis</i>
	E 270	Lactic acid	<i>quantum satis</i>
	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>
	E 302	Calcium ascorbate	<i>quantum satis</i>
	E 304	Fatty and acid esters of ascorbic acid	<i>quantum satis</i>
	E 322	Lecithins	<i>quantum satis</i>
	E 325	Sodium lactate	<i>quantum satis</i>

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Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>	
	E 326	Potassium lactate	<i>quantum satis</i>
	E 327	Calcium lactate	<i>quantum satis</i>
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
	E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
<i>Pain courant français</i>	E 260	Acetic acid	<i>quantum satis</i>
	E 261	Potassium acetate	<i>quantum satis</i>
	E 262	Sodium acetates	<i>quantum satis</i>
	E 263	Calcium acetate	<i>quantum satis</i>
	E 270	Lactic acid	<i>quantum satis</i>
	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>
	E 302	Calcium ascorbate	<i>quantum satis</i>
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>
	E 322	Lecithins	<i>quantum satis</i>
	E 325	Sodium lactate	<i>quantum satis</i>
	E 326	Potassium lactate	<i>quantum satis</i>
	E 327	Calcium lactate	<i>quantum satis</i>
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>

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Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>	
Fresh pasta	E 270	Lactic acid	<i>quantum satis</i>
	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>
	E 322	Lecithins	<i>quantum satis</i>
	E 330	Citric acid	<i>quantum satis</i>
	E 334	Tartaric acid	<i>quantum satis</i>
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
Wines and sparkling wines and partially fermented grape must	E 575	Glucono-delta-lactone	<i>quantum satis</i>
	Additives authorised: <i>pro memoria</i> in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations; in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79		
Beer	E 270	Lactic acid	<i>quantum satis</i>
	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>
	E 330	Citric acid	<i>quantum satis</i>
	E 414	Acacia gum	<i>quantum satis</i>
<i>Foie gras, foie gras entier, blocs de foie gras</i>	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbat	<i>quantum satis</i>

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