SCHEDULE 2

Regulations 2(1) and 3(5)

CONDITIONALLY PERMITTED PRESERVATIVES AND ANTIOXIDANTS

PART A Sorbates, benzoates and p-hydroxybenzoates

ECNo.	Name	Abbreviation
E 200	Sorbic acid	} Sa
E 202	Potassium sorbate	
E 203	Calcium sorbate	
E 210	Benzoic acid	} Ba ⁽¹⁾
E 211	Sodium benzoate	
E 212	Potassium benzoate	
E 213	Calcium benzoate	
E 214		
E 215		
E 216		
E 217		
E 218		
E 219		
Ethyl p-hydroxybenzoate	} PHB	
Sodium ethyl p- hydroxybenzoate		
Propyl p-hydroxybenzoate		

Sodium propyl phydroxybenzoate

Notes

- 1. 2.
- The levels of all substances mentioned above are expressed as the free acid. The abbreviations used in the table mean the following:

 Sa + Ba: Sa and Ba used singly or in combination

 Sa + PHB: Sa and PHB used singly or in combination

 Sa + Ba + PHB: Sa, Ba and PHB used singly or in combination.

 The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers' instructions. 3.
- (1) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

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ECNo.	1	Nan	ne	A	bbreviation	
Methyl p-hyd	roxybenzo	oate				
Sodium meth	vl p-					
hydroxybenzo						
Notes 1. The level 2. The abbrevious Same Same Same Same Same Same Same Same	els of all s previations a + Ba: Sa a + PHB: S	ubstances menused in the ta and Ba used s and PHB us	ationed above a ble mean the fo ingly or in con ed singly or in	re expressed as a blowing: abination combination agly or in combination odds ready for c	the free acid.	
- Sa The mar following	n + Ba + P ximum lev ng manufa	HB: Sa, Ba and rels of use indicturers' instruction	d PHB used sincated refer to fetions.	ngly or in combi coods ready for c	nation. onsumption pr	epared
	d may be pres			lting from the fermer		
Food	Maximu	m laval (ma/k	g or mg/l as ap	proprieta)		
rood	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
Wine-based flavoured drinks including products covered by Regulation (EEC) No. 1601/91(200					
Non- alcoholic flavoured drinks (excluding dairy-based drinks)	300	150		250 Sa+ 150 Ba		
Liquid tea concentrates and liquid fruit and herbal infusion concentrates				600		
Grape juice, unfermented, for sacramental use				2000		
Wines as referred	200					

⁽¹⁾ OJ No. L149,14.6.91, pp. 1-9.

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	РНВ	Sa + Ba	Sa + PHB	Sa + Ba + PHB
to in Regulation (EEC) No. 822/87(2 alcohol- free wine; fruit wine (including alcohol- free);made wine; cider and perry (including alcohol- free));					
Sød Saft or Sødet Saft	500	200				
Alcohol- free beer in keg		200				
Mead	200					
Spirits with less than 15% alcohol by volume	200	200		400		
Fillings of ravioli and similar products	1000					
Low-sugar jams, jellies, marmalades and similar low calorie or sugar- free products and other fruit-based spreads; Mern	neladas	500		1000		
Candied, crystallised and glacé				1000		

⁽²⁾ OJ No. L84, 27.3.87, p.1.

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Food	Maximu	ım level (mg/kg	or mg/l as ap	propriate)		
	Sa	Ba	РНВ	Sa + Ba	Sa + PHB	Sa + Ba + PHB
fruit and vegetables						
Dried fruit	1000					
<i>Frugtgrød</i> an <i>Grütze</i>	d /R00 00	500				
Fruit and vegetable preparations including fruit-based sauces, excluding purée, mousse, compote, salads and similar products, canned or bottled	1000					
Vegetables in vinegar, brine or oil (excluding olives)				2000		
Potato dough and pre-fried potato slices	2000					
Gnocchi	1000					
Polenta	200					
Olives and olive-based preparations	1000					
Jelly coatings of meat products (cooked, cured or dried); Paté					1000	
Surface treatment of						quantum satis

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
dried meat products						
Semi- preserved fish products including fish roe products				2000		
Salted, dried fish				200		
Shrimps, cooked				2000		
Crangon crangonandC vulgaris,cook				6000		
Cheese, pre-packed, sliced	1000					
Unripened cheese	1000					
Processed cheese	2000					
Layered cheese and cheese with added foods	1000					
Non-heat- treated dairy-based desserts				300		
Curdled milk	1000					
Liquid egg (white, yolk or whole egg)				5000		
Dehydrated, concentrated, frozen and deep- frozen egg products						

Food	Maxim Sa	um level (mg/k Ba	g or mg/l as app PHB	propriate) Sa + Ba	Sa + PHB	Sa + Ba + PHB
Pre-packed sliced bread and rye- bread	2000					7115
Partially baked, pre- packed bakery wares intended for retail sale	2000					
Fine bakery wares with a water activity of more than 0.65	2000					
Cerealor potato- based snacks and coated nuts					1000 (max. 300 PHB)	
Batters	2000					
Confectioner (excluding chocolate)	y					1500 (max. 300 PHB)
Chewing gum				1500		
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	1000					
Fat emulsions (excluding butter) with a fat content of 60% or more	1000					

Food	Maximum	level (mg/kg	or mg/l as app	propriate)		
	Sa	Ba	РНВ	Sa + Ba	Sa + PHB	Sa + Ba + PHB
Fat emulsions with a fat content less than 60%	2000					
Emulsified sauces with a fat content of 60% or more	1000					
Emulsified sauces with a fat content less than 60%	2000					
Non- emulsified sauces				1000		
Prepared salads				1500		
Mustard				1000		
Seasonings and condiments				1000		
Liquid soups and broths (excluding canned)				500		
Aspic	1000	500				
Liquid dietary food supplements						2000
Dietetic foods intended for special medical purposes excluding foods for infants and young children as				1500		

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
referred to						
in Directive						
89/398/						
EEC dietetic						
formulae						
for weight						
control						
intended to						
replace total						
daily food						
intake or an						
individual						
meal						

PART B Sulphur dioxide and sulphites

EC No.	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

Notes (1) Maximum levels are expressed as SO_2 in mg/kg or mg/l as appropriate and 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.

Food	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO ₂
Burger meatwith a minimum vegetable and/or cereal content of 4%	450
Breakfast sausages	450
Longaniza frescaandButifarra fresca	450
Dried salted fish of the 'Gadidae' species	200

Food	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO ₂
Crustaceans and cephalopods – fresh, frozen and deep-frozen crustaceans,	150(3)
penaeidae solenceridae, aristeidaefamily:	
up to 80 units	150(3)
petween 80 and 120 units	200(3)
over 120 units	300(3)
cooked	50(3)
Ory biscuit	50
Starches (excluding starches for weaning foods, follow-on formulae and infant formulae)	50
Sago	30
Pearl barley	30
Dehydrated granulated potatoes	400
Cereal-and potato-based snacks	50
Peeled potatoes	50
Processed potatoes (including frozen and deep- frozen potatoes)	100
Potato dough	100
White vegetables, dried	400
White vegetables, processed (including frozen and deep-frozen white vegetables)	50
Oried ginger	150
Oried tomatoes	200
Horseradish pulp	800
Onion, garlic and shallot pulp	300
Vegetables and fruits in vinegar, oil or brine (except olives and golden peppers in brine)	100
Golden peppers in brine	500
Processed mushrooms (including frozen mushrooms)	50
Dried mushrooms	100
Dried fruits	

⁽³⁾ In edible parts.
(3) In edible parts.
(3) In edible parts.
(3) In edible parts.
(3) In edible parts.

Food	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO ₂
apricots, peaches, grapes, prunes and figs	2000
bananas	1000
apples and pears	600
other (including nuts in shell)	500
Dried coconut	50
Candied, crystallised or glacé fruit, vegetables, angelica and citrus peel	100
Jam, jelly and marmalade as defined in Directive 79/693/EEC(4) (except extra jam and extra jelly) and other similar fruit spreads including low-calorie products	50
Jams, jelliesandmarmaladesmade with sulphited fruit	100
Fruit-based pie fillings	100
Citrus-juice-based seasonings	200
Concentrated grape juice for home wine- making	2000
Mostarda di frutta	100
Jellying fruit extract, liquid pectin for sale to the final consumer	800
Bottled whiteheart cherries, rehydrated dried fruit and lychees	100
Bottled, sliced lemon	250
Sugars as defined in Directive 73/437/ EEC(5) except glucose syrup, whether or not dehydrated	15
Glucose syrup, whether or not dehydrated	20
Treacle and molasses	70
Other sugars	40
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	40
Orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments	50
Lime and lemon juice	350

⁽⁴⁾ OJ No. L205, 13.8.79, p.5. (5) OJ No. L356, 27.12.73, p.71.

Food	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO ₂
Concentrates based on fruit juice and containing not less than 2.5% barley (barley water)	350
Other concentrates based on fruit juice or comminuted fruit; capilé groselha	250
Non-alcoholic flavoured drinks containing fruit juice	20 (carry-over from concentrates only)
Non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup	50
Grape juice, unfermented, for sacramental use	70
Glucose-syrup-based confectionery	50 (carry-over from the glucose syrup only)
Beer including low-alcohol and alcohol-free beer	20
Beer with a second fermentation in the cask	50
Wines	in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88(6), (EEC) No. 2332/92(7) and (EEC) No. 1873/84(8) and their implementing regulations; (pro memoria) 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(9).
Alcohol-free wine	200
Made wine	260
Cider, perry, fruit wine, sparkling fruit wine (including alcohol-free products)	200
Mead	200
Fermentation vinegar	170
Mustard, excluding Dijon mustard	250
Dijon mustard	500
Gelatin	50
Vegetableand cereal-protein-based meat, fish and crustacean analogues	200

⁽⁶⁾ OJ No. L373, 31.12.88, p.59. (7) OJ No. L231, 13.8.92, p.1. (8) OJ No. L176, 3.7.84, p.6. (9) OJ No. L54, 5.3.79, p.1.

PART C Other preservatives

EC No.	Name		Food		Maximum level	
E 230	Biphenyl, di	phenyl	Surface treatment of citrus fruits		70 mg/kg	
E 231	Orthopheny	phenol }	Surface treatment of citrus fruits		12 mg/kg individually or in combination expressed as orthophenyl phenol	
E 232	Sodium orth phenol }	ophenyl				
E 233	Thiabendazo	ole	Surface treatment of: citrus fruit bananas		6 mg/kg 3 mg/kg	
E 234	Nisin(10)	Nisin(10)		Semolina and tapioca puddings and similar	3 mg/kg	
			products	12.5 mg/kg		
			Ripened processe	cheese and d cheese	10 mg/kg	
				cream		
E 235	Natamycin		hard, sen	treatment of: ni-hard and it cheese dried, usages	} 1 mg/dm2 surface (not present at a depth of 5 mm)	
E 239	Hexamethyl tetramine	Hexamethylene tetramine		<i>ne</i> cheese	25 mg/kg residual amount, expressed as formaldehyde	
E 242	Dimethyl di	Dimethyl dicarbonate		oholic d drinks free wine ea concentrate	3 250 mg/l ingoing amount, residues not detectable	
E 284	Boric acid		Sturgeon (Caviar)	ıs' eggs	4 g/kg expressed as boric acid	
E 285	Sodium tetra (borax)	aborate				
EC No.	Name	Food		Indicative ingoing amo mg/kg	Residual amount unt mg/kg	
E 249	Potassium nitrite(11)		it-treated, ried meat	150(12)	50(13)	
E 250	(11)	products		150(12)	100(13)	

⁽¹⁰⁾ This substance may be present naturally in certain cheeses as a result of fermentation processes.

⁽¹¹⁾ When labelled `for food use', nitrite may only be sold in a mixture with salt or a salt substitute. (12) Expressed as NaNO₂.

⁽¹²⁾ Expressed as NaNO₂.

⁽¹³⁾ Residual amount at point of sale to the final consumer, expressed as NaNO₂.

EC No.	Name	Food	Indicative ingoing amount mg/kg	Residual amount mg/kg
	Sodium nitrite(11)	Other cured meat products Canned meat productsFoie gras, foie gras entier, blocs de foie gras Cured bacon	5 5	175(13)
E 251	Sodium nitrate	Cured meat products Canned	300	250(14)
E 252	Potassium nitrate	meat products		50(14)
		Hard, semi-hard and semi-soft cheese Dairy- based cheese analogue		200(15)
		and sprat		
E 280	Propionic acid(16)	Pre-packed sliced bread and rye	3000 mg/kg expressed as	
E 281	Sodium	bread	propionic acid	
E 282	propionate(16)	Energy reduced bread Partially	2000 mg/kg expressed as	
E 283	Calcium propionate(16)	baked, pre-packed bread		
	Potassium propionate(16)	Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0.65	1000 mg/kg expressed as propionic acid	

⁽¹³⁾ Residual amount at point of sale to the final consumer, expressed as NaNO₂.

⁽¹¹⁾ When labelled `for food use', nitrite may only be sold in a mixture with salt or a salt substitute.

⁽¹³⁾ Residual amount at point of sale to the final consumer, expressed as NaNO₂.

⁽¹⁴⁾ Expressed as NaNO₃.

⁽¹⁴⁾ Expressed as NaNO₃.

⁽¹⁵⁾ Residual amount nitrite formed from nitrate included, expressed as NaNO₂.

⁽¹⁶⁾ Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

⁽¹⁶⁾ Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

⁽¹⁶⁾ Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

⁽¹⁶⁾ Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

EC No.	Name	Food	Indicative ingoing amount mg/kg	Residual amount mg/kg
		Pre-packed Rolls, buns and pitta		
		Christmas puddingPre- packed bread		
E 1105	Lysozyme	Ripened cheese	quantum satis	

PART D Other antioxidants

EC No.	Name	Food	Maximum level (mg/kg)
E 310	Propyl gallate	Fats and oils for the professional	200(17) (gallates and BHA, individually or
E 311	Octyl gallate	manufacture of heat- treated foods Frying	in combination)
E 312	Dodecyl gallate	oil and frying fat, excluding olive	100(17)
E 320	Butylated hydroxyanisole (BHA)	pomace oil Lard; fish oil; beef, poultry and	(BHT) both expressed on fat
E 321		sheep fat	
	Butylated hydroxytoluene (BHT)	Cake mixes Cereal- based snack foods Milk powder for vending machines Dehydrated soups and broths Sauces Dehydrated meat Processed nuts Seasonings and condiments Pre- cooked cereals Dehydrated granulated potatoes	200 (gallates and BHA, individually or in combination) expressed on fat 25 (gallates and BHA, individually or in combination) 400 (gallates, BHT and BHA, individually or in combination)
		Chewing gum Dietary supplements	
E 315	Erythorbic acid	Semi-preserved and preserved meat	500 expressed as erythorbic acid
E 316	Sodium erythorbate	products	orymorpic acid

⁽¹⁷⁾ When combinations of gallates, BHA and BHT are used, the individual levels must be reduced proportionally.(17) When combinations of gallates, BHA and BHT are used, the individual levels must be reduced proportionally.

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Name	Food	Maximum level (mg/kg)
	Preserved and semi- preserved fish products Frozen and deep-frozen fish with red skin	1500 expressed as erythorbic acid
	T value	Preserved and semi- preserved fish products Frozen and deep-frozen fish with