

SCHEDULE 1

Regulations 2(1) and 3(2) to (4) and (7)

MISCELLANEOUS ADDITIVES GENERALLY PERMITTED FOR
USE IN FOODS NOT REFERRED TO IN SCHEDULE 6, 7 OR 8*Notes*

(1) The substances listed under numbers E 407 and E 440 may be standardised with sugars, on condition that this is stated in addition to the number and designation.

(2) The substances E 290, E 938, E 939, E 941, E 942 and E 948 may also be used *at quantum satis* in the foods referred to in Schedules 6, 7 and 8.

(3) The substances E 410, E 412, E 415 and E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion.

ECNo.	Name
E 170	Calcium carbonates (i) Calcium carbonate (ii) Calcium hydrogen carbonate
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates (i) Sodium acetate (ii) Sodium hydrogen acetate (sodium diacetate)
E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide
E 296	Malic acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid (i) Ascorbyl palmitate (ii) Ascorbyl stearate
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid

Status: This is the original version (as it was originally made).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

ECNo.	Name
E 331	Sodium citrates (i) Monosodium citrate (ii) Disodium citrate (iii) Trisodium citrate
E 332	Potassium citrates (i) Monopotassium citrate (ii) Tripotassium citrate
E 333	Calcium citrates (i) Monocalcium citrate (ii) Dicalcium citrate (iii) Tricalcium citrate
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates (i) Monosodium tartrate (ii) Disodium tartrate
E 336	Potassium tartrates (i) Monopotassium tartrate (ii) Dipotassium tartrate
E 337	Sodium potassium tartrate
E 350	Sodium malates (i) Sodium malate (ii) Sodium hydrogen malate
E 351	Potassium malate
E 352	Calcium malates (i) Calcium malate (ii) Calcium hydrogen malate
E 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Acacia gum (gum arabic)
E 415	Xanthan gum

ECNo.	Name
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins (i) pectin (ii) amidated pectin
E 460	Cellulose (i) Microcrystalline cellulose (ii) Powdered cellulose
E 461	Methyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Monoand diglycerides of fatty acids
E 472a	Acetic acid esters of monoand diglycerides of fatty acids
E 472b	Lactic acid esters of monoand diglycerides of fatty acids
E 472c	Citric acid esters of monoand diglycerides of fatty acids
E 472d	Tartaric acid esters of monoand diglycerides of fatty acids
E 472e	Monoand diacetyl tartaric acid esters of monoand diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of monoand diglycerides of fatty acids
E 500	Sodium carbonates (i) Sodium carbonate (ii) Sodium hydrogen carbonate (iii) Sodium sesquicarbonate
E 501	Potassium carbonates (i) Potassium carbonate (ii) Potassium hydrogen carbonate
E 503	Ammonium carbonates

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

ECNo.	Name
	(i) Ammonium carbonate
	(ii) Ammonium hydrogen carbonate
E 504	Magnesium carbonates
	(i) Magnesium carbonate
	(ii) Magnesium hydroxide carbonate (syn.: Magnesium hydrogen carbonate)
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
	(i) Sodium sulphate
	(ii) Sodium hydrogen sulphate
E 515	Potassium sulphates
	(i) Potassium sulphate
	(ii) Potassium hydrogen sulphate
E 516	Calcium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 948	Oxygen

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

ECNo.	Name
E 1200	Polydextrose
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate

SCHEDULE 2

Regulations 2(1) and 3(5)

CONDITIONALLY PERMITTED PRESERVATIVES AND ANTIOXIDANTS

PART A

Sorbates, benzoates and p-hydroxybenzoates

EC No.	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	

Notes

- 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.

(1) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

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	Abbreviation
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 p-hydroxybenzoate	
	Methyl p-hydroxybenzoate	
	Sodium methyl p-hydroxybenzoate	

Notes

1. The levels of all substances mentioned above are expressed as the free acid.
 2. 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.
 3. The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers' instructions.
- (1) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
Wine-based flavoured drinks including products covered by Regulation (EEC) No. 1601/91(1)	200					

(1) OJ No. L149,14.6.91, pp. 1-9.

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

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
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 to in Regulation (EEC) No. 822/87(2); alcohol-free wine; fruit wine (including alcohol-free); <i>made wine</i> ; cider and perry (including alcohol-free)	200					
<i>Sød... Saft or Sødet... Saft</i>	500	200				
Alcohol-free beer in keg		200				
Mead	200					

(2) OJ No. L84, 27.3.87, p.1.

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

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
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; <i>Mermeladas</i>		500		1000		
Candied, crystallised and glacé fruit and vegetables				1000		
Dried fruit	1000					
<i>Frugtgrød</i> and <i>Grütze</i>	1000	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				2000		

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

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
(excluding olives)						
Potato dough and pre-fried potato slices	2000					
<i>Gnocchi</i>	1000					
<i>Polenta</i>	200					
Olives and olive-based preparations	1000					
Jelly coatings of meat products (cooked, cured or dried); Paté					1000	
Surface treatment of dried meat products						<i>quantum satis</i>
Semi-preserved fish products including fish roe products				2000		
Salted, dried fish				200		
Shrimps, cooked				2000		
<i>Crangon crangon</i> and <i>Crangon vulgaris</i> , cooked				6000		
Cheese, pre-packed, sliced	1000					
Unripened cheese	1000					
Processed cheese	2000					

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

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
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	1000					
Pre-packed sliced bread and rye-bread	2000					
Partially baked, pre-packed bakery wares intended for retail sale	2000					
Fine bakery wares with a water activity of more than 0.65	2000					
Cereal or potato-based snacks and coated nuts					1000 (max. 300 PHB)	
Batters	2000					

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

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
Confectionery (excluding chocolate)						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					
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		

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

Food	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
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 referred to in Directive 89/398/EEC dietetic formulae for weight control intended to replace total daily food intake or an individual meal				1500		

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 SO₂ in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.
- (2) An SO₂ 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
<i>Burger meat</i> with a minimum vegetable and/or cereal content of 4%	450
<i>Breakfast sausages</i>	450
<i>Longaniza fresca</i> and <i>Butifarra fresca</i>	450
Dried salted fish of the 'Gadidae' species	200
Crustaceans and cephalopods – fresh, frozen and deep-frozen crustaceans, <i>penaeidae solenoceridae, aristeidae</i> family:	150(3)
up to 80 units	150(3)
between 80 and 120 units	200(3)
over 120 units	300(3)
cooked	50(3)
Dry biscuit	50
Starches (excluding starches for weaning foods, follow-on formulae and infant formulae)	50
Sago	30
Pearl barley	30

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

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

Food	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO ₂
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
Dried ginger	150
Dried 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	
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, jellies and marmalades made with sulphited fruit	100
Fruit-based pie fillings	100
Citrus-juice-based seasonings	200

(4) OJ No. L205, 13.8.79, p.5.

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

Food	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO ₂
Concentrated grape juice for home wine-making	2000
<i>Mostarda di frutta</i>	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
Concentrates based on fruit juice and containing not less than 2.5% barley (<i>barley water</i>)	350
Other concentrates based on fruit juice or comminuted fruit; <i>capilé groselha</i>	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)

(5) OJ No. L356, 27.12.73, p.71.

(6) OJ No. L373, 31.12.88, p.59.

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

Food	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO ₂
	No. 2332/92(7) and (EEC) No. 1873/84(8) and their implementing regulations; (<i>pro memoria</i>) 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
<i>Made wine</i>	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
Vegetable and cereal-protein-based meat, fish and crustacean analogues	200

PART C

Other preservatives

EC No.	Name	Food	Maximum level
E 230	Biphenyl, diphenyl	Surface treatment of citrus fruits	70 mg/kg
E 231	Orthophenyl phenol } Sodium orthophenyl phenol }	Surface treatment of citrus fruits	12 mg/kg individually or in combination expressed as orthophenyl phenol
E 232			
E 233	Thiabendazole	Surface treatment of: citrus fruit bananas	6 mg/kg 3 mg/kg
E 234	Nisin(10)	Semolina and tapioca puddings and similar products	3 mg/kg 12.5 mg/kg
			10 mg/kg

(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.

(10) 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	Maximum level
		Ripened cheese and processed cheese	
		<i>Clotted cream</i>	
E 235	Natamycin	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)		

EC No.	Name	Food	Indicative ingoing amount mg/kg	Residual amount mg/kg
E 249	Potassium nitrite(11)	Non-heat-treated, cured, dried meat products	150(12)	50(13)
E 250	Sodium nitrite(11)	Other cured meat products Canned meat products <i>Foie gras, foie gras entier, blocs de foie gras</i> Cured bacon	150(12)	100(13) 175(13)
E 251	Sodium nitrate	Cured meat products Canned meat products	300	250(14)
E 252	Potassium nitrate	meat products		50(14)

(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.

(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.

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
		Hard, semi-hard and semi-soft cheese Dairy-based cheese analogue		200 (15)
		Pickled herring and sprat		
E 280	Propionic acid (16)	Pre-packed sliced bread and rye bread	3000 mg/kg expressed as propionic acid	
E 281	Sodium propionate (16)	Energy reduced bread Partially baked, pre-packed bread	2000 mg/kg expressed as propionic acid	
E 282	Calcium 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	
E 283	Potassium propionate (16)	Pre-packed Rolls, buns and <i>pitta</i>		
		<i>Christmas pudding</i> Pre-packed bread		
E 1105	Lysozyme	Ripened cheese	<i>quantum satis</i>	

(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.

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

PART D

Other antioxidants

EC No.	Name	Food	Maximum level (mg/kg)
E 310	Propyl gallate	Fats and oils for the professional manufacture of heat-treated foods	200(17) (gallates and BHA, individually or in combination)
E 311	Octyl gallate	Frying oil and frying fat, excluding olive pomace oil	100(17)
E 312	Dodecyl gallate	Lard; fish oil; beef, poultry and sheep fat	(BHT) both expressed on fat
E 320	Butylated hydroxyanisole (BHA)	Cake mixes	200 (gallates and BHA, individually or in combination)
E 321	Butylated hydroxytoluene (BHT)	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 Chewing gum Dietary supplements	expressed on fat 25 (gallates and BHA, individually or in combination) 400 (gallates, BHT and BHA, individually or in combination)
E 315	Erythorbic acid	Semi-preserved and preserved meat products	500 expressed as erythorbic acid
E 316	Sodium erythorbate	Preserved and semi-preserved fish products Frozen and deep-frozen fish with red skin	1500 expressed as erythorbic 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.

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

SCHEDULE 3

Regulations 2(1) and 3(5)

OTHER PERMITTED MISCELLANEOUS ADDITIVES

The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers' instructions.

EC No.	Name	Food	Maximum level
E 297	Fumaric acid	<i>(pro memoria)</i> Wine 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	
		Fillings and toppings for fine bakery wares	2.5 g/kg
		Sugar confectionery	1 g/kg
		Gel-like desserts Fruit-flavoured desserts Dry powdered dessert mixes	4 g/kg
		Instant powders for fruit based drinks	1 g/l
		Instant tea powder	1 g/l
		Chewing gum	2 g/kg

In the following applications, the indicated maximum quantities of phosphoric acid and the phosphates E 338, E 339, E 340,

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	Maximum level
	E 341, E 450, E 451 and E 452 may be added individually or in combination (expressed as P ₂ O ₅).		
E 338	Phosphoric acid	Non-alcoholic flavoured drinks	700 mg/l(18)
E 339	Sodium phosphates	Sterilised and	1 g/l
E 340	(i) Monosodium phosphate	UHT milk	1 g/kg
E 341	(ii) Disodium phosphate	Partly dehydrated milk with less than 28% solids	1.5 g/kg
E 450	(iii) Trisodium phosphate		2.5 g/kg
E 451	Potassium phosphates	Partly dehydrated milk with more than 28% solids	5 g/kg
	(i) Monopotassium phosphate	Dried milk and	2 g/kg
	(ii) Dipotassium phosphate	dried skimmed milk	20 g/kg
	(iii) Tripotassium phosphate	Pasteurised, sterilised and	5 g/kg
	Calcium phosphates	UHT creams	0.5 g/l
	(i) Monocalcium phosphate	Whipped cream and vegetable fat analogues	<i>quantum satis</i>
	(ii) Dicalcium phosphate		10 g/kg
	(iii) Tricalcium phosphate	Unripened cheese (except <i>Mozzarella</i>)	20 g/l
			30 g/kg
	Diphosphates	Processed cheese and processed cheese analogues	50 g/kg
	(i) Disodium diphosphate		
	(ii) Trisodium diphosphate	Meat Products	1 g/kg
	(iii) Tetrasodium diphosphate		
	(iv) Dipotassium diphosphate	Sport drinks and prepared table waters	
	(v) Tetrapotassium diphosphate		
	(vi) Dicalcium diphosphate	Dietary supplements	

(18) E 338 only.

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	Maximum level
	(vii) Calcium dihydrogen diphosphate	Salt and its substitutes	
	Triphosphates	Vegetable protein drinks	
	(i) Pentasodium triphosphate	Beverage	
	(ii) Pentapotassium triphosphate	Whiteners	
		Beverage whiteners for vending machines	
		Edible ices	
E 452	Polyphosphates	Desserts	3 g/kg
	(i) Sodium polyphosphate	Dry powdered	7 g/kg
	(ii) Potassium polyphosphate	dessert mixes	20 g/kg
	(iii) Sodium calcium polyphosphate	Fine bakery wares	2.5 g/kg
	(iv) Calcium polyphosphate	Flour	20 g/kg
		Flour, self raising	20 g/kg
		<i>Soda bread</i>	10 g/kg
		Liquid egg (white, yolk or whole egg)	5 g/kg
		Sauces	3 g/kg
			2 g/l
		Soups and broths	2 g/l
		Tea and herbal infusions	<i>quantum satis</i> (19)
		Cider and perry	10 g/kg(20)
		Chewing gum	2 g/l
		Dried powdered foods	1 g/l
			5 g/kg
		Chocolate and malt dairy-based drinks	5 g/kg

(19) E 341 (ii) only.

(20) E 341 (iii) only.

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	Maximum level
		Alcoholic drinks (excluding wine and beer)	1 g/kg 5 g/kg
		Breakfast cereals	3 g/kg
		Snacks	5 g/kg
		Surimi	4 g/kg
		Fish and crustacean paste	5 g/kg 10 g/kg
		Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	2 g/kg 5 g/kg 5 g/kg
		Special formulae for particular nutritional uses	5 g/kg 5 g/kg
		Glazings for meat and vegetable products	
		Sugar confectionery	
		Icing sugar	
		Noodles	
		Batters	
		Fillets of unprocessed fish, frozen and deep- frozen	
		Frozen and deep- frozen crustacean products	
		Processed potato products (including frozen, deep-frozen, chilled and	

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	Maximum level
E 431	Polyoxyethylene (40) stearate	dried processed products) (<i>pro memoria</i>)Wine 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	
E 353	Metatartaric acid	Wine 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	
		<i>Made wine</i>	100 mg/l
E 355	Adipic acid	Fillings and toppings for fine bakery wares	2 g/kg
E 356	Sodium adipate		1 g/kg
E 357	Potassium adipate	Dry powdered dessert mixes	6 g/kg
		Gel-like desserts	1 g/kg
		Fruit-flavoured desserts	10 g/l
		Powders for home preparation of drinks	expressed as adipic acid
E 363	Succinic acid	Desserts	6 g/kg

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	Maximum level
		Soups and broths	5 g/kg
		Powders for home preparation of drinks	3 g/l
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	Emulsified sauces	75 mg/kg
		Canned and bottled pulses, legumes, mushrooms and artichokes	250 mg/kg 75 mg/kg 75 mg/kg
		Canned and bottled crustaceans and molluscs	100 mg/kg 75 mg/kg
		Canned and bottled fish	
		Minarine	
		Frozen and deep-frozen crustaceans	
E 405	Propane-1,2-diol alginate	Fat emulsions	3 g/kg
		Fine bakery wares	2 g/kg
		Fillings, toppings and coatings for fine bakery wares and desserts	5 g/kg 1.5 g/kg
		Sugar confectionery	3 g/kg 3 g/kg
		Water-based edible ices	8 g/kg 100 mg/l
		Cereal-and potato-based snacks	5 g/kg 5 g/kg
		Sauces	300 mg/l
		Beer	10 g/l
		Chewing gum	1.2 g/kg

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	Maximum level
		Fruit and vegetable preparations	1 g/kg
		Non-alcoholic flavoured drinks	
		Emulsified liqueur	
		Dietetic foods intended for special medical purposes	
		Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	
		Dietary food supplements	
E 416	Karaya gum	Cerealand potato-based snacks	Nut coatings 5 g/kg
			Fillings, toppings and coatings for fine bakery wares 10 g/kg
			5 g/kg
			Desserts 6 g/kg
			Emulsified sauces 10 g/kg
			Egg-based liqueurs 10 g/l
			<i>quantum satis</i>
			Dietary food supplements 5 g/kg
			Chewing gum
E 420	Sorbitol	Foods in general	<i>quantum satis</i> (for purposes other than sweetening)
E 421	(i) Sorbitol	(except drinks and those foods referred to in Schedules 6, 7 and 8)	
	(ii) Sorbitol syrup		
E 953	Mannitol		
E 965	Isomalt	Frozen and deep-frozen unprocessed	
E 966	Maltitol		

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	Maximum level
E 967	(i) Maltitol	fish, crustaceans, molluscs and cephalopods	
	(ii) Maltitol syrup		
	Lactitol	Liqueurs	
	Xylitol		
E 432	Polyoxyethylene sorbitan	Fine bakery wares	3 g/kg
E 433	monolaurate (polysorbate 20)	Fat emulsions for baking purposes	10 g/kg
E 434			5 g/kg
E 435	Polyoxyethylene sorbitan monooleate	Milk and cream analogues	1 g/kg
E 436	(polysorbate 80)	Edible ices	3 g/kg
	Polyoxyethylene sorbitan	Desserts	1 g/kg
	monopalmitate (polysorbate 40)	Sugar confectionery	5 g/kg
			1 g/kg
	Polyoxyethylene sorbitan monostearate (polysorbate 60)	Emulsified sauces	5 g/kg
		Soups	
		Chewing gum	<i>quantum satis</i> 1 g/kg
	Polyoxyethylene sorbitan tristearate (polysorbate 65)	Dietary food supplements	Individually or in combination
		Dietetic foods intended for special medical purposes	
		Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	
E 442	Ammonium phosphatides	Cocoa and chocolate products as defined in Directive 73/241/EEC (21)	10 g/kg 10 g/kg

(21) OJ No. L228, 16.8.73, 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.

EC No.	Name	Food	Maximum level
		Cocoa-based confectionery	
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l
E 473	Sucrose esters of fatty acids	Canned liquid coffee	1 g/l
E 474	Sucroglycerides	Heat-treated meat products	5 g/kg (on fat) 10 g/kg
		Fat emulsions for baking purposes	10 g/kg 20 g/kg
		Fine bakery wares	5 g/kg
		Beverage whiteners	5 g/kg
		Edible ices	5 g/kg
		Sugar confectionery	10 g/kg 2 g/kg
		Desserts	<i>quantum satis</i> 5 g/l
		Sauces	1
		Soups and broths	5 g/l
		Fresh fruits, surface treatment	5 g/l 10 g/l
		Non-alcoholic aniseed-based drinks	5 g/l
		Non-alcoholic coconut and almond drinks	<i>quantum satis</i> 5 g/kg 10 g/kg
		Spirituous beverages (excluding wine and beer)	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.

EC No.	Name	Food	Maximum level
E 475	Polyglycerol esters of fatty acids	Powders for the preparation of hot beverages	
		Dairy-based drinks	
		Dietary food supplements	
		Dietetic foods intended for special medical purposes	
		Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	
		Chewing gum	
		Fine bakery wares	10 g/kg
		Emulsified liqueurs	5 g/l
		Egg products	1 g/kg
		Beverage whiteners	0.5 g/kg
		Chewing gum	5 g/kg
		Fat emulsions	5 g/kg
		Milk and cream analogues	2 g/kg
		Sugar confectionery	2 g/kg
		Desserts	<i>quantum satis</i> 5 g/kg
Dietary food supplements	10 g/kg		
Dietetic foods intended for			

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	Maximum level
		special medical purposes	
		Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	
		Granola-type breakfast cereals	
E 476	Polyglycerol polyricinoleate	Low and very low fat spreads and dressings	4 g/kg 5 g/kg
		Cocoa-based confectionery, including chocolate	
E 477	Propane-1,2-diol esters of fatty acids	Fine bakery wares	5 g/kg
		Fat emulsions for baking purposes	10 g/kg 5 g/kg
		Milk and cream analogues	1 g/kg
		Beverage whiteners	3 g/kg 5 g/kg
		Edible ices	5 g/kg
		Sugar confectionery	30 g/kg
		Desserts	1 g/kg
		Whipped dessert toppings other than cream	
		Dietetic foods intended for special medical purposes	
		Dietetic formulae for weight control intended to replace total daily	

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	Maximum level
		food intake or an individual meal	
E 479b	Thermally oxidised soya bean oil interacted with monoand diglycerides of fatty acids	Fat emulsions for frying purposes	5 g/kg
E 481	Sodium stearoyl-2-lactylate	Fine bakery wares	5 g/kg
E 482	Calcium stearoyl-2-lactylate	Quick-cook rice	4 g/kg
		Breakfast cereals	5 g/kg
		Emulsified liqueur	8 g/l
		Spirits with less than 15% alcohol by volume	8 g/l
			2 g/kg
		Cereal-based snacks	2 g/kg
			10g/kg
		Chewing gum	5 g/kg
		Fat emulsions	5 g/kg
		Desserts	3 g/kg
		Sugar confectionery	5 g/kg
			4 g/kg
		Beverage whiteners	2 g/l
		Cerealand potato-based snacks	2 g/kg
			3 g/kg
		Minced and diced canned meat products	2 g/kg
		Powders for the preparation of hot beverages	Individually or in combination
		Dietetic foods intended for	

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	Maximum level
		special medical purposes	
		Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	
		Bread (except that referred to in Schedule 7)	
		<i>Mostarda di frutta</i>	
E 483	Stearyl tartrate	Bakery wares (except breads referred to in Schedule 7)	4 g/kg 5 g/kg
		Desserts	
E 491	Sorbitan monostearate	Fine bakery wares	10 g/kg
E 492		Toppings and coatings for fine bakery wares	5 g/kg
E 493	Sorbitan tristearate		25 mg/kg ⁽²²⁾
E 494	Sorbitan monolaurate	Jelly marmalade	10 g/kg
E 495		Fat emulsions	5 g/kg
	Sorbitan monooleate	Milk and cream analogues	5 g/kg
	Sorbitan monopalmitate	Beverage whiteners	0.5 g/l 0.5 g/kg
		Liquid tea concentrates and liquid fruit and herbal infusions concentrates	5 g/kg 5 g/kg 10 g/kg ⁽²³⁾
		Edible ices	5 g/kg
		Desserts	<i>quantum satis</i>

⁽²²⁾ E 493 only.

⁽²³⁾ E 492 only.

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	Maximum level
		Sugar confectionery	<i>quantum satis</i>
		Cocoa-based confectionery, including chocolate	5 g/kg
		Emulsified sauces	5 g/kg
		Dietary food supplements	Individually or in combination
		Yeast for baking	
		Chewing gum	
		Dietetic foods intended for special medical purposes	
		Dietetic formulae for weight control intended to replace total daily food intake or an individual meal(<i>pro memoria</i>)For E 491 only, wine 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	
E 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg as tin
E 520	Aluminium sulphate		

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	Maximum level
E 521	Aluminium sodium sulphate		
E 522			
E 523	Aluminium potassium sulphate		
	Aluminium ammonium sulphate		
Egg white	30 mg/kg		
Candied, crystallised and glacé fruit and vegetables	200 mg/kg		
	Individually or in combination, expressed as aluminium		
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (<i>scones</i> and sponge wares only)	1 g/kg expressed as aluminium
E 535	Sodium ferrocyanide	Salt and its substitutes	20 mg/kg
E 536			Individually or in combination, expressed as anhydrous potassium ferrocyanide
E 538	Potassium ferrocyanide		
	Calcium ferrocyanide		
E 551	Silicon dioxide	Dried powdered foods (including sugars)	10 g/kg
E 552	Calcium silicate		
	(i) Magnesium silicate		10 g/kg
E 553a	(ii) Magnesium trisilicate(24)	Salt and its substitutes	<i>quantum satis</i>
E 553b			<i>quantum satis</i>
	Talc(24)	Dietary food supplements	
E 554			10 g/kg
E 555	Sodium aluminium silicate	Foods in tablet and coated tablet form	Individually or in combination
E 556			
	Potassium aluminium silicate		<i>quantum satis</i> (25)
E 559			

(24) Asbestos free.

(24) Asbestos free.

(25) E 553b only.

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	Maximum level
	Calcium aluminium silicate	Sliced hard cheese and sliced processed cheese	
	Aluminium silicate (Kaolin)	Chewing gum Rice Sausages (surface treatment only) Moulded jelly sweets (surface treatment only)	
E 579	Ferrous gluconate	Olives darkened by oxidation	150 mg/kg as iron
E 585	Ferrous lactate		
E 620	Glutamic acid	Foods in general (except those referred to in Schedules 6, 7 and 8)	10 g/kg
E 621	Monosodium glutamate		Individually or in combination
E 622	Monopotassium glutamate		<i>quantum satis</i>
E 623	Calcium diglutamate	Condiments and seasonings	
E 624			
E 625	Monoammonium glutamate		
	Magnesium diglutamate		
E 626	Guanylic acid	Foods in general (except those referred to in Schedules 6, 7 and 8)	500 mg/kg individually or in combination, expressed as guanylic acid
E 627	Disodium guanylate		
E 628			
E 629	Dipotassium guanylate	Seasonings and condiments	<i>quantum satis</i>
E 630	Calcium guanylate		
E 631			
E 632	Inosinic acid		
E 633	Disodium inosinate		
E 634			

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	Maximum level
E 635	Dipotassium inosinate		
	Calcium inosinate		
	Calcium 5'-ribonucleotides		
	Disodium 5'-ribonucleotides		
E 900	Dimethyl polysiloxane	Jam, jellies and marmalades	10 mg/kg
		as defined in Directive 79/693/EEC and similar	10 mg/kg
		fruit spreads, including low calorie products	10 mg/kg
			10 mg/l
		Soups and broths	10 mg/l
		Oils and fats for frying	10 mg/kg
		Confectionery (excluding chocolate)	100 mg/kg
			10 mg/l
		Non-alcoholic flavoured drinks	10 mg/kg
		Pineapple juice	
		Canned and bottled fruit and vegetables	
		Chewing gum	
		<i>(pro memoria)</i> Wine 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	

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	Maximum level
		oenological processes not provided for in Regulation (EEC) No. 337/79	
		<i>Sød...saft</i>	
		Batters	
E 901	Beeswax, white and yellow	As glazing agents only for:	<i>quantum satis</i>
E 902			<i>quantum satis</i>
E 903	Candelilla wax	Confectionery (including chocolate)	<i>quantum satis</i>
E 904	Carnauba wax		
	Shellac	Small products of fine bakery wares coated with chocolate	
		Snacks	
		Nuts	
		Coffee beans	
		Dietary food supplements	
		Fresh citrus fruits, melons, apples and pears (surface treatment only)	
E 912	Montan acid esters	Fresh citrus fruits (surface treatment only)	<i>quantum satis</i>
E 914			
	Oxidised polyethylene wax		
E 927b	Carbamide	Chewing gum without added sugars	30 g/kg
E 950	Acesulfame-K	Chewing gum with added sugars	800 mg/kg(26)
E 951	Aspartame		2500 mg/kg(26)

(26) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

(26) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

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	Maximum level
E 957	Thaumatococcus		10 mg/kg ⁽²⁶⁾ (as flavour enhancer only)
E 959	Neohesperidine DC	Chewing gum with added sugars Margarine Minarine Meat products Fruit jellies Vegetable proteins	150 mg/kg ⁽²⁶⁾ 5 mg/kg (as flavour enhancer only)
E 999	Quillaia extract	Water-based flavoured non-alcoholic drinks	200 mg/l calculated as anhydrous extract
E 1201	Polyvinylpyrrolidone	Dietary food supplements in	<i>quantum satis</i>
E 1202	Polyvinylpolypyrrolidone	Tablets and coated tablet form	
E 1505	Triethyl citrate	Dried egg white	<i>quantum satis</i>
	Propane ⁽²⁷⁾	Garlic flavoured oil spray for producing garlic bread and pizza	<i>quantum satis</i>
	Butane ⁽²⁷⁾		
	Iso-Butane ⁽²⁷⁾	Vegetable oil pan spray for professional use only	

⁽²⁶⁾ If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

⁽²⁶⁾ If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

⁽²⁷⁾ Authorised until 31 December 1997 in accordance with Article 5 of Directive 89/107/EEC pending consideration for inclusion in Directive 95/2/EC.

⁽²⁷⁾ Authorised until 31 December 1997 in accordance with Article 5 of Directive 89/107/EEC pending consideration for inclusion in Directive 95/2/EC.

⁽²⁷⁾ Authorised until 31 December 1997 in accordance with Article 5 of Directive 89/107/EEC pending consideration for inclusion in Directive 95/2/EC.

SCHEDULE 4

Regulations 2(1), 3(6) and 5(2)

PERMITTED CARRIERS AND CARRIER SOLVENTS

EC No.	Name	Restricted use
	Propan-1,2-diol (propylene glycol)	Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in or on the food)
E 422	Glycerol	
E 420	Sorbitol	
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitol	
E 966	Lactitol	
E 967	Xylitol	
E 400-404	Alginic acid and its sodium, potassium, calcium and ammonium salts	
E 405	Propan-1,2-diol alginate	
E 406	Agar	
E 407	Carrageenan	
E 410	Locust bean gum	
E 412	Guar gum	
E 413	Tragacanth	
E 414	Acacia gum (gum arabic)	
E 415	Xanthan gum	
E 440	Pectins	
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	Antifoaming agents, colours and fat-soluble antioxidants
E 433		
E 434	Polyoxyethylene sorbitan monooleate (polysorbate 80)	
E 435		

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	Restricted use
E 436	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	
	Polyoxyethylene sorbitan monostearate (polysorbate 60)	
	Polyoxyethylene sorbitan tristearate (polysorbate 65)	
E 442	Ammonium phosphatides	Antioxidants
E 460	Cellulose (microcrystalline or powdered)	
E 461	Methyl cellulose	
E 463	Hydroxypropyl cellulose	
E 464	Hydroxypropyl methyl cellulose	
E 465	Ethyl methyl cellulose	
E 466	Carboxy methyl cellulose	
	Sodium carboxy methyl cellulose	
E 322	Lecithins	Colours and fat-soluble antioxidants
E 470b	Magnesium salts of fatty acids	
E 471	Monoand diglycerides of fatty acids	
E 472a	Acetic acid esters of monoand diglycerides of fatty acids	
E 472c	Citric acid esters of monoand diglycerides of fatty acids	
E 472e	Monoand diacetyl tartaric acid esters of monoand diglycerides of fatty acids	
E 473	Sucrose esters of fatty acids	
E 475	Polyglycerol esters of fatty acids	
E 491	Sorbitan monostearate	Colours and anti-foaming agents
E 492	Sorbitan tristearate	

EC No.	Name	Restricted use
E 493	Sorbitan monolaurate	
E 494	Sorbitan monooleate	
E 495	Sorbitan monopalmitate	
E 1404	Oxidised starch	
E 1410	Monostarch phosphate	
E 1412	Distarch phosphate	
E 1413	Phosphated distarch phosphate	
E 1414	Acetylated distarch phosphate	
E 1420	Acetylated starch	
E 1422	Acetylated distarch adipate	
E 1440	Hydroxy propyl starch	
E 1442	Hydroxy propyl distarch phosphate	
E 1450	Starch sodium octenyl succinate	
E 170	Calcium carbonates	
E 263	Calcium acetate	
E 331	Sodium citrates	
E 332	Potassium citrates	
E 341	Calcium phosphates	
E 501	Potassium carbonates	
E 504	Magnesium carbonates	
E 508	Potassium chloride	
E 509	Calcium chloride	
E 511	Magnesium chloride	
E 514	Sodium sulphate	
E 515	Potassium sulphate	
E 516	Calcium sulphate	

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	Restricted use
E 517	Ammonium sulphate	
E 577	Potassium gluconate	
E 640	Glycine and its sodium salt	
E 1505	Triethyl citrate	
E 1518	Glyceryl triacetate (triacetin)	
E 551	Silicon dioxide	Emulsifiers and colours, max. 5%
E 552	Calcium silicate	
E 553b	Talc	Colours, max. 5%
E 558	Bentonite	
E 559	Aluminium silicate (Kaolin)	
E 901	Beeswax	Colours
E 1200	Polydextrose	
E 1201	Polyvinylpyrrolidone	Sweeteners
E 1202	Polyvinylpolypyrrolidone	

SCHEDULE 5

Regulations 2(1) and 11(3)

PURITY CRITERIA

Each miscellaneous additive for which specific purity criteria are specified or referred to below shall not contain—

- more than 3 milligrams per kilogram of arsenic;
- more than 10 milligrams per kilogram of lead;
- more than 50 milligrams per kilogram of copper, or 25 milligrams per kilogram of zinc or 50 milligrams per kilogram of any combination of copper and zinc,

except in so far as those specific purity criteria provide otherwise or in the case of E 957 Thaumatin.

E 170(i) Calcium carbonate

Description Fine white microcrystalline or amorphous powder

Content Not less than 97 per centum of CaCO₃ on a volatile matter-free basis

Volatile matter Not more than 1 per centum (determined by drying at 105°C to constant weight)

Matter insoluble in hydrochloric acid Shall comply with the requirement for aluminium, iron, phosphate and matter insoluble in hydrochloric acid in the monograph for chalk in the British Pharmacopoeia 1973 at page 93

Arsenic Not more than 5 mg per kg.

Lead Not more than 20 mg per kg.

Other inorganic impurities Not more than 100 mg per kg of any of the following substances, namely antimony, copper, chromium, zinc or barium sulphate, or more than 200 mg per kg of any combination of those substances.

In the case of:—

E 200 Sorbic acid

E 202 Potassium sorbate

E 203 Calcium sorbate

E 210 Benzoic acid

E 211 Sodium benzoate

E 212 Potassium benzoate

E 213 Calcium benzoate

E 214 Ethyl *p*-hydroxybenzoate

Synonyms Ethyl 4-hydroxybenzoate Ethyl ester of *p*-hydroxybenzoic acid

E 215 Sodium ethyl *p*-hydroxybenzoate

Synonyms Ethyl 4-hydroxybenzoate, sodium salt Sodium ethyl *para*-hydroxybenzoate

E 216 Propyl *p*-hydroxybenzoate

Synonyms Propyl 4-hydroxybenzoate Propyl *para*-hydroxybenzoate *n*-propyl *p*-hydroxybenzoate

E 217 Sodium propyl *p*-hydroxybenzoate

Synonyms Propyl 4-hydroxybenzoate, sodium salt Sodium propyl *para*-hydroxybenzoate Sodium *n*-propyl *p*-hydroxybenzoate

the appropriate specific purity criteria contained in Council Directive [65/66/EEC\(28\)](#) as amended by Council Directive [67/428/EEC\(29\)](#) and Council Directive [76/463/EEC\(30\)](#).

In the case of:—

E 218 Methyl *p*-hydroxybenzoate

Synonyms Methyl 4-hydroxybenzoate Methyl *para*-hydroxybenzoate

E 219 Sodium methyl *p*-hydroxybenzoate

Synonyms Methyl 4-hydroxybenzoate, sodium salt Sodium methyl *para*-hydroxybenzoate

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [76/463/EEC](#).

In the case of:—

E 220 Sulphur dioxide

E 221 Sodium sulphite (anhydrous or heptahydrate)

E 222 Sodium hydrogen sulphite

Synonym Acid sodium sulphite

E 223 Sodium metabisulphite

(28) OJ No. L22, 9.2.65, p.373/65 (OJ/SE 1965-66 p.25).

(29) OJ No. L148, 11.7.67, p.148/10 (OJ/SE 1967 p.178).

(30) OJ No. L126, 14.5.76, p.33.

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

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [67/428/EEC](#) and Council Directive [76/463/EEC](#).

E 224 Potassium metabisulphite

The appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [67/428/EEC](#).

In the case of:—

E 226 Calcium sulphite

E 227 Calcium hydrogen sulphite

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [76/463/EEC](#).

E 228 Potassium hydrogen sulphite

Synonyms Potassium bisulphite Potassium acid sulphite

The appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [86/604/EEC](#)(31).

In the case of:—

E 230 Biphenyl, diphenyl

E 231 Orthophenyl phenol

Synonym 2-Hydroxybiphenyl

E 232 Sodium orthophenyl phenol

Synonyms Sodium biphenyl-2-yl oxide Sodium orthophenylphenate

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [67/428/EEC](#).

E 233 Thiabendazole

Synonyms 2-(Thiazol-4-yl) benzimidazole 2-(4-thiazolyl) benzimidazole

The appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [76/463/EEC](#).

E 234 Nisin

The criteria in the monograph for nisin contained in the Nutrition Meetings Report Series No. 45A (1969) of the United Nations' Food and Agriculture Organisation at page 53.

In the case of:—

E 239 Hexamethylene tetramine

Synonym Hexamine

E 249 Potassium nitrite

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [76/463/EEC](#).

In the case of:—

E 250 Sodium nitrite

E 251 Sodium nitrate

E 252 Potassium nitrate

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [67/428/EEC](#) and Council Directive [76/463/EEC](#).

(31) OJ No. L352, 13.12.86, p.45.

In the case of:—

E 260 Acetic acid

E 261 Potassium acetate

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#).

E 262(i) Sodium acetate

Sodium acetate, anhydrous

The criteria in the monograph for sodium acetate, anhydrous contained in the Food Chemicals Codex 1972 at page 718.

Sodium acetate

The criteria in the monograph for sodium acetate contained in the Food Chemicals Codex 1972 at page 717 except that the alkalinity shall be not more than 0.1 per centum (as sodium carbonate, Na₂CO₃).

In the case of:—

E 262(ii) Sodium diacetate

Synonym Sodium hydrogen diacetate

E 263 Calcium acetate

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#).

E 270 Lactic acid

The specific purity criteria for lactic acid contained in Council Directive [65/66/EEC](#).

In the case of:—

E 280 Propionic acid

E 281 Sodium propionate

E 282 Calcium propionate

the appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [67/428/EEC](#) and Council Directive [76/463/EEC](#).

E 283 Potassium propionate

The appropriate specific purity criteria contained in Council Directive [65/66/EEC](#) as amended by Council Directive [76/463/EEC](#).

E 290 Carbon dioxide

The specific purity criteria for carbon dioxide contained in Council Directive [65/66/EEC](#). Solid or liquid carbon dioxide shall be of equivalent purity to the gas.

E 296 Malic acid

DL-Malic acid

The criteria in the monograph for malic acid contained in the Food Chemicals Codex 1972 at page 484 as amended by the Second Supplement to that Codex at page 27, except that the melting range shall be 130°C to 132°C (corrected) and that the method for determining the melting range shall be that specified or a method of equivalent accuracy.

L-Malic Acid

Description White or nearly white crystalline powder or granules

Content Not less than 99 per centum of C₄H₆O₅.

Melting range 99°C to 101°C.

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

Specific rotation $[\alpha]_{20^{\circ}\text{CD}}$ Not less than -2.4° and not more than -2.2° using a solution containing 8.5g L-malic and in 100 ml. water).

Maleic acid }

Fumaric acid } Shall comply with the limits given in the

Residue on ignition } monograph for malic acid in the Food

Water insoluble matter } Chemicals Codex 1972 at page 484.

E 297 Fumaric acid

The criteria in the monograph for fumaric acid contained in the Food Chemicals Codex 1972 at page 331.

In the case of:—

E 300 Ascorbic acid

E 301 Sodium ascorbate

E 302 Calcium ascorbate

E 304 Fatty acid esters of ascorbic acid

E 304(i) Ascorbyl palmitate

E 306 Tocopherol-rich extract

E 307 Alpha-tocopherol

E 308 Gamma-tocopherol

E 309 Delta-tocopherol

E 310 Propyl gallate

E 311 Octyl gallate

E 312 Dodecyl gallate

E 320 Butylated hydroxyanisole (BHA)

E 321 Butylated hydroxytoluene (BHT)

the appropriate specific purity criteria contained in Council Directive No. [78/664/EEC\(32\)](#).

E 322 Lecithins

The specific purity criteria for lecithins contained in Council Directive No. [78/664/EEC](#) as amended by Article 1.2 of Council Directive [82/712/EEC\(33\)](#).

In the case of:—

E 325 Sodium lactate

E 326 Potassium lactate

E 327 Calcium lactate

E 330 Citric acid

E 331(i) Monosodium citrate

Synonym Sodium dihydrogen citrate

E 331(ii) Disodium citrate

E 331(iii) Trisodium citrate

E 332(i) Monopotassium citrate

(32) OJ No. L223, 14.8.78, p.30.

(33) OJ No. L297, 23.10.82, p.31.

Synonym Potassium dihydrogen citrate

E 332(ii) Tripotassium citrate

E 333(i) Monocalcium citrate

E 333(ii) Dicalcium citrate

E 333(iii) Tricalcium citrate

E 334 L-(+)-Tartaric acid

E 335(i) Monosodium L-(+)-tartrate

E 335(ii) Disodium L-(+)-tartrate

E 336(i) Monopotassium L-(+)-tartrate

E 336(ii) Dipotassium L-(+)-tartrate

E 337 Sodium Potassium L-(+)-tartrate

Synonym Potassium sodium tartrate

E 338 Phosphoric acid

Synonym Orthophosphoric acid

E 339(i) Monosodium phosphate

Synonym Monosodium orthophosphate

E 339(ii) Disodium phosphate

Synonyms Disodium orthophosphate Disodium hydrogen orthophosphate

E 339(iii) Trisodium phosphate

Synonym Trisodium orthophosphate

E 340(i) Monopotassium phosphate

Synonyms Monopotassium orthophosphate Potassium dihydrogen orthophosphate

E 340(ii) Dipotassium phosphate

Synonyms Dipotassium orthophosphate Dipotassium hydrogen orthophosphate

E 340(iii) Tripotassium phosphate

Synonym Tripotassium orthophosphate

E 341(i) Monocalcium phosphate

Synonyms Monocalcium orthophosphate Calcium tetrahydrogen diorthophosphate

E 341(ii) Dicalcium phosphate

Synonyms Dicalcium orthophosphate Calcium hydrogen orthophosphate

E 341(iii) Tricalcium phosphate

Synonyms Tricalcium orthophosphate Tricalcium diorthophosphate

the appropriate specific purity criteria contained in Council Directive no. [78/664/EEC](#).

E 350(i) Sodium malate

Description Colourless or almost colourless aqueous solution. Sodium malate may be derived from either DL-malic acid or L-malic acid.

Content Not less than 59.5 per centum of $C_4H_4O_5Na_2$.

Maleic acid Not more than 0.05 per centum calculated on the $C_4H_4O_5Na_2$ content.

E 350(ii) Sodium hydrogen malate

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

Description White odourless powder. Sodium hydrogen malate may be derived from either DL-malic acid or L-malic acid.

Content Not less than 99 per centum of $C_4H_5O_5Na$ on a volatile matter-free basis.

Volatile matter Not more than 2 per centum (determined by drying at 110°C for 3 hours).

Maleic acid Not more than 0.05 per centum.

E 351 Potassium malate

Description Colourless or almost colourless aqueous solution Potassium malate may be derived from either DL-malic acid or L-malic acid.

Content Not less than 59.5 per centum of $C_4H_4O_5K_2$.

Maleic acid Not more than 0.05 per centum calculated on the $C_4H_4O_5K_2$ content.

E 352(i) Calcium malate

Description White odourless powder. Calcium malate may be derived from either DL-malic acid or L-malic acid.

Content Not less than 97.5 per centum of $C_4H_4O_5Ca$ on a volatile matter-free basis.

Volatile matter Not more than 2 per centum (determined by drying at 110°C for 3 hours).

Maleic acid Not more than 0.05 per centum.

Fluoride Not more than 30 mg per kg on a volatile matter-free basis.

E 352(ii) Calcium hydrogen malate

Description White odourless powder. Calcium hydrogen malate may be derived from either DL-malic acid or L-malic acid.

Content Not less than 97.5 per centum of $(C_4H_5O_5)_2Ca$ on a volatile matter-free basis.

Volatile matter Not more than 2 per centum (determined by drying at 110°C for 3 hours)

Maleic acid Not more than 0.05 per centum.

Fluoride Not more than 30 mg per kg on a volatile matter-free basis.

E 353 Metatartaric acid

Description White or yellow powder which consists chiefly of a mixture of polyesters obtained by the controlled dehydration of L-(+)-tartaric acid together with unchanged L-(+)-tartaric acid.

Specific absorption
 $\frac{1 \text{ per centum}}{1 \text{ cm}}$

Not more than 1.5×10^{-2} at 430 nm. (determined using a filtered aqueous solution).

Identification Place 5 to 10mg of sample in a test tube. Add 2 ml sulphuric acid (about 94 per centum H_2SO_4) plus two drops of resorcinol reagent (2 g. resorcinol dissolved in 100 ml water plus 0.5 ml sulphuric acid) and heat to 150°C. An intense violet colour is produced.

Content Not less than the equivalent of 105 per centum of tartaric acid ($C_4H_6O_6$). The esterified tartaric acid content shall be not less than 27 per centum and not more than 38 per centum of the tartaric acid equivalent when determined by the following method: Add three drops of bromothymol blue indicator

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

(0.04 per centum weight/volume solution of bromothymol blue in 95 per centum volume/volume ethanol) to 50 ml of freshly prepared 2 per centum weight/volume cold aqueous solution of metatartaric acid. Titrate with N aqueous sodium hydroxide solution to a blue-green colour (T_1 ml.). Add a further 20 ml of N aqueous sodium hydroxide solution and leave for 2 hours at room temperature. Titrate with N aqueous sulphuric acid solution (T_2 ml). Calculations:

$$\text{Tartaric acid equivalent} = \frac{7.5 (T_1 - 20 - T_2)}{\text{per centum.}}$$

$$\text{Esterified tartaric acid} = \frac{100 (20 - T_2)}{T_1 - 20 - T_2} \text{ per centum.}$$

Specific rotation $[\alpha]_{20^\circ\text{CD}}$ Not less than $+12.5^\circ$ and not more than $+13.5^\circ$ (using a filtered 10 per centum weight/volume aqueous solution).

Matter insoluble in water(at about 20°C) Not more than 2.5 per centum (insoluble matter weighed after drying for 3 hours at 70°C in a vacuum oven).

Pyruvic acid Not more than 0.5 per centum.

E 355 Adipic acid

The criteria in the monograph for adipic acid contained in the Food Chemicals Codex 1972 at page 21.

E 363 Succinic acid

The criteria in the monograph for succinic acid contained in the Food Chemicals Codex 1972 at page 800.

E 380 Triammonium citrate

Synonym Ammonium citrate

The criteria in the monograph for ammonium citrate contained in the British Pharmaceutical Codex 1973 at page 830.

E 385 Calcium disodium ethylenediamine N N N'N' tetra-acetate

Synonym Sodium calciumedetate.

The criteria in the monograph for sodium calciumedetate contained in the British Pharmacopoeia 1973 at page 425.

In the case of:—

E 400 Alginic acid

E 401 Sodium alginate

E 402 Potassium alginate

E 403 Ammonium alginate

E 404 Calcium alginate

E 405 Propane-1,2-diol alginate

Synonym Propylene glycol alginate

the appropriate specific purity criteria contained in Council Directive [78/663/EEC](#)(34) as amended by Article 1.2(a) of Council Directive [82/504/EEC](#)(35).

E 406 Agar

(34) OJ No. L223, 14.8.78, p.7.

(35) OJ No. L230, 5.8.82, p.35.

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

The specific purity criteria for agar contained in Council Directive [78/663/EEC](#).

E 407 Carrageenan

The specific purity criteria for carrageenan contained in Council Directive [78/663/EEC](#), as amended by Article 1 of Commission Directive [90/612/EEC](#)(**36**).

In the case of:—

E 410 Locust bean gum

Synonym Carob gum

E 412 Guar gum

E 413 Tragacanth

E 414 Acacia

Synonym Gum arabic

the appropriate specific purity criteria contained in Council Directive [78/663/EEC](#).

E 415 Xanthan gum

The specific purity criteria for xanthan gum contained in Council Directive [78/663/EEC](#) as amended by Article 1.2(b) of Council Directive [82/504/EEC](#).

E 416 Karaya gum

Synonym Sterculia gum.

The criteria in the monograph for karaya gum contained in the Food Chemicals Codex 1981 at page 157.

In the case of:—

E 420(i) Sorbitol

E 420(ii) Sorbitol syrup

E 421 Mannitol

the appropriate specific purity criteria contained in Commission Directive [95/31/EC](#)(**37**).

E 422 Glycerol

As set out in the Annex to Council Directive [78/663/EEC](#).

E 432 Polyoxyethylene (20) sorbitan monolaurate

Synonym Polysorbate 20.

The criteria in the monograph for polysorbate 20 contained in the Food Chemicals Codex 1981 at page 234.

E 433 Polyoxyethylene (20) sorbitan monooleate

Synonym Polysorbate 80

The criteria in the monograph for polysorbate 80 contained in the Food Chemicals Codex 1981 at page 236 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E 434 Polyoxyethylene (20) sorbitan monopalmitate

Synonym Polysorbate 40.

(36) OJ No. L326, 24.11.90, p.58.

(37) OJ No. L178, 28.7.95, p.1.

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

The criteria in the monograph for polyoxyethylene (20) sorbitan monopalmitate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 278.

E 435 Polyoxyethylene (20) sorbitan monostearate

Synonym Polysorbate 60.

The criteria in the monograph for polysorbate 60 contained in the Food Chemicals Codex 1981 at page 235 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E 436 Polyoxyethylene (20) sorbitan tristearate

Synonym Polysorbate 65.

The criteria in the monograph for polysorbate 65 contained in the Food Chemicals Codex 1981 at page 235 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

In the case of:—

E 440(i) Pectin

E 440(ii) Amidated pectin

the appropriate specific purity criteria contained in Council Directive [78/663/EEC](#).

E 442 Ammonium phosphatides

Description Ammonium phosphatides exist as an unctuous semi-solid (at 25°C). They consist essentially of a mixture of the ammonium salts of phosphatidic acids derived from partially hardened rapeseed oil together with unreacted partially hardened rapeseed oil.

Matter insoluble in petroleum ether (40°C-60°C) Total: Not more than 2.5 per centum. Inorganic matter: Not more than 0.2 per centum.

pH of an aqueous extract of melted ammonium phosphatides Not less than 6.0 and not more than 8.0.

Phosphorus Not less than 3.0 per centum and not more than 3.4 per centum.

Ammonium nitrogen Not less than 1.2 per centum and not more than 1.5 per centum.

Arsenic Not more than 5 mg per kg.

In the case of:—

E 450(i) Disodium diphosphate

E 450(ii) Trisodium diphosphate

E 450(iii) Tetrasodium diphosphate

E 450(v) Tetrapotassium diphosphate

the appropriate specific purity criteria contained in Council Directive [78/663/EEC](#).

E 450(vi) Dicalcium diphosphate

Synonyms Dicalcium pyrophosphate Calcium pyrophosphate

The criteria in the monograph for calcium pyrophosphate contained in the Food Chemicals Codex 1972 at page 153.

In the case of:—

E 451(i) Pentasodium triphosphate

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

E 451(ii) Pentapotassium triphosphate

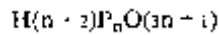
E 452(i) Sodium polyphosphate

E 452(ii) Potassium polyphosphate

the appropriate specific purity criteria contained in Council Directive [78/663/EEC](#).

E 452(iv) Calcium polyphosphates

Description Calcium polyphosphates exist as a fine white powder or crystals or colourless glassy platelets. They are reproducible heterogeneous mixtures of calcium salts of condensed polyphosphoric acids of general formula:



where

n shall be not less than 2.

Content (expressed as P₂O₅) Not less than 50 per centum and not more than 71 per centum on an anhydrous basis.

pH (1 per centum aqueous solution) For water soluble phosphates only: not less than 4.0 and not more than 9.0.

Cyclic phosphate Not more than 8 per centum calculated on the P₂O₅ content.

Fluoride Not more than 15 mg per kg calculated on the P₂O₅ content.

E 460(i) Microcrystalline cellulose

The specific purity criteria for microcrystalline cellulose contained in Council Directive [78/663/EEC](#), as amended by Article 1.2(c) of Council Directive [82/504/EEC](#).

E 460(ii) Powdered cellulose

Synonym Alpha-cellulose

The criteria in the monograph for cellulose, powdered, contained in the Food Chemicals Codex 1981 at page 80. Additionally the level of lead present shall not exceed 1 mg per kg.

In the case of:—

E 461 Methylcellulose

E 463 Hydroxypropylcellulose

E 464 Hydroxypropylmethylcellulose

E 465 Ethylmethylcellulose

Synonym Methylcellulose

the appropriate specific purity criteria contained in Council Directive [78/663/EEC](#).

E 466 Carboxymethylcellulose

Synonym Sodium carboxymethylcellulose.

The specific purity criteria for carboxymethylcellulose contained in Council Directive [78/663/EEC](#), as amended by Article 1 of Commission Directive [90/612/EEC](#).

In the case of:—

E 470a Sodium, potassium and calcium salts of fatty acids

E 471 Monoand diglycerides of fatty acids

E 472(a) Acetic acid esters of monoand diglycerides of fatty acids

Synonym Acetylated monoand diglycerides

E 472(b) Lactic acid esters of monoand diglycerides of fatty acids

Synonyms Lactylated monoand diglycerides Lactoglycerides

E 472(c) Citric acid esters of monoand diglycerides of fatty acids

Synonym Citroglycerides

E 472(d) Tartaric acid esters of monoand diglycerides of fatty acids

E 472(e) Monoand diacetyl tartaric acid esters of monoand diglycerides of fatty acids

Synonym Monoand diacetyl tartaric acid esters of monoand diglycerides.

E 472(f) Mixed acetic and tartaric acid esters of monoand diglycerides of fatty acids

the appropriate specific purity criteria contained in Council Directive [78/663/EEC](#).

E 473 Sucrose esters of fatty acids

The specific purity criteria for sucrose esters of fatty acids contained in Council Directive [78/663/EEC](#), as amended by Article 1 of Commission Directive [90/612/EEC](#) and Article 1 of Commission Directive [92/4/EEC](#)(38).

E 474 Sucroglycerides

The specific purity criteria for sucroglycerides contained in Council Directive [78/663/EEC](#) as amended by Article 1.2(e) of Council Directive [82/504/EEC](#).

E 475 Polyglycerol esters of fatty acids

The specific purity criteria for polyglycerol esters of non-polymerised fatty acids contained in Council Directive [78/663/EEC](#).

E 476 Polyglycerol polyricinoleate

Synonym Polyglycerol esters of polycondensed fatty acids of castor oil

Description The polyglycerol esters of polycondensed fatty acids of castor oil exist as a highly viscous liquid (at 25°C). They are essentially a complex mixture of the partial esters and ethers of polyglycerol with linearly interesterified (polycondensed) fatty acids derived from castor oil. The polycondensed castor oil fatty acids are prepared by condensation in the absence of oxygen and have an average of about 5 fatty acid residues per molecule. The polyglycerol moiety is predominantly di-, triand tetra-glycerol and contains not more than 10 per centum of polyglycerols equal to or higher than heptaglycerol.

Refractive index, n_{D}^{20} Not less than 1.4630 and not more than 1.4665.

Hydroxyl value Not less than 80 and not more than 100.

Iodine value Not less than 72 and not more than 103 (Wijs).

Acid value Not more than 6 mg KOH per g.

E 477 Propane-1,2-diol esters of fatty acids

Synonym Propylene glycol esters of fatty acids.

The specific purity criteria for propane-1,2-diol esters of fatty acids contained in Council Directive [78/663/EEC](#) as amended by Article 1.2(f) of Council Directive [82/504/EEC](#).

In the case of:—

E 481 Sodium stearoyl-2-lactylate

E 482 Calcium stearoyl-2-lactylate

E 483 Stearyl tartrate

the appropriate specific purity criteria contained in Council Directive [78/663/EEC](#).

(38) OJ No. L55, 29.2.92, p.96.

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

E 491 Sorbitan monostearate

The criteria in the monograph for sorbitan monostearate contained in the Food Chemicals Codex 1981 at page 307 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E 492 Sorbitan tristearate

The criteria in the monograph for sorbitan tristearate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 297.

E 493 Sorbitan monolaurate

The criteria in the monograph for sorbitan monolaurate contained in the British Pharmaceutical Codex 1973 at page 465.

E 494 Sorbitan monooleate

The criteria in the monograph for sorbitan monooleate contained in the British Pharmaceutical Codex 1973 at page 466.

E 495 Sorbitan monopalmitate

The criteria in the monograph for sorbitan monopalmitate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 293.

E 500(i) Sodium carbonate

Description Colourless crystals or white granular or crystalline powder. The anhydrous salt is hygroscopic and the decahydrate is efflorescent.

Content Not less than 98 per centum of Na₂CO₂ on a volatile matter-free basis.

Volatile matter Not more than: 2 per centum for the non-hydrated substance; 15 per centum for the monohydrate; 65 per centum for the decahydrate; (determined by the method for loss on drying in the monograph for sodium carbonate in the Food Chemicals Codex 1972 at page 731.)

Matter insoluble in dilute ammonia solution Not more than 0.12 per centum on a volatile matter-free basis, determined by the following method: Boil 5g of hydrated sodium carbonate, or 2.5g of anhydrous sodium carbonate, with 50ml of water and 10ml of dilute ammonia solution (about 10 per centum NH₃). Filter and wash the residue with water, then ignite to constant weight.

Sulphate Not more than 0.4 per centum on a volatile matter-free basis.

Chloride Not more than 0.4 per centum on a volatile matter-free basis.

Iron Not more than 40mg per kg on a volatile matter-free basis.

E 500(ii) Sodium hydrogen carbonate

Synonym Sodium bicarbonate.

The criteria in the monograph for sodium bicarbonate contained in the Food Chemicals Codex 1972 at page 727.

E 500(iii) Sodium sesquicarbonate

The criteria in the monograph for sodium sesquicarbonate contained in the Food Chemicals Codex 1972 at page 765.

E 501(i) Potassium carbonate

Description The anhydrous form is a white granular powder. The hydrated form consists of small white translucent crystals or granules.

Content Not less than 98 per centum K_2CO_3 on a volatile matter-free basis.

Volatile matter Not more than: 2 per centum for the non-hydrated substance; 18 per centum for the hydrated substance; (determined by drying at 180°C. for 4 hours)

E 501(ii) Potassium hydrogen carbonate

Synonym Potassium bicarbonate.

The criteria in the monograph for potassium bicarbonate contained in the Food Chemicals Codex 1972 at page 642.

E 503(i) Ammonium carbonate

The criteria in the monograph for ammonium carbonate contained in the Food Chemicals Codex 1972 at page 45.

E 503(ii) Ammonium hydrogen carbonate

Synonym Ammonium bicarbonate.

The criteria in the monograph for ammonium bicarbonate contained in the Food Chemicals Codex 1972 at page 44.

E 504 Magnesium carbonates

Magnesium carbonate, heavy

The criteria in the monograph for heavy magnesium carbonate contained in the European Pharmacopoeia Vol. I, 1969 at page 322.

Magnesium carbonate, light

The criteria in the monograph for light magnesium carbonate contained in the European Pharmacopoeia Vol. I, 1969 at page 321.

E 507 Hydrochloric acid

The criteria in the monograph for concentrated hydrochloric acid contained in the European Pharmacopoeia Vol. II, 1971 at page 145.

E 508 Potassium chloride

The criteria in the monograph for potassium chloride contained in the Food Chemicals Codex 1972 at page 646.

E 509 Calcium chloride

Calcium chloride, anhydrous

The criteria in the monograph for calcium chloride, anhydrous contained in the Food Chemicals Codex 1972 at page 124.

Calcium chloride

Description The dihydrate consists of deliquescent white odourless fragments or granules. The hexahydrate consists of deliquescent colourless and odourless crystals.

Content Not less than: 98 per centum of $CaCl_2 \cdot 2H_2O$ for the dihydrate; 97 per centum of $CaCl_2 \cdot 6H_2O$ for the hexahydrate.

Magnesium and alkali salts Not more than 2 per centum, determined by the method in the monograph for calcium chloride contained in the Food Chemicals Codex 1972 at page 123 except that the weight of the residue shall not exceed 10 mg.

Fluoride Not more than 40 mg per kg on an anhydrous basis.

E 513 Sulphuric acid

The criteria in the monograph for sulphuric acid contained in the Food Chemicals Codex 1972 at page 802.

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

E 514(i) Sodium sulphate

The criteria in the monograph for sodium sulphate contained in the Food Chemicals Codex 1972 at page 775.

E 515(i) Potassium sulphate

The criteria in the monograph for potassium sulphate contained in the Food Chemicals Codex 1972 at page 670.

E 516 Calcium sulphate

The criteria in the monograph for calcium sulphate contained in the Food Chemicals Codex 1972 at page 163.

E 522 Aluminium potassium sulphate

Synonyms Potassium aluminium sulphate. Potash alum.

The criteria in the monograph for alum contained in the European Pharmacopoeia Vol. 1, 1969 at page 243.

E 524 Sodium hydroxide

The criteria in the monograph for sodium hydroxide contained in the Food Chemicals Codex 1972 at page 743.

E 525 Potassium hydroxide

The criteria in the monograph for potassium hydroxide contained in the Food Chemicals Codex 1972 at page 652.

E 526 Calcium hydroxide

Description Soft white powder

Solubility 1 g dissolves in 630 ml of water at 25°C, and in 1300 ml. of boiling water, Soluble in glycerol and in a saturated solution of sucrose. Insoluble in ethanol.

Content Not less than 92 per centum of Ca(OH)₂.

Matter insoluble in dilute hydrochloric acid (about 10 per centum weight/ volume HCl) Not more than 0.5 per centum

Magnesium and alkali salts Not more than 6 per centum, determined by the method in the monograph for calcium hydroxide contained in the Food Chemicals Codex 1972 at page 131 except that the weight of the residue shall not exceed 15 mg.

Carbonate When 2 g of calcium hydroxide is mixed with 50ml of water and an excess of dilute hydrochloric acid (approximately 2N) is added, no more than a slight effervescence is produced.

Sulphate Not more than 0.35 per centum.

Fluoride Not more than 50 mg per kg.

E 527 Ammonium hydroxide

The criteria in the monograph for ammonium hydroxide contained in the Food Chemicals Codex 1972 at page 48.

E 528 Magnesium hydroxide

The criteria in the monograph for magnesium hydroxide contained in the British Pharmaceutical Codex 1973 at page 277.

E 529 Calcium oxide

The criteria in the monograph for calcium oxide contained in the Food Chemicals Codex 1972 at page 138.

E 530 Magnesium oxide

Magnesium oxide, heavy

Description White fine odourless powder.

Solubility Practically insoluble in water. Soluble in dilute acids with, at most, slight effervescence.

Apparent volume 20g of heavy magnesium oxide occupies a volume of about 50 ml.

Content Not less than 98 per centum of MgO calculated with reference to the ignited substance and determined by the assay method contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol. I, 1969 at page 319.

Loss on ignition Not more than 5 per centum (determined by ignition at 900°C to 950°C to constant weight).

Matter soluble in water Not more than 2 per centum, determined by the method for soluble substances contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol. I, 1969 at page 319.

Matter insoluble in acetic acid Not more than 0.1 per centum when determined by the following method: Dissolve 5g heavy magnesium oxide in a mixture of 70 ml acetic acid (see *Note 1*) and 30 ml water. Heat to boiling for 2 minutes, cool and dilute to 100 ml with dilute acetic acid (see *Note 2*). Filter through a sintered glass filter. Any residue, after washing with water, drying and ignition at 600°C, shall weigh not more than 5 mg.

Sulphate Not more than 0.75 per centum.

Chloride Not more than 0.07 per centum.

Calcium Not more than 2 per centum.

Iron Not more than 0.1 per centum.

Arsenic Not more than 4 mg per kg.

Heavy metals Not more than 40 mg per kg.

Note 1: Acetic acid: contains not less than 29 per centum weight/volume and not more than 31 per centum weight/volume of C₂H₄O₂. Dilute 30 g glacial acetic acid (98 per centum weight/volume C₂H₄O₂) to 100 ml with water.

Note 2: Dilute acetic acid: contains not less than 11.5 per centum weight/volume and not more than 12.5 per centum weight/volume of C₂H₄O₂. Dilute 12 g or 11.7 ml glacial acetic acid (98 per centum weight/volume C₂H₄O₂) to 100 ml with water and, if necessary, adjust the concentration of the solution.

Magnesium oxide, light

The criteria in the monograph for light magnesium oxide contained in the European Pharmacopoeia Vol I, 1969 at page 319.

E 535 Sodium ferrocyanide

Synonym Sodium hexacyanoferrate (II)

The criteria in the monograph for sodium ferrocyanide contained in the Food Chemicals Codex 1972 at page 741.

E 536 Potassium ferrocyanide

Synonym Potassium hexacyanoferrate (II)

Description Odourless lemon yellow crystals.

Solubility Soluble in water and in acetone.

Insoluble in ethanol, in ether and in hydrocarbons.

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

Content ... Not less than 98 per centum of $K_4Fe(CN)_6 \cdot 3H_2O$.

Free moisture ... Not more than 1 per centum (determined by the method for free moisture in the monograph for sodium ferrocyanide in the Food Chemicals Codex 1972 at page 741).

Chloride ... Not more than 0.1 per centum.

Sulphate ... Not more than 0.1 per centum.

E 541 Sodium aluminium phosphate, acidic

The criteria in the monograph for sodium aluminium phosphate, acidic contained in the Food Chemicals Codex 1972 at page 722.

E 551 Silicon dioxide

Synonym ... Silica, chemically prepared.

Description ... Silica aerogel is a white fluffy powdered or granular microcellular silica. Hydrated silica is a precipitated hydrated silicon dioxide occurring as a fine white amorphous powder or as beads or granules.

Content ... Silica aerogel: not less than 90 per centum of SiO_2 . Hydrated silica: not less than 91 per centum of SiO_2 on a volatile matter free basis.

Volatile matter ... Hydrated silica: Not more than 7 per centum (determined by drying at $105^\circ C$ for 2 hours).

Loss on ignition ... Not more than 13 per centum (determined by ignition at $1000^\circ C$ to constant weight).

Soluble ionisable salts (expressed as Na_2SO_4) ... Not more than 5 per centum.

E 552 Calcium silicate

Description ... White to off-white free-flowing powder.

Solubility ... Insoluble in water. Forms a gel with mineral acids.

Content (expressed as SiO_2) ... Not less than 72 per centum and not more than 78 per centum on a volatile matter-free basis.

(expressed as CaO) ... Not less than 16 per centum and not more than 21 per centum on a volatile matter-free basis.

(expressed as Na_2O) ... Not less than 2 per centum and not more than 4 per centum on a volatile matter-free basis.

Volatile matter ... Not more than 6 per centum (determined by drying at $105^\circ C$ for 2 hours)

Loss on ignition ... Not less than 7 per centum and not more than 14 per centum (determined by ignition at $1000^\circ C$ to constant weight).

E 553a(i) ... Magnesium silicate

The criteria in the monograph for magnesium silicate contained in the Food Chemicals Codex 1972 at page 479.

E 553a(ii) Magnesium trisilicate

The criteria in the monograph for magnesium trisilicate contained in the British Pharmacopoeia 1973 at page 276.

E 553b Talc

Description ... Talc is a native hydrous magnesium silicate sometimes containing a small proportion of aluminium silicate.

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

It shall comply with the requirements for appearance, characteristics and limits of impurities in the monograph for magnesium silicate contained in the Nutrition Meetings Report Series 46B 1970 of the Food and Agriculture Organisation of the United Nations at page 114. The amount of material soluble in dilute hydrochloric acid shall be not more than 2 per centum and the amount of water soluble substances shall be not more than 0.2 per centum.

E 554 Sodium aluminium silicate

Synonyms ... Aluminium sodium silicate.
Sodium aluminosilicate. Sodium silicoaluminat.

Description ... Fine white amorphous powder or beads.

Content (expressed as SiO₂) ... Not less than 70 per centum
and not more than 80 per centum on a volatile matter-free basis.

(expressed as Al₂O₃) ... Not less than 8 per centum and
not more than 11 per centum on a volatile matter-free basis.

(expressed as Na₂O) ... Not less than 5 per centum and not
more than 10 per centum on a volatile matter-free basis.

Volatile matter ... Not more than 8 per centum
(determined by drying at 105°C for 2 hours).

Loss on ignition ... Not less than 10 per centum and not more than
14 per centum (determined by ignition at 1000°C to constant weight).

E 556 Calcium aluminium silicate

Synonyms ... Aluminium calcium silicate.
Calcium aluminosilicate. Calcium silicoaluminat.

Description ... Fine white free-flowing powder.

Content (expressed as SiO₂) ... Not less than 44 per centum
and not more than 50 per centum on a volatile matter-free basis.

(expressed as Al₂O₃) ... Not less than 3 per centum and
not more than 5 per centum on a volatile matter-free basis.

(expressed as CaO) ... Not less than 32 per centum and
not more than 38 per centum on a volatile matter-free basis.

(expressed as Na₂O) ... Not less than 0.5 per centum and
not more than 4 per centum on a volatile matter-free basis.

Volatile matter ... Not more than 10 per centum
(determined by drying at 105°C for 2 hours).

Loss on ignition ... Not less than 14 per centum and not more than
18 per centum (determined by ignition at 1000°C to constant weight).

E 559 Aluminium silicate (Kaolin)

Kaolin, heavy

The criteria in the monograph for heavy kaolin contained in the British Pharmacopoeia 1968 at page 538 as amended by the 1969 Addendum at page 54.

Kaolin, light

The criteria in the monograph for light kaolin contained in the British Pharmacopoeia 1968 at page 539 as amended by the 1969 Addendum at page 54.

E 575 Glucono-delta-lactone

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

Synonym*D-Glucono-1,5-lactone*

The criteria in the monograph for glucono *delta*-lactone contained in the Food Chemicals Codex 1972 at page 346.

E 576 Sodium gluconate

The criteria in the monograph for sodium gluconate contained in the Food Chemicals Codex 1972 at page 742.

E 577 Potassium gluconate

Description White free-flowing powder.

Solubility Freely soluble in water. Practically insoluble in ethanol and in ether.

Content Not less than 97 per centum of C₆H₁₁O₇K on a volatile matter-free basis.

Volatile matter Not more than 3 per centum (determined by drying in a vacuum at 105°C for 4 hours)

Reducing substances (expressed as glucose) Not more than 0.5 per centum.

E 578 Calcium gluconate

The criteria in the monograph for calcium gluconate contained in the Food Chemicals Codex 1972 at page 129.

E 621 Monosodium glutamate

Synonyms Sodium hydrogen L-glutamate. Sodium glutamate. Glutamic acid, sodium salt.

Formula C₅H₈NNaO₄.H₂O (molecular weight 187.13).

The criteria in the monograph for monosodium L-glutamate contained in the Food Chemicals Codex 1981 at page 203.

E 627 Disodium guanylate

Synonyms Guanosine 5' -(disodium phosphate) Sodium 5'-guanylate. Disodium guanosine 5' -monophosphate.

Formula C₁₀H₁₂N₅Na₂O₈P.xH₂O (molecular weight (anhydrous) 407.20).

The criteria in the monograph for disodium guanylate contained in the Food Chemicals Codex 1981 at page 105.

E 631 Disodium inosinate

Synonyms Inosine 5' -(disodium phosphate) Sodium 5' -inosate Disodium inosine 5' -monophosphate

Formula C₁₀H₁₁N₄Na₂O₈P.xH₂O (molecular weight (anhydrous) 392.19).

The criteria in the monograph for disodium inosinate contained in the Food Chemicals Codex 1981 at page 106.

E 635 Disodium 5' -ribonucleotides

Description White or nearly white crystalline powder consisting of a mixture of guanosine 5' -(disodium phosphate) and inosine 5' -(disodium phosphate) in approximately equal proportions. Soluble in water, practically insoluble in ethanol.

Content Not less than 97% and not more than 102% of C₁₀H₁₂N₅Na₂O₈P and C₁₀H₁₁N₄Na₂O₈P, and not less than 47% and not more than 53% of C₁₀H₁₂N₅Na₂O₈P or of C₁₀H₁₁N₄Na₂O₈P, in every case calculated on an anhydrous basis.

Moisture Not less than 22% and not more than 26% (Karl Fischer).

pH (5% aqueous solution) Not less than 7.0 and not more than 8.5.

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

Ammonium salts Place 100 mg of sample in a test tube. Add 50 mg magnesium oxide plus 1 ml of water. Heat on a water bath for 5 minutes; the vapour evolved does not affect the colour of moist litmus paper.

Amino acids Place 5 ml of a 0.1% (weight/volume) solution in a test tube. Add 1 ml of a 2% (weight/volume) solution of ninhydrin and heat for 3 minutes; no blue colour is produced.

Other nucleotides The paper chromatogram obtained when sodium 5' -ribonucleotide is analysed using the procedure described for "other nucleotides" in the monograph for disodium guanylate contained in the Food Chemicals Codex 1981 at page 105 shall show no spots other than those for guanosine 5' -(disodium phosphate) and inosine 5' -(disodium phosphate).

E 640 Glycine

The criteria in the monograph for glycine contained in the Food Chemicals Codex 1972 at page 359.

E 900 Dimethylpolysiloxane

Synonym Dimethyl silicone

Appearance Clear colourless odourless liquid free from extraneous matter.

Solubility Insoluble in water. Soluble in most aliphatic and aromatic hydrocarbon solvents.

Volatile matter Not more than 2 per centum (determined by drying at 200°C for 4 hours).

Identification Shall comply with the identification tests in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.

Acidity Shall comply with the requirement for acidity in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.

Total silicon Not less than 37.3 and not more than 38.5 per centum.

Refractive index $n_{25^{\circ}\text{C}}$ Not less than 1.400 and not more than 1.405.

Viscosity (25°C) Not less than 300 and not more than 1050 centistokes.

Relative density $d_{20^{\circ}\text{C}/4^{\circ}\text{C}}$ Not less than 0.960 and not more than 0.980.

E 901 Beeswax, white and yellow

Beeswax, white

The criteria in the monograph for beeswax, white contained in the Food Chemicals Codex 1972 at page 75, except that the ester value shall be not less than 70 and not more than 80.

Beeswax, yellow

The criteria in the monograph for beeswax, yellow contained in the Food Chemicals Codex 1972 at page 77, except that the ester value shall be not less than 70 and not more than 80.

E 903 Carnauba wax

The criteria in the monograph for carnauba wax contained in the Food Chemicals Codex 1972 at page 170.

E 904 Shellac

The standard for machine-made shellac contained in British Standard 3722:1964.

E 941 Nitrogen

The standard for nitrogen type 2 contained in British Standard 4366: 1968.

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

E 942 Nitrous oxide

The criteria in the monograph for nitrous oxide contained in the European Pharmacopoeia Vol. II, 1971 at page 316.

E 948 Oxygen

The criteria in the monograph for oxygen contained in the European Pharmacopoeia Vol. II, 1971 at page 328.

In the case of:—

E 950 Acesulfame potassium

E 951 Aspartame

E 953 Isomalt

E 957 Thaumatin

E 959 Neohesperidine DC

E 965(i) Maltitol

E 965(ii) Maltitol syrup

E 966 Lactitol

E 967 Xylitol

the appropriate specific purity criteria contained in Commission Directive [95/31/EEC](#).

E 999 Extract of Quillaia

The aqueous extract of the product complying with the monograph for Quillaia or for powdered Quillaia, in each case, contained in the British Pharmacopoeia 1980, at page 382.

E 1200 Polydextrose

Description ... Polydextrose is an off-white to light tan coloured, water-soluble powder. It consists of a randomly bonded condensation polymer produced by the reaction of D-glucose with sorbitol and citric acid. Free acid groups may be neutralised with potassium hydroxide.

Content ... Not less than 90% of polymer on an ash-free and water-free basis.

Free glucose ... Not more than 4% of an ash-free and water-free basis.

Free 1,6-anhydro-D-glucose ... Not more than 4% on an ash-free and water-free basis.

Free sorbitol ... Not more than 2% on an ash-free and water-free basis.

Water ... Not more than 4% (Karl Fischer).

pH (10% aqueous solution) ... Not less than 2.5 and not more than 3.5 (not less than 5.0 and not more than 6.0 for the neutralised product).

Sulphated ash ... Not more than 0.3% (not more than 3.0% for the neutralised product).

Arsenic ... Not more than 1mg/kg.

Lead ... Not more than 1 mg/kg.

Propane-1,2-diol (propylene glycol)

As set out in the Annex to Council Directive [78/663/EEC](#).

SCHEDULE 6

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

FOODS IN WHICH MISCELLANEOUS ADDITIVES
LISTED IN SCHEDULE 1 ARE GENERALLY PROHIBITED

Unprocessed foods

Honey as defined in Directive [74/409/EEC](#)(39)

Non-emulsified oils and fats of animal or vegetable origin

Butter

Pasteurised and sterilised (including UHT sterilisation) milk and cream (including skimmed, plain and semi-skimmed)

Unflavoured, live fermented milk products

Natural mineral water as defined in Directive [80/777/EEC](#)(40) and spring water

Coffee (excluding flavoured instant coffee) and coffee extracts

Unflavoured leaf tea

Sugars as defined in Directive [73/437/EEC](#)

Dry pasta

Natural unflavoured buttermilk (excluding sterilised buttermilk)

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

Food	Additive	Maximum level
Cocoa and chocolate products as defined in Directive 73/241/EEC (41)	E 330 Citric acid	0.5 %
	E 322 Lecithins	<i>quantum satis</i>
	E 334 Tartaric acid	0.5%
	E 422 Glycerol E 471 Monoand diglycerides of fatty acids	<i>quantum satis</i> 7% on dry matter without fat expressed as potassium carbonates
	E 170 Calcium carbonates E 500 Sodium carbonates	as glazing agents only <i>quantum satis</i>
	E 501 Potassium carbonates	
	E 503 Ammonium carbonates	
	E 504 Magnesium carbonates	
	E 524 Sodium hydroxide E 525 Potassium hydroxide E 526 Calcium hydroxide E 527	

(39) OJ No. L221, 12.8.74, p.10.

(40) OJ No. L229, 30.8.80, p.1.

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

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

Food	Additive	Maximum level
	Ammonium hydroxide E 528	
	Magnesium hydroxide E 530	
	Magnesium oxide	
	E 414 Acacia gum	
	E 440 Pectins	
Fruit juices and nectars as defined in Directive 93/77/EEC (42)	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	
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	
	E 300 Ascorbic acid	
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 350 Sodium malates	
	E 440 Pectins	
	E 471 Monoand diglycerides of fatty acids	
Jam, jellies and marmalades as defined in Directive 79/693/EEC	E 270 Lactic acid	<i>quantum satis</i>

(42) 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.

Food	Additive	Maximum level
EEC and other similar fruit spreads including low-calorie products	E 296 Malic acid	10 g/kg (individually or in combination)
	E 300 Ascorbic acid	<i>quantum satis</i>
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 350 Sodium malates	
	E 400 Alginic acid	
	E 401 Sodium alginate	
	E 402 Potassium alginate	
	E 403 Ammonium alginate	
	E 404 Calcium alginate	
	E 406 Agar	
	E 407 Carrageenan	
	E 410 Locust bean gum	
	E 412 Guar gum	
	E 415 Xanthan gum	
	E 418 Gellan gum	
E 440 Pectins		
E 509 Calcium chloride		
E 524 Sodium hydroxide		
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC(43)	E 300 Ascorbic acid	<i>quantum satis</i>
	E 301 Sodium ascorbate	

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

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

Food	Additive	Maximum level
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 407 Carrageenan	
	E 500 (ii) Sodium bicarbonate	
	E 501 (ii) Potassium bicarbonate E 509 Calcium chloride	
Sterilised, pasteurised and UHT cream, low-calorie cream and pasteurised low-fat cream	E 270 Lactic acid	<i>quantum satis</i>
	E 322 Lecithins	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
	E 400 Alginic acid	
	E 401 Sodium alginate	
	E 402 Potassium alginate	
	E 403 Ammonium alginate	
	E 404 Calcium alginate	
	E 406 Agar	
	E 407 Carrageenan	
	E 410 Locust bean gum	
E 415 Xanthan gum		

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

Food	Additive	Maximum level
	E 440 Pectins	
	E 460 Celluloses	
	E 461 Methyl cellulose	
	E 463 Hydroxypropyl cellulose	
	E 464 Hydroxypropyl methyl cellulose	
	E 465 Ethyl methyl cellulose	
	E 466 Carboxy methyl cellulose	
	Sodium carboxy methyl cellulose	
	E 471 Monoand diglycerides of fatty acids	
	E 508 Potassium chloride	
	E 509 Calcium chloride	
	E 1404 Oxidised starch	
	E 1410 Monostarch phosphate	
	E 1412 Distarch phosphate	
	E 1413 Phosphated distarch phosphate	
	E 1414 Acetylated distarch phosphate	
	E 1420 Acetylated starch	
	E 1422 Acetylated distarch adipate	
	E 1440 Hydroxy propyl starch	
	E 1442 Hydroxy propyl distarch phosphate	
	E 1450 Starch sodium octenyl succinate	

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

Food	Additive	Maximum level
Frozen and deepfrozen 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	
	E 302 Calcium ascorbate	
	E 330 Citric acid	
	E 331 Sodium citrates	
Quick-cook rice	E 332 Potassium citrates	
	E 333 Calcium citrates	
	E 471 Monoand 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 472a Acetic acid esters of monoand diglycerides of fatty acids	
	E 304 Fatty acid esters of ascorbic acid	<i>quantum satis</i>
	E 306 Tocopherol-rich extract	30 g/l
	E 307 Alpha-tocopherol	10 g/l
	E 308 Gamma-tocopherol	<i>quantum satis</i>
	E 309 Delta-tocopherol	
	E 322 Lecithins	
	E 471 Monoand diglycerides of fatty acids	
	E 330 Citric acid	
	E 331 Sodium citrates	
Refined olive oil, including olive pomace oil	E 332 Potassium citrates	
	E 333 Calcium citrates	
	E 307 Alpha-tocopherol	200 mg/l
	E 170 Calcium carbonates	<i>quantum satis</i>
Ripened cheese	E 504 Magnesium carbonates	
	E 509 Calcium chloride	

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

Food	Additive	Maximum level
	E 575 Glucono-delta-lactone	
<i>Mozzarella</i> and whey cheese	E 270 Lactic acid	<i>quantum satis</i>
	E 330 Citric acid	
	E 575 Glucono-delta-lactone	
Canned and bottled fruit and vegetables	E 260 Acetic acid	<i>quantum satis</i>
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 336 Potassium tartrates	
	E 337 Sodium potassium tartrate	
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	
<i>Gehakt</i>	E 330 Citric acid	<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.

Food	Additive	Maximum level
Pre-packed preparations of fresh minced meat	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
	E 300 Ascorbic acid	<i>quantum satis</i>
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 333 Calcium citrates	
	E 260 Acetic acid	<i>quantum satis</i>
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 471 Monoand diglycerides of fatty acids	
E 472a Acetic acid esters of monoand diglycerides of fatty acids		

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

Food	Additive	Maximum level
<i>Pain courant français</i>	E 472d Tartaric acid esters of monoand diglycerides of fatty acids	
	E 472e Monoand diacetyl tartaric acid esters of monoand diglycerides of fatty acids	
	E 472f Mixed acetic and tartaric acid esters of monoand diglycerides of fatty acids	
	E 260 Acetic acid	<i>quantum satis</i>
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
Fresh pasta	E 471 Monoand diglycerides of fatty acids	
	E 270 Lactic acid	<i>quantum satis</i>
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 322 Lecithins	
	E 330 Citric acid	
	E 334 Tartaric acid	

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

Food	Additive	Maximum level
	E 471 Monoand diglycerides of fatty acids	
	E 575 Glucono-delta-lactone	
Wines and sparkling wines and partially fermented grape must	Additives authorised: 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	<i>pro memoria</i>
Beer	E 270 Lactic acid	<i>quantum satis</i>
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 330 Citric acid	
	E 414 Acacia gum	
<i>Foie gras, foie gras entier, blocs de foie gras</i>	E 300 Ascorbic acid	<i>quantum satis</i>
	E 301 Sodium ascorbate	

SCHEDULE 8

Regulation 3(7) and (8)

MISCELLANEOUS ADDITIVES PERMITTED IN FOODS FOR INFANTS AND YOUNG CHILDREN

Notes

1. Formulae and weaning foods for infants and young children may contain E 414 acacia gum (gum arabic) and E 551 silicon dioxide resulting from the addition of nutrient preparations containing not more than 10 g/kg

of each of these substances, as well as E 421 mannitol when used as a carrier for vitamin B 12 (not less than 1 part vitamin B 12 to 1000 parts mannitol).

2. The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers' instructions.

PART 1

MISCELLANEOUS ADDITIVES PERMITTED IN INFANT FORMULAE FOR INFANTS IN GOOD HEALTH

Notes

- (a) For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.
- (b) If more than one of the substances E 322 and E 471 is added to a food, the maximum level established for that food for each of those substances is lowered with that relative part as is present of the other substance in that food.

EC No.	Name	Maximum level
E 270	Lactic acid (L(+)-form only)	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 338	Phosphoric acid	In conformity with the limits set in Annex 1 to Directive 91/321/EEC
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	
E 308	Gamma-tocopherol	
E 309	Delta-tocopherol	
E 322	Lecithins	1 g/l
E 471	Monoand diglycerides of fatty acids	4 g/l

PART 2

MISCELLANEOUS ADDITIVES PERMITTED IN FOLLOW- ON FORMULAE FOR INFANTS IN GOOD HEALTH

Notes

- (a) For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.
- (b) If more than one of the substances E 322 and E 471 is added to a food, the maximum level established for that food for each of those substances is lowered with that relative part as is present of the other substance in that food.
- (c) If more than one of the substances E 407, E 410 and E 412 is added to a food, the maximum level established for that food for each of those substances is lowered with that relative part as is present of the other substances together in that food.

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	Maximum level
E 270	Lactic acid (L(+)-form only)	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	
E 308	Gamma-tocopherol	
E 309	Delta-tocopherol	
E 338	Phosphoric acid	In conformity with the limits set in Annex II to Directive 91/321/EEC
E 440	Pectins	5 g/l in acidified follow-on formulae only
E 322	Lecithins	1 g/l
E 471	Monoand diglycerides of fatty acids	4 g/l
E 407	Carrageenan	0.3 g/l
E 410	Locust bean gum	1 g/l
E 412	Guar gum	1 g/l

PART 3

MISCELLANEOUS ADDITIVES PERMITTED IN WEANING FOODS FOR INFANTS AND YOUNG CHILDREN IN GOOD HEALTH

EC No.	Name	Food	Maximum level
E 170	Calcium carbonates	Weaning foods	<i>quantum satis</i> (only for pH adjustment)
E 260	Acetic acid		
E 261	Potassium acetate		
E 262	Sodium acetates		
E 263	Calcium acetate		
E 270	Lactic acid(44)		

(44) L(+)-form only.

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	Maximum level
E 296	Malic acid(44)		
E 325	Sodium lactate(44)		
E 326	Potassium lactate(44)		
E 327	Calcium lactate(44)		
E 330	Citric acid		
E 331	Sodium citrates		
E 332	Potassium citrates		
E 333	Calcium citrates		
E 507	Hydrochloric acid		
E 524	Sodium hydroxide		
E 525	Potassium hydroxide		
E 526	Calcium hydroxide		
E 500	Sodium carbonates	Weaning foods	<i>quantum satis</i> (only as raising agents)
E 501	Potassium carbonates		
E 503	Ammonium carbonates		
E 300	L-ascorbic acid	Fruit and vegetable-based drinks, juices	0.3 g/kg
E 301	Sodium L-ascorbate	and baby foods	0.2 g/kg
E 302	Calcium L-ascorbate	Fat-containing cereal-based foods including biscuits and rusks	individually or in combination, expressed as ascorbic acid
E 304	L-ascorbyl palmitate	Fat-containing cereals, biscuits, rusks and baby foods	0.1 g/kg individually or in combination
E 306	Tocopherol-rich extract		
E 307	Alpha-tocopherol		
E 308	Gamma-tocopherol		
E 309			

(44) L(+)-form only.

(44) L(+)-form only.

(44) L(+)-form only.

(44) L(+)-form only.

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	Maximum level
	Delta-tocopherol		
E 338	Phosphoric acid	Weaning foods	1 g/kg as P ₂ O ₅ (only for pH adjustment)
E 339	Sodium phosphates	Cereals	1 g/kg individually or in combination, expressed as P ₂ O ₅
E 340	Potassium phosphates		
E 341	Calcium phosphates		
E 322	Lecithins	Biscuits and rusks	10 g/kg
		Cereal-based foods	
		Baby foods	
E 471	Mono- and diglycerides of fatty acids	Biscuits and rusks	5 g/kg individually or in combination
E 472a		Cereal-based foods	
E 472b	Acetic acid esters of monoand diglycerides of fatty acids	Baby foods	
E 472c			
	Lactic acid esters of monoand diglycerides of fatty acids		
	Citric acid esters of monoand diglycerides of fatty acids		
E 400	Alginic acid	Desserts Puddings	0.5 g/kg individually or in combination
E 401	Sodium alginate		
E 402	Potassium alginate		
E 404	Calcium alginate		
E 410	Locust bean gum	Weaning foods	10 g/kg individually or in combination
E 412	Guar gum	Gluten-free cereal-based foods	20 g/kg individually or in combination
E 414	Acacia gum (gum arabic)		
E 415	Xanthan gum		
E 440	Pectins		
E 551	Silicon dioxide	Dry cereals	2 g/kg

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	Maximum level
E 334	Tartaric acid(45)	Biscuits and rusks	5 g/kg as a residue
E 335	Sodium tartrate(45)		
E 336	Potassium tartrate(45)		
E 354	Calcium tartrate(45)		
E 450a	Disodium diphosphate		
E 575	Glucono-delta-lactone		
E 1404	Oxidised starch	Weaning foods	50 g/kg
E 1410	Monostarch phosphate		
E 1412	Distarch phosphate		
E 1413	Phosphated distarch phosphate		
E 1414	Acetylated distarch phosphate		
E 1420	Acetylated starch		
E 1422	Acetylated starch		
E 1450	Acetylated distarch adipate		
	Starch sodium octenyl succinate		

PART 4

MISCELLANEOUS ADDITIVES PERMITTED IN FOODS FOR INFANTS AND YOUNG CHILDREN FOR SPECIAL MEDICAL PURPOSES

The tables in Parts 1 to 3 of this Schedule are applicable.

(45) L(+)-form only.

(45) L(+)-form only.

(45) L(+)-form only.

(45) L(+)-form only.

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

SCHEDULE 9

Regulation 10(1)

REVOCATIONS

Column 1 Regulations revoked	Column 2 References	Column 3 Extent of revocation
The Meat (Treatment) Regulations 1964.	S.I. 1964/19.	The whole Regulations.
The Meat (Treatment) (Scotland) Regulations 1964.	S.I. 1964/44.	The whole Regulations.
The Mineral Hydrocarbons in Food Regulations 1966.	S.I. 1966/1073.	In regulation 2(1), the definition of dried fruit.
The Mineral Hydrocarbons in Food (Scotland) Regulations 1966.	S.I. 1966/1263.	In regulation 2(1), the definition of dried fruit.
The Solvents in Food Regulations 1967.	S.I. 1967/1582.	The whole Regulations.
The Solvents in Food (Amendment) Regulations 1967.	S.I. 1967/1939.	The whole Regulations.
The Solvents in Food (Scotland) Regulations 1968.	S.I. 1968/263.	The whole Regulations.
The Specified Sugar Products Regulations 1976.	S.I. 1976/509.	In regulation 2(1), the definitions of “permitted anti-caking agent”, “permitted anti-foaming agent”, “permitted emulsifier” and “permitted preservative”. In the proviso to regulation 9, paragraph (d). Regulation 15. Schedule 3.
The Cocoa and Chocolate Products Regulations 1976.	S.I. 1976/541.	In regulation 2(1), the definitions of “permitted acid”, “permitted base” and “permitted emulsifier”. In Schedule 2, Part I.
The Cocoa and Chocolate Products (Scotland) Regulations 1976.	S.I. 1976/914.	In regulation 2(1), the definitions of “permitted acid”, “permitted base” and “permitted emulsifier”. In Schedule 2, Part I.
The Specified Sugar Products (Scotland) Regulations 1976.	S.I. 1976/946.	In regulation 2(1), the definitions of “permitted anti-caking agent”, “permitted anti-

Column 1 Regulations revoked	Column 2 References	Column 3 Extent of revocation
The Fruit Juices and Fruit Nectars Regulations 1977.	S.I. 1977/927.	<p>foaming agent”, “permitted emulsifier” and “permitted preservative”.</p> <p>In the proviso to regulation 9, paragraph (d).</p> <p>Regulation 16.</p> <p>Schedule 3.</p> <p>In regulation 2(1), the definitions of “anti-foaming agent”, “permitted acid”, “permitted anti-foaming agent” and “permitted preservative”.</p> <p>Regulation 2(3).</p> <p>Regulation 6(a).</p> <p>Regulation 17.</p> <p>In Part III of Schedule 2, in the definition of “sucrose solution”, paragraph (e).</p> <p>Schedule 3.</p>
The Condensed Milk and Dried Milk Regulations 1977.	S.I. 1977/928.	<p>In regulation 2(1), the definitions of “permitted anti-caking agent”, “permitted antioxidant” and “permitted emulsifier”.</p> <p>Regulation 2(5).</p> <p>Regulation 5A(e).</p> <p>Schedule 2.</p>
The Fruit Juices and Fruit Nectars (Scotland) Regulations 1977.	S.I. 1977/1026.	<p>In regulation 2(1), the definitions of “anti-foaming agent”, “permitted acid”, “permitted anti-foaming agent” and “permitted preservative”.</p> <p>Regulation 2(3).</p> <p>Regulation 6(a).</p> <p>Regulation 18.</p> <p>In Part III of Schedule 2, in the definition of “sucrose solution”, paragraph (e).</p> <p>Schedule 3.</p>

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 Condensed Milk and Dried Milk (Scotland) Regulations 1977.	S.I. 1977/1027.	In regulation 2(1), the definitions of “permitted anti-caking agent”, “permitted antioxidant” and “permitted emulsifier”. Regulation 2(5). Regulation 5A(e). Schedule 2.
The Antioxidants in Food Regulations 1978.	S.I. 1978/105.	The whole Regulations.
The Antioxidants in Food (Scotland) Regulations 1978.	S.I. 1978/492.	The whole Regulations.
The Coffee and Coffee Products Regulations 1978.	S.I. 1978/1420.	In regulation 2(1), the definitions of “permitted anti-caking agent” and “permitted preservative”. Regulation 5A(d). Regulation 14.
The Coffee and Coffee Products (Scotland) Regulations 1979.	S.I. 1979/383.	In regulation 2(1), the definitions of “permitted anti-caking agent” and “permitted preservative”. Regulation 5A(d). Regulation 15.
The Antioxidants in Food (Amendment) Regulations 1980.	S.I. 1980/1831.	The whole Regulations.
The Solvents in Food (Amendment) Regulations 1980.	S.I. 1980/1832.	The whole Regulations.
The Miscellaneous Additives in Food Regulations 1980.	S.I. 1980/1834.	The whole Regulations.
The Antioxidants in Food (Scotland) (Amendment) Regulations 1980.	S.I. 1980/1886.	The whole Regulations.
The Solvents in Food (Scotland) (Amendment) Regulations 1980.	S.I. 1980/1887.	The whole Regulations.
The Miscellaneous Additives in Food (Scotland) Regulations 1980.	S.I. 1980/1889.	The whole Regulations.

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 Jam and Similar Products Regulations 1981.	S.I. 1981/1063.	<p>Regulation 11(5).</p> <p>Regulation 12(2).</p> <p>In regulation 12(2C), the words “Subject to paragraph (2D) of this regulation,”.</p> <p>Regulation 12(2D) and (3).</p> <p>In regulation 14(1) and (2), the figure “, II”.</p> <p>Regulation 15.</p> <p>In Schedule 1, in entry 13 relating to mincemeat, in column 2, paragraph (c).</p> <p>Schedule 2, Part II.</p> <p>In Schedule 2, Part III, in the heading the words “, other than preservatives,” and all the entries following the entry for edible oils and fats, except the entry for liquid pectin.</p> <p>The Note to Schedule 2.</p> <p>Schedule 3.</p> <p>In Schedule 4, paragraph (e).</p>
The Jam and Similar Products (Scotland) Regulations 1981.	S.I. 1981/1320.	<p>Regulation 11(5).</p> <p>Regulation 12(2).</p> <p>In regulation 12(2C), the words “Subject to paragraph (2D) of this regulation,”.</p> <p>Regulation 12(2D) and (3).</p> <p>In regulation 14(1) and (2), the figure “, II”.</p> <p>Regulation 15.</p> <p>In Schedule 1, in entry 13 relating to mincemeat, in column 2, paragraph (c).</p> <p>Schedule 2, Part II.</p>

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
		In Schedule 2, Part III, in the heading the words “, other than preservatives,” and all the entries following the entry for edible oils and fats, except the entry for liquid pectin.
		The Note to Schedule 2.
		Schedule 3.
		In Schedule 4, paragraph (e).
		The whole Regulations.
The Miscellaneous Additives in Food (Amendment) Regulations 1982.	S.I. 1982/14.	
The Cocoa and Chocolate Products (Amendment) Regulations 1982.	S.I. 1982/17.	Regulation 2(5).
		The Schedule.
The Cocoa and Chocolate Products (Scotland) (Amendment) Regulations 1982.	S.I. 1982/108.	Regulation 2(5).
		The Schedule.
The Miscellaneous Additives in Food (Scotland) (Amendment) Regulations 1982.	S.I. 1982/515.	The whole Regulations.
The Fruit Juices and Fruit Nectars (Amendment) Regulations 1982.	S.I. 1982/1311.	Regulation 8.
The Fruit Juices and Fruit Nectars (Scotland) (Amendment) Regulations 1982.	S.I. 1982/1619.	Regulation 8.
The Food (Revision of Penalties) Regulations 1982.	S.I. 1982/1727.	In Schedule 1, the references to the Meat (Treatment) Regulations 1964, the Solvents in Food Regulations 1967, the Antioxidants in Food Regulations 1978 and the Miscellaneous Additives in Food Regulations 1980.
The Food and Drugs (Scotland) Act 1956 (Transfer and Enforcement Functions) Regulations 1983.	S.I. 1983/270.	In Schedule 2, the references to the Antioxidants in Food (Scotland) Regulations 1978 and the Miscellaneous

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
		Additives in Food (Scotland) Regulations 1980. In Schedule 3, the references to the Meat Treatment (Scotland) Regulations 1964 and the Solvents in Food (Scotland) Regulations 1968.
The Meat Products and Spreadable Fish Products Regulations 1984.	S.I. 1984/1566.	In regulation 2(1), in the definition of “additive”, the words from “in so far as their use” to the end.
The Meat Products and Spreadable Fish Products (Scotland) Regulations 1984.	S.I. 1984/1714.	In regulation 2(1), in the definition of “additive”, the words from “in so far as their use” to the end.
The Food (Revision of Penalties) Regulations 1985.	S.I. 1985/67.	In Part I of the Schedule, the references to the Meat (Treatment) Regulations 1964, the Solvents in Food Regulations 1967, the Antioxidants in Food Regulations 1978 and the Miscellaneous Additives in Food Regulations 1980.
The Food (Revision of Penalties and Mode of Trial) (Scotland) Regulations 1985.	S.I. 1985/1068.	In Schedule 1, the references to the Meat Treatment (Scotland) Regulations 1964, the Solvents in Food (Scotland) Regulations 1968, the Antioxidants in Food (Scotland) Regulations 1978 and the Miscellaneous Additives in Food (Scotland) Regulations 1980.
The Condensed Milk and Dried Milk (Amendment) Regulations 1986.	S.I. 1986/2299.	Regulation 2(b).
The Condensed Milk and Dried Milk (Scotland) (Amendment) Regulations 1987.	S.I. 1987/26.	Regulation 2(b).
The Preservatives in Food Regulations 1989.	S.I. 1989/533.	The whole Regulations.
The Preservatives in Food (Scotland) Regulations 1989.	S.I. 1989/581.	The whole Regulations.

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 Emulsifiers and Stabilisers in Food Regulations 1989.	S.I. 1989/876.	The whole Regulations.
The Emulsifiers and Stabilisers in Food (Scotland) Regulations 1989.	S.I. 1989/945.	The whole Regulations.
The Preservatives in Food (Scotland) (Amendment) Regulations 1989.	S.I. 1989/2216.	The whole Regulations.
The Preservatives in Food (Amendment) Regulations 1989.	S.I. 1989/2287.	The whole Regulations.
The Jam and Similar Products (Amendment) Regulations 1990.	S.I. 1990/2085.	Regulation 7(1) and (3). Regulation 8(a) and (e). Regulation 11(b).
The Jam and Similar Products (Scotland) (Amendment) Regulations 1990.	S.I. 1990/2180.	Regulation 7(1) and (3). Regulation 8(a) and (e). Regulation 11(b).
The Fruit Juices and Fruit Nectars (England, Wales and Scotland) (Amendment) Regulations 1991.	S.I. 1991/1284.	Regulation 6(a).
The Food Safety (Exports) Regulations 1991.	S.I. 1991/1476.	Regulation 8. In Part I of Schedule 1, the references to the Solvents in Food Regulations 1967, the Antioxidants in Food Regulations 1978, the Miscellaneous Additives in Food Regulations 1980, the Preservatives in Food Regulations 1989 and the Emulsifiers and Stabilisers in Food Regulations 1989. In Schedule 2, the references to the Solvents in Food (Scotland) Regulations 1968, the Antioxidants in Food (Scotland) Regulations 1978, the Miscellaneous Additives in Food (Scotland) Regulations

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
		1980, the Preservatives in Food (Scotland) Regulations 1989 and the Emulsifiers and Stabilisers in Food (Scotland) Regulations 1989.
The Antioxidants in Food (Amendment) Regulations 1991.	S.I. 1991/2540.	The whole Regulations.
The Emulsifiers and Stabilisers in Food (Amendment) Regulations 1992.	S.I. 1992/165.	The whole Regulations.
The Food Additives Labelling Regulations 1992.	S.I. 1992/1978.	Regulation 8(2), (3) and (5).
		Regulation 9(2), (3) and (5).
The Emulsifiers and Stabilisers in Food (Amendment) Regulations 1993.	S.I. 1993/1161.	The whole Regulations.