

SCHEDULE 2

CONDITIONALLY PERMITTED PRESERVATIVES AND ANTIOXIDANTS

PART C

Other preservatives

ECNo.	Name	Food	Maximum level
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 }		
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	3 mg/kg 12.5 mg/kg
		Ripened cheese and processed cheese	10 mg/kg
E 235	Natamycin	<i>Clotted cream</i>	
		Surface treatment of: hard, semi-hard and semi-soft cheese dried, cured sausages	} 1 mg/dm ² 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
E 284	Boric acid	Sturgeons' eggs (Caviar)	4 g/kg expressed as boric acid
E 285	Sodium tetraborate (borax)		

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

Status: This is the original version (as it was originally made).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.	Name	Food	Indicative ingoing amount mg/kg	Residual amount mg/kg
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 Canned meat products <i>Foie gras, foie gras entier, blocs de foie gras</i>	150(3)	100(4) 175(4)
E 251	Sodium nitrate	Cured meat products Cured bacon	300	250(5)
E 252	Potassium nitrate	meat products Hard, semi-hard and semi-soft cheese Dairy-based cheese analogue		50(5) 200(6)
E 280	Propionic acid(7)	Pickled herring and sprat Pre-packed sliced bread and rye	3000 mg/kg expressed as propionic acid	
E 281	Sodium propionate(7)	bread		
E 282	Calcium propionate(7)	Energy reduced bread Partially baked, pre-packed bread	2000 mg/kg expressed as propionic acid	

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

(3) Expressed as NaNO₂.

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

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(5) Expressed as NaNO₃.

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

(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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EC No.	Name	Food	Indicative ingoing amount mg/kg	Residual amount mg/kg
	Potassium propionate(7)	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> Pre-packed bread	1000 mg/kg expressed as propionic acid	
E 1105	Lysozyme	Ripened cheese	<i>quantum satis</i>	

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