

SCHEDULE 1

Regulation 2(1)

PERMITTED COLOURS()

EC No	Colour	Colour index No ² or description
E100	Curcumin	75300
E 101	(i) Riboflavin (ii) Riboflavin-5'-phosphate	
E 102	Tartrazine	19140
E 104	Quinoline Yellow	47005
E 110	Sunset Yellow FCF	15985
	Orange Yellow S	
E 120	Cochineal, Carminic acid, Carmines	75470
E 122	Azorubine, Carmoisine	14720
E 123	Amaranth	16185
E 124	Ponceau 4R, Cochineal Red A	16255
E 127	Erythrosine	45430
E 128	Red 2G	18050
E 129	Allura Red AC	16035
E 131	Patent Blue V	42051
E 132	Indigotine, Indigo carmine	73015
E 133	Brilliant Blue FCF	42090
E 140	Chlorophylls and	75810
E 140	Chlorophyllins: (i) Chlorophylls (ii) Chlorophyllins	75815
E 141	Copper complexes of chlorophylls and chlorophyllins: (i) Copper complexes of chlorophylls (ii) Copper complexes of chlorophyllins	75815

1 Aluminium lakes prepared from colours listed in this Schedule are also permitted.

2 Colour index numbers are taken from the third edition 1982 of the Colour Index, volumes 1 to 7, 1315. Also amendments 37 to 40(125), 41 to 44 (127–50), 45 to 48 (130), 49 to 52 (132–50), 53 to 56 (135).

3 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).

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

EC No	Colour	Colour index No ² or description
E 142	Green S	44090
E 150a	Plain caramel ³	
E 150b	Caustic sulphite caramel	
E 150c	Ammonia caramel	
E 150d	Sulphite ammonia caramel	
E 151	Brilliant Black BN, Black PN	28440
E 153	Vegetable carbon	
E 154	Brown FK	
E 155	Brown HT	20285
E 160a	Carotenes: (i) Mixed carotenes	75130
E 160a	(ii) Beta-carotene	40800
E 160b	Annatto, bixin, norbixin	75120
E 160c	Paprika extract, capsanthin, capsorubin	
E 160d	Lycopene	
E 160e	Beta-apo-8'-carotenal (C 30)	40820
E 160f	Ethyl ester of beta-apo-8'-carotenic acid (C 30)	40825
E 161b	Lutein	
E 161g	Canthaxanthin	
E 162	Beetroot Red, betanin	
E 163	Anthocyanins	Prepared by physical means from fruits and vegetables
E 170	Calcium carbonate	77220
E 171	Titanium dioxide	77891
E 172	Iron oxides and hydroxides	77491 77492 77499
E 173	Aluminium	
1	Aluminium lakes prepared from colours listed in this Schedule are also permitted.	
2	Colour index numbers are taken from the third edition 1982 of the Colour Index, volumes 1 to 7, 1315. Also amendments 37 to 40(125), 41 to 44 (127–50), 45 to 48 (130), 49 to 52 (132–50), 53 to 56 (135).	
3	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).	

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

EC No	Colour	Colour index No ² or description
E 174	Silver	
E 175	Gold	
E180	Litholrubine BK	

1 Aluminium lakes prepared from colours listed in this Schedule are also permitted.

2 Colour index numbers are taken from the third edition 1982 of the Colour Index, volumes 1 to 7, 1315. Also amendments 37 to 40(125), 41 to 44 (127–50), 45 to 48 (130), 49 to 52 (132–50), 53 to 56 (135).

3 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).

SCHEDULE 2

Regulations 3(2) and (3)(b) and 6(3)

FOODS WHICH MAY NOT CONTAIN ADDED COLOURS, EXCEPT WHERE SPECIFICALLY PROVIDED FOR IN SCHEDULES 3, 4 OR 5

(The designations used in this Schedule do not prejudice the “carry over” principle in cases where products contain ingredients with legitimate colouring in their own right)

1. Unprocessed foodstuffs
2. All bottled or packed waters
3. Milk, 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 Directive [76/118/EEC\(1\)](#)
7. Butter-milk (unflavoured)
8. Cream and cream powder (unflavoured)
9. Oils and fats of animal or vegetable origin
10. Eggs and egg products as defined in Article 2(1) of Directive [89/437/EEC\(2\)](#)
11. Flour and other milled products and starches
12. Bread and similar products
13. Pasta and gnocchi
14. Sugar, including all monoand disaccharides
15. Tomato paste and canned and bottled tomatoes
16. Tomato-based sauces
17. Fruit juice and fruit nectar as mentioned in Directive [93/77/EEC\(3\)](#) and vegetable juice

(1) OJ No. L24, 30.1.76, p. 49.

(2) OJ No. L212, 27.7.89, p. 87.

(3) OJ No. L224, 30.9.93, p. 23.

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

18. Fruit, vegetables (including potatoes) and mushrooms—canned, bottled or dried; processed fruit, vegetables (including potatoes) and mushrooms
19. Extra jam, extra jelly, and chestnut purée as mentioned in Directive [79/693/EEC](#)(4); crème de pruneaux
20. Fish, molluscs and crustaceans, meat, poultry and game as well as their preparations, but not including prepared meals containing these ingredients.
21. Cocoa products and chocolate components in chocolate products as mentioned in Directive [73/241/EEC](#)(5)
22. Roasted coffee, tea, chicory; tea and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products
23. Salt, salt substitutes, spices and mixtures of spices
24. Wine and other products defined by Regulation [\(EEC\) No 822/87](#)(6)
25. Korn, Kornbrand, fruit spirit drinks, fruit spirits, Ouzo, Grappa, Tsikoudia from Crete, Tsipouro from Macedonia, Tsipouro from Thessaly, Tsipouro from Tyrnavos, Eau de vie de marc Marque nationale luxembourgeoise, Eau de vie de seigle Marque nationale luxembourgeoise, London gin, as defined in Regulation [\(EEC\) No 1576/89](#)(7)
26. Sambuca, Maraschino and Mistra as defined in Regulation [\(EEC\) No 1180/91](#)(8)
27. Sangria, Clarea and Zurra as mentioned in Regulation [\(EEC\) No 1601/91](#)(9)
28. Wine vinegar
29. Foods for infants and young children as mentioned in Directive [89/398/EEC](#)(10) including foods for infants and young children not in good health
30. Honey
31. Malt and malt products
32. Ripened and unripened cheese (unflavoured)
33. Butter from sheep and goats' milk

SCHEDULE 3

Regulation 3(3)

FOODS TO WHICH ONLY CERTAIN PERMITTED COLOURS MAY BE ADDED

Column 1 Food	Column 2 Permitted colour	Column 3 Maximum level
Malt bread	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>

- (4) OJ No. L205, 13.8.79, p. 5.
(5) OJ No. L228, 16.8.73, p. 23.
(6) OJ No. L84, 27.3.87, p. 1.
(7) OJ No. L160, 12.6.89, p. 1.
(8) OJ No. L115, 8.5.91, p. 5.
(9) OJ No. L149, 14.6.91, p. 1.
(10) OJ No. L186, 30.6.89, p. 27.

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Food	Column 2 Permitted colour	Column 3 Maximum level
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
Beer	E 150a Plain caramel	<i>quantum satis</i>
Cider bouché	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
Butter (including reduced-fat butter and concentrated butter)	E 160a Carotenes	<i>quantum satis</i>
Margarine, minarine, other fat emulsions, and fats essentially free from water		
E 160a Carotenes	<i>quantum satis</i>	
E 100 Curcumin	<i>quantum satis</i>	
E 160b Annatto, Bixin, Norbixin	10 mg/kg	
Sage Derby cheese	E 140 Chlorophylls	<i>quantum satis</i>
	Chlorophyllins	<i>quantum satis</i>
	E 141 Copper complexes of chlorophylls and chlorophyllins	
Ripened Orange, Yellow and broken-white cheese; unflavoured processed cheese	E 160a Carotenes	<i>quantum satis</i>
	E 160c Paprika extract, Capsanthin, Capsorubin	<i>quantum satis</i>
		15 mg/kg
	E 160b Annatto, Bixin, Norbixin	
Red Leicester cheese	E 160b Annatto, Bixin, Norbixin	50 mg/kg
Mimolette cheese	E 160b Annatto, Bixin, Norbixin	35 mg/kg
Morbier cheese	E 153 Vegetable carbon	<i>quantum satis</i>
Red marbled cheese	E 120 Cochineal, Carminic acid, Carmines	125 mg/kg
		<i>quantum satis</i>

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Food	Column 2 Permitted colour	Column 3 Maximum level
	E 163 Anthocyanins	
Vinegar	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
Whisky, Whiskey, grain spirit (other than Korn or Kornbrand or Eau de vie de seigle Marque nationale luxembourgeoise), wine spirit, rum, Brandy, Weinbrand, grape marc, grape marc spirit (other than Tsikoudia and Tsipouro and Eau de vie de marc Marque nationale luxembourgeoise), Grappa invecchiata, Bagaceira velha as mentioned in Regulation (EEC) No 1576/89	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
Aromatized wine-based drinks (except bitter soda) and aromatized wines as mentioned in Regulation (EEC) No 1601/91	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
Americano	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
Americano	E 163 Anthocyanins	
	E 100 Curcumin	} 100 mg/l (individually or in combination)
	E 101 (i) Riboflavin	

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Food	Column 2 Permitted colour	Column 3 Maximum level
	(ii) Riboflavin-5'-phosphate	
	E 102 Tartrazine	
	E 104 Quinoline Yellow	
	E 120 Cochineal, Carminic acid, Carmines	
	E 122 Azorubine, Carmoisine	
	E 123 Amaranth	
	E 124 Ponceau 4R	
Bitter soda, bitter vino as mentioned in Regulation (EEC) No 1601/91	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
Bitter soda, bitter vino as mentioned in Regulation (EEC) No 1601/91	E 100 Curcumin	} 100 mg/1 (individually or in combination)
	E 101 (i) Riboflavin	
	(ii) Riboflavin-5'-phosphate	
	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 129 Allura Red AC	

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Food	Column 2 Permitted colour	Column 3 Maximum level
Liqueur wines and quality liqueur wines produced in specified regions	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
Vegetables in vinegar, brine or oil (excluding olives)	E 101 (i) Riboflavin	<i>quantum satis</i>
	(ii) Riboflavin-5'-phosphate	<i>quantum satis</i>
	E 140 Chlorophylls, Chlorophyllins	<i>quantum satis</i>
	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
	E 141 Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>
	E 160a Carotenes: (i) Mixed carotenes	<i>quantum satis</i>
	(ii) Beta-carotene	
Extruded, puffed and/or fruit-flavoured breakfast cereals	E 162 Beetroot Red, betanin	
	E 163 Anthocyanins	
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 160a Carotenes	<i>quantum satis</i>
	E 160b Annatto, Bixin, Norbixin	25 mg/kg <i>quantum satis</i>
Fruit-flavoured breakfast cereals	E 160c Paprika extract, Capsanthin, Capsorubin	
	E 120 Cochineal, Carminic acid, Carmines	} 200 mg/kg (individually or in combination)

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Food	Column 2 Permitted colour	Column 3 Maximum level
	E 162 Beetroot Red, betanin	
	E 163 Anthocyanins	
Jam, jellies and marmalades as mentioned in Directive 79/693/EEC and other similar fruit preparations including low calorie products	E 100 Curcumin	<i>quantum satis</i>
	E 140 Chlorophylls and chlorophyllins	<i>quantum satis</i>
	E 141 Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>
	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	<i>quantum satis</i>
	E 160a Carotenes:	<i>quantum satis</i>
	(i) Mixed carotenes	<i>quantum satis</i>
	(ii) Beta-carotene	<i>quantum satis</i>
	E 160c Paprika extract, Capsanthin, Capsorubin	
	E 162 Beetroot Red, betanin	
	E 163 Anthocyanins	
Jam, jellies and marmalades as mentioned in Directive 79/693/EEC and other similar fruit preparations including low calorie products	E 104 Quinoline Yellow	} 100 mg/kg (individually or in combination)
	E 110 Sunset Yellow FCF	
	E 120 Cochineal, Carminic acid, Carmines	
	E 124 Ponceau 4R, Cochineal Red A	
	E 142 Green S	
	E 160d Lycopene	
E 161b Lutein		

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Food	Column 2 Permitted colour	Column 3 Maximum level
Sausages, pâtés and terrines	E 100 Curcumin	20 mg/kg
	E 120 Cochineal, Carminic acid, Carmines	100 mg/kg <i>quantum satis</i>
	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	20 mg/kg
	E 160a Carotenes	10 mg/kg <i>quantum satis</i>
	E 160c Paprika extract, Capsanthin, Capsorubin	
	E 162 Beetroot Red, betanin	
Luncheon meat	E 129 Allura Red	25 mg/kg
Breakfast sausages with a minimum cereal content of 6%	E 129 Allura Red AC	25 mg/kg
	E 120 Cochineal, Carminic acid, Carmines	100 mg/kg
Burger meat with a minimum vegetable and/or cereal content of 4%	E 128 Red 2G	20 mg/kg <i>quantum satis</i>
	E 150a Plain caramel	<i>quantum satis</i>
	E 150b Caustic sulphite caramel	<i>quantum satis</i>
	E 150c Ammonia caramel	<i>quantum satis</i>
	E 150d Sulphite ammonia caramel	
Chorizo sausage	E 120 Cochineal, Carminic acid, Carmines	200 mg/kg
Salchichon	E 124 Ponceau 4R, Cochineal Red A	250 mg/kg
Sobrasada	E 110 Sunset Yellow FCF	135 mg/kg
	E 124 Ponceau 4R, Cochineal Red A	200 mg/kg

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Food	Column 2 Permitted colour	Column 3 Maximum level
Pasturmas (edible external coating)	E 100 Curcumin	<i>quantum satis</i>
	E 101 (i) Riboflavin	<i>quantum satis</i>
	(ii) Riboflavin-5'-phosphate	<i>quantum satis</i>
	E 120 Cochineal, Carminic acid, Carmines	<i>quantum satis</i>
Dried potato granules and flakes	E 100 Curcumin	<i>quantum satis</i>
Processed mushy and garden peas (canned)	E 102 Tartrazine	100 mg/kg
	E 133 Brilliant Blue FCF	20 mg/kg
	E 142 Green S	10 mg/kg

SCHEDULE 4

Regulation 3(3) and (4)

COLOURS PERMITTED FOR USE IN CERTAIN FOODS ONLY

Column 1 Permitted colour	Column 2 Food	Column 3 Maximum level
E 123 Amaranth	Americano	100 mg/l (but see the entry forAmericano in Schedule 3)
	Aperitif wines, spirit drinks including products with less than 15% alcohol by volume Bitter soda, bitter vino as mentioned in Regulation (EEC) No. 1601/91	30 mg/l 100 mg/l (but see the entry for Bitter soda, bitter vino in Schedule 3)
E 127 Erythrosine	Fish roe	30 mg/kg
	Cocktail cherries and candied cherries	200 mg/kg
E 128 Red 2G	Bigarreaux cherries in syrup and in cocktails	150 mg/kg
	Breakfast sausages with a minimum cereal content of 6%	} 20 mg/kg
E 154 Brown FK	Burger meat with a minimum vegetable and/or cereal content of 4%	
	Kippers	20 mg/kg

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Permitted colour	Column 2 Food	Column 3 Maximum level
E 161g Canthaxanthin	Saucisses de Strasbourg	15 mg/kg
E 173 Aluminium	External coating of sugar confectionery for the decoration of cakes and pastries	<i>quantum satis</i>
E 174 Silver	External coating of confectionery	<i>quantum satis</i>
	Decoration of chocolates	<i>quantum satis</i>
	Liqueurs	<i>quantum satis</i>
E 175 Gold	External coating of confectionery	<i>quantum satis</i>
	Decoration of chocolates	<i>quantum satis</i>
	Liqueurs	<i>quantum satis</i>
E 180 Litholrubine BK	Edible cheese rind	<i>quantum satis</i>
E 160b Annatto, Bixin, Norbixin	Margarine, minarine, other fat emulsions, and fats essentially free from water	10 mg/kg
		20 mg/kg
	Decorations and coatings	10 mg/kg
	Fine bakery wares	20 mg/kg
	Edible ices	10 mg/l
	Liqueurs, including fortified beverages with less than 15% alcohol by volume	15 mg/kg
		15 mg/kg
	Flavoured processed cheese	10 mg/kg
	Ripened Orange, Yellow and broken-white cheese,	20 mg/kg
	Unflavoured processed cheese	10 mg/kg
	Desserts	10 mg/kg
	“Snacks”: dry, savoury potato, cereal or starch-based snack products:	20 mg/kg
— Extruded or expanded savoury snack products	50 mg/kg	
— Other savoury snack products and savoury coated nuts	35 mg/kg	
	25 mg/kg	

Column 1 Permitted colour	Column 2 Food	Column 3 Maximum level
	Smoked fish	
	Edible cheese rind and edible casings	
	Red Leicester cheese	
	Mimolette cheese	
	Extruded, puffed and/or fruit-flavoured breakfast cereals	

SCHEDULE 5

Regulation 3(3)

FURTHER PERMITTED COLOURS IN CERTAIN FOODS

PART I

The following colours may be used, in each case at *quantum satis*, in foods listed in Part III of this Schedule and in any food other than one listed in Schedules 2 and 3.

- E 101 (i) Riboflavin
- (ii) Riboflavin-5'-phosphate
- E 140 Chlorophylls and 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

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

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

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

PART III

Food	Maximum level
Non-alcoholic flavoured drinks	100 mg/l
Candied fruits and vegetables, Mostarda di frutta	200 mg/kg
Preserves of red fruits	200 mg/kg
Confectionery	300 mg/kg
Decorations and coatings	500 mg/kg
Fine bakery wares (e.g. viennoiserie, biscuits, cakes and wafers)	200 mg/kg
Edible ices	150 mg/kg
Flavoured processed cheese	100 mg/kg
Desserts including flavoured milk products	150 mg/kg
Sauces, seasonings (for example, curry powder, tandoori), pickles, relishes, chutney and piccalilli	500 mg/kg

Food	Maximum level
Mustard	300 mg/kg
Fish paste and crustacean paste	100 mg/kg
Pre-cooked crustaceans	250 mg/kg
Salmon substitutes	500 mg/kg
Surimi	500 mg/kg
Fish roe	300 mg/kg
Smoked fish	100 mg/kg
“Snacks”: dry, savoury potato, cereal or starch-based snack products:	200 mg/kg
— Extruded or expanded savoury snack products	
— Other savoury snack products and savoury coated nuts	100 mg/kg
Edible cheese rind and edible casings	<i>quantum satis</i>
Complete formulae for weight control intended to replace total daily food intake or an individual meal	50 mg/kg
Complete formulae and nutritional supplements for use under medical supervision	50 mg/kg
Liquid food supplements/dietary integrators	100 mg/l
Solid food supplements/dietary integrators	300 mg/kg
Soups	50 mg/kg
Meat and fish analogues based on vegetable proteins	100 mg/kg
Spirituous beverages (including products less than 15% alcohol by volume), except any mentioned in Schedule 2 or 3	200 mg/l
Aromatized wines, aromatized wine-based drinks and aromatized wine-product cocktails as mentioned in Regulation (EEC) No 1601/91, except any mentioned in Schedule 2 or 3	200 mg/l
Fruit wines (still or sparkling) Cider (except cidre bouché) and perry Aromatized fruit wines, cider and perry	200 mg/l

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

SCHEDULE 6

Regulation 12(1)

REVOCATIONS

Column 1 Regulations revoked	Column 2 References	Column 3 Extent of revocation
The Colouring Matter in Food (Scotland) Regulations 1973	S.I. 1973/1310	the whole Regulations
The Colouring Matter in Food Regulations 1973	S.I. 1973/1340	the whole Regulations
The Colouring Matter in Food (Amendment) Regulations 1975	S.I. 1975/1488	the whole Regulations
The Colouring Matter in Food (Scotland) Amendment Regulations 1975	S.I. 1975/1595	the whole Regulations
The Colouring Matter in Food (Amendment) Regulations 1976	S.I. 1976/2086	the whole Regulations
The Colouring Matter in Food (Scotland) Amendment Regulations 1976	S.I. 1976/2232	the whole Regulations
The Colouring Matter in Food (Amendment) Regulations 1978	S.I. 1978/1787	the whole Regulations
The Colouring Matter in Food (Scotland) Amendment Regulations 1979	S.I. 1979/107	the whole Regulations
The Lead in Food Regulations 1979	S.I. 1979/1254	in Schedule 2, the reference to the Colouring Matter in Food Regulations 1973
The Lead in Food (Scotland) Regulations 1979	S.I. 1979/1641	in Schedule 2, the reference to the Colouring Matter in Food (Scotland) Regulations 1973
The Food (Revision of Penalties) Regulations 1982	S.I. 1982/1727	in Schedule 1, the reference to the Colouring Matter in Food Regulations 1973
The Food and Drugs (Scotland) Act 1956 (Transfer of Enforcement Functions) Regulations 1983	S.I. 1983/270	in Schedule 2, the reference to the Colouring Matter in Food (Scotland) Regulations 1973
The Food (Revision of Penalties) Regulations 1985	S.I. 1985/67	in Part I of the Schedule, the reference to the Colouring Matter in Food Regulations 1973

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1 Regulations revoked	Column 2 References	Column 3 Extent of revocation
The Food (Revision of Penalties and Mode of Trial) (Scotland) Regulations 1985	S.I. 1985/1068	in Schedule 1, the reference to the Colouring Matter in Food (Scotland) Regulations 1973
The Colouring Matter in Food (Scotland) Amendment Regulations 1987	S.I. 1987/1985	the whole Regulations
The Colouring Matter in Food (Amendment) Regulations 1987	S.I. 1987/1987	the whole Regulations
The Food Safety (Exports) Regulations 1991	S.I. 1991/1476	in Part I of Schedule 1, the reference to the Colouring Matter in Food Regulations 1973, and in Schedule 2 the reference to the Colouring Matter in Food (Scotland) Regulations 1973
The Food Additives Labelling Regulations 1992	S.I. 1992/1978	regulations 8(1) and 9(1)